

Petroleum Club



BOARD OF GOVERNORS

Armando Medina, President
Scott Brown, Vice President
Barry Brooner, Treasurer
Larry Rymal, Secretary

John Long	Randy West
Mitch Brownlee	Dr. Jim Story
Mark Brown	Sam Roach
Mike Deodati	Dominick Labruzzo
Randy Smith	



Annual Fiesta River Parade

Enjoy the sights, sounds, and flavor of Fiesta San Antonio!

Join us as we celebrate Fiesta at the River Parade!

Monday, April 22, 2024
\$75.00 ++ per person
Includes: Buffet, Parade Tickets, and Transportation

5:15 pm Enjoy our Mexican Buffet Dinner in the Balcones Dining Room
6:30 pm Shuttle departs for the Parade
Parade seating is located near the Marriott Hotel and River Center Mall. River Parade Tickets and Transportation charges are non-refundable.
For reservation to this fun event, call the Club Receptionist at 824-9014 or email receptionist@petroclub.com.

DRESS CODE REQUIREMENTS

Please remember our dress code requirements when visiting the Club. Shorts and flip-flops are not permitted in the Club at any time. The Board of Directors emphasizes the importance of maintaining the casual elegance, dignity, and tastefulness of the Club at all times. Gentlemen, collared shirts are part of our dress code requirements.

DID YOU KNOW!

Members may sponsor friends, neighbors, and business associates for private dining functions such as weddings, anniversaries, rehearsal dinners, and birthday parties. For more details, call Joseph Camero, Catering Director, at (210) 824-9014 or email catering@petroclub.com.

MAIN DINING ROOM RENOVATION CLUB OPEN MARCH 22 – 30

The Petroleum Club had a surprise health and sanitation inspection from the City of San Antonio and we are pleased to announce that the club has received a perfect score of 100%. Our culinary team has achieved perfect scores for the past 14 inspections in a row, and will continue to hit the highest marks possible.

March/April 2024

Easter Brunch at the Petroleum Club

The Petroleum Club invites you to celebrate Easter at our festive brunch.
Have your family picture or your children's photo taken with the Easter Bunny.

Sunday, March 31, 2024

Two Seating Times:
First Seating: 11:00 am – 1:00 pm
Second Seating 2:00 pm – 4:00 pm

Adults: \$69.95 ++ per person
Children: \$29.95 ++ per person
Little Bunnies, ages 3 and under nibble free
For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

Easter Brunch Menu

An Assortment of Seasonal Salads
Colorful Beet Salad with Goat Cheese, Shrimp Salad, Caprese Salad
Roasted Root Vegetable Salad, Caesar Salad, Carrot-Raisin and Apple Salad
Greek Salad, Chicken Salad and Spinach Salad
Imported Domestic Cheese Display
Assorted Fruits and Berries
Continental Breads and Muffins
Classic Eggs Benedict
Petroleum Club Smoked Peppery Bacon and Link Sausage
Cheese Blintz with Berry Sauce
Elegant Smoked Salmon Presentation

Petroleum Club Signature Pan Seared Chicken
Pan Seared Flounder with Citrus Beurre Blanc Sauce

Traditional Carving Station
Waffle Station
(With Assorted Toppings)

Succulent Prime Rib and Roasted Leg of Lamb with Mint
Tender Steamed Broccoli with Cheese Sauce
Vegetable Medley
Mashed Potatoes and Penne Pasta with Butter Sauce

Assorted Mini Pastries, Cakes and Mousses
Strawberries Romanoff and Chocolate Covered Strawberries
Chef's Signature Bread Pudding with Bourbon Sauce

Children's Buffet
Chicken Fingers, Tater Tots and Mini Pepperoni Pizza

Bon Appétit Food Club

Wednesday, March 13, 2024

6:00 pm
\$29.00 ++ per person

Featuring: Norwegian Holiday Recipes
• Gravlaxsas (Smoked Norwegian Salmon with Mustard Dill Sauce)
• Norwegian Kjøttkake Meatballs Served with Kumpe Fraagder (Potato Dumplings and Roasted Root Vegetables)
• Rommegret (Warm Norwegian Pudding) Served with Krumkaker (Buttery Norwegian Cookie)

Prepared by Martin Valles, Executive Chef
Presented by Joseph Camero
Tasting and Recipes provided. Happy Hour cocktail service available.
For reservations, call Katrina Guillen at (210) 824-9014 or email membership@petroclub.com.

Thursday, April 11, 2024

6:00 pm
\$29.00 ++ per person

Featuring: Fabulous Fig Recipes
• Roasted Prosciutto Wrapped Figs Stuffed with Goat Cheese and Drizzled with Aged Balsamic
• Butcher's Thick Cut Pork Chop with Fig Chipotle Chutney Served with Sweet Potato Puree and Acorn Squash
• Fresh Fig Crumble Tart with Vanilla Ice Cream

Prepared by Martin Valles, Executive Chef
Presented by Joseph Camero
Tasting and Recipes provided. Happy Hour cocktail service available. For reservations, call Katrina Guillen at (210) 824-9014 or email membership@petroclub.com.

Past President's Report

Dear Members,

It has truly been a pleasure and a privilege to serve as your president this past year. It has been an honor to be associated with such a great Club.

As you all are aware, we are going through some major renovations at the Club. The kitchen has been completely renovated and we are going room by room and renovating each one, trying not to cause too much inconvenience to our members. Our General Manager, Mr. Peter Muller, is doing an outstanding job of scheduling the work. We are very excited about the final product and we feel that everyone is going to be very happy with the renovations. Thank you for being patient.

I want to take this opportunity to thank our loyal and hardworking employees for their dedication and commitment to providing delicious food and excellent service. This Club would not be the same without them! I also want to acknowledge the other Board members for their service and guidance over the past twelve months. The House Committee has done a great job in coordinating the renovation project with the General Manager. The Finance Committee has done an outstanding job making sure that the Club remains in a good financial position with all the changes that are taking place. The Membership Committee has also done a great job and we anticipate an increase in membership because of the beautiful renovations that are taking place.

A special thanks to our General Manager, Mr. Peter Muller, for being so dedicated and committed to making sure that the renovations are done in a way that will be pleasing to everyone. Thank you for 24 years of service to our Club and for your professionalism and vision to make our Club the best private club in San Antonio.

Sincerely yours,
Armando Medina
President

For questions regarding catering, membership or to view our current newsletter, visit WWW.PETROLEUMCLUBSA.COM

Join Us For a Lunch and a Tour!

If you have a Prospective Member wishing to visit the Club, call Katrina Guillen, Membership Director, at (210) 824-9014 ext. 139 or email membership@petroclub.com. She would be happy to arrange a complimentary lunch and tour of the Club.



Book || Club

Thursday, March 7, 2024 and Thursday, April 4, 2024
5:30 pm



Our featured books:
• March – *Sull Life* (A Chief Inspector Gamache Novel) By Louise Penny – Leader Katie Risheberger
• April – *They Call Her Dirty Sally* by Amy Matayo

Please join us as we dine and discuss our latest selections. If you are interested in the Book Club, please call Katie Risheberger at (210) 452-8244.

Wine || Club

Wednesday, March 20, 2024
\$29.00 ++ per person
6:00 pm

Featuring: Seghesio Winery

Seghesio Chardonnay Sonoma 2021 (90 Points)
Paired with Pasta Carbonara

Seghesio Zinfandel Sonoma 2019 (91 Points)
Paired with BBQ Pork Ribs with Caramelized BBQ Sauce

Seghesio Zinfandel Old Vine (92 Points)
Paired with Pan Seared Duck Breast

For reservations, contact Katrina Guillen at (210) 824-9014 or email membership@petroclub.com. Reservations for the Wine Club are open to all Club members. Please join us and get in on the fun.



Wine || Club

Wednesday, April 17, 2024
\$29.00 ++ per person
6:00 pm

Featuring: Daou Vineyards

Daou Discovery Chardonnay, Paso Robles 2020 (90 Points)
Paired with Baked Four Cheese Garlic Bread Soup

Daou Pessimist, Red Blend, Paso Robles 2022 (91 Points)
Paired with BBQ Pulled Pork Sliders

Daou Discovery Cabernet Sauvignon, Paso Robles 2022 (91 Points)
Paired with Beef Tips in Red Wine Sauce

For reservations, contact Katrina Guillen at (210) 824-9014 or email membership@petroclub.com. Reservations for the Wine Club are open to all Club members. Please join us and get in on the fun.



Catering to You

Celebrate your wedding with Petroleum Club flair!

Private dining rooms are available for your wedding reception, rehearsal dinner, engagement party, bridal luncheon, quinceañeras, and reunions.

The Petroleum Club catering department welcomes all non-member inquiries regarding weddings and private parties.

Call Joseph Camero, Catering Director, at (210) 824-9014 or email catering@petroclub.com.



Stags' Leap Winemaker's Dinner

Friday, March 15, 2024

Reception 6:00 pm – Dinner 6:30 pm

\$99.95 ++ per person (Non-Wine Drinkers \$59.95 ++ per person)

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

First Course

Jumbo Lump Crab Cake with Lemon Aioli
Stags' Leap Chardonnay Napa Valley Chardonnay 2022 (93 Points)

Second Course

Seared Duck Breast Resting on Cauliflower Purée with Blueberry Cognac Reduction
Stags' Leap Petit Syrah 2019 (90 Points)

Third Course

Tournedos Rossini with Asparagus with Hollandaise and Garlic Mashed Potatoes
Stags' Leap Cabernet Sauvignon Cellar Collection, Napa 2020 (97 Points)

Fourth Course

Chocolate Molten Lava Cake with Vanilla Ice Cream
Croft Tawny Port Reserve (91 Points)

Prisoner Winemaker's Dinner

Friday, April 26, 2024

Reception 6:00 pm – Dinner 6:30 pm

\$99.95 ++ per person (Non-Wine Drinkers \$59.95 ++ per person)

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

First Course

Seared Diver Scallops Resting on Melted Leeks, Topped with Brown Butter and Lemon
The Prisoner Napa Valley Chardonnay 2021 (95 Points)

Second Course

Wild Mushroom Ragu Over Potato and Ricotta Gnocchi
The Prisoner Red Blend Napa Valley 2022 (94 Points)

Third Course

Chateaubriand Topped with Red Wine Demi Paired with Asparagus with Hollandaise and Garlic Mashed Potato with Butter and Chives
The Prisoner Cabernet Sauvignon Napa Valley 2021 (94 Points)

Fourth Course

Chocolate Mousse with Vanilla Whipped Cream and Fresh Berries
Croft Tawny Port Reserve (91 Points)

Tuesday Night Specials



Barbecue Night

Tuesday, March 12th and 26th
Tuesday, April 9th and 23rd
\$16.95 ++ per person
5:00 pm – 9:00 pm

Enjoy Slow Cooked Tender Beef Brisket and Mouthwatering Sausage served with Homemade Potato Salad, Slaw, Barbecue Beans, Creamed Corn and Dinner Rolls.

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com



Fried Chicken Buffet

Tuesday, March 5th and 19th
Tuesday, April 2nd, 16th, 30th
\$12.95 ++ per person
5:00 pm – 9:00 pm

"The Best Southern Fried Chicken in Town"
Enjoy Real Southern Comfort Food: Fried Chicken, Mashed Potatoes with Gravy, Southern Green Beans, Mixed Green Salad, Potato Salad, Coleslaw and Hot Corn Bread

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

Wednesday Night || Pasta Night



Wednesday, March 13th and 27th
Wednesday, April 10th and 24th
\$16.95 ++ per person
5:00 pm – 9:00 pm

Choose Your Favorite Pasta and Sauces:
Tortellini, Penne or Angel Hair Pasta
Marinara, Alfredo or Olive Oil with Garlic & White Wine
Vodka Sauce or Pesto Sauce

Select Your Favorite Toppings:
Fresh Shrimp, Italian Sausage
Grilled Marinated Chicken, Chopped Bacon
Parmesan Cheese, Gorgonzola Cheese
Fresh Chopped Basil, Parsley
Chopped Garlic, Spinach, Tomatoes, Scallions, Jalapeño Peppers
Artichoke Hearts, Broccoli Tips, Green Beans
Green Bell Peppers, Red Bell Peppers
Fresh Sliced Mushrooms

Menu Includes:
Traditional Mixed Green Salad
Warm Garlic Bread

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

Wednesday Night || Mexican Buffet



Wednesday, March 6th and 20th
Wednesday, April 3rd and 17th
\$16.95 ++ per person
5:00 pm – 9:00 pm

Featuring:
Mixed Green Salad with Assorted Toppings and Dressings to include:
Carrots, Mushrooms, Tomatoes, Ranch, Blue Cheese, Vinaigrette
Beef Enchiladas
Beef and Chicken Fajitas
Charro Beans
Mexican Rice
Seasonal Vegetable Medley
Guacamole, Queso, Tortilla Chips
Sour Cream and Shredded Cheese

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com



Shrimp, Shrimp and More Shrimp!

March 7th, 14th, 21st, 28th

April 4th, 11th, 18th, 25th

\$24.95 ++ per person | 5:00 pm – 9:00 pm

For reservations, call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com.

First Course

Shrimp Cocktail

Second Course

Shrimp Bisque

Third Course

Choice of Fried Shrimp with Rice and Vegetable of the Day or Shrimp Scampi with Angel Hair Pasta and Vegetable of the Day



Every Saturday in March and April
5:00 pm – 9:00 pm
\$44.95 ++ per person

For Your Listening Pleasure, Enjoy the Square Notes Band Every Saturday Night. For reservations, call the Club Receptionist at (210) 824-9014.

Saturday Evenings (Please check with the Club Receptionist for reservations and date availability.)

Enjoy the relaxed atmosphere with the best view in the Club! Casual dress is encouraged (no shorts or t-shirts, please). Gentlemen, jackets are not required.

Select Your Steak
6 oz. Beef Tenderloin • 12 oz. New York Strip • 16 oz. Bone-In Rib Eye

Accompaniments
Chopped Salad, Grilled Caesar Salad, or Balcones Salad
Petroleum Club Classic Baked Potato with all the Fixings
Creamed Spinach or Steamed Asparagus
Hot Artisan Bread

Wines
Featuring Half Priced House Wines:
Cabernet Sauvignon and Chardonnay

Member || benefits

Happy Hour

Enjoy our Happy Hour in the Wildcatter Lounge, Monday – Friday, 4:30 pm – 7:00 pm.

Couples Night - Special Pricing

Every Monday night select any two entrees: fried shrimp, chicken gratinee, shrimp scampi, fish du jour, or prime rib (with surcharge).

Rise and Shine Breakfast

Join us for our hot and cold Breakfast. Monday through Friday, 7:00 am – 10:00 am.

Member Birthdays

Every Monday through Saturday evening, members with March or April Birthdays may enjoy a complimentary dinner from our Celebration Menu.

Member Anniversaries

Every Monday through Saturday evening, members with March or April Anniversaries may enjoy a complimentary bottle of house champagne with their celebration dinner. Reservations recommended.

Reminder

When booking a la carte reservations for parties of ten or more, a private room is required.

Club Staff

PETER MULLER, CCM, CCE
General Manager
pmuller@petroclub.com

KATRINA GUILLEN
Membership Director
membership@petroclub.com

MARTIN VALLES
Executive Chef

JOSEPH CAMERO
Catering Director
catering@petroclub.com

BARBARA ADAM
Accounting Manager
barbara@petroclub.com

SERGIO BALLESTEROS
Day Operations Manager

DENA ARENAS
Human Resource
dena@petroclub.com

BRYAN ZAMORA
Night Manager

LYDIA TSCHIRHART
Assistant Day Operations Manager

find your
MEMBERSHIP NUMBER
→ WIN
\$50 food/beverage
CREDIT

Bingo Night with International Buffet

NEW AND IMPROVED BINGO!
Come join us for a fun-filled night of Dinner & Bingo. Test your chances to win fabulous prizes!



Wednesday, March 6
Wednesday, April 3
\$39.95 ++ per person
Includes International Dinner Buffet with Dessert and 2 Bingo Cards
5:00 pm – 8:00 pm
Dinner starts at 5:00 pm
Bingo starts at 6:00 pm

Prizes include: Steak Night Dinner For Two, Gift Certificates for Lunch Buffet for Four, Gift Certificates for Lunch Buffet for Two, Gift Certificates to Wine Club, Gift Certificates to Food Club, Gift certificates for Fried Chicken Night, Gift Certificates for Pasta Night, Gift Certificates for Shrimp, Shrimp & More Shrimp, and more.

Purchase of \$39.95 Buffet is required to participate in Free Bingo.

For reservations, please call the Club Receptionist at (210) 824-9014 or email receptionist@petroclub.com

Membership 2024

A Strong Membership Means a Strong Petroleum Club

Sponsor A New Member in March and April
You and Your New Member Will Receive
Dining Reward Gift Certificates!

Also We Have Reduced Our Initiation Fee From \$1000 to \$500
This Program Requires a 12-Month Membership Commitment

Rewards Gift Certificates Include
Fried Chicken Dinner for Two
Barbecue Night Dinner for Two
Wednesday Night Dinner for Two
Thursday Night Specials Dinner for Two
Buffet Lunch for Two

For more information, contact Katrina Guillen at (210) 824-9014 ext. 139 or email membership@petroclub.com.

Board of Directors

Annual Election

The annual election of four new Members to the Board of Governors is underway. The Club Secretary will mail all voting members a ballot. Voting members may cast their ballots at the Club or mail them to the Club Secretary. Ballots must be received no later than 5:00 pm on Tuesday, March 19, 2024. The results of the election and names of the new directors will be announced on Tuesday, March 19th at 5:30 pm at the General Membership Meeting.

All Industry Members, Resident, Non-Resident and Young Executive categories are eligible voters and may be nominated. Voting members are encouraged to take part in this annual Board of Directors Election.

The Nominees Are:
Larry Rymal, Mitch Brownlee, Barry Brooner, Wade Vielock, Mike Grendell and Larry Nicolas

Majestic Theatre || performances

2023-2024 Season

Price per person includes Ticket and Dinner

Transportation: Due to the high cost of shuttle service, we will not be able to provide transportation to and from the Majestic Theatre. We are working diligently to once again offer the shuttle service.

Seating for Dinner will begin at 5:00 pm.
Once your reservation is confirmed, **THEATRE TICKETS ARE NOT REFUNDABLE.**
For reservations, call the Club Receptionist at (210) 824-9014



The Book of Mormon

Friday, April 05, 2024

\$136.00 ++ per person (Dinner & Ticket)

Deadline for Reservations and Payment: Jan 18, 2024

This outrageous musical comedy follows the adventures of a mismatched pair of missionaries sent halfway across the world to spread the Good Word. (Contains Explicit Language)



Disney's Frozen

Thursday May 30, 2024

\$181.00 ++ per person (Dinner & Ticket)

Deadline for Reservations and Payment: Feb 09, 2024

Featuring the songs you know and love from the original Oscar-winning film. An unforgettable theatrical experience filled with sensational special effects, stunning set costumes, and powerhouse performances.



Clue: A New Comedy

Thursday, June 27, 2024

\$136.00 ++ per person (Dinner & Ticket)

Deadline for Reservation and Payment: Mar 07, 2024

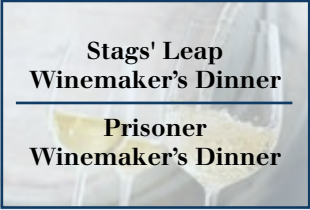
Was it Mrs. Peacock in the study with a knife? Or was it Colonel Mustard in the library with a wrench? Based on the cult 1985 Paramount movie and inspired by the classic Hasbro board game, Clue is the ultimate whodunit that will leave you dying of laughter and keep you guessing until the final twist.

March 2024

Member traditions	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Mondays: Couples' Menu Features							
Tuesdays: Breakfast 7:00 am - 10:00 am						Entertainment by Hal Glitzer	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Wednesdays: Lunch 11:30 am - 2:00 pm						1	2
Thursdays: 1/2 Price Happy Hour Nachos		Couples Night - Special Pricing	Fried Chicken Night	Mexican Buffet Bingo Night	1/2 Price Nachos Book Club Shrimp Night	Entertainment by Hal Glitzer	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Fridays: Pianist 6:00 pm - 10:00 pm	3	4	5	6	7	8	9
Saturdays: Book your Anniversary and Birthday parties		Couples Night - Special Pricing	Barbecue Night	Pasta Night Food Club	1/2 Price Nachos Shrimp Night	Stags' Leap Winemaker's Dinner	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
	10	11	12	13	14	15	16
Breakfast Monday - Friday 7:00 am - 10:00 am		Couples Night - Special Pricing	Fried Chicken Night	Mexican Buffet Wine Club	1/2 Price Nachos Shrimp Night	Main Dining Room Renovation	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Lunch Monday - Friday 11:30 am - 2:00 pm	17	18	19	20	21	22	Main Dining Room Renovation
Dinner Monday - Saturday 5:00 pm - 9:00 pm	24 Main Dining Room Renovation Easter Brunch	Couples Night - Special Pricing Main Dining Room Renovation	Barbecue Night Main Dining Room Renovation	Pasta Night Main Dining Room Renovation	1/2 Price Nachos Shrimp Night Main Dining Room Renovation	Main Dining Room Renovation	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm Main Dining Room Renovation
	31	25	26	27	28	29	30



Petroleum Club
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- Stags’ Leap winemakers dinner March 15
- Easter brunch March 31
- Prisoner winemakers dinner April 26

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<ul style="list-style-type: none">• Bon Appétit Food Club – March 13 and April 11• Stags' Leap Winemaker's Dinner – March 15• Easter Brunch – March 31• Annual Fiesta River parade – April 22• Prisoner Winemaker's Dinner – April 26

April 2024

Member traditions	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Mondays: Couples' Menu Features							
Tuesdays: Breakfast 7:00 am - 10:00 am		Couples Night - Special Pricing	Fried Chicken Night	Mexican Buffet Bingo Night	1/2 Price Nachos Book Club Shrimp Night	Entertainment by Hal Glitzer	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Wednesdays: Lunch 11:30 am - 2:00 pm		1	2	3	4	5	6
Thursdays: 1/2 Price Happy Hour Nachos		Couples Night - Special Pricing	Barbecue Night	Pasta Night	1/2 Price Nachos Shrimp Night Food Club	Entertainment by Hal Glitzer	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Fridays: Pianist 6:00 pm - 10:00 pm	7	8	9	10	11	12	13
Saturdays: Book your Anniversary and Birthday parties		Couples Night - Special Pricing	Fried Chicken Night	Mexican Buffet Wine Club	1/2 Price Nachos Shrimp Night	Entertainment by Hal Glitzer	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
	14	15	16	17	18	19	20
Breakfast Monday - Friday 7:00 am - 10:00 am		Couples Night - Special Pricing Annual Fiesta River Parade	Barbecue Night	Pasta Night	1/2 Price Nachos Shrimp Night	Prisoner Winemaker's Dinner	Wildcatter Steak Night Square Notes Band 6:30 - 9:30 pm
Lunch Monday - Friday 11:30 am - 2:00 pm	21	22	23	24	25	26	27
Dinner Monday - Saturday 5:00 pm - 9:00 pm	28	29	30				