

DINING HOURS & EVENTS

-closing time to vary based on business volume, please call or e-mail with reservation-

JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Lunch - 11:30a Dinner - 5:30p
2 Brunch - 10:30a Sunday Suppers - 5p	3 CLOSED	4 Lunch - 11:30a Dinner - 5:30p	5 Lunch - 11:30a Dinner - 5:30p	6 Lunch - 11:30a Dinner - 5:30p TNTT Begins	7 Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	8 Lunch - 11:30a Dinner - 5:30p
9 Brunch - 10:30a Sunday Suppers - 5p	10 Kids Programs Begin CLOSED	11 Lunch - 11:30a Burgers & Bottles - 5:30p	12 Lunch - 11:30a Dinner - 5:30p LNO - 6p	13 Lunch - 11:30a Dinner - 5:30p TNTT	14 Laughing with Lukas Begins - 3p Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	15 Lunch - 11:30a Dinner - 5:30p Tinus Marine Demo Day - 10a-3p Beer on the Pier - 5:30p
16 Father's Day Brunch Buffet - 10a - 1p Dining -Dinner with Father's Day Specials- 5:30p	17 CLOSED	18 Lunch - 11:30a Burgers & Bottles - 5:30p	19 Lunch - 11:30a Dinner - 5:30p	20 Lunch - 11:30a Dinner - 5:30p Kids Night Out @ The Schiefelbein's - 5p TNTT	21 Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	22 Lunch - 11:30a Dinner - 5:30p Wine Pairing Dinner - Freemark Abbey - 6p
23 Brunch - 10:30a Sunday Suppers - 5p Live on the Lake - 4:30p Brunch - 10:30a Sunday Suppers - 5p 30	24 CLOSED	25 Lunch - 11:30a Burgers & Bottles - 5:30p Kidventures Day Camp - 12:15p Dining with your Dog - 5:30p	26 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p	27 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p TNTT	28 Lunch - 11:30a -3p Commodore's Summer Celebration - 6p	29 Lunch - 11:30a Dinner - 5:30p

JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 CLOSED	2 Lunch - 11:30a Burgers & Bottles - 5:30p	3 Lunch - 11:30a Dinner - 5:30p	4 Lunch - 11:30a Dinner - 5:30p 4 th of July Buffet - 5:30p Sailing - 4 th of July Race	5 Lunch - 11:30a Dinner, Friday Fish Fry - 5:30p Kill the Keg	6 Lunch - 11:30a Dinner - 5:30p Lobster & Crab Boil - 6p Kill the Keg
7 Brunch - 10:30a Sunday Suppers - 5p Kill the Keg	8 CLOSED	9 Lunch - 11:30a Burgers & Bottles - 5:30p Annual Kids Camp - 12p	10 Lunch - 11:30a Dinner - 5:30p Annual Kids Camp - 12p Wakesurf Wednesday - 5-7p	11 Lunch - 11:30a Dinner - 5:30p Annual Kids Camp - 12p TNTT	12 Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	13 Lunch - 11:30a Dinner - 5:30p Batman Live! with Craig Schiefelbein
14 Bloody Mary & Bene Bar Brunch - 10:30a - 1p Sunday Suppers - 5p	15 CLOSED	16 Lunch - 11:30a Burgers & Bottles - 5:30p Kidventures Day Camp - 12:15p	17 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p Wakesurf Wednesday - 5-7p LNO - 6p	18 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p TNTT Moonlight Sail - 7p	19 Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	20 Lunch - 11:30a Dinner - 5:30p Wine Pairing Dinner - Silver Oak - 6p
21 Brunch - 10:30a Sunday Suppers - 5p Biannual Dog Show - 3p	22 CLOSED	23 Lunch - 11:30a Burgers & Bottles - 5:30p Kidventures Day Camp - 12:15p Dining with your Dog - 5:30 p	24 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p Wakesurf Wednesday - 5-7p	25 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p TNTT	26 Lunch - 11:30a Dinner, Friday Fish Fry & Raw Bar- 5:30p	27 Golf Outting at OGC - 11:30a Lunch - 11:30a Dinner - 5:30p
28 Brunch - 10:30a Sunday Suppers - 5p Live on the Lake	29 CLOSED	30 Lunch - 11:30a Burgers & Bottles - 5:30p Kidventures Day Camp - 12:15p	31 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p Wakesurf Wednesday - 5-7p			



The Oconomowoc Lake Club's

DOCKET

June 2019

262.567.4934 | oconomowoclakeclub.org

Father's Day

BRUNCH BUFFET

Sunday, June 16th | 10:00 am - 1:00 pm

Treat Dad to all his favorites! Join us for our morning brunch buffet.

MAIN BUFFET

Chef Carved Herbed Prime Rib
Tempura Chicken
Grilled Brussels Sprouts
Biscuits & Gravy
Cinnamon Baked French Toast
Herb Roasted Baby Red Potatoes
Bacon
Chopped Salad
Fresh Fruit

OMELET & EGGS BENE BAR

Short Rib, Traditional, Florentine

DESSERTS

Cinnamon Rolls, Cheesecake Bites,
Cookies, Berry Crisp

PRICING

14 & up: \$30++

10-13: \$20++

4-9: \$10++

3 & under: Free

Invite Dad to dinner Dockside for our Father's Day specials!

CLUB UPDATE

Welcome back to the club! Summer season 2019 is here. The team and I are super excited about the summer this year. First and foremost, is our newly decorated Great Hall. Formally known as the Ballroom, The Great Hall has been revived. New paint, flooring, and furnishings. Looking for an impromptu quiet meeting place or a location to have an after dinner drink? Choose the Terrace overlooking the lake or the furniture grouping by the fireplace. Our Great Hall has a new feel and we will use it in a different way than we have before.

A huge thank you to our benefactors of the remodel of the Great Hall. We raised and spent \$250,000 for the remodel of the Great Hall. Next area, we will see! Look for design boards from Bill Koehnlein from Collaborative Designs real soon around the club.

We welcome a new pontoon boat to our fleet. The 23 foot Crestline is burgundy in color. Think of using our pontoon boat for work outings. The club will happily assist you with your food and beverage needs for the boat. Need to donate an auction item to your local charity? Consider offering a 2 hour pontoon boat ride on the historic Oconomowoc Lake. Contact Jonathan Diel at the club, for more details.

I'm so excited about summer season 2019. Chef Nancy and Tony, our Sous Chef, have been working on many different menu ideas. We have many fun events planned for the kids and the adults. See you soon at the club.

Yours Truly,

Kathy Burch-Fox

General Manager



THROW A PARTY ON US

The newly renovated Great Hall is the perfect space for your next private event. Our wish for you is to fall in love with this magical space, so we are proposing a deal with the members who built this space!

This summer, we are offering out members an exclusive deal to utilize the Great Hall for any size event up to 150 people at no facility fee! We will also include complimentary hors d'oeuvres from our fabulous culinary team. We still have limited dates open in July & August, so call today!

We invite you to enjoy and tour the space to let your imagination take over, because the space really is magical & the possibilities are endless!

WELCOME TO THE OCONOMOWOC LAKE CLUB

Please give a warm welcome
to our newest members:

MR. & MRS.
JEFF & JAN RUMLER

MR. & MRS.
STEPHAN & KATELYN THOMPSON
and their children
VITA & MARA

MR. & MRS.
JAMES & PAULETTE GRIFFIN

MRS.
IRENE BOSCHUETZ

SUMMERSET MARINE
CONSTRUCTION



4TH OF JULY BUFFET

Thursday, July 4th | 5:00 pm

Celebrate America's independence on our pier! Join us for our annual 4th of July buffet. While you dine, our OLC sailing team will be holding their 4th of July Regatta. After dinner, stay for the Village of Oconomowoc's fireworks display!

RED WHITE & BLUE BUFFET

BBQ Baby Back Ribs
Fried Chicken
Hot Dogs
Coleslaw
Pasta Salad
Corn on the Cob
Watermelon
Baked Beans
Housemade Mac 'n Cheese
Strawberry Shortcake

PRICE:

14 & up: \$30++
10-13: \$20++
4-9: \$10++
3 & under: Free



BOARD OF DIRECTORS

Warren Pierson
Commodore

Bill Sturm
Vice Commodore

Pat Sheahan
Secretary

Scott Seefeld
Finance

Mike Bickler Jr
Building and Grounds

Jef Fitch III
Sailing

Dan Hlavachek

Mary Fox

Ann Pierson
Tennis

Craig Schiefelbein
Youth Programs & Youth Sailing

Fuzzy Marek

Eva White
House

OCONOMOWOC MANAGEMENT TEAM

Kathy Burch-Fox
General Manager

James Krause
Assistant General Manager

Nancy Nelson
Head Chef

Tony Harroun
Sous-Chef

Jonathan Diel
Membership & Event Director

Rick Dzielinski
Building and Grounds

Denise Nelson
Bookkeeper

Maddy Sipek
Member & Print Communications

Jared Wheaton
Beverage Manager



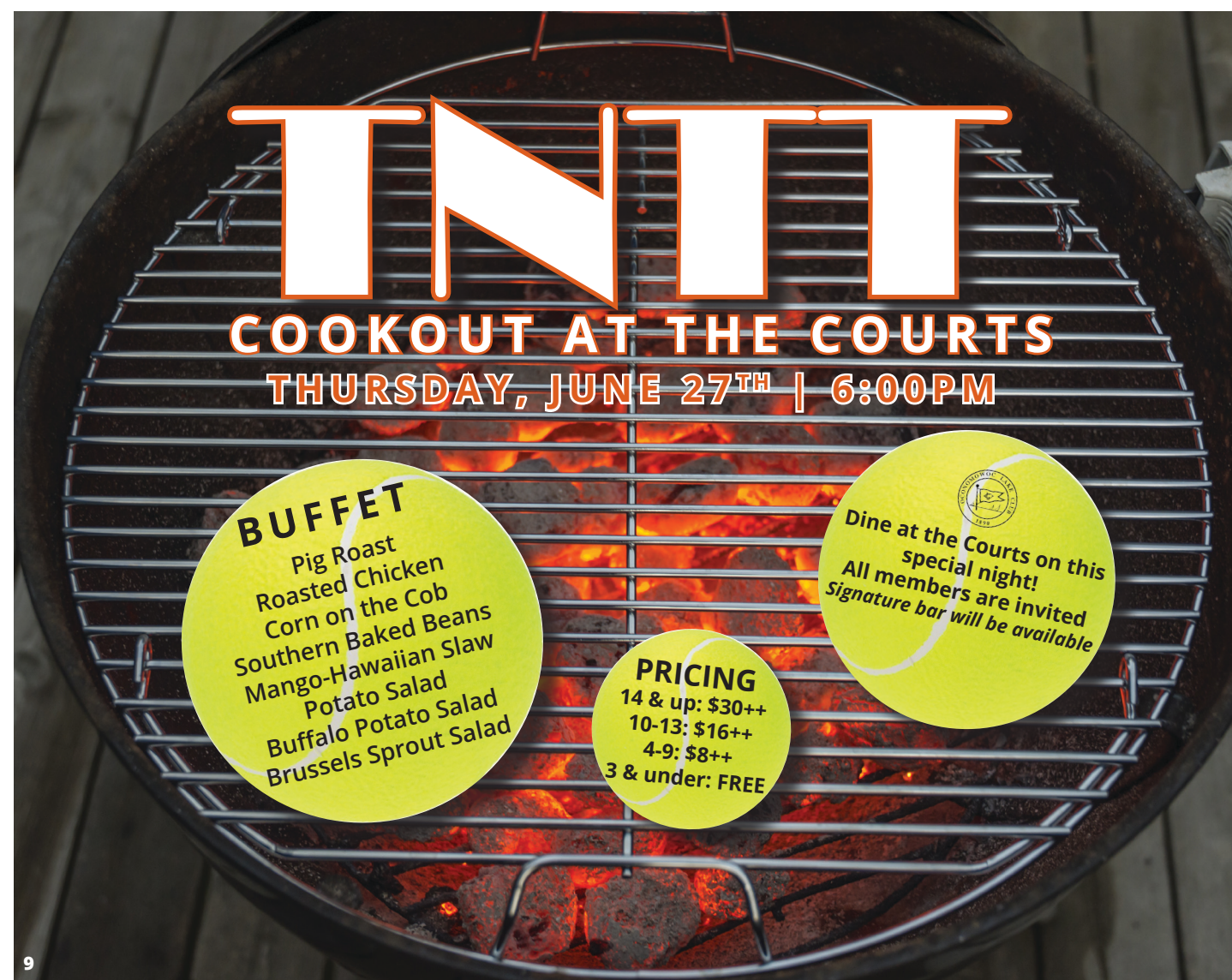
Ladies' Night Out

Wednesday, June 12th | 6:00 pm

A night designated for you and your girlfriends! At this month's LNO, Avant Garden will be with us holding a Succulent Workshop! Create tiny garden masterpieces while you sip wine & enjoy complimentary hors d'oeuvres & dessert.

Price:
\$74++

INCLUDES:
Succulent Workshop
Hosted Beer, Wine & Soda
Complimentary
Hors d'oeuvres & Dessert
Signature bar will be available



TNTT

COOKOUT AT THE COURTS

THURSDAY, JUNE 27th | 6:00PM

BUFFET
Pig Roast
Roasted Chicken
Corn on the Cob
Southern Baked Beans
Mango-Hawaiian Slaw
Potato Salad
Buffalo Potato Salad
Brussels Sprout Salad

PRICING
14 & up: \$30++
10-13: \$16++
4-9: \$8++
3 & under: FREE

Dine at the Courts on this special night!
All members are invited
Signature bar will be available

ON DECK

SAVE THE DATE & JOIN US FOR AN UPCOMING EVENT

JUNE

SUNDAY, JUNE 2ND - SUNDAY MORNING SAILING SERIES BEGINS

Join us for brunch & watch the races lakeside!

SUNDAY, JUNE 2ND - SUNDAY SUPPERS

Have your family supper at the Club Sunday nights! Each week, we will be featuring specials like roasted half-chickens, ribs & more! Look for information in your weekly club emails.

THURSDAY, JUNE 6TH - TNTT BEGINS

MONDAY, JUNE 10TH - YOUTH PROGRAMS BEGIN

TUESDAY, JUNE 11TH - BOTTLES & BURGERS

Every Tuesday evening this summer, we invite you to dine Dockside & enjoy half-off burgers, bottled beer or wine specials, housemade pizza & more! Watch for Club emails with more information.

WEDNESDAY, JUNE 12TH - LADIES' NIGHT OUT-AVANT GARDEN

Join us for our first Ladies Night Out of the summer. See more on page 9

FRIDAY, JUNE 14TH - LAUGHING WITH LUKAS

See more on page 5

SATURDAY, JUNE 15TH - BEER ON THE PIER - MKE BREWING CO.

Join us for a beer on the pier! MKE Brewing Co. will be with us serving samples of local favorites. We invite all who attend to stay for dinner Dockside.

SATURDAY, JUNE 15TH - TINUS MARINE DEMO DAY

Thinking of purchasing a new boat? Tinus Marine will be at the club, 10:00 am - 3:00 pm, with a variety of boats for you to check out or take for a spin!

SUNDAY, JUNE 16TH - FATHER'S DAY BRUNCH & DINNER SPECIALS FOR DAD

We're serving up a brunch buffet perfect for dad! Plus, dinner specials on the lake at Dockside. See more on the cover of this Docket

THURSDAY, JUNE 20TH - KIDS' NIGHT OUT @ THE SCHIEFELBEIN'S

These nights are a big hit with the OLC Kids! Swimming, food, and fun! See more on page 5

SATURDAY, JUNE 22ND - WINE DINNER - FREEMARK ABBEY WINERY

Paired with each course will be a Freemark Abbey Wine, hand selected by bar manager, Jared Wheaton. See more on page 4

SUNDAY, JUNE 23RD - LIVE ON THE LAKE - ANDREA & THE MODS

TUESDAY - THURSDAY, JUNE 25TH-27TH - KIDVENTURES SUMMER DAY CAMP

Join us for the inaugural week of our new Kidventures Summer Day Camp! Lukas has a lot of fun activities planned for the kids! See more on page 5

THURSDAY, JUNE 27TH - TENNIS COOKOUT AT THE COURTS

Mingle with other members at our annual cookout at the courts! See more on page 9

FRIDAY, JUNE 28TH - COMMODORE'S SUMMER CELEBRATION

Join us for a party, Havana Nights style. See more on page 6

JULY

THURSDAY, JULY 4TH - FOURTH OF JULY BUFFET

THURSDAY, JULY 4TH - SAILING: 4TH OF JULY RACE

TUESDAY, JULY 9TH - THURSDAY, JULY 11TH - ANNUAL KIDS' CAMP

SATURDAY, JULY 13TH - BATMAN! LIVE WITH CRAIG SCHIEFELBEIN

SUNDAY, JULY 14TH - BLOODY MARY & EGGS BENE BAR

WEDNESDAY, JULY 17TH - LADIES' NIGHT OUT: PAPER SOURCE

THURSDAY, JULY 18TH - MOONLIGHT SAIL CLUB SOCIAL

SUNDAY, JULY 21ST - BIENNIAL DOG SHOW

SATURDAY, JULY 20TH - WINE PAIRING DINNER: SILVER OAK

TUESDAY, JULY 23RD - DINING WITH YOUR DOG

SUNDAY, JULY 28TH - LIVE ON THE LAKE

WAKESURF WEDNESDAYS
WEDNESDAYS IN JULY | 5:00 - 7:00 PM
JULY 10TH, 17TH, 24TH, 31ST

Join us Dockside for a wakesurf session. Wakesurf lessons will be available for those who would like to learn.

Boards will be provided
Hosted by Erik Tinus

To make reservations for any of the events above, please call the OLC office at 262-567-4934 or email reservations@clubolc.com.

SIP FOR THOUGHT

by Jared Wheaton

Arista Winery

While the majority of my work is done within the confines of the historic Oconomowoc Lake Club, a unicorn-like opportunity arose on Wednesday May 2nd, and I found myself in a “media blackout room,” in Rare Steakhouse, downtown Milwaukee. While internet driven devices were at peril, I was able to sit next to Mark McWilliams, proprietor of Arista Winery, and two other individuals from reputable downtown MKE restaurants who will remain nameless... and preview his utterly show-stopping Pinot Noir offerings. And one single Estate Chardonnay. That's what Arista does, and they really don't need to do anything else...

The wine I'm beginning to write about graced the cover of Wine Spectator's 2018 October edition. And.... I was fortunate enough to grab two separate single vineyard Pinot Noir offerings, as well as their current vintage of Chardonnay. These are wines of the finest pedigree and beyond the OLC and two other restaurants, that I know of (..being they were the only two others at the event), this wine is basically extinct anywhere else in our relative area. Minneapolis would be the nearest option. Enough puffery, and on to the wine itself.

Out of the 3 Pinot offerings, which I'm completely stricken in love with, my admiration was most intense for the Ferrington Vineyard offering. Here's a bit of info on the vineyard itself;

The Ferrington Vineyard, one of California's most acclaimed Pinot Noir Vineyards, sells to eight wineries and is tucked away just off Highway 128 in Booneville, a small town in the heart of the Anderson Valley. Though 25 acres of the vineyard are planted to multiple clones of Pinot Noir, we have selected a block in the vineyard that was planted to the Pommard clone because of its proven legacy in this cold climate appellation. Pommard is one of the oldest Pinot Noir clones found in California and is favored by many winemakers for its ability to produce outstanding wines without the help of other blending clones. It is respected for its reliable color, intense fruit, and fragrant spice components. The vineyard has a gentle south-facing slope, and has decomposed sandstone and clay

soils with three to four feet of topsoil. This vineyard was originally planted in the late 1960s although some of the 25 acres of Pinot Noir vines were planted in 1998 and some more recently.

Vinification: Cold grapes arrive at the winery early in the morning after having been picked at night. The clusters are sorted by hand and then destemmed into small, open-top fermenters. The juice is allowed to warm gradually and naturally in the fermenter. Given that all of the wines are made with native yeasts and are not inoculated, this cold-soak period can vary between 5-8 days depending on how long it takes these native populations to build up and begin fermentation. Pinot Noir fermentations are kept below 85 degrees. The wines always go through malolactic fermentation. The wines then spend the next 11 months in barrel, and the wine is racked clean just prior to bottling.

Tasting Notes: A distinctive expression of Anderson Valley Pinot Noir that blends power and purity in the same glass. Explosive aromatics of crushed pomegranate seeds, dried lavender, plum and graphite are hallmarks of this vineyard and are present in abundance. The intensely floral nose is accompanied by flavors of bright red raspberry, black pepper, toasted herbs and tart

bing cherries. A tangy, persistent acid backbone blends with chewy tannins to give the wine a firm and energetic finish.

Overall and in summation, Arista Winery focuses on Pinot Noir with many small offerings, each an expression of an outstanding local vineyard. Their devotion to the potential of Pinot Noir from the Russian River Valley is unrivaled. My journey to Milwaukee, that fateful May afternoon, produced two single vineyard offerings of Pinot Noir (Ferrington & Tobani), their Russian River AVA Pinot Noir, and the beyond amazing & I should have probably wrote about it too... '16 Russian River Valley Chardonnay. Although these phenomenal wines come with a relative expense, I have yet to encounter such distinction from any other domestic Pinot Noir. Might I say, even Burgundy... I'll stop myself now.

Jared A. Wheaton
Beverage Director



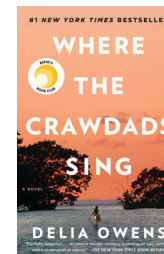
CLUBS WITHIN A CLUB

TOPSIDER BOOK CLUB

The 2019/2020 Book Club Calendar is here! The club meets, at 5:30 pm. Meeting places are noted. We hope to see you there!

We encourage you to invite new members and friends interested in joining the book club! All are welcome. Topsider Book Club is a great way to get to know others at the club.

For details please contact Mary at maryaltschaefl@gmail.com or call 414.758.0476.



Our next meeting will be June, 6th at the OLC
Book: Where the Crawdads Sing
Author: Delia Owens

LADIES' BRIDGE

The Lake Club Ladies' Bridge Group meets the first Friday of every month at 11:30 am in the Commodore Room. Lunch is served at 11:40 with Bridge play to follow.

Join us on Friday, June 7th

Please contact Kay Mastro for more information at kmastro46@gmail.com.

MAH JONGG

Lunch at 12:00 pm | Game begins at 1:00 pm

Every Friday, join us in Sam's Bistro for Mah Jongg. We welcome new players at any skill level! Join us for an afternoon of fun! Lessons are available.

Please contact Kathy Farias or Jo Ann Beightol with questions or to sign up!

Kathy: (414) 852-1283 **or** Kfarias13@gmail.com
Jo Ann: (414) 614-6100 **or** beightol@wi.rr.com

MEET OUR NEW MEMBERS

The Boden's

Daniel & CoCo Boden joined the club in February of 2019. They just welcomed their first child in May! Daniel is a Service Sales Program Manager & CoCo is a Realtor. They have one furry member of the family, a Mini Labradoodle, who they named Riesling, after the wine they drank on their first date.

They are very active, as they enjoy spending time on the lake, biking & walking their dog. On the other hand, the love to relax in local beer gardens. They enjoy being outside & grilling together.

The Boden's favorite vacation spot is Paris, France or anywhere with good scuba diving. CoCo & Daniel, who is originally from Iowa, cheer for Iowa State University & the Green Bay Packers. This summer, they are looking forward to meeting other members & lake residents & dining at the Club!

The Thompson's

Stephan & Katelyn Thompson joined the Oconomowoc Lake Club this past April. They have two daughters, Vita who is six and Mara who is three. Stephan is a Political Consultant & Katelyn is a Brand Media Strategist. They have one pet, a dog name Cambelle.

The Thompson's favorite activity to do is to attend their neighborhood barbecues. Their family is split 50/50 on favorite vacation spots, the parents love to visit Las Vegas, while the daughters enjoy Florida.

The Thompsons are Wisconsin sports fans, cheering for the Green Bay Packers, Milwaukee Brewers, Milwaukee Bucks, & Wisconsin Badgers. As a family, they enjoy making burrito bowls for dinner. They are most looking forward to spending time at Dockside on the pier, taking tennis lessons, & all the fun kids' activities!

\$125 per Golfer

Includes:

Cart, Course Fees, After Golf
Pontoon Boat Cocktail Hour
with Snacks & Drinks

11:30 am Lunch at OGC
*(OLC member accounts
may be used to pay for lunch)*

12:30 pm Tee Time

*All participants are invited back to the
OLC for a boat ride, cocktails &
dinner at Dockside*



Saturday, July 27th 2019

Oconomowoc Lake Club
Golf Outing
at the
Oconomowoc Golf Club

Dear OLC Membership,

We have planned a Saturday, July 27th golf outing at the Oconomowoc Golf Club. We plan for an 11:30 am lunch at OGC and a shotgun start at 12:30 pm. After golf, we will head back to the OLC, for a ride in the pontoon boat & dinner on the pier.

Most people don't know that the worlds all-time greatest golf course architect, Donald Ross, designed the Oconomowoc Golf Club in 1916. Ross of Scottish decent, was born and raised in Dornoch, Scotland and arrived in the United States in 1899. Ross was both a playing & teaching professional, but by 1910, he had made golf course architecture his primary occupation. He designed over 400 American

courses and the genius of his work may be seen on courses such as Pinehurst No 2, Inverness, Oakland Hills, Seminole, Plainfield & Oakhill. In 1935, he could remember doing courses in 45 of the 48 states.

Ross was one of the first to convert sand greens to grass. He transformed golf design into an art form and the profession into one for an artist. We hope that you are able to join us at this wonderful event. Sign-up early, as reservations are limited.

Sincerely,

Mr. Alton Bathrick

To register, please call the OLC office, 262-567-4934.



Saturday, June 15th
5:30 - 8:00 pm | \$10++
Join us & our special guests, the
MKE Brewing Co
for a tasting on the pier!

Enjoy classic brews, as well as
a few seasonal & rare offerings
you may have never tried
before! Taste as many times as
you like for \$10++.



Wine Pairing DINNERS

SAVE THE DATES! Enjoy courses of exceptional cuisine paired perfectly with a complementing vino. We have some very special guests joining us in the upcoming months, and we hope you can too!

SATURDAY, JUNE 22ND Freemark Abbey	FRIDAY, SEPTEMBER 27TH Staglin Family Vineyard
SATURDAY, JULY 20TH Silver Oak	THURSDAY, OCTOBER 10TH Long Meadow Ranch
THURSDAY, AUGUST 22ND TPWco.	THURSDAY, NOVEMBER 7TH Dry Creek Vineyards

Wine Pairing Dinner: Freemark Abbey

Price: \$89++ | 6:00 pm arrival | 6:30 pm dinner

I Fresh Oysters 2016 Sauvignon Blanc	III Pheasant Terrine figs & pistachios 2014 Merlot
II Seabass shrimp & lobster cream sauce 2017 Chardonnay	IV Filet au Poivre 2015 Cabernet Sauvignon

A dessert course will be served after dinner.

KIDS' CORNER

TUESDAYS, WEDNESDAYS & THURSDAYS

Drop off: 12:15 pm - Pick up: 4:30 - 5:00 pm
Cost: Daily: \$25 per child | Weekly: \$95 per child

Kidventures SUMMER DAY CAMP

Kids, spend your summer with us! Join Lukas & other club kids for a summer full of fun!
Take a look at the weekly activities below. Camp Days are a la carte. Sign-up today by calling the Club office at 262-567-4934!
Registration must be made at least 48 hours in advance.

JUNE

25th, 26th, 27th

T-shirt Art
Pizza Party & Cooking Safety
Silly Clothes & Show & Tell
Plant a Flower & Learn
about Nature

JULY

16th, 17th, 18th

Water Games
Kiltie Adventure
Sticker Party
Wearable Art
Family Picture Collage

JULY

23rd, 24th, 25th

Kayak Tour of the Lake
Homemade Popsicles
Crazy Makeup & Hair Day
Create a Gift for
Mom & Dad

JULY

30th, 31st, Aug 1st

Sidewalk Chalk Contest
Geocaching & Map Reading
Matchbox Car Racing
Letter Writing to Family
Members

Activities are weather dependent. Swimming will also be incorporated into each day's schedule.
More activities may be added as the camps progress.

ANNUAL Kids' Camp

TUESDAY - THURSDAY
JULY 9TH, JULY 10TH, JULY 11TH

Drop off: 11:50 am - Pick up: 5:15 pm

COST:

\$195 for the first child
\$155 for each additional child in member family
\$255 per member guest



Three days of fishing, swimming, cooking and more!
Invite your friends!
Lunch & snacks are included.

KIDS' NIGHT OUT



THURSDAY, JUNE 20TH | 5:00 PM

While the adults play TNTT or enjoy dinner at the OLC, kids are invited to make lasting memories with their OLC friends at a pizza & pool party (lifeguard will be on duty) at the Schiefelbein's! Everyone is invited!

SAVE THE DATE:

Outdoor Movie Night @ the Schiefelbein's
Saturday, August 3rd

LAUGHING WITH LUKAS

EVERY FRIDAY THIS SUMMER,
BEGINNING JUNE 14TH

Join Lukas Dockside, at 3:00 pm on Friday afternoons for water activities & games! Parents are invited to enjoy a cold drink or appetizer while their kids play! Laughing with Lukas afternoons are free for members only!

COMMODORE'S SUMMER CELEBRATION

HAWAIIAN NIGHTS

FRIDAY, JUNE 28TH | 6PM

Conga on over to the OLC, and celebrate summer with your Commodore, Cuban style! Experience Cuba from our pier with housemade Cuban inspired Cocktails, hors d'oeuvres & cuisine.

PRICE: \$54++

Hosted Cuban cocktails, beer, wine, & soda
Signature bar will be available
Cuban inspired attire encouraged

BUFFET

CARVING STATIONS:

Mojo Chicken & Marinated Steak

BUILD YOUR OWN CUBAN SANDWICH

CUBAN CLASSICS:

Plantain Chips & Yucca Fries,
Cuban Rice, Cuban Black Beans, Mango
Fruit Salad, Churros, Guava Sorbet