

Dining Hours & Events

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

FEBRUARY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 CLOSED	2 Book Club Commodore 5:30	3 Bridge Commodore 5:30	4 Dockside 5:30
5 CLOSED	6 CLOSED	7 CLOSED	8 CLOSED	9 Commodore 5:30	10 Raised Grains Brewing Tasting Commodore 5:30	11 Father Daughter Snowflake Dance Valentines Dinner
12 Winter Family Fun Day	13 CLUB SHUTDOWN	14 CLOSED	15 CLOSED	16 CLOSED	17 CLOSED	18 CLOSED
19 CLOSED	20 CLOSED	21 CLOSED	22 CLOSED	23 CLOSED	24 CLOSED	25 CLOSED
26 CLOSED	27 CLOSED	28 CLOSED				

MARCH 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 CLOSED	2 CLOSED	3 CLOSED	4 CLOSED
5 CLOSED	6 CLOSED	7 CLOSED	8 CLOSED	9 CLOSED	10 CLOSED	11 CLOSED
12 CLOSED	13 CLOSED	14 CLOSED	15 CLOSED	16 CLOSED	17 St. Patrick's Day Commodore 5:30	18 Commodore 5:30
19 CLOSED	20 CLOSED	21 CLOSED	22 CLOSED	23 Commodore 5:30	24 Commodore 5:30	25 Kids Cooking Class Commodore 5:30
26 CLOSED	27 CLOSED	28 CLOSED	29 CLOSED	30 Commodore 5:30	31 Prisoner Wine Tasting Commodore 5:30	



THE OCONOMOWOC LAKE CLUB'S

Docket

FEBRUARY/MARCH 2017

262.567.4934 | OCONOMOWOCLAKECLUB.ORG

WHAT'S NEW!

LOOK FOR NEW ITEMS
ON THE MENU EVERY
WEEK THIS MONTH FROM
CHEF NANCY
AND HER TEAM

FRIDAY NIGHT SIPS

VALENTINE'S DAY MENU

WHAT'S INSIDE

BOAT SLIP REQUESTS

FATHER DAUGHTER SNOWFLAKE DANCE

WINTER FAMILY FUN DAY

ST. PATRICK'S DAY



VALENTINE'S DAY DINNER

SATURDAY, FEBRUARY 11TH | 5:30 - 8:30 PM | COMMODORE ROOM

Invite that special someone out to the club for a special
Valentines Day dinner at the OLC! We are taking reservations
now. See inside for an extended menu!!



FRIDAY NIGHT SIPS - WINTER CRAFT BEER TASTINGS

Friday, February 10th, | 5:30 pm |

Sam's Bistro

Join us for our second installment of Friday
Night Sips featuring two seasonal offerings
from Waukesha's own Raised Grain Brewery
as well as their GABF Gold Medal Award
Winning Paradocs Red IPA! Complimentray
hors d'oeuvres will be served. Stay for dinner in
the Commodore Room!
Make your reservations today!

Club Update

Hello Members!

In early January, we had over 40 people in Sam's Bistro enjoying the bourbon tasting and sharing camaraderie with other fellow members, families, and friends. Business in the restaurant and bar is improving. Chef Nancy and I have met with the Food Committee we are committed to continue to improving the variety of food on menus and service at the club. We discussed many different topics, many of which focused on Dockside. If you have any input, please feel free to call me or email me at the club. I would love to hear your thoughts.

Because of the huge success of the bourbon event, Jared and I have developed a year of different tastings. We're calling them 'Friday Night Sips'. They will feature beer to wine to liquor. February 10th, Jared will be offering a Winter Craft Beer tasting. Local craft brewer, Raised Grains Brewing Company from Waukesha will be here sampling their Award Winning Double IPA Paradoxs Red plus a few more. Show off your club to your friends, enjoy a sampling of local craft beer, and join us for dinner in the Commodore's Room.

On Saturday the 11th of February, Chef Nancy will be offering our Valentines dinner. Bring your 'sweetie' over to the club for a delightful menu. Jared will have specials on bottles of wine.

Winter Family Fun Day has been moved to Sunday, February 12 because of the lack of ice. S'mores, sledding, ice fishing and skating, and many more Family Fun activities. I look forward to seeing all the fun on the lake. During this time, it is my personal goal that we will have the 2017 event calendar planned by the time we reopen on the 17th. Sue and I have many great ideas for fun events for families and friends. Look for the calendar at a glance to come over late March, early April.

We are approaching the club annual shutdown beginning Monday, February 13. The club will be cleaned from top to bottom, reorganized, and refreshed to ready us for the busy 2017 season. Sue and I have many great ideas for fun events for families and friends. Look for the calendar at a glance in this edition of The Docket.

Reopening on St Patrick's Day on March 17th will feature your Irish fare in Sam's Bistro and the Commodores Room. Corned Beef is sure to be on the menu. Saturday, March 25th, Chef Arnie will be teaching the chefs of next generation. Drop the kids off at Dockside and relax and enjoy a cocktail and dinner in the Commodore's Room. Hope to see you soon at the club.

At Your Service,
Kathy Burch-Fox
General Manager

Our Banquets get Rave Reviews!

...and we have the Thank You
Notes to prove it!

When we are finished with your event,
you will want to show us your gratitude
too! Book your next shower, party,
meeting or wedding with us!

Please call Sue White at 262-567-
4934 for date availability in 2017
and start planning today!

Welcome

Please give a warm welcome to our
newest members

Michael and Tricia Schelble
and their children
Samuel and Peter



ST. PATRICK'S DAY

Friday, March 17th | Commodore

This will be our first day open after the club
shut down. Come join us in the Commodore
Room for some authentic Irish cuisine, beer
and music!



Your Board of Directors & Committee Chairs

Jef Fitch
Commodore

Warren Pierson
Vice Commodore & Membership

Bill Sturm
Rear Commodore

Steve Macaione
Building and Grounds

Mary & Craig Schiefelbein
Youth

Mary Fox
Food & Service

Sigi Miller
Community Outreach

Faye Wetzel
House

Bill Sturm
Nominating

Jeff Fellows
Finance & Sailing

Ann Pierson
Tennis

**Nicole Waltersdorf &
Michele Pawlak**
Member Engagement Committee

Karyn Wozny & Erica Zdroik
Social

Truman Schultz
Historian

Your Oconomowoc Management Team

Kathy Burch-Fox
General Manager

Mary Wean
Controller

Nancy Nelson
Head Chef

Arnie Gonzales
Sous Chef

Sue White
Banquet and Event Coordinator

Rick Dzielinski
Building and Grounds

Denise Nelson
Bookkeeper

Jared Wheaton
Beverage Manager

Maddy Sipek
Office & Marketing

Thank you to everyone who
donated to our Oconomowoc
Food Pantry Drive during
the month of December. We
raised over \$650 dollars
and more than two barrels of
food. Because of every ones
generosity, we were able to
help a lot of families in
our community!

Thank You!



We are now on Instagram!

Follow us @oconomowoclakeclub!

Make sure you tag us when you post photos from member events, private events or when you are dining with us at the club! Lets show the community the fun we have at the Oconomowoc Lake Club!

Remember to like us on Facebook too!



BOAT SLIP RENTAL FOR 2017

The Lake Club has five boat slips available to rent for the upcoming summer. Anyone interested, in renting a boat slip for the 2017 summer season, including those who had one last year and want to renew, please contact Mary Wean at mary@clubolc.com. Requests must be received by February 15th. If there are more than five requests a lottery will take place.

FRIDAY NIGHT SIPS

SPIRITS TASTING SERIES

Since our Bourbon Tasting was such a hit, we decided to add a few more liquor specific tasting's to the 2017 calendar. For a small fee you will get to participate in the tasting as well as get complementary hors d'oeuvres inspired by the theme of the night. The dinner menu will also feature a few entree's that go along with the liquor being sampled that night. Please join us for what is to be a fun filled evening.

February 10 th	March 31 st	May 12 th	June 9 th	July 7 th	September 29 th	October 20 th
Winter Craft Beer Tasting	Prisoner Wine Tasting	Scotch Tasting	Tequila Tasting	Summer Beer Tasting	Oktoberfest	TBD

On Deck

JOIN US FOR AN UPCOMING EVENT!

Friday Night Sips: Winter Craft Beer Tasting

Friday, February 10th | Sam's Bistro | 5:30 pm

Father Daughter Dance

Saturday, February 11th | 6:00 pm - 10:00 pm

Valentines Day Dinner

Saturday, February 11th | 5:30 pm - 8:30 pm

Winter Family Fun Day

Sunday, February 12th | 11:30 am - 3:00 pm

Club Winter Shutdown

Monday, February 13th

St. Patrick's Day Night

Friday, March 17th

Kids Cooking Class

Saturday, March 25th | 6:00 pm - 7:30 pm

Prisoner Wine Company Tasting

Friday, March 31st | 5:30 pm

Latin Cocktail Dinner Pairing

Saturday, April 8th

Easter Sunday Brunch & Petting Zoo

Sunday, April 16th

Easter Sunday Brunch & Petting Zoo Sunday, April 16th | Commodore and Ballroom

Make your reservations for a very popular Sunday Brunch at the OLC on Easter Sunday. Then enjoy the petting zoo before or after you dine with us.



THE PRISONER
WINE COMPANY

Prisoner Wine Company Tasting

Friday, March 31st | Sam's Bistro | 5:30

Come sample a select pick of wines from the popular Prisoner Wine Company. Complimentary hors devours will be served with the tasting.



Latin Cocktail Dinner Pairing

Saturday, April 8th

Join us for the second installment of Chef Nancy's Culinary Series. This will be a night of Latin flavors in both food and drink. There is limited space for this dinner event, so make your reservations early!

Kids Cooking Class

Saturday, March 25th | 6:00 - 7:30 pm
Dockside

Hey kids? Have dreams of being a chef at the OLC? Come learn new cooking skill from the best! Spots are limited so sign up early. Parents are encouraged to have dinner in the Commodore Room!



Let us know you will be attending one of our events!
Make your reservations today at 262.567.4934

2017's CHEF'S CULINARY SERIES

This year Chef Nancy and her Team is bringing you a few unique dining experiences at the OLC. Each Culinary themed night, will be paired with a beverage according to Jared Wheaton's, OLC Beverage Directors, expertise. The two have paired up and came up with combinations sure to make sure those attending the dinner leave with full bellies, quenched thirsts, and a mind full of knowledge.
Join us for one of the following!

**Latin Cocktail
Dinner Pairing**
Saturday, April 8th

Beer Pairing Dinner
Wednesday, June 21st

**Champagne Brunch
Pairing**
Sunday, August 6th

Winter Family FUN DAY

**Sledding!
Ice Skating!
Broom Ball!
Ice Fishing!
Hot Chocolate Bar!**

Sunday, February 12th, 2017 | 11:30 am - 3:00 pm

Invite your family out to the club for a day of winter fun at the OLC! Enjoy some family friendly winter activities outside, and a warm meal inside. **A local winter craft beer will be available for adults.** Buffet will be served from 12:00 - 2:00 pm

Buffet to include:

Lasagna
Creamy Mac and Cheese
Chicken Tenders
Glazed Carrots
Garden Salad
S'mores

Pricing:

**Adults: \$16.00 ++
Kids: \$9.00 ++**

FATHER DAUGHTER Snowflake Dance

SATURDAY
February 11th
6:00 pm - 10:00 pm

PRICE PER COUPLE:
\$79.00 ++
EACH ADDITIONAL GUEST:
\$25.00 ++

Join us to celebrate the special bond between daughters and their fathers. Member's, invite your friends and their daughters to join you at this memorable event.

ARRIVAL
(PICTURES & PASSED HORS D'OEUVRES):
6:00 pm

DINNER:
7:00 pm

DANCING
(AND DESSERT BAR):
7:30 pm

DINNER OPTIONS:

All served with salad, garlic mashed potatoes and french green beans

FATHERS: Flat Iron Steak or Stuffed Chicken Breast

DAUGHTERS: Stuffed Chicken Breast or Chicken Tenders with fruit cup

We will be making a donation to **Blessings in a Backpack**, an organization which improves the quality of life for underprivileged children, with a portion of the proceeds from this event. We ask that each couple attending consider making an additional donation when making your reservation.
Please visit blessingsinabackpack.org for more information.



RSVP Today
Call the OLC Office
at 262.567.4934

Appropriate ages for daughters 3 to 13

Sip for Thought...

First, and foremost, I'd like to extend an immense THANK YOU to all those who were able to participate in last month's bourbon event, held in Sam's Bistro! I completely enjoyed everyone's interest and conversation, with regard to the whiskey's we were able to sample and speak about. You all make my job here, at The Lake Club, more than truly enjoyable! Being that said, I'll divulge into this month's feature wine selection, the 2012 vintage of David Arthur Chardonnay.



The Estate & Vineyards

The origins of David Arthur Vineyards and the Long Family Ranch date back to when the Long family started visiting the Napa Valley in the 1950's. Don Long, a butcher by trade owned a small grocery store in Portola Valley, near Stanford University and had long been interested in the California wine country.

With a keen eye for business opportunities, Don began steadily investing in Napa Valley real estate leading to the acquisition of nearly 1,000 acres atop Pritchard Hill. The winery and estate vineyards are located on the initial Long Family Ranch parcel Don purchased in the 1960's. Pritchard hill is at an elevation of roughly 1200 ft. with soils classified as Sobrante, a loamy, upland soil composition and Hambright, very shallow and well drained.

These volcanic soils are reddish-brown with an immense amount of rocks. For the 2012 Chardonnay, the respective grapes are sourced

from independent growers from both the Oak Knoll and Stagecoach districts within Napa Valley. This example of Chardonnay offers a wonderful balance of new world fruit expression and restrained winemaking technique.

HARVEST DATE: September 25th and October 3rd 2012

BARREL PROGRAM: 42% new French Oak, Balance 2nd and 3rd use French Oak

BLEND: 69% Clone-Dijon 76, 19% Clone 17, 12% Clone -809

WINE CHEMISTRY: Alc. v/v: 14.7%, pH: 3.55, TA: 5.6 g/100ml

BOTTLED: September 5, 2013

CASES PRODUCED: 539 cases

Tasting Notes: A light pale straw color with green hues offers bright aromas of Gravenstein apple, pineapple and guava, followed by stone fruit, lightly toasted oak and filberts. The palate is broad and expansive throughout with a subtle briny minerality. The finish is persistent with flavors of Asian pear, white figs and baked apple. Best from 2014 to 2020.

Jared A. Wheaton
Beverage Director OLC

Clubs within a Club

Everyone is welcome to join any of these clubs at any time. Do you have a new idea for a club? Call us at 262.567.4934 to get something started!

LADIES BRIDGE

The Lake Club Ladies Bridge meets the first Friday of every month at 11:30 am, in the Commodore Room. Lunch is served at 11:45 with Bridge play to follow. Cost is \$14.

Please contact Margie Krauski for more information at margiekrauski@gmail.com.
Join us April 7th!



MAH JONGG

Mah Jongg will be back for the Spring/Summer season. In the mean time, learn this fun and exciting new game, and come show us your skills.



All are Welcome!

Please call Jo Beightol with any questions
414.614-6100

SHEEPSHEAD

Join us every other Thursday this summer June - August for a game of Sheepshead in Dockside.
The fun begins June 8th.

Please contact Margie Krauski for more information at margiekrauski@gmail.com.

TOPSIDER BOOK CLUB

Join us every first Thursday of the month from 5:45-7:00pm in the Topside Bar & Lounge. Stay tuned for a new schedule and book list for 2017!

If you have any questions please contact Mary Altschaeffl at maryaltschaeffl@gmail.com or 414.758.0476





Timeless Memories

Punch and Small Plates



Share your pictures with other club members!
Send your photos to olc@clubolc.com to see them in the next newsletter!

Valentine's Day DINNER

SATURDAY,
FEBRUARY 11TH | 5:30
COMMODORE ROOM
Make your reservations today!

Appetizers

COCONUT SHRIMP \$10
with jerk aioli

BUTTERMILK FRIED QUAIL \$12
with slaw

RABBIT AND CHANTERELLE \$9
handmade pasta and white wine sauce

Entrees

Each entree includes soup or salad

TENDERLOIN WITH BAY SCALLOP \$36
Bernaise, smashed red potatoes and vegetable

ORANGE MISO SALMON \$27
buckwheat soba noodles and grilled bok choy

STRASSBERG CHICKEN \$22
rosemary demi glaze, mashed potatoes and vegetable

PORK SALTIMBOCCA \$25
a sage sauce, roasted potatoes and vegetable

SAFFRON RISOTTO \$26
langostino, spinach and leek compound butter

Soup

SHRIMP BISQUE

Salad

ROMAINE HEART
caesar dressing, crispy prosciutto and tomato

Desserts

for two

STRAWBERRIES AND CREAM \$8

SORBET TRIO \$8

TRIPLE CHOCOLATE MOUSSE CAKE \$8

