

Dining Hours & Events

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

MAY 2017						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3 Family Night Supper	4 Commodore 5:30p	5 Member Mixer Commodore 5:30p	6 Commodore 5:30p
7 CLOSED	8 CLOSED	9 CLOSED	10 Family Night Supper	11 Commodore 5:30p	12 Mothers Day Dinner Friday Night Sip Commodore 5:30	13 Commodore 5:30p
14 Mothers Day Buffet	15 CLOSED	16 CLOSED	17 Family Night Supper	18 Commodore 5:30p	19 Back 2 the Club Social	20 Commodore 5:30p
21 CLOSED	22 CLOSED	23 CLOSED	24 Opening Tennis Luncheon Family Night Supper	25 Dockside Opens Dinner Only	26 Dockside Lunch & Dinner Commodore Fish Fry	27 Dockside Lunch and Dinner
28 Dockside Lunch & Dinner	29 Dockside Lunch & Dinner	30 CLOSED	31 Dockside Lunch Family Night Supper			

JUNE 2017						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5 CLOSED	6	7	8	12	13
14	15 CLOSED	16	17	18 Commodore 5:30p	19 Back 2 the Club Social	20 Commodore 5:30p
21	22 CLOSED	23	24	25	26	27
28	29 CLOSED	30	31			



THE OCONOMOWOC LAKE CLUB'S

Docket

MAY 2017

262.567.4934 | OCONOMOWOCLAKECLUB.ORG

ATTENTION!
THE OLC ONLINE
STORE IS REMAINING
OPEN TILL MIDNIGHT ON
WEDNESDAY, MAY 10TH.

There are only a few days left to
 place your orders. Act Now!

Please go to the following link:
olcspring17.itemorder.com/sale

(All orders placed will not be
 processed until the store is closed)

WHAT'S INSIDE

TENNIS NEWS!

MOTHERS DAY BUFFET

LIVE ON THE LAKE

REMINDER!

Get your Summer
Program registration
forms in by May 16th!



FRIDAY, MAY 19TH
6:00 pm Cocktails & Socializing
7:00 pm Dinner

We have many exciting events planned for our members this summer, so lets kick off the new season with a member social! We would like to welcome back all existing, new and prospective members. Come eat some good food and enjoy the sounds of Jay Isaacson on the piano.

FOOD WILL INCLUDE:

Passed hors d'oeuvres:

Ahi Tuna Poke, Taster of Short
 Ribs with Gnocchi, Lobster rolls, &
 Tomato Bruschetta

Chef's Market Buffet featuring:

Salmon, Cod, Chicken
 Fresh Farmer's Market Asparagus

Potato Bar

Whipped potatoes with all your
 favorite toppings

Signature bar for drinks
and cocktails!

Coop Salad Table

with Hand tossed Caesar salads
 and fresh greens

Action station

Sautéed fresh shrimp and mussels

Artisan Bread table

with gourmet butters and oils

Dessert and Coffee Bar

Mini cupcakes, crème brulees,
 cheesecake bites, and many more

PRICING:

Adults \$44++
 Children 3-12 \$22++
 Children under 3 free

Club Update

Hello Members!

It's so nice to see the boats arriving on the boat launch. The lake is coming alive. Piers are being put in. Ducks, swans, geese and our snowbirds are back. Soon there will be sails about and children swimming at the beach. The club's pontoon boats will be delivered any day. I can't wait to have a tour of the lake. Visit the exquisite landscape that I see out the window every day.

As you are considering dining at the club, please give us a call. This will allow the staff to have your table ready and waiting for your arrival. This summer, we will be offering reservations at Dockside. The staff and I always appreciate the advance notice. Even if you are in the car or boat on your way over to the club, please just give us a call. If you are celebrating a special occasion, let us take care of everything for you. Birthday cake for Grandma, flowers for your anniversary dinner, a specific bottle of wine to celebrate your special occasion. Please give me a call or e-mail. I would be happy assist.

Easter at the club this year had a wait list. We had over 300 people enjoying Easter Brunch and the Petting Zoo. It was so nice to see all the girls in the pretty Easter dresses and the boys in their button up shirts and bow ties. Please be mindful of attire when dining at the club and also your guests. Any questions about attire, please call before your arrival. I would be happy to answer any questions you may have.

Mother's Day is right around the corner. If the family can't get together on Sunday for Brunch, why not try dinner on Friday. Friday night the 12th, the club will feature Mother's Day Dinner in the Commodore Room. It's mom's choice of dinner entrees, salads, and sandwiches. Moms receive a complementary glass of champagne or wine with dinner and a beautiful rose to take home. Also, maybe mom and/or dad enjoy a sip of Scotch. We have our monthly Friday Night Sips, Scotch and Cigars, at the Topside Bar and the Veranda.

On Sunday the 14th, it's Mother's Brunch serving from 10:00- 1:30. Chef's Nancy's ever popular Bennie Bar is back. The featured Bennie will short ribs and crab cakes. Make your reservations soon.

May 19th is Back 2 the Club night. Let's kick off the 2017 summer season. A warm welcome back to all the fellow members we have missed over the winter months. Share the new and improved OLC experience with your friends. Jared's craft cocktails, Chef Nancy's savory and sweet fare, piano music by Jay Isaacson, friendly faces, and camaraderie. It will be a night you won't want to miss.

Yours at the OLC,
Kathy

Plan your Party with us!

As you look forward to planning your Graduation Party, Communion Luncheon, Birthday Celebration and more, please remember your Lake Club. We have summer dates available along with a beautiful lake view room to accommodate most any size group. Please call me at 262-567-4934 for available dates. I look forward to party planning with you!

Best Wishes, Sue White



Welcome

Please give a warm welcome to our newest members

Tim and Joyann McChesney
and their children
Easton and Evelyn

•
Bradley and Jamie Anfinson

•
Nicholas and Brooke Bickler

•
John and Brooke Brodersen
and their children
Alex, Jack and Lucas

•
Andrew and Mary McKenna

•
David Pabst Smith Sr. and Anita Smith
and their children
David Jr. and Jensen



Sign Up Today!

Summer Activity Packets are here!

Sign up for your favorite OLC summer programs today!

All forms must be turned into the OLC office
by May 16th!

OLE Exchange

Do you have an extra kayak, canoe or other lake front toys you are looking to sell? Or maybe you are upgrading your equipment and need some extra room for storage. Contact the OLC office and we can post an ad here and help you sell it to another member at the club!

Email: olc@clubolc.com
or
Call: (262)567-4934

Please include item name, small description of item (s) up for sale, price and contact information!

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

Gretchen Marek
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
Marketing and Member Communications

2017 Summer Events Calendar

Start planning out your summer with the OLC! We've got lots of fun events coming up for our members. Mark these dates down on your families calendars!

JUNE

June 4th: Pig and Pinot
June 8th & 9th: Zenda U Training Regatta
June 9th: Friday Night Sips: Tequila
June 10th: Grilling with Arnie on the Veranda
June 14th: Horse Camp
June 17th: Commodore's Sapphire Party
June 18th: Father's Day Brunch
June 21st: Beer Pairing Dinner
June 25th: 3rd Annual Dog Show
June 27th: Dining with your Dog
June 29th: TNTT 4th of July Tennis Social

JULY

July 1st: Live on the Lake
July 4th: 4th of July Buffet
July 5th - 7th: Kids Camp
July 7th: Friday Night Sips: Summer Beers
July 13th: Kids Night Out
July 17th: Fishoree
July 22nd: Live on the Lake
July 25th: Dining with your Dog
July 29th: Mexican Fiesta

AUGUST

August 6th: Champagne Brunch Pairing
August 13th: Family Fun Day
August 11th: Schiefelbein Camp Out and Movie Night
August 18th: Live on the Lake
August 20th: Youth Awards Banquet
August 29th: Dining with your Dog

September

September 2nd: Labor Day Bash
September 15th: End of Season Member Party
September 29th: Friday Night Sips - Oktoberfest

Dates may change as year goes on, please keep an eye on future dockets and emails for more information

FRIDAY NIGHT SIPS

SPIRITS TASTING SERIES

Summer is just about in full swing. Here is our schedule for upcoming Friday Night Sips.

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.

May 12th
Scotch & Cigars

June 9th
Tequila Tasting

July 7th
Summer Beer Tasting



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!



On Deck

JOIN US FOR AN UPCOMING EVENT!

Wednesday Family Suppers: Burger Bar

Wednesday, May 3rd | Ballroom | 5:30 pm

Member Mixer/ Cinco De Mayo Welcome our New GM, Kathy Burch-Fox

Friday, May 5th | Commodore Room | 5:30 pm

Wednesday Family Suppers: Soul Food

Wednesday, May 10th | Ballroom | 5:30 pm

Friday Night Sips: Scotch and Cigars

Friday, May 12th | 5:30 pm

Mother's Day Brunch

Sunday, May 14th

Wednesday Family Suppers: Italian

Wednesday, May 17th | Ballroom | 5:30 pm

Back 2 the Club Member Social

Friday, May 19th | 6:00 pm

Grilling with Arnie

Saturday, June 10th | Veranda

Join us for this one of a kind class, where Arnie will show you how to grill your favorite meats! He will also be doing demonstrations on cuts of steak, and how to make your own rubs and sauces.

Make your reservations early, spots for this unique experience are sure to fill up fast.

Arnie will be grilling the following:

Pork Chop
Lamb Chop
Lobster Tail
Seafood
Grilled Vegetables
Grilled Figs and Blue Cheese

Opening Tennis Luncheon

Wednesday, May 24th

Wednesday Family Suppers: Asian Night

Wednesday, May 24th | Ballroom | 5:30 pm

Dockside Opens

Thursday, May 25th

Pig and Pinot

Sunday, June 4th | Dockside | 5:30 pm

Grilling with Arnie

Saturday, June 10th | Veranda | 5:30 pm



Pig and Pinot

Sunday, June 4th | 5:30 - 8:30 pm | Dockside
Adults: \$22 ++ | 5-11: \$11 ++

Our annual Pig and Pinot Event is quickly approaching! Join us Dockside for a night of wine flights and delicious food. Music will be performed by the clubs favorite, Chris Kohn

Food will include:

Roasted Pig	Cornbread
Roasted Chicken	Grilled Peach Fruit Salad
Sweet Tea Slaw	Salad with hot bacon dressing
Smoked Baked Beans	Fritters
Brown Butter Sweet Potatoes	Strawberry Shortcake



Dear OLC Tennis Players,

I hope this correspondence finds everyone well and very anxious for the summer to come around. I know that I am really looking forward to my seventh summer (seems hard to believe that many years have gone by already). My fall, winter and spring have gone well. Our Marquette team this year has been a real delight to work with. We had four new freshman come in this year and they are all great kids. They really provided a very positive culture shift to the team. As of this writing, we are still competing as we are about to head to South Carolina for the Big East conference tournament. There is no reason to think that we can't do well again and make a run for the title.

On a personal note, my daughter Ashley and my son-in-law Neil are expecting a baby in the fall which will be there first. Both my wife and I are really excited for them and excited to be grandparents. Let the Wolverine/Hoosier brainwashing begin.

As is our tradition, we will be starting up on the Saturday of Memorial Day weekend with our 8:30am men's drill and 10am ladies cardio. That will kind of kick start our availability for lessons and other ladies drill groups to start the following week leading up to the start of our 9 week junior tennis program in June. Our TNTT (Thursday Night Team Tennis) will begin Thursday June 1st. Our captains will be emailing their team from last year to confirm who is going to participate. Please respond quickly to that email so we can plan our draft for this summer's teams. If you did not participate last summer and wish to do so this summer just shoot me an email and I will put you in the draft. It has been a great thing for the club and has fostered a very strong tennis community feel within the club.

In the coming weeks feel free to shoot me questions regarding anything about the upcoming tennis season. I will be traveling a bit in May but I will be able to answer your questions.

Looking forward to seeing all of you real soon.

Jud

We have a few nets up on the courts! Members are welcome to come practice their skills!

Important Tennis Social Dates:

Hackers Opening Luncheon
Wednesday, May 24th | 11:00 am

4th of July Tennis Social
Thursday, June 29th

Hackers Closing Tennis Luncheon
Wednesday, August 23rd

Wednesday Family Night Suppers

Begins May 3rd
Topside Bar and Ballroom | 5:30

Each Wednesday throughout the Summer will have a special dining theme. Families are encouraged to come enjoy some delicious food, by buffet or family style.

May 3rd | Burger Buffet | Adults: \$14 ++ Kids: \$7++

Lamb, Chicken or Beef
Soup and Salad
Sweet Potato Fries, Regular Fries, Waffle Fries
Assorted Toppings, Buns and Dessert

May 10th | Soul Food Buffet | Adults: \$18 ++ Kids \$9++

BBQ Ribs
Fried Catfish
Mac and Cheese
Cornbread
Pimento Cheese Salad
Beer Braised Collard Greens
Cobbler

May 17th | Italian | Adults: \$16 ++ Kids: \$8++
(Family Style)

Spaghetti and Meatballs
Casa Salad
Dipping Bread
Stuffed Shells

May 24th | Asian Buffet | Adults: \$17++ Kids: \$8.50++

Tempura Chicken
Sweet and Sour Chicken
Fried Rice
Crab Rangoon
Grilled Bok Choy
Steamed Edamame
Asian Salad
Green Tea Ice Cream

May 31st | Soup and Salad Buffet

10 & up - \$19.00 ++
4-9 - \$10.00 ++
3 and under - Free

**Mother's Day
Brunch Buffet**

Sunday, May 14th 2017 | Commodore Room | 10:00 am - 1:30 pm

Celebrate the special women in your life and join us for a Mother's Day buffet.

Buffet to Include:

Chef Carved Ham
Chef Carved Tenderloin
Mini Assorted Muffins
Assorted Croissants
Fruit Platter
Bacon
Red Breakfast Herbed Potatoes
Baked French Toast and Waffles
Roasted Asparagus
Seasonal Salad
Caesar Salad
Tempura Chicken Strips
w/ honey mustard sauce
Kid Pasta Entrée
+ more to come

Seafood Station

Smoked Salmon, Crab Legs, Shrimp Cocktail

Omelet station and Bene Bar

Scrambled eggs and Omelets made to Order

Benedict's to choose from:

Short Ribs, Canadian Bacon, Crab Cakes

Dessert Bar & Chocolate Fountain

Pricing:

14 & up - \$32.95 ++
10-13 - \$18.95 ++
4-9 - \$13.95 ++

Sip for Thought...

SUNTORY WHISKY

THE ART OF JAPANESE WHISKY®
SINCE 1923

Hello Members!

Being the content of last month's Docket article contained an odd-ball California Port, we'll just stay slightly beyond the confines of traditional wine & cocktail banter, and feature a Japanese Whisky for this edition of "Sip for Thought..." So let's stay eccentric, for a moment, and take a brief look at Suntory Whisky Toki.

The word Toki means "time" in Japanese. It's a concept rich in meaning the world over, but particularly in Japan where respect for tradition and reinvention sparks a powerful creative energy. Inspired by that interplay, Suntory Whisky Toki brings together old and new -the House of Suntory's proud heritage and its innovative spirit- to create blended Japanese whisky that is both groundbreaking and timeless.

A vivid blend of whiskies from Suntory's Hakushu, Yamazaki, and Chita distilleries, Suntory Whisky Toki features the quintessential characteristics of a Suntory Whisky blend: exquisite balance, harmony, and oneness. At the same time, its unique pairing of Hakushu American white oak cask malt whisky with Chita heavy-type grain whisky overturns the traditional hierarchy between malt and grain. These seemingly dissimilar but deeply accordant whiskies, together with select Yamazaki malts for additional depth and complexity, gives Suntory Whisky Toki its silky taste, vivid character, and bold inventiveness.



TASTING NOTES:

Color: Clear to light Gold

Nose: Basil, green apple, honey.

Palate: Grapefruit, green grapes, peppermint, thyme.

Finish: Subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger.



This Whisky stands just proper on its own, but the simple addition of ice and or water allows for an even more inviting experience. A traditional Japanese high-ball cocktail with sparkling water and lemon twist, while be it simple, is also quite enjoyable.

Cheers!
Jared A. Wheaton
Beverage Director

Clubs within a Club

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!



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!



MAH JONGG

Mah Jongg play will resume in the spring! We welcome and NEED new players! All are Welcome!



Please call Jo Beightol at (414) 614-6100 or Kathy Farias (414) 852- 1283 with any questions or to sign up!

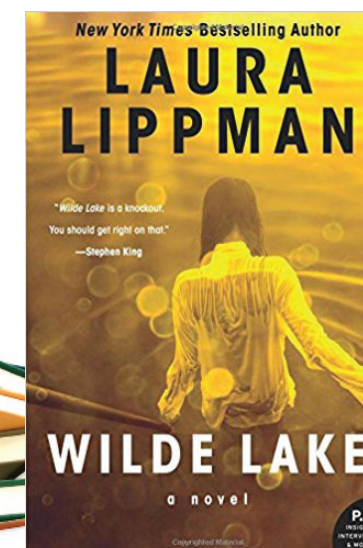
SHEEPSHEAD

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

This months meeting will be held, Thursday, June 8th, from 5:30 - 6:45 pm in Topsider Bar. We will be discussing Wilde Lake by Laura Lippman. New friends are welcome. Topsiders 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.



Meet Our New Members!

The Fabers

The Faber's Bill and Barbara have been lake area residents for many years. Water skiing and motor boating were early interests. Barbara is a Wisconsin native and had a short business career before becoming a UWM and Marquette Law alumna. After a brief career in Federal Court she married Bill and very adeptly took charge of his administration. Bill an Iowa-Missouri native and an alumna of Drake University and Kansas City University, College of Osteopathic Medicine

and Surgery. He chose a research clinical practice (retired) of neuro-musculoskeletal regeneration. He has authored 3 popular Amazon books. His chief interests after Barbara are quantum and contemporary philosophy, history, French culture, non-fiction literature, anthropomorphic subjects and training, golf club (2003) At OLC learning to sail and pickle ball. Barbara's interests are spirituality, raising consciousness, literature, travel, cooking, dining and photography. Both have objectives of bring tiny guests to OLC.

Commodore's Cruise

Starting June 10th | 6:00 pm
Every Saturday this summer!

Join us for our inaugural cruise with your Commodore, Jef Fitch III. He will be out that night pick you up at your pier for a ride around the lake then dinner at the club!

Beer and wine will be available on the pontoon.



Live on the Lake

Enjoy some live music on Oconomowoc Lake during our Live on the Lake Series.

The season kicks off Saturday, July 1st!

Saturday, July 1st: **Joe Ritcher** - Acoustic Folk/Rock

Saturday, July 22nd: **Benn Piette Quartet**

Saturday, July 29th (Mexican Fiesta Night): **Dennis Kavemeier** - Light Classics and Jazz

Friday, August 18th: **Andrea and the Mods** - Classic Rock

Saturday, September 2nd (Labor Day Bash): **Jeff Ward** - Folk

Friday, September 15th (Member Mixer): **Joey Leal** - American Folk

Dining with your Dog

This summer on 3 special nights, you will be able to enjoy a meal at Dockside with man's best friend! Bring your furry friend and join us on the following nights:

Tuesday, June 27th
Tuesday, July 25th
Tuesday, August 29th

We will also be collecting supplies for local shelters or wild life charities on these nights. Watch your weekly emails for more information!

Summer Kids Activities!

We've got a lot of fun things planned for our little members this summer! Check it out!

Wednesday, June 14	Sunday, June 25	Wednesday, July 5th	Thursday, July 13	Monday, July 17	Friday, August 11th
Horse Camp	3rd Annual Dog Show	- Friday, July 7th Kids Camp	Kids Night Out	Fishoree	Schiefelbein Camp Out and Movie Night
		Sunday, August 13th Family Fun Day			