

DINING HOURS & EVENTS

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

NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Dinner & Friday Fish Fry - 5:30p	2 Dinner - 5:30p
3 CLOSED	4 CLOSED	5 CLOSED	6 CLOSED	7 Wine Pairing Dinner: Dry Creek Vineyards - 6p Dinner - 5:30p	8 Holiday Wine Fair & Steak & Shrimp Buffet Friday Fish Fry - 5:30p	9 Dinner - 5:30p
10 CLOSED	11 CLOSED	12 CLOSED	13 CLOSED	14 Dinner - 5:30p	15 Dinner & Friday Fish Fry - 5:30p	16 Dinner - 5:30p
17 CLOSED	18 CLOSED	19 CLOSED	20 CLOSED	21 Dinner - 5:30p	22 Dinner & Friday Fish Fry - 5:30p	23 Dinner - 5:30p
24 CLOSED	25 CLOSED	26 CLOSED	27 Soup & Salad Buffet - 5:30 p	28 Thanksgiving Day Pick-up & Delivery	29 Dinner & Friday Fish Fry - 5:30p	30 Dinner - 5:30p

DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 CLOSED	2 CLOSED	3 CLOSED	4 CLOSED	5 Dinner - 5:30p	6 Dinner & Friday Fish Fry - 5:30p	7 Dinner - 5:30p
8 Breakfast with Santa Holiday Brunch Buffet- 10a	9 CLOSED	10 CLOSED	11 Chicago Shopping Trip 8:30a- 7:30p	12 Dinner - 5:30p	13 Commodore's Holiday Cocktail Party - 6p Dinner & Friday Fish Fry - 5:30p	14 Dinner - 5:30p
15 CLOSED	16 CLOSED	17 CLOSED	18 CLOSED	19 Dinner - 5:30p	20 Dinner & Friday Fish Fry - 5:30p	21 A Dickens Christmas - 6p
22 CLOSED	23 CLOSED	24 CLOSED Christmas Eve	25 CLOSED Christmas Day	26 CLOSED	27 Dinner & Friday Fish Fry - 5:30p	28 Dinner - 5:30p
29 CLOSED	30 CLOSED	31 CLOSED New Years Eve				



The Oconomowoc Lake Club's

DOCKET

November/December 2019
262.567.4934 | oconomowoclakeclub.org

EXPERIENCE

THE
magic

OF THE

Holidays

AT THE

OLC

A LETTER FROM THE COMMODORE

Happy Fall, OLC!

As the new Commodore for The Oconomowoc Lake Club, I am incredibly thankful to be a part of such a fantastic club. I am grateful for the incredible team that we have at the OLC. Everyone at the OLC works tirelessly to provide an atmosphere to put a smile on your face. My family has not had the opportunity to meet everyone, so allow me to give some background. We have been members of OLC for seven years, and I have been on the OLC board for the past four years. My wife Jennifer grew up in North Lake, while I grew in Brookfield. After getting married nineteen years ago, we moved out to Lake Country. Jen spends her days as the CEO of the Sturm household, while I spend mine running the family business in Brookfield. We have three children Alexandria, Courtney & Charles. During the summer, you will find all of us on the tennis courts or enjoying the sunset at Dockside. In 2020, I am looking forward to trying my hand at sailing. I would love for you to join me!

It is hard to believe the holidays are upon us. Please allow the OLC to help you celebrate. We can put together an intimate gathering or a grand holiday celebration. If you have not had the opportunity to enjoy the Dickens Christmas, it is always the highlight of the holiday season for my family. Please make your reservations soon, we sold out last year, and we are already on our way this year.

In 2020 we will celebrate the club's 130th year. As we look to the year ahead, our focus will be to provide an even better experience for you than the last 129! We will work on all areas of the club. I appreciated everyone that came out in September to hear the update on the club. Members provided a lot of great ideas to take our club to the next level. Currently, The OLC board is working on the details of the refresh of the Commodore room. We have just ordered iPads for the wait staff to provide a more seamless dining experience. Over the winter, we will look to implement the rest of the ideas presented.

I look forward to serving as your Commodore.

Yours in the OLC,

William (Bill) Sturm



MEET OUR NEW MEMBERS



THE WESTONS

Welcome our new members, Tyler & Jennifer Weston & their two children, Landen (13) & Brenna (12). Tyler is the Vice President & COO of Noble Medical, Inc & Noble Diagnostics, Inc. Jennifer is a Patient Access Service Representative at Froedtert Hospital. The Westons are big animal lovers! They have two dogs, Ozzy the bulldog, & Reina, the mastiff. They also have two feline children named Midnight & Rex. Then the smallest member of family is Caramel the guinea pig.

Their favorite activities as a family are boating, travel, & visiting amusement parks. The Westons enjoy vacationing anywhere along the southeast coast of the U.S. Besides Wisconsin, they have lived in Dallas, TX, San Diego, CA & New Smyrna Beach, FL.

Their favorite sport teams include the Green Bay Packers, Milwaukee Brewers, Wisconsin Badgers, Milwaukee Bucks, & the Marquette Golden Eagles. As a family they enjoy cooking shrimp alfredo, but taco nights take a very close second. They are enjoying their time as members already but look forward to spending family time at the Club, meeting new friends, dining & summer water sports.



WINE PAIRING DINNER

Thursday, November 7th 2019

Join us for our last wine pairing dinner of 2019. Enjoy a delicious dinner prepared by Chef Nancy & her team. Each course will be paired with a wine from Dry Creek Vineyard which is celebrating 47 years of family winemaking!

FEATURED WINES:

Dry Creek Chenin Blanc
Dry Creek Sauvignon Blanc
Dry Creek Heritage Zinfandel
Dry Creek Cabernet
Dry Creek The Mariner



Yearly Minimum Notice

There is still time to meet your annual club minimum before the end of the year. Join us for dinner in the Commodore Room &/or attend one of our fantastic holiday events! For any questions or to check your minimum balance, contact Denise at 262-567-4934.



Friday, December 13th | 6:00 pm

Commodore's Holiday Cocktail Party

Join the OLC's new Commodore, Mr. Bill Sturm, for his inaugural Holiday Cocktail Party. Enjoy an array of complimentary hors d'oeuvres & signature bar. Stay for dinner in the Commodore Room!



BOARD OF DIRECTORS

Bill Sturm
Commodore

Frank Marek
Vice Commodore

Pat Sheahan
Secretary

Scott Seefeld
Finance

Mike Bickler Jr
Building and Grounds

Jef Fitch III
Sailing

Dan Hlavachek

Mary Fox

Kristen Russell

Warren Pierson

Laura Randa
Tennis

Craig Schiefelbein
Youth Programs & Youth Sailing

Eva White
House

OCONOMOWOC MANAGEMENT TEAM

Nancy Nelson
Head Chef

Tony Harroun
Sous-Chef

Jonathan Diel
Membership & Event Director

Rick Zielinski
Building & Grounds

Denise Nelson
Office Manager

Maddy Sipek
Member & Print Communications

Jared Wheaton
Beverage Director



Wednesday, November 27th | 5:30 pm

Soup & Salad Buffet

Invite your family visiting the Thanksgiving Holiday for a delicious buffet of homemade soups, artisan sandwiches, & fresh salad bar the day before the traditional feast!

homemade SOUPS

Creamy French Onion Soup
Enchilada Soup

fresh SALADS

Caesar Salad
Winter Salad

Build your Own Salad Bar
with a variety of toppings

artisan SANDWICHES

Warm Pastrami & Swiss
Turkey & Cheddar

PRICING:

16 & up: \$23++	9-4: \$12++
15-10: \$18++	3 & under: Free

Thursday, November 28th

Thanksgiving Day

delivery & pick-up

COMPLETE DINNER INCLUDES:

Price: \$212 - feeds 8-10 people

- Organic Turkey (\$82)
- Classic Stuffing (\$24)
- Gravy (\$13)
- Cranberry Relish (\$17)
- Choice of: Rosemary Sweet Potato Purée or Yukon Mashed Potatoes (\$24 ea.)
- Choice of: Green Bean Casserole or Bacon Brussels Sprouts (\$24 ea.)
- Dinner Rolls (\$15)
- Choice of: Pumpkin or Apple Pie (\$24 ea.)

Orders must be placed by Friday, November 22nd
Prices listed are for a la carte orders
Prices before tax & service charge

Pick-up: 10:00 am - 12:00 pm
Delivery: 9:00 am - 12:00 pm



Call the club to place your orders!

ON DECK

SAVE THE DATE & JOIN US FOR AN UPCOMING EVENT

NOVEMBER

THURSDAY, NOVEMBER 7TH | 6:00 PM
WINE PAIRING DINNER: DRY CREEK VINEYARDS

FRIDAY, NOVEMBER 8TH | 6:00 PM
HOLIDAY WINE FAIR WITH STEAK & SHRIMP BUFFET

WEDNESDAY, NOVEMBER 27TH | 5:30 PM
SOUP & SALAD BUFFET

DECEMBER

SUNDAY, DECEMBER 8TH | 10:00 AM
BREAKFAST WITH SANTA
HOLIDAY BRUNCH BUFFET

WEDNESDAY, DECEMBER 11TH | 8:00 AM
CHICAGO SHOPPING TRIP

FRIDAY, DECEMBER 13TH | 5:30 PM
COMMODORE'S HOLIDAY COCKTAIL PARTY



THURSDAY, NOVEMBER 28TH
THANKSGIVING
DINNER DELIVERY & PICK-UP
Delivery: 9:00 am - 12:00 pm
Pick-up 10:00 am - 12:00 pm



SATURDAY, DECEMBER 21ST
A DICKENS CHRISTMAS
Featuring The Caroling Party from Chicago, IL
Arrival after 6:00 pm

Dates & times may change & events may be added. To make reservations for any of the events above, please call the OLC office at 262-567-4934 or e-mail reservations@clubolc.com.



PLAN YOUR
HOLIDAY PARTIES
WITH US!

dates still available



FOR SALE

Our old Dockside patio furniture is for sale. All furniture is on a first come, first serve basis. Please call the Club office with any questions and to arrange a pick-up time.

OVAL TABLES: \$125 (Seats six) **ROUND TABLES: \$100** (Seats four)

**CHAIRS INCLUDED
WITH PURCHASE OF TABLE**

All sales are final. Umbrellas not included.

SIP FOR THOUGHT

by Jared Wheaton



2017 JARVIS ESTATE FINCH HOLLOW CHARDONNAY

First and foremost, before any talk of Chardonnay occurs, I need to convey a mere bit of information about The Jarvis Estate facility itself. It's contained in a monstrous cave! A cave, you may ask?... Absolutely, and it's ridiculously amazing! The Jarvis Estate winemaking facility is entirely contained within 45,000 square feet of cave tunneled into the scenic Vaca Mountains, four miles east of downtown Napa. It is not only a visual masterpiece, but a technical masterpiece as well.

Jarvis Estate was the first in this country to tunnel a cave so large that it could hold the entire winemaking operation. Due to the invariant temperature and high humidity level of caves, wineries have typically used caves for the barrel aging of wines. The underlying principle behind the Jarvis Estate cave construction is that a parabolic shaped tunnel is inherently stable. As such, the cave tunnels and chambers are in the shape of a true parabola. Crazy!...

So caves are cool, right? But, from where is the fruit sourced? All Jarvis wines are produced from estate vineyards, located high above the city of Napa, in the beautifully rugged mountains between Mt. George and Milliken Canyon at the southeastern end of the Napa Valley. The vineyards are planted in gently sloping meadows one thousand feet above the valley floor. As the cool maritime air passes over the Carneros flats and begins flowing into the valley, it falls about seven degrees in temperature for the thousand feet of vertical rise. As such, Jarvis Estate vineyards tend to be cooler by several degrees than the famous Carneros region! These cooler temperatures allow a long "hang time," which permits a long, slow fruit maturation for maximum flavor and concentration at harvest. Not to mention, consistent crop thinning allows for a relative equilibrium of both maturation and ripening.

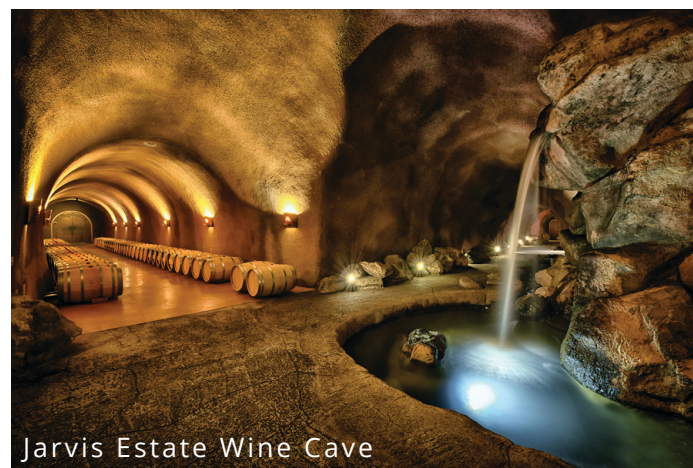
THE WINE:

Every year this Chardonnay is made exclusively from the 'Finch Hollow' vineyard. The vineyard is named with accordance to the native finches and blackbirds that loved eating the grapes. Originally noted by founding winemaker Dimitri Tchelistcheff for its distinct terroir and shallow soil with gently sloping hillside, Finch Hollow's unique setting lends itself to producing wine that is voluptuous but elegant.

Fermented in new French oak and sur-lie aged for 12 months with weekly stirring, the resulting wine is a beautiful medley of a superb vineyard site and Tchelistcheff's meticulous winemaking. Delicate aromas of apple and pear progress to caramelized brioche flavors that are followed by a finish that is weighty, long, and rich.



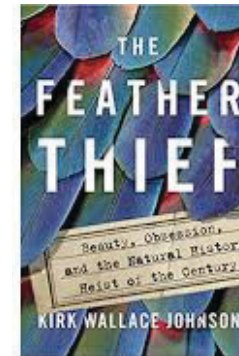
Jared A. Wheaton
Beverage Director



Jarvis Estate Wine Cave

CLUBS WITHIN A CLUB

TOPSIDER BOOK CLUB



Our next meeting will be
Wednesday, November 6th
Book: The Feather Thief
by Kirk W. Johnson

at Faye Wetzel's home

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 Altschaeffl at maryaltschaeffl@gmail.com or call 414.758.0476.

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, November 1st or December 6th

Please contact Betty Schwartz for more information at 262-510-9653.

MAH JONGG

Game begins at 1:00 pm

Every Friday, join us 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

LNO: WREATH WORKSHOP





Holiday Wine Fair

Friday, November 8th 2019 | 5:30 PM

Price: \$15

Surprise the wine drinkers on your Christmas list or fill your cellar for the holidays with wine purchased at our Holiday Wine Fair!

Local purveyors will be in attendance with samples. *Try before you buy!*

Steak & Shrimp Buffet

Sautéed Shrimp Scampi
 Beef Tenderloin Tournedos
with Bernaise & Bordelaise sauce
 Squash Soup & Fall Inspired Salads

Price: \$38++

Our Friday Fish Fry menu will be available in addition to the buffet



Join us for Breakfast with Santa

Sunday
12.8.19
 10 am to 1:30 pm

PRICING: 16 & up: \$38++ | 10-15: \$24++
 4-9: \$18++ | 3 & under: Free

Holiday Brunch Buffet

Salmon with Winter Vegetables
 Chef Carved "Steamship" Ham Roast & Prime Rib
 Baked Mac & Cheese | Tempura Chicken Shredded Hashbrowns
 Bacon | French Toast Grilled Asparagus | Winter Greens Salad
 Caesar Salad Fresh Fruit & Muffins

SEAFOOD BAR

Cocktail Shrimp
 Gravlax
 Whole
 Smoked Salmon

EGGS BAR

Eggs Bene
*traditional, crab cake, &
 Florentine*
 Build Your Own
 Omelette
 or Scrambled Eggs

DESSERTS

Chocolate Fountain
 Cheesecakes
 Christmas Cookies

Saturday, December 21st 2019

A Dickens Christmas

Tis the season for mirth & merriment!
 Invite your friends & family to the OLC for a festive celebration of the Christmas season, featuring The Caroling Party from Chicago, IL.

I
 Holiday
 Hors d'oeuvres

II
 Cream of
 Mushroom Soup
 White truffle-chive oil

III
 Winter Salad
 Seared pears, goat cheese,
 pecans, blood orange
 vinaigrette

IV
 Entrée Choices:

**Porcini Mushroom
 Dusted Halibut**
 Yukon purée, Chef's vegetable,
 shallot butter

Grilled Ribeye Steak
 Yukon purée, Chef's vegetable,
 foie gras butter

Herb Roasted Poussin
 Spiced couscous, Chef's vegetable,
 cranberry gastrique

Macaroni & Cheese
 Sautéed mushrooms,
 goat cheese sauce

New! Pre-order a lobster tail with your entrée selection: \$22 each

V
 Gingerbread Crème Brûlée
 Cookie crumble, candied cranberries

Price:
 16 & up: \$79++
 15-10: \$39++
 9-4: \$29++
 3 & under: Free

Arrival after 6:00 pm
 Complimentary wine offerings
 Children's menu will be available

Jud Shaufler

WOMEN'S DOUBLES CHAMPIONS
Mary Read & Ann Pierson



Spend the day with your favorite ladies shopping the famous retail streets of Downtown Chicago!

Guests Welcome!
Few seats still available!
Price: \$50++

Itinerary

Arrival at the OLC: 8:00 AM
Bus departs the OLC: 8:30 AM
Bus departs Chicago: 7:30 PM



WEDNESDAY, DECEMBER 11TH 2019

Chicago Holiday

SHOPPING TRIP

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