

Dining Hours & Events

JANUARY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 CLOSED	2 CLOSED	3 CLOSED	4 CLOSED	5 Commodore 5:30-8p	6 Commodore 5:30-9p	7 Commodore 5:30-8:30p
8 CLOSED	9 CLOSED	10 CLOSED	11 CLOSED	12 Commodore 5:30-8p	13 Commodore 5:30-9p	14 Bourbon Tasting Commodore 5:30-8:30p
15 CLOSED	16 CLOSED	17 CLOSED	18 CLOSED	19 Commodore 5:30-8p	20 Tween Glo Party Commodore 5:30-9p	21 Chef Pairing Commodore Sam's Bistro 5:30-8:30p
22 CLOSED	23 CLOSED	24 CLOSED	25 CLOSED	26 Commodore 5:30-8p	27 Commodore 5:30-9p	28 Commodore 5:30-8:30p
29 Winter Family Day 11:30a-3p	30 CLOSED	31 CLOSED	28 CLOSED			

FEBRUARY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 CLOSED	2 Commodore 5:30-8p	3 Commodore 5:30-9p	4 Bingo at the OLC Commodore 5:30-8:30p
5 CLOSED	6 CLOSED	7 CLOSED	8 CLOSED	9 Commodore 5:30-8p	10 Commodore 5:30-9p	11 Father Daughter Dinner Dance Valentines Dinner
12 Club Shutdown	13 CLOSED	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				



WHAT'S NEW!

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

BOAT SLIP REQUESTS

FATHER/DAUGHTER SNOWFLAKE DANCE INVITATION

WHAT'S INSIDE

TWEEN GLO DANCE

CHEF PAIRING - PUNCH AND SMALL PLATES

WINTER FAMILY FUN DAY

THE OCONOMOWOC LAKE CLUB'S

Docket

JANUARY 2016

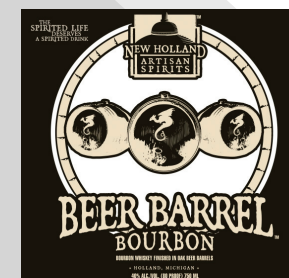
262.567.4934 | OCONOMOWOCLAKECLUB.ORG



BOURBON REVIEW & TASTING

FRIDAY, JANUARY 13TH | 5:30 PM | SAM'S BISTRO

Join us for an OLC first! Come sample a variety of 4 different Bourbons hand-selected and hosted by our Beverage Director Jared A. Wheaton. This tasting event will be held in Sam's Bistro and casually starting at 5:30 pm. For \$10 dollars you will be able to sample the four Bourbons being featured includes products from Angel's Envy and New Holland Artisan Spirits. Tavern-Inspired, complimentary Hors D'oeuvres will be provided.



ANGEL'S ENVY
BOURBON WHISKEY

FINISHED IN PORT WINE BARRELS

Club Update

We welcome in the New Year 2017. The New Year brings new beginnings, a fresh start, and a time where we have resolutions for the New Year. One of my resolutions for 2017 is to offer a menu with more selections for the members. Chef Nancy and I have been working on developing more menu selections. That being said, we talked about 'traditional favorites'. I ask for your input on to what would be a 'traditional favorite' that you would like to see on our menus. Call me at the club or email your suggestions to Kathy@clubolc.com. I would love to hear your suggestions and comments about how to make your club better.

Looking ahead this month at the club,

Jared will be featuring Bourbon tasting on Friday the 13th of January. Come taste the different bourbons from around the country. Enjoy some camaraderie with other fellow members.

Tween Glo party is on the Friday the 20th. Introduce your family friends to the club. DJ, games, and snacks upstairs in the Ballroom for the kids. Reconnect after the busy holidays with your friends over cocktails or dinner in Sam's Bistro. It's a wonderful night out for the kids and the parents. There is no charge for the kids to attend the party.

Chef Nancy's pairing dinner for January is Saturday the 21st, Punches and Small Plates. Join us for a 5 course, regionally inspired, dinner event featuring cuisine from around the world. Each course will be accompanied by punches created by Jared. Chef Nancy's last pairing dinner was a huge success.

Sunday the 29th of January is the Annual Winter Family Fun Day. Sledding, s'mores, ice fishing, and ice games. Buffet luncheon will be served. Dockside will be open for Adult beverages.

As you are planning your calendar for the 2017 year, consider using the club for business and social events. The team and I are busy planning activities this time of year for the 2017 season. If you have any suggestions on an event you think the members would enjoy, please call me or e-mail me at the club.

Happy New Year to you and your family,

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

**Mrs. Jeanne Safro and
Mr. Gary Dipilato**



Thank You

The Oconomowoc Lake Club and our employees would like to thank you for contributing to the Employee Holiday Bonus fund for 2016. We truly appreciate your generosity and look forward to serving you in the upcoming year!

Sincerely,
The OLC Staff

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.

Appropriate ages for daughters
3 to 13

Your Board of Directors & Committee Chairs

Jef Fitch
Commodore

Warren Pierson
Vice Commodore & Membership

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

Mary Wean
Chief Operating Manager

Kathy Burch-Fox
General Manager

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

MARK CALENDARS

2017's CHEF'S CULINARY SERIES

Chef Nancy is busy planing exclusive menus for 2017
Mark your calendars for the following nights and join us
for a one of a kind dining experience!

Punch and Small Plates Pairing

Saturday, January 21st

Latin Cocktail Dinner Pairing

Saturday, April 8

Beer Pairing Dinner

Wednesday, June 21st

Champagne Brunch Pairing

Sunday, August 6th



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 1st.
If there are more than five requests a lottery will
take place.

DIRECTORY INFORMATION

Please turn in your revised Directory
information by January 15th if you would
like your entry to be different than what was
posted in the 2016 Directory. Please send or
drop off to the OLC Office.

Thank you!
OLC Management



Family Bingo at the OLC

Saturday, February 4th | Commodore Room

5:00 - 7:30 pm

Come for a fun family event filled of
bingo, pasta bar, and tons of prizes!

Adults: \$16.00++

Kids: \$9.00 ++

On Deck

JOIN US FOR AN UPCOMING EVENT!

Bourbon Tasting

Friday, January 13th | Sam's Bistro | 5:30 pm

Tween Glo Party

Friday, January 20th | Ballroom | 7:00 - 10:00 pm

Chef Pairing - Punch and Small Plates

Saturday, January 21st | Commodore | 5:30- 8:00 pm

Winter Family Fun Day

Sunday, January 29th | 11:30 am - 3:00 pm

Family Bingo at the OLC

Saturday, February 4th | Commodore | 5:00 - 7:30 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

Club Winter Shutdown

Sunday, February 12th



Punch and Small Plates Pairing Saturday, January 21st | 5:30-8:00 pm

Join us for the first of many of Chef Nancy's
Culinary Series. We will have five stations
set up the Commodore Room featuring a
variety of foods, from different regions
around the world. Each station will be
accompanied by a punch created by Jared.

We will also be serving a non-alcoholic
punch so kids are available to participate
in the event too! So invite your friends and
family to this unique dining experience at
the club.

Here's what to look forward too!

Moscato-White Grape Punch

Assorted Appetizers
Assorted Cheeses

Asian Punch

Egg Rolls
Spring Rolls
Bahn-Mi Sandwiches
+ more

Tea Punch

Variety of Fancy Tea
Sandwiches
+ more

Mulled Bourbon Punch

Chicken or Beef Sliders
Pomm Freits with Aioli
Sauce
Vegetable Skewers

Blood Orange Blackberry Rum Punch

Variety of chocolates and
desserts

Valentines Dinner

Saturday, February 11th

Chef Nancy will be putting together a special
menu for those who would like to take their
Sweetheart out to the Commodore Room for
Valentines Day this weekend.



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

Winter Family FUN DAY

Sunday, January 29th, 2017 | 11:30 am - 3:00 pm

Sledding

Ice Skating

Broom Ball

Hot Chocolate Bar

Ice Fishing

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 ++

LET'S GLOW CRAZY

at the

TWEEN GLOW PARTY DANCE

Friday, January 28th | 7:00 - 10:00 pm

Our tween dances are always a blast! Kids, invite your neighbors, friends, and classmates for a night of dancing, games and glow in the dark fun at the OLC!

Free Event!
Games!

Glow jewelry and black light clothing are encouraged

Nacho Bar!
Ages 8-14

Parents are welcomed to stay for dinner and drinks in the Commodore Room!

Sip for Thought...

For January's feature article, I'd like spur some interest in the upcoming 1st Bourbon Review & Tasting, at the OLC, by highlighting one of the fantastic bourbons we'll be sampling that evening (Fri. Jan. 13th). Said "fantastic" bourbon is Master Distiller Lincoln Henderson's Angel's Envy Bourbon. And with that said, I'm saving my opinion and words for that evening and providing the overview and critique of Mr. Richard Thomas, writer for "The Whiskey Review."

The moment I heard of Angel's Envy I wanted to get my hands on a bottle and try it, because on paper the bourbon is my life story in a bottle. I'm a born and bred Bluegrass boy, and during my teenaged years on the farm, I enjoyed the vapors blowing in from Wild Turkey and Buffalo Trace. Decades later I married and moved to Portugal, a change that spurred my interest in other forms of whiskey, but also Port Wine.

That is where Angel's Envy represents an intersection in my lifelines, so to speak. The brainchild of Woodford Reserve's retired master distiller, Lincoln Henderson, Angel's Envy is bourbon finished in old Port barrels. The idea of secondary maturation, or "finishing" as it is more commonly referred to, is a relative newcomer to bourbon. Woodford Reserve, Hooker's House and some other companies have experimented with the idea of putting their bourbon into used barrels, a practice long associated with scotch-making. Angel's Envy is something like Louisville shaking hands with Porto in a bottle, and this whiskey represents the first time Port wood has been used to finish bourbon.

Angel's Envy starts with its grain and water, and because the corn and rye are drawn from local farms, both are infused with the mineral richness of Kentucky limestone. After distillation, the new whiskey goes into charred American Oak barrels for aging, just like any other bourbon. For the most part, the barrels are stored in the upper racks of the warehouse, which much like the typical attic, is the hottest part of the building. This placement is part of why the bourbon is called "Angel's Envy," since "cooking" the bourbon in the hottest part of the warehouse increases the rate of evaporation, and thus the "angel's share."

Primary aging lasts for a minimum of four years, with five to seven years reported as fairly typical. When ready, the bourbon is then transferred to those Port barrels picked by Henderson, for a finishing of three to six months. As a small batch, Angel's Envy is a blended bourbon. The whiskey is then bottled at 86.6 proof (43.3% alcohol). Despite the aging period, the bottle bears no aging statement.



THE BOURBON

The Angel's Envy bottle is an artsy, slightly ovoid thing, with winged etching on the back and a wood-and-cork stopper. Once in the glass, the bourbon has a middling, coppery amber color.

The nose shows the corn and wood off well, carrying a sweet scent strong with maple and vanilla. There is a little red fruitiness in the nose as well, something I believe must come from the Port barrels.

The flavor is light, with the mild wood and tart spiciness standing at the forefront, and that maple and vanilla sweetness just behind. That hint of a red fruit note from the nose remains in the background, but is strong enough to add to the complexity of the bourbon. If I had to make a guess, the Port casks used to finish the bourbon must be mostly ruby and young tawny, since older tawny tends to be leathery and not particularly fruity. The finish is dry, mellow, a little spicy and a little fruity, but not especially long.

ANGELS ENVY BOURBON WHISKEY

FINISHED IN PORT WINE BARRELS

Angel's Envy is certainly an interesting creation, and by far the best example I've had yet of a bourbon borrowing the predominately Scotch practice of finishing in used barrels. Furthermore, I think bourbon and Port are a better match than Scotch and Port, and as a resident of Portugal, it's rewarding to see those barrels go to My Old Kentucky Home and find such a useful second life. (R. Thomas THE WHISKEY REVIEW)

Angel's Envy Bourbon is one of four products I'll be offering in Sam's Bistro, Friday January 13th, beginning around 5:30. Varied tastings and tavern-inspired hors d'oeuvres will be available for the entire evening! I look forward to discussion, the whiskey (of course...), and libation!

Jared A. Wheaton
Beverage Director

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 February 3rd!



MAH JONGG NEW!

Now that summer is over are you looking for a fun way to spend your Friday afternoons in the Fall and Winter months? Come play Mah Jongg at the OLC in Sam's Bistro. Instructors will be present to teach new players.

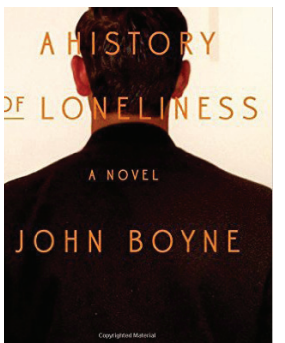
All are Welcome!
Please call Jo Beightol with any questions
414.614-6100
Starts January 13th!



TOPSIDER BOOK CLUB

Join us every first Thursday of the month from 5:45-7:00pm in the Topside Bar & Lounge. Book Club will not be meeting in the December and January months, so there is extra time to read the next book. Our next meeting is **Thursday, February 3rd** and we will be discussing this month's book **A History of Loneliness** by **John Boyne**. "The riveting narrative of an honorable Irish priest who finds the church collapsing around him at a pivotal moment in its history". So bring your thoughts and someone new who may enjoy the club to our next meeting!

RSVP to Mary Altschaefl at maryaltschaefl@gmail.com or 414.758.0476





Timeless Memories



Holiday Brunch Buffet



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



Timeless Memories



**Commodore's Holiday
Cocktail Party**



Candlelight Dinner



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