

Dining Hours & Events

DECEMBER 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Commodore 5:30-8p	2 Commodore 5:30-9p	3 Commodore 5:30-8:30p
4 Breakfast with Santa 10a-1p	5 CLOSED	6 CLOSED	7 CLOSED	8 Commodore 5:30-8p	9 Food Drive Commodore 5:30-9p	10 Dockside 5:30-8:30p
11 CLOSED	12 CLOSED	13 CLOSED	14 CLOSED	15 Commodore 5:30-8p	16 Commodore Holiday Cocktail Party 6-7:30p Commodore 5:30-9p	17 Commodore 5:30-8:30p
18 Holiday Brunch Buffet Commodore 10a-1p	19 CLOSED	20 CLOSED	21 CLOSED	22 Commodore 5:30-8p	23 Commodore 5:30-9p	24 CLOSED
25 Happy Holidays CLOSED	26 CLOSED	27 CLOSED	28 CLOSED	29 Soup and Salad Buffet Commodore 5:30-8:00p	30 Commodore 5:30-9p	31 Candlelight Dinner 6-10p

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			



THE OCONOMOWOC LAKE CLUB'S

Docket

DECEMBER 2016

262.567.4934 | OCONOMOWOCLAKECLUB.ORG



NEW YEARS EVE

Candlelight Dinner

SATURDAY, DECEMBER 31ST | 6:00 - 10:00 PM |
COMMODORE ROOM & SAM'S BISTRO

Join us for an intimate, candlelit night dinner from 6:00-9:00 pm in the Commodore Room where you can enjoy a delicious New Years Eve inspired menu prepared by Chef Nancy.

Then dance the night away to the sounds of Joe Jordan's Soul Duo in Sam's Bistro from 6:00-10:00 pm.

Lets toast to the end of 2016 at the Oconomowoc Lake Club's and bring in the 2017 season with your friends at the club!

WHAT'S NEW!

LOOK FOR NEW ITEMS
ON THE MENU EVERY
WEEK THIS MONTH FROM

CHEF NANCY
AND HER TEAM

JOY OF SAKE
DINNER REVIEWS!

NEW MEMBER EVENTS
ADDED!

WHAT'S INSIDE

- OLC FOOD DRIVE
- COMMODORES HOLIDAY
COCKTAIL PARTY
- CANDLELIGHT DINNER
- DIRECTORY ADVERTISERS

Club Update

Season's Greetings,

I hope everyone had a great Thanksgiving! The Clubhouse is now decorated for the Holiday Season. A special thank you to the OLC staff for all of their hard work "decking the halls" of the Club House and lighting the grounds for this Christmas season. The Club has never looked better!

Over the past month we have been collecting the responses of our member survey to help give the Staff and Board of Directors feedback on what is important to the membership. We received 53 member responses. The tennis program, sailing program, kids programs, and the program staff all received high marks for member satisfaction. The top two items you would like to see improved is Dockside food service and food quality. Over the next couple of months we will focus our attention and make the changes you, the members are asking for. The recent hire of GM Kathy Burch-Fox and the activation of a number of Club Committees are steps towards these changes.

Included in the Docket this month is a form requesting any updates to your contact information. Maddy will be updating the Directory with any changes. New this year, if you plan to use the boat ramp, we are asking for the name of the service company you use and the Wisconsin registration number of each of your watercraft.

With all of the holiday events in December, this is a great time of the year to show off your Club to friends, neighbors, colleagues, and family. The gift of a membership to the Lake Club is a great way to start the New Year!

On behalf of the Oconomowoc Lake Club Staff and myself we wish you a very happy and healthy holiday season!

Mary Wean
Chief Operating Officer

What a beautiful view I now have out the windows of the Oconomowoc Lake Club. The lake is so peaceful and serene. The way the lights sparkle on the lake at dusk, it's truly breathtaking. I am so blessed to join the OLC Family.

The busy holiday season is upon us. Think of the club often during the holidays for entertaining family and friends. Up and coming events to include:

- Fall Food drive to benefit our local food pantry, is going on now until the 23rd of December. A donation barrel is located in the lobby. December 9th is Donate and Dine. Chef Nancy will have a fine fare of foods. Please come and join us for dinner in the Commodore Room from 5:30-9:00.
- The Annual Commodore's Cocktail Party is on Friday the 16th from 6:00-7:30 in Sam's Bistro. There will be live music entertainment by Chris Kohn. Jared will have an array of beverages. Join us for dinner from 5:30-9:00 in the Commodore Room from 5:30-9:00 pm. Friday Fish Fry menu will be available along with Chef's Specials.
- Sunday, December 18th we are featuring a Holiday Brunch, featuring Chef Carved Ham, a Seafood Buffet and Omelet Station. Santa will be here for a last visit before he heads off to the North Pole. Bring the family for some Holiday Cheer.
- Between Christmas and New Years, we will feature our ever popular Soup, Salad and Sandwich buffet on December 29th. Call the club with your reservation and we will have your table waiting for you. Reservations are always appreciated.
- New Years Eve will feature a candlelight dinner and a night of dancing with the Joe Jordan Soul Duo. If you haven't had an opportunity to see Joe Jordan, he's a definite must see!

Lastly, once again I am truly honored to be joining the OLC team. I can't wait to meet all of you. If I can be of any assistance please feel free to call me at the club or email, kathy@clubolc.com.

Happy Holidays to you and your family,

Kathy Burch-Fox
General Manager

Welcome

Please give a warm welcome to our newest members

Mr. Anthony Borowski
and his children
Anthony, Alyssa, Ashley and Angie



The Joy Of Sake

Reviews

On Wednesday, November 9th the OLC held a Sake inspired special dinner menu for members to attend. Reviews from this special night were nothing but praise for Chef Nancy, her team, and Jared Wheaton. Here are a few experiences from that night:

"Just wanted to say that those of us who attended Chef Nancy and Jared's Asian Dinner last night were treated to a culinary evening that ranks right up there with the best I have ever experienced. The food was phenomenal, and the presentation was gorgeous. Jared knew EVERYTHING about the sake he served, and shared his knowledge with us. We learned a lot. The service was impeccable. NANCY is a rock star, and so is Jared, in my humble opinion. We need to find more ways to showcase their talents and bolster their confidence. Kathy starts soon..."

There's light at the end of the tunnel, and it is bright. THANK YOU TO EVERYONE WHO PUT THIS OUTSTANDING EVENING TOGETHER! Excited."- Faye

"Jennifer and I were able to go last night and couldn't agree with Faye more. As Faye said last night "There isn't a better meal being served in Milwaukee" and that statement couldn't have been more true. We have one of the best in the business. You could also feel Jared's passion and it made for a fantastic night. I would love to see the OLC's menu continue to evolve to allow Nancy to demonstrate her talent."- Bill

"I was able to attend and agree with Faye. The food and presentation as well as the drink presentation was impeccable. (I found out I don't really like sake). Nancy and Jared as well as the staff they had together last night received a standing ovation! Very excited!"- Mary



We encourage our members to attend future specialty menu and dinner pairings we have in the future.

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 YOUR 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

On Deck

JOIN US FOR AN UPCOMING EVENT!

OLC Food Drive Dinner
Friday, December 9th | Commodore Room |
5:30 pm - 9:00 pm

Commodores' Holiday Cocktail Party
Friday, December 16th | 6:00-7:30 pm | Sams Bistro
Live music by Chris Kohn

Holiday Brunch Buffet
Sunday, December 18th | Commodore Room |
10:00 am - 1:00 pm

Soup, Salad and Sandwich Buffet
Thursday, December 29th | Commodore Room
5:30 - 8:00 pm

New Years Eve Candlelight Dinner
Saturday, December 31st | Commodore Room | 6:00 pm
Live Music by Joe Jordans' Soul Duo

Bourbon Tasting
Friday, January 14th | Sam's Bistro

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

Chef Pairing- Punch and Small Plates
Saturday, January 21st | Commodore

Winter Family Fun Day
Sunday, January 29th | 11:30 am - 3:00 pm

Bingo at the OLC
Saturday, February 4th

Father Daughter Dance
Saturday, February 11th

Club Winter Shutdown
Sunday, February 12th



Commodores' Holiday Cocktail Party

Kick off the Holidays with your Commodore
and fellow club members on Friday,
December 16th from 6:00-7:30 in Sam's
Bistro. Enjoy complementary holiday hors
d'oeuvres, along with live music by Chris
Kohn. All guests are encouraged to stay for
dinner in the Commodore
dining room.

Make your reservations today!



With heartfelt sympathy,

*We wish the family of Mr.
Kenneth Yontz, peace and
strength during this hard time.
He passed away on Thanksgiving
night, November 24th 2016.
You are in our thoughts
and prayers.*

MEMBERS:



There's still time!
Please send in
your **Employee
Holiday Bonus**
contributions by
December 12
if you haven't
already done
so! Or send an
email to bookkeeper@clubolc.com
with your donation amount and we
can charge your account.

Thank you in advanced!

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

NEW YEARS EVE

Candlelight Dinner

SATURDAY, DECEMBER 31ST | 6:00 - 10:00 PM |
COMMODORE ROOM & SAM'S BISTRO

Come end the year with us at the OLC and dine in the Commodore Room by Candlelight. Chef Nancy has worked hard on preparing an exclusive menu for our members and is sure to impress. Before or After you dine with us, enjoy the sounds of the Joe Jordan Soul Duo. We are bringing in a dance floor into Sam's Bistro for this special evening, so you don't want to miss this unique experience at the club!

Appetizers

Cheese Slate with house-made crackers and fruit

Stuffed Calamari cajun sausage, crawfish

Potato Croquettes cheese stuffed with chorizo aioli

Crab Cake with lemon herb aioli

Soup & Salad

Roasted Red Pepper Bisque with nasturtium & chive oil

Field Greens with citrus supremes, hazelnuts, feta, and blood orange - herb vinaigrette

Entrees

all entrees get the choice of soup or salad and a dessert

Prime Rib baked potato, horseradish sauce, au jus

Scallops parsnip puree, haricot verts, wild mushroom, fried leeks and truffle cream sauce

Rack of Lamb parmesan polenta, rainbow baby carrots, pistachio, pomegranate-lamb sauce

Prosciutto Wrapped Chicken Breast stuffed with goat cheese and roasted tomatoes, served with arugula salad and smoky paprika vinaigrette

Goat Cheese Stuffed Artichokes and Roasted Portobellas on a bed of pasta with a zesty tomato cream sauce

Desserts

Flourless Chocolate Cake with berry balsamic sauce and whip cream

Sorbet Trio tuile and fresh berries

MAKE YOUR RESERVATIONS EARLY!

The Season of Giving is Upon Us and the OLC Food Drive is back!

With this help we serve a great need in our community.

The Lake Club is proud to once again help with providing food for families in need within the Oconomowoc area. Our local food pantry serves between 600-800 individuals each month. The need increases during the winter months. By providing non-perishable food items, household items such as laundry soap, toothpaste, shampoo... along with monetary donations which are greatly appreciated. The food pantry also gives vouchers for milk, bread, eggs, meat, etc., with the monetary donation.

Once again OLC will be placing a food barrel within our lobby along with a "donation box".
Our food drive will begin November 17th and run through December 23rd.

Friday, December 9th will be a Designated food drive evening.

Please come dine in the Commodore Room and bring a donation for the drive. Welcoming others to join us will help our profile within the community, making it a special evening to give back. I hope you will all plan on attending, along with bringing items to place into the barrel or donation box.

**Thank you in advance for your generosity.
Happy Holidays**



Sip for Thought...



For this edition of the Docket, I've decided to highlight another wonderful small allocation wine that I'm very excited to add to our ever-developing wine list, 2015 JAX Dutton Ranch Chardonnay. I've been, and am always guilty for giving the Red's their full attention, but I do have an overwhelming fondness for this show-stopping Chardonnay. May I also mention, they only produced 175 cases of what Winemaker Kirk Venge has coined "decadence inside & out.."

JAX Vineyards is a family owned, family run boutique winery in Calistoga. Siblings Kimberly and Trent Jackson pay homage to their agricultural heritage by using premium grapes and world-renowned winemakers to create cult status wines, all while embracing a very chic, young, and urban image.

Sourced from Dutton Ranch's Sebastopol vineyard, the JAX Reserve Chardonnay vines dwell in famed "moon dust" soil. This fine grain soil provides the perfect combination of excellent drainage and low yields. Winemaker Kirk Venge crafts a creamy mélange of apricot jam, crisp pear and vanilla flavors with a refreshing citrus acidity that keeps this wine fresh and lively on the palate.

Tasting Notes:

This wine begins with an absolutely sensational aroma of orange blossom and honeysuckle. The citrus flavors are full and round in the mouth with focus on the features consistent with clean, detail focused and elegant Chardonnays. Refreshing, vibrant and racy this is a wine that will drink well upon release or even better in years to come.

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 January 6th!



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.

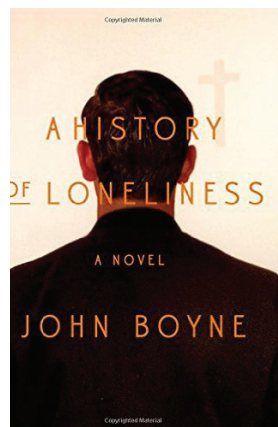
All are Welcome!
Please call Jo Beightol with any questions 414.614-6100
Starts January 13th!



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 Altschaeffl at maryaltschaeffl@gmail.com or 414.758.0476



MEMBERS

PLEASE REMEMBER TO USE YOUR MINIMUM UP BY THE END OF THE YEAR, DECEMBER 31ST, 2016



Timeless Memories



OLC Holiday Wine Fair



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



Timeless Memories



Family Night Dining: Mexican Buffet

Breakfast with Santa



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