

Dear Members,
 The Holidays are upon us as we look back on 2017 which is almost in the history books! It will be a busy two months for everyone but make time to enjoy our club during the holidays as the staff has a fantastic line up of events for you.
 Over the past couple of months we have put together a group of members to help focus on the future plans of the club. I want to recognize these members for donating their time to the success of the Outing Club, Patricia Rolfstad, Matt Wilber, Matt Arnold, John Carroll, Joe Haluska, Jim Sweeney, Jim Russell, Jan Harper and Hugh Stafford. If you would like to be a part of this long term committee we plan to meet twice annually. Currently we have developed a new Vision Statement for the Club: **“Pride, excellence, and tradition run deep at The Outing Club. The Club strives to provide its members with a premier experience, fostering a focus on family, fun, community, wellness, and a destination for an exceptional dining experience”**
 Chef Jason rolled out a new menu in the restaurant during October, in case you missed it, with some fantastic additions along with some club traditions like French Onion Soup and Maple Glazed Warm Brie with Spiced Pecans. New on the menu for all you wellness minded member’s Avocado Toast, Maple Apple Spinach Salad and a New Vegan Entrée featuring lentils.
 November is packed with great events as we kick off the month with an end of bin wine tasting and sale. At this event we will also be featuring our new wine list. Some of the new wines on the list are Orin Swift Papillion and the Prisoner both of which are all blended wines. The history of Orin Swift Cellars dates back to 1995 when on a lark, David Swift Phinney took a friend up on an offer and went to Florence, Italy to spend a semester “studying”. During that time, he was introduced to wine, how it was made, and got hooked. A few more years of university led to graduation and eventually a job at Robert Mondavi Winery in 1997 as a temporary harvest worker. Deciding that if he was going to work this hard, it would eventually have to be for himself, so in 1998 he founded Orin Swift Cellars; Orin is his father’s middle name and Swift is his mother’s maiden name. With two tons of zinfandel and not much else, he spent the next decade making wine for others as well as himself and grew the brand to what it is today.
 Do not miss any of the fantastic events in November. You can find these in this issue of The Outing Club Newsletter. In December back for the third year, now a club tradition, The Dickens Candlelight Christmas Dinner, show our beautiful club look even better in the candlelight glow. Also returning is the Kid’s gingerbread building, Brunch with Santa, and Holiday Brunch. We wrap up the season by being open for dinner on Sunday night December 31st for New Year’s Dinner! Featuring a special menu selected by our master Chef just for our celebration! I want to conclude with a few thoughts on how blessed we are in the Quad Cities to have such a great group of families and members at The Outing Club. I cannot say enough how amazing it is to have a club like ours in such an amazing community. How lucky we are that we can be a part of this one of a kind place. In a year filled with so much turmoil, natural disasters and sadness, we at The Outing Club hope you can find no better place than this to be an extension of your home.

Best Wishes for peace and joy in this Holiday Season and New Year of health, happiness, and prosperity.
 Ernest H. Brauner Jr.
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The Outing Club

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Glen Hummel
Katie Spain
Jim Sweeney
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We would like to recognize Charles Cagle!

Charles has worked at the Club for over 10 years, starting as a dishwasher and working his way up. Charles has an associates in small business management and wants to finish his culinary arts degree. Charles co-managed the servers at the pool this past summer and loves taking care of and interacting with the members. He has four children and is currently engaged to Alexis and plans to get married next year!



We would like to recognize Josh Hensel!

Josh Hensel has been working in the culinary field for 18 years. 13 of those years have been under Chef Jason. He has been married for 12 years and has a son who is seven. Originally from the east coast he relocated to Iowa and has been here since!



THE Outing CLUB

— EST. 1891 —

November and December 2017

Thanksgiving Day Buffet Thursday November 23rd, 2017 10:30 am – 1:30 pm

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|-----------------------------|----------------------------|
| Sliced Roast Turkey | Beef Tenderloin Medallions |
| Cranberry Relish | Red Wine & Dried |
| Gingersnap Glazed Ham | Cherry Demi-Glace |
| Country Style Sage Dressing | Fresh Salmon |
| Green Beans Amandine | With Lemon-Dill Sauce |
| Mashed Potatoes | |
| Cream Gravy | Brown Sugar Sweet |
| | Potatoes |
| Honey Butter Pecan Baby | Marshmallow Topping |
| Carrots | Mixed Greens Salad, |
| Maple Glazed Corn with | Cinnamon Pecans, Pumpkin |
| Bacon | Seeds, Fresh Apple, Aged |
| OC Salad | Gouda, Crisp Bacon, Maple |
| | Vinaigrette |
| Chill King Crab Legs & | Fresh Fruit Platter |
| Shrimp Cocktail | |
| Fall Harvest Pasta & Bean | Pumpkin Pie, Pecan Pie, |
| Salad | Apple Pie |
| Assorted Hard Rolls, | Cheesecake with |
| Pastries & Muffins | Raspberry Melba |
| | Chocolate Layer Cake, |
| Adults \$28 | Autumn Spice Cake |
| Children Ages 6-11 \$14 | Crème Brulee |
| 5 & under complimentary | |





Our First Annual Car Show & Hog Roast was this past August! It was a fun filled day and featured our members own classic cars, vintage pin up models and Chef's gourmet buffet.

Featured Wines

Dave Phinney's "Locations"
He explores different areas, old and new, with his different wines.
Here at the club we have:
-French Red Wine
-Italian Red Wine



KIDS NIGHT OUT

Come join us for fun, crafts and games in the DL! Check the calendar.

End of Bin Wine Event Friday November 3rd, 2017

Wine Sale Begins at 1:00 pm
Come take advantage of our overstocked selections & fill your cellar for the holidays

New Wine List Tasting
5:00 – 7:00 pm
Wine Samples & Chef's Charcuterie

Both Events are complimentary



Martini Night Thursday November 15th, 2017 6:00 pm

Join us and try a sampling of our hand crafted martinis.

Crème Brulee Martini
The Border Wall Martini
Keep Calm Martini
& others

Members Only Pot of Gold continues!

1. During Member's Only there will be one lucky person that will win \$50 food & beverage credit. You must be present to win.
2. The main drawing of \$250 food & beverage credit contains the entire membership's names in the pot. If you are present for Member's Only you also receive a chance for the main drawing. If your name is drawn and you are present you will receive the credit. If your name is drawn and you are not present the pot rolls over to the next month with an additional \$100 for each month it has not been claimed. In December we will draw until we receive a winner. The pot starts over in January and then July with a \$250 food & beverage credit.
3. There is also Kid's Night Out during Member's Only in the DL

Member's Only Dates:
November 9th
December 14th

Unwind Wednesdays
½ off Bottles of Wine *excludes large events

Our pool season ended with our doggy swim! We got to see a different crowd than usual as members brought their dogs in and they splashed in the pool and ran around the pool deck. We had some returning faces from last year along with some new ones, and boy was it cute! Guests enjoyed a wonderful buffet from Chef and the dogs even got their own buffet of dog treats.



The Wellness Staff hosted Wellfest during August. The annual event was attended by participants of all ages. There was an excellent buffet of healthy options featured by Chef. There were several competitions throughout the day, including members vs. trainers 5 -minute burpee contest. (Pictured Right)

On October 8th; Anne, Cam, Justin and the Sweeney Family participated in the GiGi's Playhouse Quad Cities 5k in honor of Lightning Lincoln Sweeney. Congrats to Cam for taking 19th place overall! (Pictured Above)



Upcoming Events at a glance

- November 3rd – End of Bin Wine Sale
- November 9th – Members Only
- November 12th – All American Sunday Brunch
- November 15th – Etiquette Class
- November 16th – Martini Night
- Third Thursday Free Bowling
- November 21st – Ladies Day Bridge Lunch
- November 23rd – Thanksgiving Day Buffet
- December 1st – Live Music at 5:30 pm
- December 5th – Dickens Candle Light Dinner
- December 8th – Build a Gingerbread House at Kids Night Out
- December 14th – Members Only
- December 15th – Live Music at 5:30 pm
- December 16th – Brunch with Santa
- December 17th – Holiday Brunch
- December 19th – Ladies Day Bridge
- December 21 – Third Thursday Free Bowling
- December 30th – New Year's Eve Dinner

Meet Nicole Wessel -

She has spent the past five summers outside at the pool as lifeguard, swim lessons coordinator and pool manager. She graduated from the University of Iowa and now is joining us inside to cover upcoming events while Brit is on maternity leave. Contact her and schedule your Holiday party!

