

MOTHER'S DAY 2018 AT SEVEN OAKS

Sunday, May 13 from 11 AM-4 PM

SOUP & SALAD STATION

Roasted Red Pepper Soup, Wedding Soup, Assorted Fresh Fruit, Asparagus Salad, Red Pepper Hummus with Pita Chips, Assorted Cheeses, Mixed Greens, Spinach Salad and more

BREAKFAST STATION

Featuring assorted breads, Danish and juices

RAW BAR & SEAFOOD STATION

Highlighting assorted sautéed shrimp dishes with the likes of shrimp scampi style, sweet and sour shrimp, shrimp cocktail, Oysters Rockefeller, Oysters half shell, Smoked Salmon

CARVER

Hand Carved Prime Rib and Roasted Pork Loin

WAFFLE STATION

Featuring Chocolate Waffles and fresh fruits

PASTA STATION

ENTREES

Zucchini Parmesan, Stuffed Chicken Breast, Baked Salmon with Pesto Cream, Chicken Romano, Baked Cod, Scrambled Eggs with Bacon and Cheese, Asparagus with multicolored carrots, Hash Brown Potatoes, O'Brien Potatoes, Chicken tenders, Kids fries, Cheese Blintz, Breakfast Meats and more surprises

DESSERT STATION

Assorted Mousses, Cheese Cakes, Finger Desserts, Assorted Tortes, Ice Cream Bar,

SIGNATURE BAR

Featuring Assorted Mimosas, Margaritas, Bloody Mary's and Wine

Adults—\$29.95

Children Ages 6-12—\$14.95 Children Ages 3-5—\$7.95

Children Under 2—No Charge

Reservations are required-CALL today 724-495-3300

**Menus are subject to change*

**All Reservations made and not canceled within 24 hours of the event, will be invoiced to your account.*

Complimentary Brunch Certificates are not Valid



MEMORIAL DAY PARTY & POOL COOKOUT

May 28 - Noon to 4:00PM

Cost:
\$13-Adults
\$8-Ages 4-10
Free-3 and under

MEMORIAL DAY GRILLE ROOM PICNIC BUFFET

MAY 28
5:30-8:30 pm

Cost: \$19.95-Adults
\$12.95 Ages 6-12
\$7.95 Ages 3-5

May Course & Grounds Report

Turf Tips for May: May is an important month to prepare the golf course and your lawn for the summer season. During this month, ideal temperatures and moisture levels occur that are needed to germinate seed planted in bare areas, and for great success it is very important to work the seed into the soil, lightly compact, and then use just enough daily water to keep the new seedlings moist, but not too wet.

Core aeration is another task that should take place during this time so the turf can heal before rising summer temperatures begin. Benefits from aeration include: thatch reduction, larger root masses, proper soil and air porosity, and increased drainage.

In the beginning of May, pre-emergent crabgrass control should be applied before crabgrass seeds start to germinate. Pre-emergent types of herbicides are most effective if applied before a light rain with accumulations of at least one quarter to one half inch. **Caution:** The herbicide in pre-emergent crabgrass control will also kill newly emerging seedlings that you planted in the bare areas. Make sure you read and follow all labels and if you have any questions many bags have toll-free numbers or websites you can contact for help.

Broadleaf weeds can also be controlled by applying a weed-n-feed fertilizer. The key to good control is to apply the weed-n-feed when the grass blades have dew on them, so that the fertilizer prill with the weed killer sticks to the weed and does not fall to the ground. These weed killers need long-term contact with the weed and should be applied when it will not rain for a couple days. Be aware that if you target both crabgrass and broadleaf weeds with two separate applications, that the herbicide is usually applied to fertilizer granules which act as the carrier and contain nitrogen. Over applications of nitrogen will cause substantial growth and the grass to be too succulent which is not healthy.

Purchase a rotary spreader not a drop spreader to spread your granular fertilizers and never throw any herbicides or fertilizers by hand- you will kill grass and not have good coverage. Spreader settings listed on bags are not accurate and should only be used as a starting point for calibrating your spreader.

Dennis Kaminski, Golf Course Superintendent

2018 Men's Golf Committee Tournament Schedule

Season Long Individual Match Play—May 1-August 31

Batyko-Juba Event—Saturday, May 12

Men's Invitational—Thursday-Saturday, June 21-23

Member Member—Friday-Sunday, July 27-29

Men's Club Champ—Saturday & Sunday, August 18-19

Senior Club Champ—Sunday, September 9

President's Cup—Saturday, September 15

Aerification—Monday, September 17

The Ringer Event—Saturday & Sunday, October 13-14

Golf Committee Awards Dinner & Christmas Party—
Friday, December 7

News from the Golf Shop

The Definition of a "Water Hazard" states that any sea, lake, pond, river, ditch, surface drainage ditch or other open water course (whether or not containing water) and anything of a similar nature is a water hazard. However, there are two different forms of water hazard – a normal water hazard (yellow stakes) and a lateral water hazard (red stakes).

The distinguishing factor is that if a player's ball last crosses the margin of a normal water hazard (yellow stakes) it will be possible for the player to take relief by dropping a ball behind the hazard keeping the point at which the ball last crossed the margin of the hazard between the hole and the spot on which the ball is dropped (see [Rule 26-1b](#)). If the water hazard is so situated that this is not possible, or the Golf Committee deem it to be impracticable, the water hazard is a lateral water hazard (red stakes).

A common example of a lateral water hazard would be a body of water running parallel to a hole with the ground on the far side of the hazard's margin being wooded or extremely overgrown. In this situation, a player could not proceed under [Rule 26-1b](#) without dropping his ball in a virtually unplayable lie and, therefore, if the hazard is not defined as a lateral water hazard, the player would be faced with a stroke- and-distance penalty.

In general, lines or stakes defining the margins of a water hazard should be placed as nearly as possible along the natural limits of the hazard, i.e. where the ground breaks down to form the depression containing the water. This means that sloping banks will be included within the margins of the hazard. However, if, for example, there is a large bush just outside the natural margin of the water hazard, it is suggested that the bush be included within the hazard margins. Otherwise, a player whose ball entered the hazard in this area may not have a reasonable spot at which to drop.

Your Ball is in a Yellow Hazard; Your Options are;

A. Play the ball as it lies in the Hazard. However, do not ground the club until you hit the ball – No Penalty Stroke.

B. Replay the shot that went into the Hazard from as near the original spot as possible – Add One Penalty.

C. Locate the hole and the spot where the ball last crossed the margin of the Hazard, and connect those two points with an imaginary line. Take a drop behind the Hazard anywhere along that line. You can drop as far back as you want – Add One Penalty Stroke.

Your Ball is in a Red Hazard; Your Options are:

A. Play the ball as it lies in the Hazard. However, do not ground the club until you hit the ball – No Penalty Stroke.

B. Replay the shot that went into the Hazard from as near the original spot as possible – Add One Penalty.

C. Find a spot where the ball last crossed the margin of the Hazard, and take a drop outside the Hazard within two-club-lengths of that spot, no closer to the hole. – Add One Penalty.

D. Drop within two club-lengths of a spot on the opposite side of the water hazard that is equidistant to the hole from the point where the ball last crossed the hazard boundary – Add One Penalty.

E. Locate the hole and the spot where the ball last crossed the margin of the Hazard, and connect those two points on an imaginary line. Take a drop behind the Hazard anywhere along that line. You can drop as far back as you want – Add One Penalty

Willie Yacknow, Head Golf Professional & The Golf Shop Staff

OPERATIONS & MEMBERSHIP DIRECTOR

This long winter has finally ended and I think it is safe to say that the weather has finally broken. It happened just in time for us to put the patio furniture out for May 1! Many of our members have eagerly been anticipating the opening of the new Grille Room and Patio. We opened the Grille Room on April 17 and all of our members had the same reaction that I did once it was all put together. "Wow," was a word that was used quite often opening week and the, "wow factor" is exactly what we wanted in the early stages of planning this project. We had a great first 2 weeks and look forward to opening the patio on Tuesday, May 1. It is safe to say that we have the nicest indoor/outdoor restaurant in the area! That being said, I do highly recommend reservations each night of the week especially if you would like to reserve your spot on the patio! Starting Memorial Day weekend, we will have entertainment on the Patio each Friday!

Many members have been asking about the wine room. This room can accommodate a party up to 10, and is a perfect room for a special occasion, business meeting or dinner with your favorite people! Reservations are required as this room has already become popular! We are waiting for the coolers to arrive which will store 619 bottles of wine! Outside of the wine room we will have wine lockers for our members. A member can store up to 8 bottles of wine in a temperature controlled locker. Cost is \$300 a year with a \$10 corkage fee. We have a total of 16 lockers with 10 members already on the list to purchase one!

The downstairs restrooms and locker rooms are making a lot of progress. We plan to open the restrooms first followed by the locker rooms. The tiling and wall paper are done in the new restrooms and the tiling in the men's shower areas and restrooms are almost completed. The drop ceiling and crown molding in the men's locker room are almost done as well. The lockers are scheduled to be shipped mid-May and the last step will be the new carpet.

I would like to thank all of our members who have been referring new members to the Club. We are off to a great start with new members and have our spring membership offer in place so if you know anyone interested in joining, let me know so I can invite them for a round of golf, day at the pool, or dinner in the Grille Room.

Please join me in welcoming our newest members to the club.

Ed DeRose	Doreen & Andrew Carmichael
Lenny & Michelle Donner	Katrina & Jared McKay
Stephen & Holly Day	Carmen & Brett Allmond
Chip & Lori Teleco	Amy & Matt Shaddick
Joseph & Cloey Kelly	

Welcome to Seven Oaks!

Chris Juba 724-544-9129
Cjuba.7oaks@gcuusa.com



From the Events Coordinator

Springtime at Seven Oaks is a beautiful thing! The flowers are blooming and the trees are ready to open their leaves. It was great to see so many members and guests at the Palm Sunday and Easter Sunday brunches. Our next big brunch is Mother's Day, May 13. Don't forget to make a reservation and treat mom to a beautiful buffet!

We have so many special events booked at the Club for May- First Communion luncheons, as well as baby showers and bridal showers and graduation parties. We are happy that so many of our members are coming to Seven Oaks to celebrate these milestones! Please don't hesitate to call if you are planning a special party or dinner; I would love to help you plan your event. Chef Greg and the culinary team are always ready to create a special menu just for you.

The pool will be opening for Memorial Day weekend and we are looking forward to summertime at the Oaks. Don't forget that you can plan your event using our Tennis Deck as well as the Swimming Pool.

Ellen Policastro, Banquet/Event Coordinator

Attention Golfers! Free Guest Day

Tuesday, May 8-GCU Golf Guest Day

Thursday, May 10-Seven Oaks Golf Guest Day



A member may bring 3 guests, guests must pay the current cart fee of \$23 and must register in the Golf Shop prior to play.

Keith's Korner

As I pulled into the parking lot the other day, I had a flashback of the renovations that took place in 1989 and how many employees are still with us from that period.

I will start with Randy Smith who actually started in June of 1978 two months before the Club opened. Randy worked in the kitchen and retired in 2015. Next is George Juba who started in 1981 and is now the President/CEO of the GCU. Third is Mike LaNeve who started in 1982. Mike works in the kitchen and to say he is a character is the understatement of the year. Fourth is guess who? I started in April of 1986. I'll finish up with Bryan Thompson and Matt Grove, both started at Seven Oaks in 1995. Bryan is the building superintendent and has obviously been busy lately. Matt keeps all of the maintenance equipment running smoothly and does so well that you may see him on the course from time to time helping Dennis with projects. The Club may have turned 40, but the small group of six just mentioned have a combined 187 years of service.

Keith Hohenshel, Operations Manager



Happy May!

The trees are popping and the flowers are blooming and the kitchen is hopping! Once again, we would like to welcome everyone back for 2018.

The Grille Room is looking just overwhelmingly fabulous. Our new menu is in place with fun items for you try with the whole family. We are strongly suggesting reservations as we have had a waiting list for seating. The Champs Room is also reinvigorated with new furnishings including couches and chairs for those of you that would like to enjoy a beverage and cigar.

The Kidz Culinary Club this year is a sellout with 25 in attendance, "Yes 25!" What a wonderful day.

Palm Sunday and Easter Brunches were very well attended and we hope you join us on Mother's Day and Father's Day. Please call for reservations for guaranteed seating.

Look at our daily specials-as \$5 Chicken Sandwich Tuesdays are back and so is the Lobster Tail & Filet specials.

We hope to see you soon.

Good Eats, Chef Greg and the Seven Oaks Culinary Team

Contributing Back To The Community

"CASUAL PAIRING"
Heritage Valley Health System Foundation
Saturday, May 19, 2018
7-10 pm
Pittsburgh Airport Marriott



Our May 2018 Culinary Specials in the Grille Room

TUESDAY

\$5—Chicken Sandwich
Breaded and Grilled Chicken sandwiches
served with a selected side dish

\$12—Shrimp Scampi
Sautéed shrimp with garlic, capers, white wine and butter
nestled on a bed of angel hair
Accompanied by a field greens or spinach salad

WEDNESDAY

\$12—Foot Long Dogs
Grilled Foot Long Hot Dogs on a Toasted Baguette with our
daily selected toppings and beer battered onion rings

THURSDAY

\$25—Lobster Thursdays
Trio of 4 oz Maine Lobster Tails
Accompanied by a side dish, choice of salad

\$30—Filet and 8 oz Lobster Tail
Accompanied by a side dish,
choice of salad and basil drawn butter

FRIDAY

\$12—All You Can Eat Perch and Fries
Plus Weekly Culinary Teams' Seafood delights

SATURDAY

OVEN ROASTED PRIME RIB
KING CUT—\$22 QUEEN CUT—\$17
With onion au jus, house salad,
vegetable of the day or starch
5 PM until Sold Out

SUNDAY

\$11—Beef Liver & Onions
Sautéed Beef Liver with sautéed onions,
Cherry wood bacon and balsamic vinegar
Accompanied by a house salad and whipped potatoes
Available All Day

Reservations strongly suggested 724-495-3300.

Menu is subject to change



Father's Day Brunch Buffet

June 17, 2018 from 11 AM - 2 PM

\$23.95-Adults \$13.95-Age 3-12 Age 2 and under is complimentary

The Carver

Oven Roasted Prime Rib of Beef and
House Smoked Turkey Breast

Soup & Salad Buffet

Breakfast Station
Eggs To Order, Chocolate, Strawberry and
Traditional Waffles, Crepes to your liking

Pasta Station

Create your own and we do the work.

Our Breakfast Pastry Table

Includes Coffee, Hot Tea, Iced Tea and Juice

Plus Additional Beverages, Service Charge and Sales Tax

Business Casual Attire/NO Jeans or Shorts/ Men-NO Hats

*Menus are subject to change without notification

Call for Reservations 724.495.3300

**All reservations made and not canceled within 24 hours prior to event
will be billed to your account.*

Complimentary Brunch Certificates are not Valid

The Grand Buffet

Panko Chicken Breast with
Raspberry Butter Sauce

Breakfast sausage patties/Cherry Wood bacon/
Jalapeno Bacon

Vegetable Stir Fry

Roasted Garlic Yukon Smashed Potatoes

Oven Roasted Sliced Pork Loin

Potato Gnocchi with Smoked Olive Oil,
Vegetables and Goat Butter

Grilled Salmon with summer fruit salsa

Hash Brown & Home-fried Potatoes

Hand breaded Chicken Tenders

Kids Fries

Dessert Station

Ice cream bar & House made Pies and Desserts

Signature Bar Available

Father's Day Grille Room Steak & Prime Rib Buffet

June 17, 2018 from 5 PM-8 PM

\$29.95-Adults \$14.95-Age 3-11 Free-Age 3 & under

FEATURING

Hand Carved Prime Rib
Grilled New York Strip Steak
Asian BBQ Pork Ribs
Country Fried Chicken Breast
Hash Brown Casserole
Roasted Fingerling Potatoes
Grilled Vegetables
Steamed Snow Crab Legs
Seafood Pasta
Seven Oaks Salad Display
Dessert Station
AND MORE!



Mark Your Calendars!

May Events

Thursday, May 3—Long Ash Club 6:30 PM

Sunday, May 13—Mother's Day Brunch 11 AM-4 PM

Friday, May 25—Barley & Hops Club & Vintner
Club on the Grille Patio 6:30 PM

Saturday, May 26—Swimming Pool Opens

Monday, May 28—Memorial Day Festivities at the
Clubhouse and Pool

Tuesday, May 29—Club Closed

June Events

Thursday, June 7—Long Ash Club 6:30 PM

Friday, June 15—Vintner Club 6:30 PM

Sunday, June 17—Father's Day Brunch 11 AM-4 PM

Wednesday, June 20—All Sports Day

Thurs.-Sat., June 21-23—Men's Invitational

Friday, June 22—Barley and Hops Club 6:30 PM

Saturday, June 23—Seven Oaks 40th Anniversary

2018 Pool Schedule

Saturday, May 26—Opening Day! Balloon Animals from 1-4 PM.

Monday, May 28—Memorial Day Pool side Buffet 12 NOON-2:30 PM. DJ from 1-5 PM. Cotton Candy Stand.

Saturday, June 9—Night Swim - Pool open until 10 PM. DJ from 5:30-9:30 PM. Snack Shop open until 9:30 PM.

Sunday, June 17—Father's Day. DJ from 1-5 PM.

Friday, June 22—Summer Solstice Night Swim. Burger Bar from 5:30-9:30 PM. Snack Shop open until 9:30 PM.

Saturday, June 30—Poolside Summer Salad Bar 12 NOON-2:30 PM.

Seven Oaks Tennis News at Seven Oaks

2018 Tennis Dates – Adult Tennis

“Dust Off Your Racquet” Adult Clinic—Saturday, June 9th, 10 AM to NOON. Brunch on the deck at NOON \$12/person.

Member/Guest Doubles—Friday June 22nd, 6:30 PM clinic, 8 PM Party on the Deck then tennis under the lights. \$12/person. Saturday, June 23rd—Tournament 10 AM to NOON.

Woodie Doubles—Friday July 6th, 6:30 PM Woodie clinic. 8 PM—Strawberries and Cream Party on the deck. \$12/person. Saturday, July 7th—Tournament 10 AM to NOON.

Wine and Cheese Doubles—Friday, August 3rd, 6:30 PM clinic. 8 PM Wine and Cheese on the deck. \$16/person. Saturday, August 4th—Doubles Tournament 10 AM to NOON.

TOURNAMENTS

The club championship for men and women will begin on June 29th.

The open championship for men and women will begin on July 20th.

WEEKLY ADULT TENNIS

Tuesday Night mixed doubles at 6:30 PM
Wednesday—WOW (Women on Wednesday) 6:30 PM
Thursday—TNT (Men's Doubles) 6:30 PM
Saturday—Weekend Warriors (women) 10 AM

2018 KIDS TENNIS

Kids Clinic—June 12th, 13th, 14th (K through High School).

All Sports Day—June 20th (golf, tennis, swimming, crafts, and lunch) ages 6 through High School.

Kids Clinic—July 10th, 11th, and 12th.

High School Tune Up—August 7th, 8th, 9th, 10th.

Weekly High School/College Clinic—Tuesdays and Fridays 10:15 AM–NOON. *Starts June 19th.

Traveling Team—Fightin' Acorns

DATES TO REMEMBER

Hot Tottie Tennis—October 9th and 10th.

Aussie Open Party—Friday, January 25, 2019

We look forward to a summer of tennis and wonderful fellowship. See you on the courts!

Barry Borza, Director of Tennis 724-471-0984 or 724-624-6692

2018 Tennis Parties at Seven Oaks

Make plans for your 2018 Tennis Party at Seven Oaks with our beautiful Har-Tru tennis courts and tennis deck. As the sun goes down, you are able to enjoy the starlit skies while enjoying the friendship of guests.

We are able to provide you with catered beverages and food for a light cocktail party, or full meal with staffing and clean up.

To play, eat, drink and be merry, please contact Barry at 724-471-0984 or 724-624-6692 to schedule your event.

SEVEN OAKS 2018 KIDZ CULINARY CLUB

We have had so much fun with the kids cooking classes that began in 2013 that we thought we would expand them for 2018 by offering the Kidz Culinary Club to 6 to 12 year olds with 4 classes plus our Kidz September Sunday Brunch.

We will be offering some fun classes that will have minimal knife work handled by the older children and our associates that help us out for the class.

Once again on Sunday, September 9, 2018 we will be holding our Sunday Brunch featuring the Kidz as they help pick the menu, prepare and assist with serving. So bring the family, aunts, uncles, cousins and grandparents to have some fun with all of us.

\$40 for Kids ages 6-12—includes:

- ☺ 4 cooking classes plus Saturday, September 8 Brunch Preparation and Complimentary Sunday Brunch for the students on September 9.
- ☺ Personalized Apron
- ☺ Seven Oaks Culinary Team Ball Caps
- ☺ Classes are baking & cooking with Chef Greg, Miss Bunnie and the Culinary Team

A DAY TO IMPRESS YOUR FAMILY AND FRIENDS



Class Dates

April 29-(Sunday) 1 PM-3 PM

June 24-(Sunday) 1 PM-3 PM

September 8-(Saturday) 9 AM-11:30 AM Brunch Prep.

September 9-(Sunday) 11 AM-2 PM Brunch,
Students arrive at 10 AM.

October 28-(Sunday) 1-3 PM

Seven Oaks Country Club is not held liable for any injuries or burns. A waiver form must be signed by a guardian or parent for each student participating in the class and the waiver is good for all 2018 classes.

Registration may be made by phone or online by contacting Chef Greg at 724.495.3300 ext. 227 or gpowell.7oaks@gcuusa.com.



Reservations and Cancellation Policies

Grille Room Dining. No member or committee shall plan or set dates for dining room activities without prior approval of Seven Oaks Country Club. Dining reservations are highly recommended. Members are asked to assist in maintaining required service levels by making reservations for dining prior to 3 PM on the day involved. A 24 hour notice is requested for parties of more than six (6) persons. We request that members who have special dietary needs notify the Club ahead of time. Reservations for dining will be held for only fifteen (15) minutes after the reserved time.

Club Special Events. Reservations are required for activities of the Club and shall be accepted on a first-come, first-served basis by pre-registering with the Club office. For all functions of the Club held in the dining rooms of the Club, tables will be assigned on a first-call, first-choice basis. Reservations for special tables will not be accepted. We cannot guarantee that groups larger than ten will be seated at the same table. Cancellation of a reservation must

occur 48 hours prior to the social function. Pool events do not require a reservation. The courtesy of providing notice of reservation changes is requested 24 hours before the event is scheduled.

Banquets. Reservations for banquets should be made at least two (2) weeks in advance. Notification of cancellations for a banquet event must be made four weeks before the event is scheduled. The final guest count is required one week before the function. After the final count is given the guest count may not be lowered, however additions may be made up to 3% of the total count. A fee of 10% of the total food cost will be charged for any guest count being added above 3% after the final guest count has been determined. A non-refundable deposit is required for banquet reservations. Failure to cancel dining and special event reservations will result in a charge to the member's club account. The dining, special event and banquet policies shall be determined by Seven Oaks Country Club.

SEVEN OAKS BEVERAGE AREAS

For your enjoyment Seven Oaks has many beverage areas for you to choose from:



SYCAMORE BAR AND PATIO

A great view of the course as you overlook the putting green and watch as everyone goes off #1 tee and as they come up #18. Weather permitting.

GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Weather permitting.

SOAKS POOL BAR

From Memorial Day until Labor Day join us for summer time enjoyment.



GRILLE ROOM BAR

A full service bar encompassed by our Grille Room. There is a full selection of Bourbon, Scotch and other delights. Open during regular Grille Room hours and while golfers are still on the golf course.



THE CHAMPIONS LOUNGE

Our Cigar Bar where you can enjoy the game, a good cigar, and great food along with a game of pool or darts. Those ages 19 & 20 are permitted in the room and those 18 and under must be accompanied by a parent.

SPECIAL EVENTS INFORMATION

MAY HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Tuesdays from 5-7 PM—\$2 Yuengling Lager or Light bottles, Wednesdays from 5-7 PM—\$4 Svedka Grapefruit-Jalapeno Moscow Mules, Thursdays from 5-7 PM—\$4 White Sangrias, Fridays from 5-7 PM—\$4 Cucumber martinis garnished with pickled cucumbers, Saturdays from 3-5 PM—\$5 Tullamore D.E.W. Fashion, Sundays (except Holidays) from 11 AM-1 PM—\$4 Traditional or Rose' Mimosas.

CATERING AND EVENTS

Let us come to you! Not only does Seven Oaks Country Club do great functions in house, we are also available to cater an event at your home, business, park and new for 2017, we have teamed up with the Beaver Train Station Events Center. Please call our Banquet Manager Ellen Policastro for more information and she will provide you with the information you may need. A friendly reminder to mention to your friends-you do not have to be a member to have an event at Seven Oaks Country Club.

CIGARS

For on the course, to take home or for that special gift – we have a delicious assortment of quality name brands available in the Golf Shop.

Accessories available:

Seven Oaks Engraved Scissor Cutters

Guillotines

Punches

Triple and Single Head Lighters

Seven Oaks Labeled Lighters

Cigar Clips and Putter Holders



SEVEN OAKS DRESS CODE

Business casual attire is mandatory for all events. Jackets are appreciated. No denim, leggings, ball caps, tennis shoes or flip flops are permitted to any formal/upper floor events. Men must wear collared shirts. Men please remove hats when dining. Dress denim is appropriate for the Grille Room.

BEREAVEMENT MEALS

Seven Oaks understands your needs in time of sorrow and we are available to relieve some of the burden by providing a variety of choices to accommodate you on a timely basis. We are able to provide you with a private room and you may choose from a selected menu or we may customize a menu for you.

MEALS TO GO

Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

2018 GROWLERS

Seven Oaks Growlers are available for all Seven Oaks Country Club Members. Cost is \$42 for our specially engraved 2 Liter German Style Growler and refills are \$22 and you may choose from any of our 6 available draughts. Barley and Hops Members may enjoy a reduced pricing of \$35 for a growler. Barley & Hops Members also may enjoy our \$10 Special Growler Days and a reduced pricing of \$15 daily refills. Growlers may be consumed on the golf course, our patio or at home. Growlers *may not* be consumed in the Club House or at the pool.





The Champions Lounge 2018



Whether it is a business function, Christmas party, birthday party-The Champions Lounge has become an exciting venue for your next event. It is not only the home to the Wall of Champions and the Long Ash Club but is available for all to enjoy.

Those under the age of 21 are permitted in the room and those 18 and under must be accompanied by a parent.

We invite you to enjoy a competitive game of darts or a lazy game of pool with full beverage and food service.

Long Ash Club Membership 2018

Meeting Time 6:30 PM Annual Cost-\$50

Benefits Include:

- ★ Monthly Long Ash Club meetings held in the Champions Lounge
- ★ Members will receive a Special Gift
- ★ New members receive a Special Membership Gift
- ★ Discount pricing and priority seating for all Long Ash Club events
- ★ Special pricing booklet
- ★ 10% discount pricing on all cigars
- ★ An opportunity to make new acquaintances



2018 Long Ash Club Meeting Dates Held in the Champions Lounge

Thursday, May 3

Cinco de Mayo-Mexican Treats and Margaritas

Thursday, June 7

Cigars & Bocce & Beer

Thursday, July 5

Martinis Pool Side

Thursday, August 2

Chef Selected Beverages and Appetizers

Thursday, September 6

Steak and Cigars

Thursday, October 4

Wild Game Night and Cigars

Thursday, November 1

Port Wine & Cigars

** Please note alternate beverages are available and are a signature/cash basis for all events.*

2018 Barley & Hops Club Membership

Membership is only \$50 per person and your benefits are fun, discounted events; all members receive a Barley & Hops Club Special Gift, priority reservations for the now Famous Beer Belly Open, and a special coupon book.

New members receive a signature 20 oz. beer mug for use at Seven Oaks Country Club.

An added bonus is, if Chris or Chef Greg see you out in your Barley and Hops apparel, you will receive a special gift from them.

If you are not sure about joining, please call or email Chris Juba or Chef Greg. We will invoice your account at the time of registration.

VINTNERS CLUB for 2018

One of the extra benefits of Seven Oaks Country Club is your opportunity to be a part of our “Clubs within the Club” and we invite you to join the Vintner Club for 2018!

Please see our 2018 Vintner Club schedule for the great events.

Vintner Club Benefits include:

- ❖ First year members receive a Seven Oaks wine tote with a special gift inside.
- ❖ Current members will receive a special 2018 gift.
- ❖ Preferred pricing to all Vintner Club events for member and significant other.
- ❖ 20% off all bottles of wine purchased in the Grille Room.
- ❖ Discounted corkage fee.
- ❖ A Special “Savings Book” including complimentary entrées, appetizers, and desserts in the Grille Room!
- ❖ An opportunity to enhance your knowledge on a variety of wines from around the world.
- ❖ Memories that will last a lifetime!

The Vintner Club is not only a tremendous value for only \$70 annually per COUPLE, but you’ll also meet many of your fellow members and develop new friendships around this wonderful shared interest!

Contact the Club at 724-495-3300 if you would like more information.



BARLEY AND HOPS CLUB

SOUTHERN TIER
BREWING COMPANY

DINNER

We invite you to join us for the
first beer dinner / pairing of 2018

**FRIDAY
MAY 25, 2018**

**6:30 PM Arrival
7:00 PM Dinner**



The VINTNER Club

NAPA VALLEY WINE TRAIN

Seven Oaks Style!

**FRIDAY
MAY 25, 2018
6PM**

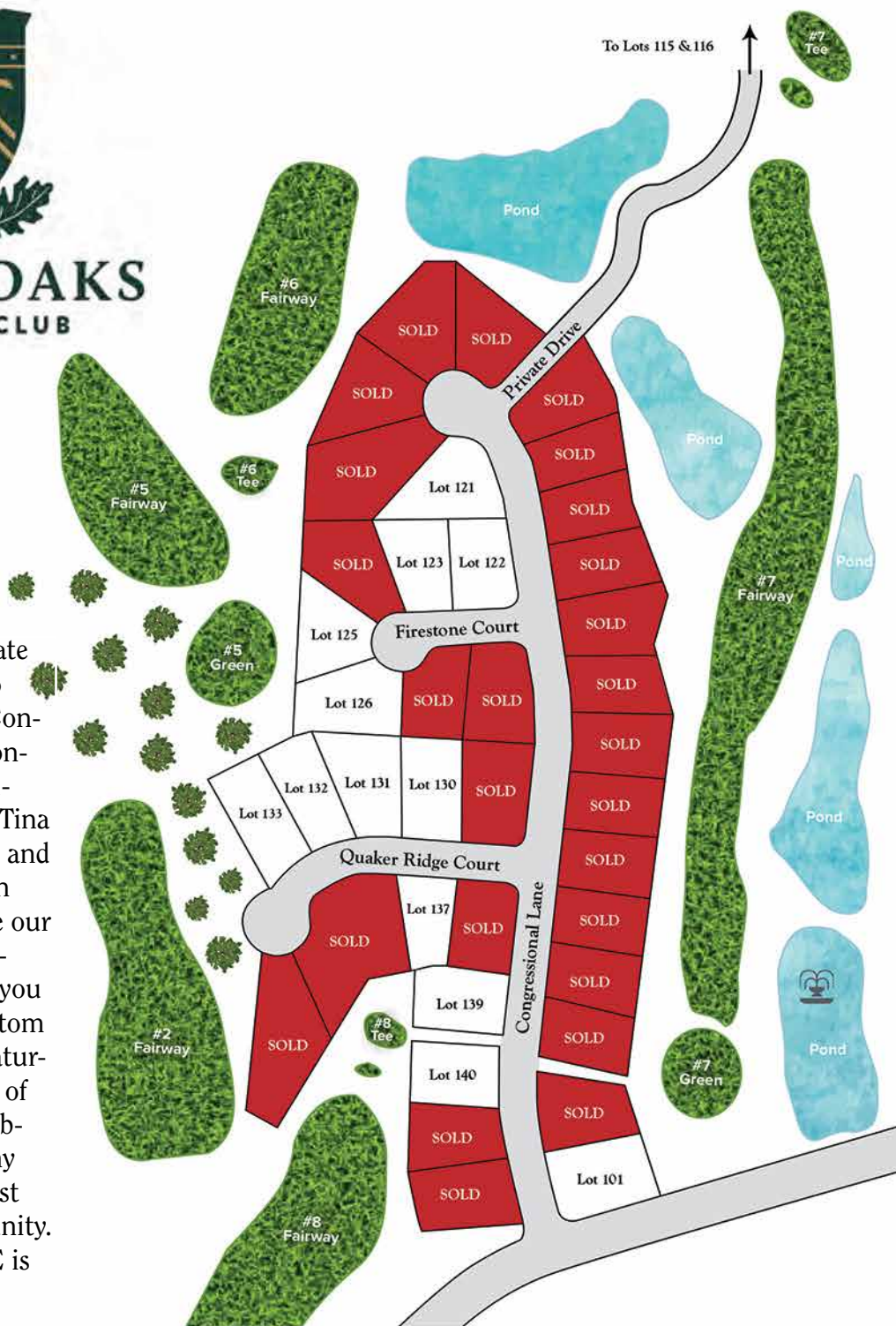
JOIN US FOR A CASUAL RIDE THROUGH THE SEVEN OAKS COUNTRYSIDE AS WE TASTE WINES OF THE NAPA VALLEY WITH CHEF CREATED FOOD PAIRINGS.

**\$28 VINTNER CLUB MEMBERS
\$38 NON VINTNER CLUB MEMBERS & GUESTS**

SEVEN OAKS—OAK LEAVES



Seven Oaks Real Estate Company is proud to introduce our New Construction Team at Congressional Place Residential Community. Tina Reed, Jan Livingston and the Peterson-Kristian Team work alongside our Developer and Exclusive Builder helping you design your own custom home! Homesites featuring panoramic views of our Golf Course, Clubhouse, Pool and many amenities of this "Best Kept Secret" community. NEW MODEL HOME is on it's way!



**BERKSHIRE
HATHAWAY**
HomeServices

The Preferred Realty



Seven Oaks New Construction Team

Jan Livingston

(O) 724-774-2222 x224

(C) 724-601-5574

Kristian Peterson Team

Nancy Kristian & Lynn Peterson

(O) 724-774-2222 x227 / x242

(C) 412-979-7437 / 724-312-7980

Tina Reed

(O) 724-774-2222 x230

(C) 412-370-3223

www.ThePreferredRealty.com

May 2018 at Seven Oaks

*Denotes additional information inside Oak Leaves.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 *Chicken Sandwich or *Shrimp Scampi in the Grille Room	2 *Foot Long Dogs in the Grille Room	3 *Lobster Thursday or *Filet & 8oz Lobster Tail in the Grille Room *Long Ash Club 6:30 PM Private Event in the Hickory	4 *All you can eat Perch & Fries in the Grille Room Wedding Reception in the Ballroom	5 Private Events in the Hickory, Ballroom, Oak Room & Champions Lounge *Prime Rib Night in the Grille Room
6 Private Event in the Oak Room *Beef Liver & Onions in the Grille Room	7 CLUB CLOSED	8 *Chicken Sandwich or *Shrimp Scampi in the Grille Room	9 *Foot Long Dogs in the Grille Room GCU Luncheon in the Hickory	10 *Lobster Thursday or *Filet & 8oz Lobster Tail in the Grille Room	11 *All you can eat Perch & Fries in the Grille Room New Horizon Prom in the Hickory BCCS Prom in the Ballroom	12 Private Events in the Hickory & Oak Room Batyko-Juba Golf Event *Prime Rib Night in the Grille Room
13 *Mother's Day Brunch 11 AM-4 PM  <i>Mother's Day</i>	14 CLUB CLOSED Robert Morris Golf Outing Private Event in the Oak Room	15 *Chicken Sandwich or *Shrimp Scampi in the Grille Room	16 *Foot Long Dogs in the Grille Room Private Event in the Oak Room	17 *Lobster Thursday or *Filet & 8oz Lobster Tail in the Grille Room	18 *All you can eat Perch & Fries in the Grille Room South Side Prom in Ballroom Private Event in the Oak Room	19 Private Events in the Hickory & Oak Room 4 Mile Church Golf Outing *Prime Rib Night in the Grille Room
20 *Beef Liver & Onions in the Grille Room Private Events in the Hickory & Ballroom	21 CLUB CLOSED	22 *Chicken Sandwich or *Shrimp Scampi in the Grille Room	23 *Foot Long Dogs in the Grille Room	24 *Lobster Thursday or *Filet & 8oz Lobster Tail in the Grille Room	25 *All you can eat Perch & Fries in the Grille Room *Barley and Hops Club & *Vintner Club Events on the Grille Patio 6:30 PM	26 *Opening Day at the Pool Wedding Reception in the Ballroom *Prime Rib Night in the Grille Room
27 *Beef Liver & Onions in the Grille Room Private Event in the Hickory Wedding Reception in the Ballroom	28 *Grille Room Picnic Buffet 5:30 PM-8:30 PM *Pool Party and Cookout 12 NOON-4 PM  <i>Memorial Day</i>	29 CLUB CLOSED	30 *Foot Long Dogs in the Grille Room	31 *Lobster Thursday or *Filet & 8oz Lobster Tail in the Grille Room Private Event in the Hickory	 Stay Connected! If you're not receiving weekly e-blasts from us and would like to be included, please send your email address to Chris Juba at cjuba.7oaks@gcuusa.com or call 724.495.3300. Do you "like us"? Our Facebook page is updated daily with events, golf tips and more!	

Hours of Operation

Club Closed Monday

Office Open Mon.-Fri. 8 AM - 5 PM

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Monday.....CLOSED
Tuesday-Sunday.....11 AM-9 PM

Ballroom & Oak Room (Business Casual)

Mother's Day Brunch, May 13... 11 AM-4 PM

Swimming Pool Opening Day

Saturday, May 26 11 AM-8 PM
Snack Shop closes 1 hr. before pool

Fitness Center

Monday.....7 AM-4 PM
Tuesday-Sunday 7 AM-8 PM

Golf Shop Hours-724-495-2770

Monday.....CLOSED
Tuesday-Friday.....8 AM-8 PM
Saturday-Sunday 7 AM-8 PM
Tee Times Online—www.sevenoaksc.com
(First Tee Time-9 AM Weather Permitting)