

Kids' Christmas Breakfast with Santa

Saturday, December 15

Breakfast Buffet Begins at 11 AM

\$15.95 per person

Includes a gift from Santa for All Children

Waffles with Syrup
Scrambled Eggs
Salsa, Blended Cheese
Apple Wood Smoked Bacon
Breakfast Sausage Links
Chocolate Chip Pancakes/Traditional Pancakes
Hash Brown Potatoes/Home Fried Potatoes
French Toast
Breakfast Bread Pudding
Assorted Cereals & Oatmeal Bar
Fresh Fruit
Assorted Juices and Milk
Danish Table

Reservations are a Must!

Plus Sales Tax, Service Charge and additional Beverages



2018 Seven Oaks Holiday Brunches - 11 AM-2 PM

Sunday, December 9
KIDS COOKIE DECORATING
(Included with Brunch purchase)

Sunday, December 16
&
Sunday, December 30

Cost for each Brunch—Adults - \$26.95 Children 6-10 - \$14.95 Children 3-5 - \$7.95

Price does not include: soft beverages, alcohol, service charge and sales tax.

Menus are subject to change.

****COUPONS ARE NOT VALID FOR THESE HOLIDAY BRUNCHES****

Business Casual - NO Jeans

Menus can be found on pages 9 & 10

December Course & Grounds Report

Winter conditions that affect spring green up. Each season has certain environmental stressors that arise and make it difficult to maintain quality turfgrass. One stressor is fungi that are active throughout the year. Different types of fungi are active based on whether it is hot or cold outside. In the winter, fungi are different than the ones causing turf damage in the summer and there are two types that are confusingly called “snow molds”. Gray snow mold is one type of fungi that populates when there is snow cover and pink snow mold is the other fungi, which is more prevalent when there is no snow cover. In order to prevent these diseases we apply a preventative fungicide control after the last mowing in November.

Drought conditions affecting grass are often thought about during the summer, but turf can also encounter a winter drought. This is called “winter desiccation” and occurs when there are dry windy conditions while the roots are frozen. Winds dry out the leaf blade and the roots cannot restore water to the plant because they are frozen. This can kill the grass plant and becomes noticeable in the spring when the grass begins to green up, except for the dead, brown, desiccated areas. To help prevent this we apply topdressing to the greens in early December which is like a blanket for the exposed grass leaves.

Root shearing is another type of damage that occurs on warm days when the upper leaf area is thawed, and the lower root area remains frozen. Force applied to the upper plant area by carts or foot traffic separates the roots from the leaf area of the plant and since roots supply life to the leaf it is very important that root shearing does not occur during this time of the year.

Crown hydration is another cause for winter turf loss and was experienced at many golf courses in this region during the spring of 2004. This usually takes place in early winter or late spring when the weather becomes warm and wet and then temperatures quickly shift to below freezing. This extreme variance in temperatures cause the recently hydrated crown of the plant to freeze in the very cold temperatures. The frozen water inside the crown then expands and ruptures the cell walls, which kills the plant. Raising the mowing height before winter has been the best preventative measure to combat this problem, in fact, in 2004 many greens in the region were damaged but very few collars were damaged and this was attributed to the higher height of the plants.

Ice storms can also cause significant turf loss. This type of damage happens mostly in northern regions that have below freezing temperatures most of the winter. Damage is caused by the ice barrier not allowing any oxygen and gas exchange to the root system. However, some ice coverage can be beneficial for shorter periods of time because it protects the plant from desiccation.

Location of a particular golf course determines what type of winterkill is most likely to happen. In our region the biggest winter turfgrass killer is from crown hydration and snow mold.

Dennis Kaminski, Golf Course Superintendent

News from the Golf Shop

Happy Holidays & Merry Christmas! The Golf Department would like to thank all our members for their continued support of the Club and another great season here at Seven Oaks. We would also like to thank all of those who participated in the Men's Golf Committee events and recognize those players and teams who won.

Please see the following list of events and the champions for 2018:

- *Icebreaker Scramble Champions – *Vaughn Vacar, Dan Kelly, Mike Hart & Dom Romeo*
- *Match Play Champion – *Chad Peters*
- *Batyko Juba Champions – *Justin Richardson & Chris Freidman*
- *Men's Invitational Champions – *Chad Peters & Bob Peters*
- *Men's Club Champion – *Larry Milosh*
- *Member Member Champions – *Ron Betters & Bob Babish*
- *Senior Club Champion – *Vaughn Vacar*
- *Ringer Open Champions – *Sean Kesler & John Wright*
- *President's Cup Champion – *Tom Young*

Please be sure to save the date for the annual Men's Committee Christmas Party. The event will be held Friday, December 7 with cocktails beginning at 5 PM and dinner at 6 PM. The party is compliments of the Committee and will include food, beer & wine. We will also recognize the season's champions with a trophy presentation along with raffle prizes, a 50/50 drawing and a poker and blackjack game following the party. Please RSVP in the Golf Shop prior to the event.

Be sure to check out the Golf Shop this holiday season for great deals and holiday shopping! Sale items will include 50% off Men's and Ladies Apparel, 40% off Golf Clubs and 40% off Gloves & Hats.

I would just also like to add that this time of year is when we start preparing for next year. I want to welcome our members who may have any ideas and/or suggestions that would add to the experience and value of Seven Oaks Country Club. Please feel free to stop by anytime and thank you again for a great season!

Sincerely, Willie Yacknow, Head Golf Professional



2018 Men's Golf Event Schedule

Golf Committee Awards Dinner & Christmas Party

Friday, December 7

OPERATIONS & MEMBERSHIP DIRECTOR

December is here and we have a packed calendar for the last month of 2018! We have four Sunday Brunches, the Kids' Christmas Party, and our New Year's Eve Celebration. We also have a ton of holiday parties and caterings as well! I would like to thank all our members who are hosting their holiday parties at Seven Oaks. The Champions Lounge, Wine Room, and upstairs banquet rooms make for a great atmosphere and we can accommodate parties of all sizes. Whether it is an office party for 100 in the Ball Room or a small get-together with your closest friends in the Wine Room we will be happy to take care of you. We still have some rooms available so please call Ellen to check on the availability!

I would also like to thank all of our members who attended the Thanksgiving Buffet at Seven Oaks. We had almost 400 people, which was one of our biggest turnouts in years! It was a great atmosphere and a pleasure serving everyone. Helping to create great memories for our families is one of the most rewarding parts of my job.

On top of all of the holiday activities at the Club, the Grille Room is open in December Thursday through Sunday. Chef Greg put together some great featured items for December and we are anticipating yet another busy month! We have had great crowds in the Grille on the weekends and would like to remind our members to be sure to make reservations, especially on Friday and Saturday. The Grille Room will be closed in January & February and will reopen in March as we traditionally have done in the past. During the time the Club is closed we have set up reciprocal dining benefits for our members at other clubs and restaurants in the area. We will be sending a list of the reciprocal clubs and benefits in early December.

I would like to take a moment to go over future renovations at the club for 2019. The GCU has committed over \$2.5 million in renovations over the past 2 years and has plans to continue improving upon the facilities in 2019. We will be doing a full renovation of the upstairs lobby, breezeway, downstairs foyer area, and all 4 upstairs restrooms. These will be done in January and February. The rest of the cart paths will also be completed in 2019 on Holes 11, 12, 2, 3, 4, 5, 6, 7 and 8. We will also be replacing all of the bridges on the course with new arched bridges. Many of our members saw the samples in the parking lot, the bridges will make for a huge improvement to the course. This work will begin immediately when the weather breaks.

We are up to 88 new members for 2018 which tops 2017 and we still have a month to go. December is a great time to join and lock in your spot for 2019. If anyone has any friends or family who are interested in joining, please have them contact me and I will explain our Holiday Membership specials. Please join me in welcoming our newest members to the Club—Mark & Judy Ceriani.

January 4, 2019 will mark my 2 year anniversary as the Director of Operations. They say time flies when you are having fun and I can say that these two years have flown by! During the past two years I have learned a lot and have seen many transformations at the Club, with all of the great renovations. I would like to thank all of our members for their support of Seven Oaks and am looking forward to what the future brings! On behalf of Seven Oaks and the management team I would like to wish all our members and families a Merry Christmas and a Blessed New Year!

Chris Juba

724-544-9129 or Cjuba.7oaks@gcuusa.com

From the Events Coordinator

It's the most wonderful time of the year... That time between Thanksgiving and Christmas is such a busy time, but it's that time when we are thinking of family and friends. The Club is decorated for the holiday season and our annual events are scheduled for our members. There are four Sunday brunches-what a great way to spend some time with your family or friends with some amazing food! Don't forget to make a reservation for the family Christmas Brunch with Santa on December 15. There will be music, Santa, a magician and each child will receive a gift, all beginning at 11 am. New Year's Eve will be just grand this year- dinner and dancing with Elmoz Fire in the ballroom, a champagne toast at midnight and a late night buffet. Don't forget to call and make your reservations and ring in 2019 at Seven Oaks!

The Club is busy with events in December, but there are still a few rooms available. If you would like to have a luncheon or dinner or even a cocktail party for a special group of people, please give me a call and I can help you with the planning.

As we end 2018 I would like to take a moment to thank all of our members who have been such a pleasure to work with this year! I look forward to helping plan some new and special events for you in 2019. Thank you all!

Merry Christmas and best wishes for a very happy, healthy, and prosperous new year!

Ellen Policastro, Catering & Events Coordinator

HOLIDAY EVENT OPENINGS

The holidays are here, but it's not too late to give your Hometown Country Club a call to reserve a date.

Whether you have a function for 10 or 300 we are the place for you. It would be great to refer a friend or business associate to hold their event at Seven Oaks Country Club. We offer great in house facilities and we can also deliver to your home or place of business!

Just a friendly reminder you do not need to be a member to have your holiday parties with us, but if you are a member the room rental fees are waived.

A few dates are still available, so please give us a call at 724.495.3300 and ask for Ellen to assist you.

Keith's Korner

As we come to the end of another season I have a few people I would like to thank for their hard work this year. Bryan Thompson, Dennis Kaminski and Greg Powell who each have staff that do not see the members but their hard work is appreciated. Chris, Ellen, Willie and I have staff that do see the members and I would like to thank them as well and from all of us a BIG thanks to YOU our membership for making 2018 a great year.

Enjoy the holiday season and we look forward to seeing you in 2019.

Keith Hohenshel, Operations Manager



It has been an amazing year here at Seven Oaks and we would like to thank all of you for your continued support—2019 looks to be a fun filled year as we are scheduling events for the Clubs within the Clubs.

I hope you have had as many memorable moments as I have had. Our wine

events were well attended, The Beer Belly was again an experience with 120 reservations, especially with the challenge of the weather, the Long Ash Club is always enjoyable as we celebrate monthly in the Champions Lounge.

The one we can't forget is the Kidz Culinary Club, They always bring joy to us as they entertain us with their enthusiasm in the kitchen and the four classes and brunch that they participated in!

If you need help during the Holidays, we will once again have our Christmas dinners to go so all you have to do is heat and eat. Also, if you need to use some minimum we do have other foods to go and we can customize a dish for you—just drop me a line or email and we will gladly take care of you.

The Food and Beverage Team would like to wish you a Happy and Safe Holiday Season!

Thank you for a great year!

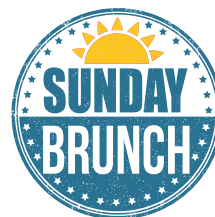
Chef Greg Powell and the Culinary Team

Sunday Brunches are Back!

Join us for our delicious Sunday Brunch in the Ballroom.

Served from 11 AM - 2 PM

December 2, 9, 16 & 30



Save the Date!

Sunday, December 2 at Sunday Brunch
Kids Ornament Craft Day

(Compliments with Sunday Brunch purchase)

Sunday, December 9 Holiday Brunch
Kids Cookie Decorating

(Included with Sunday Brunch purchase)

Saturday, December 15 at 11 AM
Kids' Christmas Breakfast with Santa

Sunday, December 16 Holiday Brunch

Sunday, December 30 Holiday Brunch

Our December 2018 Culinary Specials in the Grille Room

THURSDAY

\$28—Duck Breast & Foie Gras

A delicious take on a great delicacy

Served with rosemary pomme frites, bourbon demi glace, wild mushrooms and goat cheese accompanied by a house salad

Chef Selected Wild Game Dish

\$2.50—Kids Meals

FRIDAY

Available All Day

\$36—Poached Chilean Sea Bass in Pho Broth

With Asian vegetables, lemon grass balsamic glaze, fried wontons accompanied by a house salad

\$11—Beer Battered Fish N' Chips

Served with malt vinegar fries and coleslaw

SATURDAY

Our Oven Roasted Choice Cut Prime Rib

King Cut—\$24 Queen Cut—\$22

Served with onion au jus, choice of fresh vegetable or starch filled green salad
(5 PM until Sold Out)

\$22—Pork Tomahawk

20 oz single cut pork chop with apple-bourbon chutney, choice of side dish and house salad

SUNDAY

\$12—Salmon Cakes and Eggs

Our house pan fried salmon cakes topped with fried eggs and dill hollandaise, served with home fried potatoes and a side of fresh fruit

\$11—Traditional Meatloaf & Yukon Mashed Potatoes
With beef gravy and our house mixed greens

Reservations strongly suggested 724-495-3300. Menu is subject to change

Traditional Christmas Dinners For Your Home

For the Holiday season let Seven Oaks help you make life just a little bit easier. Call us for a complete meal so all you have to do is reheat it while enjoying your family and guests.

Feeds 6-8 \$165 plus tax and service charge

MENU

Choice of Glazed Smoked Ham
or
Oven Roasted Whole Sliced Turkey
or
House Smoked Whole Turkey
Mashed Yukon Gold Potatoes and Gravy
Baked Mashed Sweet Potatoes with Pineapple & Pecans
Traditional Bread Stuffing
Chef's Succotash
Extra Gravy
Homemade Cranberry Sauce
Whole Pumpkin Pie
Whole Cranberry-Apple Pie
Rolls and Butter
Extra Pies are \$15 each

**Orders must be placed by December 19th
Orders May be picked up December 22 or 23 by 5 PM*

*Orders placed and not picked up
will be invoiced to your account*



Mark Your Calendars!

December Events

Sunday, December 2—Brunch 11 AM-2 PM

Wednesday, December 5—Long Ash Club Martinis
& Cigars 6:30 PM

Sunday, December 9—Holiday Brunch 11 AM-2 PM

Thursday, December 13—Vintner Club Let Your
Holidays Bubble 6:30 PM

Saturday, December 15—Kids' Christmas Breakfast
with Santa 11 AM

Sunday, December 16—Holiday Brunch 11 AM-2 PM

Monday, December 24—Christmas Eve
Club Closed

Tuesday, December 25—Merry Christmas!
Club Closed

Sunday, December 30—Holiday Brunch 11 AM-2 PM

Monday, December 31—New Year's Eve Dinner

School and Sporting Celebrations for 2018-2019

Seven Oaks has always been proud to help our local students with celebrating their achievements.

If you are a parent or a group that would like to celebrate those achievements we have the facilities to assist you. We are available year round, including January and February to accommodate you. Our packages begin at \$22 inclusive which include room rentals and cake cutting. We are able to accommodate groups of 25 to 300 for your dining delight.

Please contact Ellen Policastro at 724-495-3300 ext. 223 or email epolicastro.7oaks@gcuusa.com for information.



Attention Golfers! Free Guest Day

Tuesday, December 4
GCU Guest Day

Thursday, December 6
Seven Oaks Guest Day

A member may bring 3 guests—
guests must pay the cart & greens fee
of \$29 and must register in the Golf
Shop prior to play.



Sunday Brunch, December 2, 2018

11 AM - 2 PM

Adults-\$22.95 * 6-10 years-\$13 * 3-5 years-\$8.95
under 3 are free



Kids Ornament Craft Day

(Compliments with Sunday Brunch Purchase)

FEATURING Seven Oaks Sunday Buffet Tradition

*Prices do not reflect soft beverages or alcohol,
service charge and tax*

Children's price includes milk

Reservations are recommended 724-495-3300

Business Casual, NO Jeans



Barley & Hops Club 2019 Membership

Membership is still only \$50 per person and your benefits are fun, discounted events; new members receive a special gift for 2019, priority reservations for the now Famous Beer Belly Open, and a special coupon book.

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

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

If you are not sure about joining please call or email Chris Juba or Chef Greg or ask some of our current members.

You may pay cash or we will charge your account.

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.



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

DECEMBER HAPPY HOUR AT SEVEN OAKS

In the Grille Room & Champions Lounge

Thursdays from 5-7 PM—\$3 Yuengling Draughts; Fridays from 5-7 PM—\$2 Selected Beer Bottles; Saturdays from 5-7 PM—\$4 Winter Margarita; Sundays from 11 AM-5 PM—\$4 Apple Cider Sangria.

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.

2019 GROWLERS

Seven Oaks Growlers are available for all Seven Oaks Country Club Members. Cost is \$44 for our specially engraved 2 Liter German Style Growler and refills are \$22 and you may choose from any of our 6 available draughts. 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.



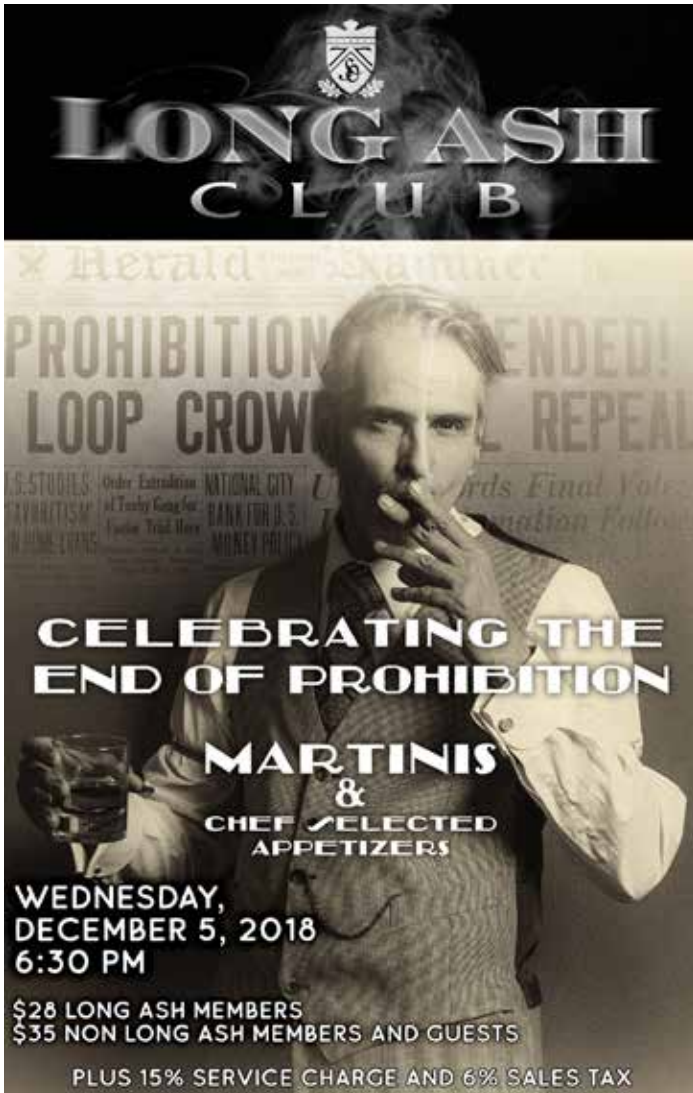
Reservations and Cancellation Policies

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.



Long Ash Club Membership 2019

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

Meeting held in the Champions Lounge

The Seven Oaks Champions Lounge



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.

VINTNERS CLUB for 2019

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 2019!

The Vintner Club jumped from 32 members in 2013 to over 70 in 2018! We had another amazing year tasting wines from OUR Napa Wine Train, Australia and New Zealand, and many more vineyards from around the World. Chef Greg and his culinary team once again impressed our members with Rutherford Wine Dinner with our elegant dishes. Our wine partners will again be joining us this year and will enlighten your knowledge on the many wines we will be enjoying in 2019. Please join us for this wonderful experience!

Vintner Club Benefits include:

- ❖ First year members receive a Seven Oaks wine tote with a special gift inside.
- ❖ Current members will receive a special 2019 gift.
- ❖ Preferred pricing to all Vintner Club events for member and significant other.
- ❖ 20% off all bottles of wine purchased in the Grille Room.
- ❖ 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 for additional information.

Seven Oaks Holiday Brunches

HOLIDAY BRUNCH KIDS COOKIE DECORATING

(Included with Brunch purchase)

Sunday, December 9, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Smoked Salmon, Shrimp Cocktail,
Seasonal Salads, Unique Cheeses and More!

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes—Made to Order

THE CARVER

Oven Roasted Prime Rib & Glazed Ham
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs with Cheese
Home Fried Potatoes
Hash Browns with Seasonal Apples & Asian Pears
Cherry Wood Smoked Bacon
Canadian Bacon
Pork Sausage Patties
Assorted Pancakes and Syrup

ENTREES

Apricot Chicken
Mushroom Ravioli
Sliced Pork Tenderloin with Cranberry Chutney
Dauphinoise Potatoes
Salmon Cakes
Seasonal Fresh Vegetables
Chicken Fingers and Fries

OUR SWEETS TABLE AND ICE CREAM TABLE

Cost for Brunch—Adults - \$26.95

Children 6-10 - \$14.95

Children 3-5 - \$7.95

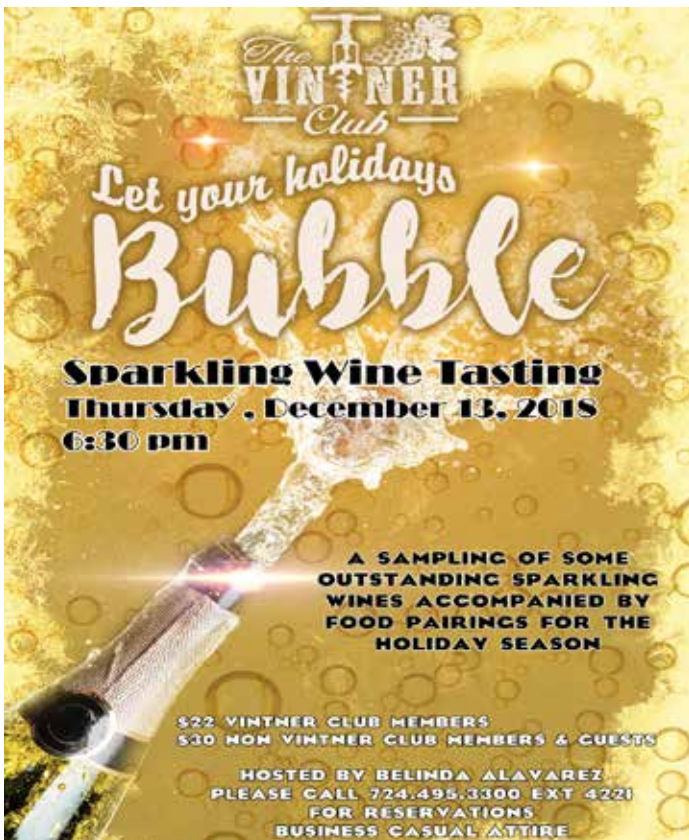
*Price does not include: soft beverages, alcohol,
service charge and sales tax.*

Menus are subject to change.

****COUPONS ARE NOT VALID FOR HOLIDAY BRUNCHES****

Business Casual

Menus are Subject to Change



Seven Oaks Holiday Brunches

HOLIDAY BRUNCH

Sunday, December 16, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Roasted Red Pepper Soup,
Poached Salmon, Shrimp Cocktail

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes—Made to Order

THE CARVER

Oven Roasted Beef Tenderloin & House Smoked Turkey
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Tri-Colored Home Fried Potatoes
O'Brien Potatoes
Applewood Smoked Bacon
Pancetta Bacon
Sausage Links
Assorted Pancakes and Syrup

ENTREES

Makers Mark Cured Grilled Salmon
Lobster Ravioli
Chicken Breast Marsala
Cheese Blintz with Fresh Fruit
Rosemary Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
French Green Beans Amandine
Sliced Roasted Leg of Lamb
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

HOLIDAY BRUNCH

Sunday, December 30, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring CRAB & Goat Cheese Roasted Red Pepper Soup,
Poached Salmon, Shrimp Cocktail

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes—Made to Order

THE CARVER

Oven Roasted Beef Tenderloin & Roasted Pork Loin
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Home Fried Potatoes
Southwest Hash Brown Potatoes
Cherry Wood Smoked Bacon
Jalapeno Bacon
Sausage Links
Assorted Pancakes and Syrup

ENTREES

Makers Mark Cured Grilled Salmon
Lobster Ravioli
Orange Chicken Schnitzel
Sauerkraut and Pulled Pork
Rosemary Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
French Green Beans Amandine
Grilled Ham Apricot
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

Cost for each Brunch—Adults - \$26.95 Children 6-10 - \$14.95 Children 3-5 - \$7.95

Price does not include: soft beverages, alcohol, service charge and sales tax.

Menus are subject to change.

****COUPONS ARE NOT VALID FOR THESE HOLIDAY BRUNCHES****

Business Casual
Menus are Subject to Change

Ring in 2019—Celebrating New Year's Eve 2018

We invite you to join Seven Oaks and your friends for a great evening!

\$60 per person inclusive – Reservations Only!

Price includes: Dinner Buffet 7:00 – 9:30 PM

Elmoz Fire 8:30 PM – 12:30 AM

Late Night Mini Buffet 11:00 PM

Sparkling Wine Toast Midnight

DINNER BUFFET

7 PM-9:30 PM

Seven Oaks Anti Pasta Station With Shrimp Cocktail

ENTRÉE STATIONS

Hand Carved Peppercorn Roasted Beef Tenderloin

Hand Carved Bacon Wrapped Venison Loin

House Smoked Turkey

Grilled Marinated Lamb Chops

Baked North Atlantic Lobster Tails

Alaskan King Crab Legs

Parmesan Peppercorn Calamari

Apricot Chicken

Sesame Panko Encrusted Sea Scallops
with sweet Chili Glaze

Baked North Atlantic Salmon Rockefeller

Dauphinoise Potatoes

Wild Rice & Quinoa Pilaf

Fresh Vegetable Medley

Grilled Asparagus and Carrots with a Lemon Vinaigrette

Whipped Roasted Garlic Yukon Potatoes

OUR SPECIAL DESSERT BUFFET

To include

Chocolate Cheese Cake, Crème Brulee, Tiramisu,

Chocolate Torte, Pecan Diamonds

Menu is subject to change

LATE NIGHT BUFFET

11:00 PM

Pulled Pork Sliders

Sweet Chili Meatballs

Hot Dog Sliders

Kielbasa and Peppers

Assorted Snacks



Elmoz Fire Band

Elmoz Fire Band is New Years Eve Entertainment

Elmoz Fire dance band based in Pittsburgh, PA entertains audiences with the very best in Funk, R&B, Soul, and Dance music. The band is fronted by two dynamic vocalists and backed by very talented instrumentalists. A true R&B show band that covers a broad spectrum of styles. Elmoz Fire features the vocal talents of Gus Collins and Ron Griglia. Each of the vocalists brings unique, complimentary abilities to the stage that add endless variety to the band's overall sound. The band's backbone is the powerful rhythm section combination of Butchie Ahern on drums with keyboardist Gary Honnifer adding the dynamic bass lines. As the grooves are laid down, the sound is taken to the highest level by the amazing virtuosity of keyboardist Gary Honnifer and the rock-solid chops of guitarist Dennis Trivilino. Combined they melt together into a "Perfect Blend" known as the Elmoz Fire Band. Adding to the dynamic musical experience is an unsurpassed light show which will leave your guests spellbound and reliving their experience for years to come !!!!!

*Denotes additional information
inside Oak Leaves.

December 2018 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>❖ Please Note: When severe weather prevails, the Club may alter this schedule. Please call the Club if you have any doubts.</p> <p>❖ The Golf Course will be closed when the temperature does not reach 40 degrees.</p>						<p>1</p> <p>*Prime Rib Night & Pork Tomahawk in the Grille Room</p> <p>Private Parties in the Hickory and Oak Room</p>
<p>2 *Sunday Brunch in the Ballroom 11 AM-2 PM</p> <p>Kids Ornament Craft Day (with Brunch Purchase)</p> <p>*Salmon Cakes & Eggs & Traditional Meatloaf in the Grille Room</p> <p>Private Events in the Hickory & Ballroom</p>	<p>3</p> <p>CLUB CLOSED</p>	<p>4</p> <p>CLUB CLOSED</p> <p>Private Dinner in the Ballroom</p>	<p>5</p> <p>CLUB CLOSED</p> <p>Veteran's Breakfast Club in the Ballroom</p> <p>Long Ash Club Martinis & Cigars 6:30 PM</p>	<p>6 *Duck Breast & Foie Gras & Chef Selected Wild Game Dish & \$2.50 Kids Meals in the Grille Room</p> <p>Private Christmas Party in the Ballroom</p> <p>Private Party in the Champions Lounge</p>	<p>7 *Poached Chilean Sea Bass in Pho Broth & Beer Battered Fish N' Chips in the Grille Room</p> <p>Private Luncheon in the Sycamore Lounge</p> <p>Private Parties in the Hickory, Oak Room, Champs Lounge</p>	<p>8</p> <p>*Prime Rib Night & Pork Tomahawk in the Grille Room</p> <p>Private Parties in the Hickory, Ballroom, Champs Lounge</p>
<p>9 *Holiday Brunch in the Ballroom 11 AM-2 PM</p> <p>Kids Cookie Decorating (with Brunch Purchase)</p> <p>*Salmon Cakes & Eggs & Traditional Meatloaf in the Grille Room</p> <p>Private Dinner in the Hickory</p>	<p>10</p> <p>CLUB CLOSED</p>	<p>11</p> <p>CLUB CLOSED</p>	<p>12</p> <p>CLUB CLOSED</p>	<p>13 *Duck Breast & Foie Gras & Chef Selected Wild Game Dish & \$2.50 Kids Meals in the Grille Room</p> <p>Vintner Club Let Your Holidays Bubble 6:30 PM</p> <p>Private Party in the Hickory</p>	<p>14</p> <p>*Poached Chilean Sea Bass in Pho Broth & Beer Battered Fish N' Chips in the Grille Room</p> <p>Private Parties in the Oak Room, Champs Lounge</p>	<p>15 *Kids' Christmas Breakfast with Santa</p> <p>*Prime Rib Night & Pork Tomahawk in the Grille Room</p> <p>Private Parties in the Ballroom, Hickory, Champs Lounge</p>
<p>16 *Holiday Brunch in the Ballroom 11 AM-2 PM</p> <p>*Salmon Cakes & Eggs & Traditional Meatloaf in the Grille Room</p> <p>Private Party in the Hickory</p>	<p>17</p> <p>CLUB CLOSED</p>	<p>18</p> <p>CLUB CLOSED</p>	<p>19</p> <p>CLUB CLOSED</p>	<p>20</p> <p>*Duck Breast & Foie Gras & Chef Selected Wild Game Dish & \$2.50 Kids Meals in the Grille Room</p> <p>Private Luncheon in the Oak Room</p>	<p>21</p> <p>*Poached Chilean Sea Bass in Pho Broth & Beer Battered Fish N' Chips in the Grille Room</p>	<p>22</p> <p>*Prime Rib Night & Pork Tomahawk in the Grille Room</p> <p>Private Party in the Ballroom</p>
<p>23 *Salmon Cakes & Eggs & Traditional Meatloaf in the Grille Room</p>	<p>24 CLUB CLOSED</p> <p>Christmas Eve</p>	<p>25</p> <p>CLUB CLOSED</p> <p>Christmas Day</p>	<p>26</p> <p>CLUB CLOSED</p>	<p>27</p> <p>*Duck Breast & Foie Gras & Chef Selected Wild Game Dish & \$2.50 Kids Meals in the Grille Room</p>	<p>28</p> <p>*Poached Chilean Sea Bass in Pho Broth & Beer Battered Fish N' Chips in the Grille Room</p>	<p>29</p> <p>*Prime Rib Night & Pork Tomahawk in the Grille Room</p> <p>Private Party in the Hickory</p> <p>Wedding Reception</p>
<p>30 *Holiday Brunch in the Ballroom 11 AM-2 PM</p> <p>Private Party in the Champs Lounge</p>	<p>31 *New Year's Eve Dinner Dance</p> <p>New Year's Eve</p>					

Hours of Operation

Club Closed Monday-Wednesday
Monday, December 24
Tuesday, December 25
Office Open Mon.-Fri. 8 AM-4 PM

Grille Room (Casual)

Monday-Wednesday CLOSED
Thursday-Saturday 12 NOON-8 PM
Sunday 11 AM-7 PM

Club House-724-495-3300
Locker Room-724-495-0124

Fitness Center

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

Golf Shop Hours-724-495-2770

Monday CLOSED
Tuesday-Sunday 9 AM-5 PM
First Tee Time 9 AM

Weather Permitting

Tee Times Online—www.sevenoaksc.com