



**SEVEN OAKS**  
COUNTRY CLUB

# OAK LEAVES

IT'S WHERE YOU BELONG!  
132 Lisbon Road, Beaver, PA 15009  
724.495.3300

No. 1 March 2019 XLII  
WebSite: [www.sevenoaksgc.com](http://www.sevenoaksgc.com)

## PALM SUNDAY BRUNCH

Sunday, April 14, 2019 Served 11 AM-2 PM

*Easter Bunny Arrives at 1:30 PM for the Easter Egg Hunt*

Adults—\$27.95 / Children Ages 6-12—\$14.95 / Children Under Age 5—\$7.95

*Plus Additional Beverages, Service Charge and Sales Tax*

**SOUP & SALAD BAR** with Fresh Baked Breads

**PASTA ACTION STATION**

**EGG ACTION STATION**

**CREPES & WAFFLES TO ORDER**

**DANISH & JUICE BAR**

**CARVER**

Oven Roasted Prime Rib of Beef & Oven Roasted Turkey Breast

**BUFFET**

Scrambled Eggs

Cherry Wood Bacon / Breakfast Sausage Patties

Hash Brown Potatoes

Sliced Apricot Glazed Ham

**BUFFET**

Fresh Vegetable Medley

Hand Breaded Chicken Tenders

Kids Fries

Zucchini Casserole

Whipped Potatoes

Shrimp Grits

Pancakes

Grilled Mediterranean Chicken Breast

Oatmeal Counter

Pan Fried Salmon Cakes

**DESSERTS**

Assorted Cakes, Pies and Cookies

Includes Coffee, Hot Tea, Iced Tea and Juice

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\**

*\*Menus are subject to change without notification\**



## 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](mailto: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!



Welcome  
**BACK**  
to  
**SEVEN OAKS**  
COUNTRY CLUB

## March Course & Grounds Report

### Frozen Greens, Spring Thaw, and Playing on Greens in March

**Pore Spacing.** Putting green soils will freeze deeper than other soils because of the cultural practices we use to maintain healthy turf during stressful summer conditions. Aeration and sand topdressing create larger spaces between soil particles. Spaces between soil particles fall into two groups: macro-pores and micro-pores. A good soil has equal amounts of both.

The larger macro-pores are the spaces between soil particles that allow water to drain and air to remain. Macro-pore spaces allow water, nutrients and oxygen to penetrate the soil profile and enter the root zone. The smaller micro-pore spaces hold water and nutrients for the roots to use over a period of time. Soils that are aerated and topdressed with sand will have more macro-pores than non-aerated soils and thus allow more cold air to penetrate deeper into the soil and freeze more soil particles than would be frozen in more compacted soils. Macro-pores or larger pore spaces are extremely important to the grass plant during the stresses that occur during the golf season. Macro-pores allow water, nutrients, and oxygen to get deep into the root system of a soil which then supports the leaves of the plant which is the putting green surface.

Two problems occur when playing on greens that are not completely thawed. They both begin when air temperatures rise and the greens slowly start to thaw from the top of the playing surface eventually down into the soil profile. The first problem is from foot traffic compaction and how it decreases the size of pore spaces between each soil particle. Until the entire soil profile is thawed, a frozen layer will remain and the water from above the frozen layer has no place to drain. This trapped water in the upper layer then acts as a lubricant around each soil particle. As force from foot traffic is applied to these super-saturated soil particles they become unable to stack on top of one another and get squished together which decreases the size of their pore spaces. As pore spaces shrink they are less able to hold air and more likely to hold water which does not allow necessary oxygen to travel to the root system.

**Root Shearing.** The second concern when playing on partially thawed greens occurs when force is applied to the upper portion of the grass plant which has been thawed and shifts with force from foot traffic over the frozen root system. The frozen roots which cannot move with the force are then sheared off the plant. Since the leaves are not supported by water and nutrients from the roots they then die.

Dennis Kaminski  
Golf Course Superintendent

## News from the Golf Shop

### Nine changes in the new Rules of Golf you absolutely need to know for 2019

**I. Accidents Happen**-New language, first adopted through Local Rules since 2017, states there is no penalty if you accidentally move your ball (or ball marker) on the green. Put the ball back and you're good to go. The same applies if you're searching for a lost ball and mistakenly move it.

**II. The Fix is In**-Golfers often complained about the silliness of letting players fix a ball mark on the green, but not a spike mark. What's the difference? With no good answer, officials now will let you fix everything without a penalty. You can also touch the line of your putt with your hand or club so long as you're not improving it.

**III. A Lost Cause**-To improve pace of play, golfers now have just three minutes to search for a missing ball rather than five. Admit it, if you hadn't found it in three minutes, you weren't finding it anyway.

**IV. Knee is the New Shoulder**-The process for dropping a ball back in play is revamped in the new rules. Instead of letting go from shoulder height, players will drop from around their knee. This is a compromise from an original proposal that would have let golfers drop from just inches above the ground. To preserve some randomness with the drop, officials went with knee height instead. Why change at all? Primarily to speed up play by increasing the chances your ball stays within the two-club-length drop area on the first try.

**V. No Longer a Touchy Subject**-Hitting a ball into a water hazard (now defined as "penalty area") should come with consequences. But golfers don't have to be nervous about incurring an additional penalty for a minor rules breach while playing their next shot. You're free to touch/move loose impediments and ground your club, eliminating any unnecessary worry. The only caveat: You still can't put your club down and use it to improve the conditions for the stroke. You can remove loose impediments in bunkers, too, although touching the sand in a bunker in front of or behind the ball is still prohibited.

**VI. Damaged Goods**-We all get mad on the course, and sometimes that anger is taken out on an unsuspecting driver or putter. Previously, the rules were confusing on when or if you could play a club you damaged during a round, and it led to instances where some players were disqualified for playing clubs with a shaft slightly bent or some other damage they didn't realize the club had. Now you can play a club that has become damaged in any fashion. If you caused the damage, however, you can't replace the club with a new one.

**VII. Twice is...OK**-A double hit is almost always accidental, and the outcome so random as to hardly be beneficial. So golfers are now spared the ignominy of adding a penalty for hitting a ball twice with one swing. It counts as only one stroke. Somewhere T.C. Chen is smiling.

**VIII. The End of Flagstick Folly**-Another nod to common sense eliminates a penalty for hitting a flagstick left in the hole while putting on a green. Taking out and then placing back in flagsticks can often cause undue delay in the round, and the flagstick is also likely to keep your ball out of the cup as it would help it fall in.



### Icebreaker Scramble

Saturday, April 27, 2019

Mark your calendar to kick off the 2019 season.

Contact Willie at the Golf Shop to register for this fun event. 724-495-2770

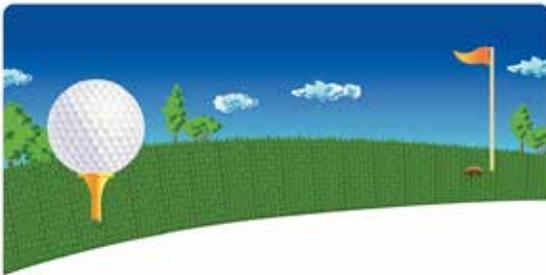
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## OPERATIONS & MEMBERSHIP DIRECTOR

March is finally here, which means the Club opens back up for the 2019 season! We have had an exciting two and a half months during the time we were closed. There is a total remodel of the lobby including stonework on the walls, furniture, new railings with glass below, lighting and chandeliers. It will be much more inviting and a “wow” factor for our members and guests entering the Club. We are also remodeling all of the upstairs restrooms. They will be modernized and have a fresh new look. The remodeling of the lobby and upstairs restrooms will now compliment the wonderful remodeling done on the lower level last year. Our members and guests will enjoy a newly remodeled facility from the time they walk into the Club until they are seated in the beautiful new restaurant. I believe this will have a major impact on selling weddings and banquets.

Before we know it, members will be outside enjoying the Patio. Entertainment will be every Friday evening, beginning Friday, May 24 with one of our favorite duos, the “Maybrayz!” The Grille Room opens Friday, March 15 and will be open Thursday-Sunday for the remainder of March. We will go back to Tuesday-Sunday starting in April. Be sure to make reservations especially on weekends. I also encourage our members to make reservations for the “wine room.” This room took off last year and we had parties using it for multiple occasions—birthdays, office luncheons, bridal parties, anniversaries or just a night out with friends. The wine room fits up to 10 people and has a great feel that is private yet not secluded from all of the action! This will be our first full season of the Grille Room and Patio and I foresee a very busy year. I look forward to seeing all of our members and would like to thank everyone for all of their loyalty and support towards Seven Oaks.

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



## News from the Golf Shop....

Continued from previous page

**IX. O.B. Option**—Courses may implement a Local Rule (not for competition) that offers an alternative to the stroke-and-distance penalty for lost balls or shots hit out-of-bounds. A player may drop a ball anywhere between where the original ball was believed to come to rest (or went out-of-bounds) and just into the edge of the fairway, but no nearer the hole. The golfer takes a two-stroke penalty and plays on instead of returning to the tee. This way, the Local Rule mimics your score if you had played a decent provisional ball.

Willie Yacknow, Head Golf Professional and the Golf Shop Staff

## From the Events Coordinator

Spring is in the air and we are getting ready for another exciting season at Seven Oaks. Lots of changes are being made inside the clubhouse and I’m sure the members will be surprised to see the new lobby when we reopen in mid-March.

While the Club has been closed for the winter, I have been busy booking lots of new events. If you have an upcoming special occasion- birthday, anniversary, 1<sup>st</sup> communion, family reunion, class reunion, graduation, business meeting, bridal or baby shower, wedding, and the list goes on... don’t hesitate to call me and let us provide you a beautiful venue and delicious food! We can take the stress out of your planning!

We will reopen the Grille Room on Friday, March 15 and begin another season of great food and beverage. As soon as the weather allows, we will be back out on the Grille Patio with Friday night entertainment.

Don’t forget to make your reservations for Palm Sunday Brunch and the Easter Egg Hunt on Sunday, April 14, and the Easter Brunch on April 21. As always, we want to remind you that anytime that you dine upstairs there is a business casual dress attire- a collared shirt for the guys, no jeans, tennis shoes, or hats. Please remind your guests of that dress code.

I am looking forward to another great season at Seven Oaks and can’t wait to see you all again very soon!

Ellen Policastro, Catering/Events Manager



## School and Sporting Celebrations

Seven Oaks has always been proud to help our local students celebrate their academic and athletic achievements.

If you are a parent of a group looking for a place to celebrate those achievements, we have the facilities to assist you. Seven Oaks can accommodate functions year-round. With packages beginning at \$22 inclusive.

Room rentals and cake cutting are included

For groups of 25 to 300 we are the place for you.

Please call Ellen Policastro at 724.495.3300 ext. 223 or email epolicastro.7oaks@gcuusa.com for information.

## Mark Your Calendars!

### April Events

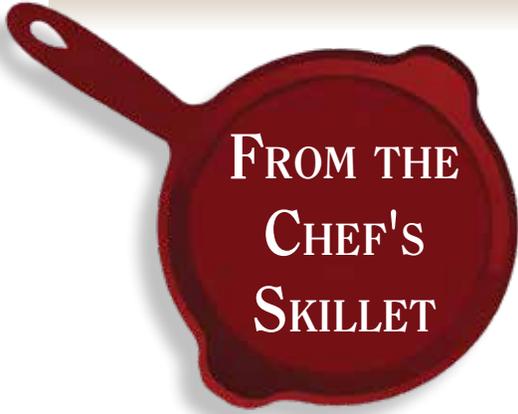
**Wednesday, April 3**—Veterans Breakfast 8 AM

**Sunday, April 14**—Palm Sunday Brunch & Easter Egg Hunt 11 AM-2 PM (Easter bunny arrives at 1:30 PM)

**Sunday, April 21**—Easter Sunday Brunch 11 AM-4 PM

**Saturday, April 27**—Ice Breaker Scrambler

**Monday, April 29**—Aerification of Course



Welcome back to Seven Oaks for 2019!

With our winter renovations and schedule planning we are looking for an exciting year at Seven Oaks.

We are looking forward to seeing you opening weekend for dinner in our fabulous Grille Room. Don't forget about Easter Sunday and Palm Sunday-Reservations are strongly requested for all our events.

Good Eats and Welcome Back,

Chef Greg Powell and the Seven Oaks Culinary Team

## Our March 2019 Culinary Specials in the Grille Room

### SERVED WEEKENDS DURING MARCH

\$13—Corned Beef & Cabbage with Whipped Potatoes

\$16—Grilled Irish Whisky Chicken Breast  
Nestled on a bed of Colcannon Potatoes

\$9—Irish Guinness Queso  
Fresh fried potato chips topped with a  
Guinness Queso Cheese and Bacon

\$15—Our Seven Course Meal  
A sampling of 6 selected beers and  
Our Jumbo Baked Stuffed Potato

\$8—Reuben Egg Rolls

*Reservations strongly suggested 724-495-3300.*

*Menu is subject to change*

## TRADITIONAL EASTER DINNERS FOR THE HOME

For the Easter 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,  
and enjoy your family and guests.

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

### MENU

Choice of Sliced Smoked Ham or Sliced Leg of Lamb  
Roasted Garlic Whipped Potatoes and Gravy  
Grilled Lemon Rosemary Chicken Breast  
Vegetable Medley  
Bourbon & Bacon Glazed Carrots  
Raspberry Horseradish Sauce for Ham  
Mint Demi-glace for Lamb  
2 quarts Roasted Red Pepper Soup  
House Salad and Dressings  
Fresh Baked Bread / Rolls and Butter

Vanilla Bean Cheese Cake with Assorted Berries

Extra Cheese Cakes are \$38 each

Orders must be placed by April 18, 2019

Orders may be picked up April 20 or April 21 by 5 PM

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

## EASTER BUFFET

Sunday, April 21, 2019 Served 11 AM-4 PM

Adults—\$28.95 / Children Ages 6-12—\$14.95 / Children Under Age 5—\$7.95  
Plus Additional Beverages, Service Charge and Sales Tax

**SOUP & SALAD BAR** including Chef's Roasted Red Pepper Soup & Fresh Baked Breads

### PASTA ACTION STATION

### OMELET ACTION STATION

Crepes with Fresh Fruit , Assorted Waffles,  
Danish & Breakfast Breads  
Juice & Milk Station

### CARVER

Baked Glazed Ham & Oven Roasted Leg of Lamb

### BUFFET

Roasted Balsamic Glazed Carrots  
Spring Peas with Bacon and Mint  
Cheese Blintz with Raspberry Sauce and Berries  
Cheesy Scrambled Eggs  
Apple Wood Smoked Bacon / Breakfast Sausage  
Zucchini Casserole

### BUFFET

Wild Rice & Barley Pilaf  
Grilled Lemon Rosemary Marinated Chicken Breast  
Grilled Salmon with Boursin Cheese sauce on a bed of spinach  
Cod and Shrimp Cakes with whole grain mustard leek butter sauce  
Chicken Tenders  
Kids Fries  
Rosemary Roasted Potatoes  
Lobster Ravioli  
Ranch Smashed Redskin Potatoes

### DESSERT

Cannoli, Cream Puffs, Éclairs  
Assorted Cheese Cakes  
Includes Coffee, Hot Tea, Iced Tea and Juice

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\**

*\*Menus are subject to change without notification\**

**MOTHER'S DAY — Sunday, May 12 — 11 AM-4 PM**

Adults-\$29.95 Kids ages 6-11-\$13.95 Kids ages 3-5-\$7.95 Kids 2 & Under-FREE

**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 fruit

**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

**MAKE YOUR RESERVATIONS EARLY!**

**724.495.3300**



**2019 Tennis Deck Parties**

Make your plans for your 2019 Tennis Party at Seven Oaks. A unique way to celebrate your or your child's birthday, graduation party or a "just for any reason" event would be on our 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 your guests.

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

To play, eat, drink and be merry please contact our Tennis Coordinator Barry Borza at 724-495-3300 ext. 227 to schedule your event and we will coordinate the menus and staffing for your enjoyment.

**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.



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

### MARCH HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays All Day—\$2.50 Domestic Drafts, Fridays from 5-7 PM—\$5 Hurricanes, Saturdays from 4-6 PM—\$2 Miller Lite Draught, Sundays from 11 AM-1 PM— \$4 House Red Wine

### 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 since 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 \$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 reduce 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.



## "Clubs Within the Club" Club schedules will be available in April

### 2019 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 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!

Please see our 2019 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 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.
- ❖ 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.



### 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



Wednesday, April 3

Wine, Cheese & Cigars at 6:30 PM

Chef selected cheeses and cheese influenced appetizers  
\$28.00 Members \$35 Non Members & Guests

Meetings are held in the 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.

# March 2019 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<i>*Denotes additional information inside Oak Leaves.</i>					1 CLUB CLOSED	2 CLUB CLOSED
3 CLUB CLOSED	4 CLUB CLOSED	5 CLUB CLOSED	6 CLUB CLOSED	7 CLUB CLOSED Private Dinner in the Oak Room	8 CLUB CLOSED	9 CLUB CLOSED Private Luncheon in the Oak Room
10 CLUB CLOSED Private Luncheon in the Hickory Private Banquet in the Ballroom	11 CLUB CLOSED	12 CLUB CLOSED	13 CLUB CLOSED Private Event in the Hickory	14 CLUB CLOSED	15 Grille Room reopens 11 AM - 8 PM *Enjoy Specials in the Grille Room Private Dinner in the Oak Room	16 Private Luncheon in the Hickory *Enjoy Specials in the Grille Room
17  Happy St. Patrick's Day	18 CLUB CLOSED	19 CLUB CLOSED	20 CLUB CLOSED Spring Begins	21 *Enjoy Specials in the Grille Room 11 AM - 8 PM	22 Private Luncheon in the Oak Room *Enjoy Specials in the Grille Room	23 Private Luncheon in the Hickory Private Dinner in the Oak Room & Champs Lounge *Enjoy Specials in the Grille Room
24 Private Event in the Hickory *Enjoy Specials in the Grille Room	25 CLUB CLOSED	26 CLUB CLOSED	27 CLUB CLOSED	28 *Enjoy Specials in the Grille Room 11 AM - 8 PM	29 *Enjoy Specials in the Grille Room	30 Private Dinner in the Oak Room Private Party in the Champs Lounge *Enjoy Specials in the Grille Room
31 *Enjoy Specials in the Grille Room						

## Hours of Operation

Office Open Mon.-Fri. 8 AM-4 PM

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

## Grille Room (Casual)

Monday-Wednesday ..... CLOSED  
Thursday-Sunday ..... 11 AM-8 PM

## Fitness Center

Monday-Friday ..... 7 AM-5 PM  
Saturday-Sunday ..... 7 AM-4 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