



SEVEN OAKS
COUNTRY CLUB



AK LEAVES

It's WHERE YOU BELONG!

132 Lisbon Road, Beaver, PA 15009
724.495.3300

No. 9 November 2019 XLII

WebSite: www.sevenoaksccl.com



TRADITIONAL THANKSGIVING DINNERS



THURSDAY, NOVEMBER 28, 2018 NOON-4:00PM

JOIN US AT THE CLUB...

TRADITIONAL THANKSGIVING BUFFET
CARVING STATION
ROASTED TURKEY ♦ PRIME RIB ♦ HAM
SOUP STATION
TURKEY NOODLE ♦ POTATO LEEK W/ BACON
ASSORTED SALADS
BUFFET
MASHED POTATOES WITH BACON & CRISPY SCALLIONS
POTATO CASSEROLE WITH SPINACH & GRUYERE CHEESE
MASHED SWEET POTATOES WITH PECANS & BROWN SUGAR
WILD RICE & CHERRY PILAF
WHOLE ROASTED CARROTS WITH ORANGE GLAZE
ROASTED HERBED SQUASH WITH GOAT CHEESE
GREEN BEAN CASSEROLE WITH CRISPY ONIONS
MUSSELS STEAMED IN CIDER
MUSTARD MAPLE ROASTED SALMON
TORTELLINI WITH BUTTERNUT SQUASH & MASCARPONE
CREPE STATION
HOUSE ICE CREAM BAR
DESSERT STATION INCLUDING HOLIDAY PIES
HOUSE BAKED ROLLS
COFFEE, TEA, ICED TEA

ADULTS-\$28.95
CHILDREN (6-10) \$16.95
CHILDREN 3-5 \$8.95
UNDER 3-FREE

BUSINESS CASUAL ATTIRE / NO DENIM
RESERVATIONS STRONGLY SUGGESTED 724.495.3300.
RESERVATIONS NOT CANCELLED WITHIN 24 HOURS WILL BE INVOICED.

OR AROUND THE FAMILY TABLE.

TRADITIONAL THANKSGIVING DINNER TO GO

CAN'T MAKE IT OUT FOR OUR WONDERFUL THANKSGIVING BUFFET?
SEVEN OAKS OFFERS COMPLETE THANKSGIVING MEALS FOR PICK UP!

OVEN ROASTED SLICED WHOLE TURKEY
MASHED POTATOES & TURKEY GRAVY
WHIPPED SWEET POTATOES
WITH BROWN SUGAR & MARSHMALLOW & PECAN TOPPING
CHEF'S TRADITIONAL BREAD STUFFING
SAUTÉED GREEN BEANS AMANDINE
SUCCATASH
EXTRA GRAVY
HOMEMADE CRANBERRY SAUCE
WHOLE PUMPKIN PIE / WHOLE APPLE PIE
FRESH BAKED BREAD & BUTTER
EXTRA PIES ARE \$18 EACH

FEEDS 6-8 PEOPLE
\$165 PLUS TAX & SERVICE

ORDERS MUST BE PLACED BY NOVEMBER 23
ORDERS MAY BE PICKED UP ON NOVEMBER 27 OR 28, CHILLED OR HOT
**ORDERS PLACED AND NOT PICKED UP
WILL BE BILLED TO YOUR ACCOUNT.**





SEVEN OAKS COUNTRY CLUB
DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT

November Course & Grounds Report

By the start of November leaf clean up will be in full swing. Removing leaves is an important task because grass will die if it is left under a wet matting of fall leaves. Leaves can be either removed or mulched. Mulching leaves is beneficial because it returns organic matter and nutrients back to the soil and can be accomplished much quicker than leaf removal. Removing leaves becomes necessary when they become too thick or wet to mulch.

Dennis Kaminski, Golf Course Superintendent

2019 Men's Golf Committee Tournament Schedule

Golf Committee Awards Dinner & Christmas Party

Friday, December 6



THERE IS STILL TIME TO BOOK YOUR 2019 HOLIDAY EVENTS

The holidays are just about here, and there is still time for you to give your Hometown Country Club a call to reserve a date.

Whether it's a function for 10 or 300 we are the place for you. Don't hesitate to refer a friend or business associate to hold their event at Seven Oaks Country Club—you do not need to be a member to have your holiday parties with us. If you are a member remember the room rental fees are waived.

Dates are already filling up so please give us a call at 724.495.3300 and ask for Ellen to assist you.



SEVEN OAKS COUNTRY CLUB
WILLIE YACKNOW PGA HEAD GOLF PROFESSIONAL

News from the Golf Shop

With the fall season bringing cooler temperatures, frost and frost delays will start to factor into the morning tee times. Although it is challenging at times to predict when there will be frost and how long it will last, be sure to call the Golf Shop on the morning of your tee time. We will give you the best estimate on when you will be able to start. You will also continue to notice the Grounds Crew working to improve the course for next season which includes aerification of the course, slip seeding areas for growth, leaf removal and general maintenance for improvements. I would just like to remind players if your ball comes to rest in any of these areas, you do receive free relief, no penalty under rule and you may place your ball no closer to the hole nearest point. If you have any further questions about rules or the general conditions of the course, please feel free to stop by the Golf Shop.

This fall season be sure to check out the Golf Shop for great deals and holiday shopping! Sale items will include 40% off Men's and Ladies' apparel, 40% off Golf Clubs and 40% off Gloves & Hats. For those members that have credit in the Golf Shop, just a reminder that your credit must be used by December 1, 2019.

Make sure to save the date Friday, December 6 for the annual Men's Golf Committee Christmas Party. The event is compliments of the Golf Committee and will feature heavy appetizers, beer & wine, Top Ten Season Long prize winners, raffle prizes, 50/50 raffle and poker & blackjack tables! For those interested in the party we do ask that you RSVP prior to the event with the Golf Shop.



Willie Yacknow,
Head Golf Professional

Attention Golfers! Free Guest Day



Tuesday, November 5-GCU Golf Guest Day

Thursday, November 7-Seven Oaks Golf Guest Day

A member may bring 3 guests, guests must pay the current cart fee of \$25 and must register in the Golf Shop prior to play.



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Another October has flown by and other than some wet weather, we still had plenty of great days for golf. The 7th annual Beer Belly Open had a great turnout despite the rainy weather. It was a great day of delicious food, comradery and of course, Beer! I would like to thank all of the members and guests who joined us that day. The kids Halloween party also had a bigger turn out than last year. It was a great evening and brought back many memories of my brother and myself dressing up and coming to the Club. A rewarding part of my job is being able to help create these same great memories for this generation of Seven Oaks families! I had many compliments on the decorations and centerpieces and want to thank Ellen Policastro, the servers and bus boys for putting it all together.

I would like to take a moment to remind all our members of their food minimum. Members have until December 31st to fulfill the minimum and there are plenty of great events left this year to do so. The Grille Room will be open Thursday through Sunday in November and December with many great features from Chef Art. We also have Thanksgiving Dinner, the Kids' Christmas Party, New Year's Eve, and the December Sunday Brunches. Please be sure to call the Club to make your reservations!

Through October we have 92 new members topping the prior year's total. We still have 2 months to go and have had many inquiries for membership even this late in the year. Now is a great time to join. If you have any friends or family interested in membership, please have them contact me at 724-544-9129 or Cjuba.7oaks@gcuusa.com. I will be glad to share our current offers as well as the benefits of joining now rather than waiting until next year.

Please join me in welcoming our newest members to Seven Oaks—Gary & Karen Marcus!

Vintner Club Wine Tasting

Saturday, Nov. 16, 2019—6:30 PM

Hosted by Belinda Alvarez

Bubbly Wines and Appetizers

Members—\$35

Non-Members and Guests—\$40

Featuring the following wines:

Charles Orban Carte Noire, Champagne

Villiera Traditon Brut Rose, South Africa

Vallerosa Bonci, Verdicchio Spumante Bonci 1962

Terre dei Buth Frizzante Rose Special Cuvee, Veneto

Pares Balta Blanca Cusine Cava Brut

Nature Gran Reserva, Penedes



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

We had a busy month of October! The Halloween party was so much fun. The kids danced all night and enjoyed the great food and fun. The selfie station was definitely a great hit with the kids! John Popp provided hayrides all evening and the warmer weather was such a welcome gift. The Eberle Wine Dinner in October was a great evening of delicious food and wine. October ended with the Annual Beer Belly Golf event.

The next Sunday Brunch in the Ballroom and Oak Room is November 3. It's already looking to be a busy brunch. In December we will have Sunday Brunch each Sunday, except for December 1. December brunches are a nice way for families and friends to get together before the hustle and bustle of the holidays.

The last Vintner Wine Tasting for the year is Saturday, November 16. We will be tasting bubbly wines with Deb and Belinda hosting. The Barley & Hops Club will end the year with a dinner featuring Dogfish beers and a delicious menu by Art on Friday, November 23.

When I turn the calendar to November, I always think of one of my favorite meals of the year—Thanksgiving dinner! Such a beautiful day to sit with family and friends and enjoy the bounty of nature. We have a very plentiful Thanksgiving feast every year at Seven Oaks and this year will be no exception. Thursday, November 28 the Ballroom will be open from 12 NOON-4 PM as Chef Art and his culinary team show off their skills. Please make your reservation early so that we can accommodate everyone who would like to attend.

The next family event will be the annual Christmas party on Saturday, December 14, at 11 AM. There will be a breakfast buffet, music, a magic show and of course Santa will be here. He will take photos with the kids and there will be a selfie station for all to enjoy. Please don't forget to make a reservation for this memorable day. Each child will receive a gift from Santa, so when you call for reservations, please make sure to give us your child's name and age. If you have a large party (over 12) we may have to seat you at separate tables next to each other.

We have a very busy December calendar, but there are still some rooms available for private events. If you are thinking of having an office party, a family dinner, or a get-together with friends, call me and I will help arrange a memorable event with delicious food and fun.



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER

It is November already so be sure to call Ellen to schedule your Christmas event—the calendar fills up fast. With all the renovations complete, I can't wait to see how nice the Club looks for the holidays. I would like to thank Barry & Beth Borza and Terri Williams for their dedication to the tennis program. I have noticed that every year it seems that there are more members playing tennis and taking lessons and we appreciate all that they do.

Sunday Brunch, November 3, 2019 from 11 AM - 2 PM

Adults-\$24.95++ * 6-10 years-\$13.95++ * 3-5 years-\$8.95++ * under 2 are free

FEATURING

Carving Station

Featuring Oven Roasted Ribeye & Roasted Pork Loin

Pasta Station

Omelet-Crepe Station

Soup & Salad Station

Juice & Danish Station



Hot Food Station

Apple wood Bacon & Sausage Links

Oven Roasted Potatoes

Hash Fried Potatoes,

Baked Cod Rockefeller, Chicken Marsala

Tortellini with Winter Peas & Lobster Sauce,

Fall Vegetable Medley, Cheese Blintz and more!

Our Sweets Table

Signature Bar



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

Reservations are recommended 724-495-3300

Annual Family Christmas Party

Saturday, December 14, at 11 AM

Breakfast Buffet, Music, Magic Show, Selfie Station and of course Santa will be here.

Reservations are a must for this memorable day. Each child will receive a gift from Santa, so when you call for reservations, please make sure to give us your child's name and age.

Parties over 12 may have to be seated at adjoining tables.



Our November 2019 Culinary Specials in the Grille Room

THURSDAY

65 Cent Wings

Wings tossed with your choice of sauce: wet Buffalo, dry Cajun, ranch seasoning, garlic butter, old bay, wing dust, wet hot, Jamaican jerk rub, lemon pepper, wet ranch, dry sriracha or plain
Served with your choice of ranch or blue cheese dressing

\$12—K-Paul Classic Barbeque Shrimp

8 pieces, served with bread for dipping up all the goodness

FRIDAY

Appetizer

\$12—Stuffed Portobello

Portobellos stuffed with crabmeat and napped in a spinach cream sauce

\$24—Shank Night

Different weekly entrees done with lamb shanks and served with a house salad

\$24—Art's Creative Specials

SATURDAY

\$22—Stuffed Sole

Sole stuffed with crabmeat bake in a lobster sauce and served with broccoli

\$22—Pepper Encrusted New York Strip

12 oz steak encrusted with cracked black pepper, roasted flamed with brandy, sautéed with demiglace, served with blue cheese smashed potatoes, fresh vegetables and a house salad

SUNDAY

\$18—Classic Homestyle Pot Roast

With smashed potatoes and seasonal vegetables in a homemade gravy and served with a house salad

\$22 - Shrimp Risotto

This Italian pasta dish is tossed with bay shrimp, fall peas and cream, thickened with parmesan cheese and served with a house salad

Reservations strongly suggested 724-495-3300.

Menu is subject to change

Seven Oaks December Sunday Brunches Sunday, December 8 & 29, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Smoked Salmon, Peel-n-Eat Shrimp,
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
Applewood Smoked Bacon
Sausage Links

ENTREES

Apricot Chicken
Pumpkin 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 - \$24.95

Children 6-10 - \$13.95

Children 3-5 - \$8.95

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

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

Menus are Subject to Change

Business Casual Dress Code

Mark Your Calendars!

November Events

Sunday, November 3—Brunch in the Ballroom
11 AM-2 PM

Wednesday, November 6—Long Ash Club 6:30 PM

Saturday, November 16—Vintner Club Wine Tasting
6:30 PM

Friday, November 22—Barley & Hops Dinner 6:30 PM

Thursday, November 28—Thanksgiving Buffet
12 NOON-4 PM



December Events

Wednesday, December 4—Long Ash Club
Steak Dinner 6:30 PM

Sunday, December 8—Brunch in the Ballroom
11 AM-2 PM

Saturday, December 14—Family Christmas Brunch
with Santa 11 AM

Sunday, December 15 & 22—Holiday Brunches in the
Ballroom 11 AM-2 PM

Tuesday/Wednesday, December 24 & 25—Club Closed

Sunday, December 29—Brunch in the Ballroom
11 AM-2 PM

Tuesday, December 31—New Year's Eve Party

Seven Oaks Holiday Brunches

HOLIDAY BRUNCH

Sunday, December 15, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Roasted Red Pepper Soup,
Smoked Salmon, Peel-n-Eat Shrimp

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Beef Tenderloin & Roasted Turkey
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
O'Brien Potatoes
Applewood Smoked Bacon
Sausage Links

ENTREES

Grilled Salmon with Orange Hollandaise
Lobster Ravioli
Chicken Breast Marsala
Cheese Blintz with Fresh Fruit
Twice Baked Potatoes
Fresh Seasonal Vegetable Medley
Green Beans Amandine
Lamb Stew
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

Kids in attendance will be decorating their own Christmas ornament.

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****

Menus are Subject to Change

Business Casual Dress Code

HOLIDAY BRUNCH

Sunday, December 22, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Crab Bisque, Beef Vegetable Soup,
Smoked Salmon, Peel-n-Eat Shrimp

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Prime Rib & Honey Glazed Ham
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Home Fried Potatoes
Roasted Sweet Potatoes
Applewood Smoked Bacon
Sausage Links

ENTREES

Lobster Ravioli
Chicken Piccata
Sauerkraut and Pork Roast
Garlic Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
Corn Suffle'
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

**Elmoz Fire will be the featured
musical group New Year's Eve**



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 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.



GRILLE ROOM PATIO

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



Sunday Brunches are Back

Join us for our delicious
Sunday Brunch in the Ballroom.



Served from 11 AM - 2 PM
November 3

December 8, 15, 22 & 29

Save the Dates!

Saturday, December 14 at 11 AM
Family Christmas Party
Breakfast with Santa

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.

SPECIAL EVENTS INFORMATION

NOVEMBER HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$2 Craft Beer Cans; Fridays from 5-7 PM—\$3 All Draughts; Saturdays from 5-7 PM—\$4 Cranberry Moscow Mule and Sundays from 12 NOON-2 PM—\$3 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.

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.

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.



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.

"Clubs Within the 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

Next Meeting

Wednesday, November 6 at 6:30 PM

Steak Dinner

Wednesday, December 4 at 6:30 PM

VINTNER CLUB for 2019

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.

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 Art 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. We will invoice your account at the time of registration.

2019 Barley & Hops Schedule

Friday, November 22 Dinner at 6:30 PM

BARLEY AND HOPS CLUB

DINNER

featuring **Dogfish Head**
Craft Brewed Ales

FRIDAY
NOVEMBER 22, 2019
6:30 PM
THE HICKORY ROOM

\$60 Barley & Hops Members
\$65 Non-Members & Guests

Menu - Five Course Meal

Baked Brie
With Brown Sugar & Roasted Macadamia Nuts

Salmon BLT
On Rye Bread with Applewood Smoked Bacon & Tomato

Lime Coconut Risotto
Served with Poached Maine Lobster

Braised Short Rib
Cooked in Coffee Flavored Beer with Mushrooms,
Topped with Crispy Onions & Fresh Chives

Cinnamon Apple Bread Pudding
Bread Pudding with Caramelized Apples, Cider Reduction
Topped with French Vanilla Ice Cream

November 2019 at Seven Oaks

*Denotes additional information inside Oak Leaves.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Call now to make your Holiday reservations or book your party!!</p> <p>724-495-3300</p>						
					<p>1</p> <p>*Stuffed Portobello, Shank Night & Art's Creative Specials in the Grille Room</p>	<p>2</p> <p>Private Luncheon in the Hickory & Dinner in the Ballroom</p> <p>*Stuffed Sole & Pepper Encrusted New York Strip Specials in the Grille Room</p>
<p>3</p> <p>*Sunday Brunch in the Ballroom 11 AM - 2 PM</p> <p>*Classic Homestyle Pot Roast & Shrimp Risotto Specials in the Grille Room</p>	<p>4</p> <p>CLUB CLOSED</p>	<p>5</p> <p>CLUB CLOSED</p>	<p>6</p> <p>CLUB CLOSED</p> <p>Private Event in the Hickory Long Ash Club 6:30 PM</p>	<p>7</p> <p>Private Event in the Hickory & Dinner in the Oak Room</p> <p>*65 Cent Wings & K-Paul Classic Barbeque Shrimp in the Grille Room</p>	<p>8</p> <p>Private Luncheon in the Oak Room & Dinner in the Champions Lounge</p> <p>*Stuffed Portobello, Shank Night & Art's Creative Specials in the Grille Room</p>	<p>9</p> <p>Wedding Reception</p> <p>*Stuffed Sole & Pepper Encrusted New York Strip Specials in the Grille Room</p>
<p>10</p> <p>Private Luncheons in the Ballroom & Hickory and Dinner in the Oak Room</p> <p>*Classic Homestyle Pot Roast & Shrimp Risotto Specials in the Grille Room</p>	<p>11</p> <p>CLUB CLOSED</p>	<p>12</p> <p>CLUB CLOSED</p>	<p>13</p> <p>CLUB CLOSED</p>	<p>14</p> <p>Beaver County Cancer and Heart</p> <p>*65 Cent Wings & K-Paul Classic Barbeque Shrimp in the Grille Room</p>	<p>15</p> <p>Private Luncheons in the Oak Room & Hickory</p> <p>*Stuffed Portobello, Shank Night & Art's Creative Specials in the Grille Room</p>	<p>16</p> <p>Private Dinner in the Oak Room</p> <p>Vintner Club Tasting 6:30 PM</p> <p>*Stuffed Sole & Pepper Encrusted New York Strip Specials in the Grille Room</p>
<p>17</p> <p>Private Dinner in the Hickory</p> <p>*Classic Homestyle Pot Roast & Shrimp Risotto Specials in the Grille Room</p>	<p>18</p> <p>CLUB CLOSED</p>	<p>19</p> <p>CLUB CLOSED</p>	<p>20</p> <p>CLUB CLOSED</p>	<p>21</p> <p>Private Luncheon in the Ballroom</p> <p>*65 Cent Wings & K-Paul Classic Barbeque Shrimp in the Grille Room</p>	<p>22</p> <p>Barley & Hops Club Dinner 6:30 PM</p> <p>*Stuffed Portobello, Shank Night & Art's Creative Specials in the Grille Room</p>	<p>23</p> <p>Wedding Reception</p> <p>*Stuffed Sole & Pepper Encrusted New York Strip Specials in the Grille Room</p>
<p>24</p> <p>Private Dinner in the Ballroom</p> <p>*Classic Homestyle Pot Roast & Shrimp Risotto Specials in the Grille Room</p>	<p>25</p> <p>CLUB CLOSED</p>	<p>26</p> <p>CLUB CLOSED</p>	<p>27</p> <p>CLUB CLOSED</p>	<p>28</p>  <p>*Thanksgiving Day Buffet 12 NOON-4 PM</p>	<p>29</p> <p>*Stuffed Portobello, Shank Night & Art's Creative Specials in the Grille Room</p>	<p>30</p> <p>Wedding Brunch</p> <p>*Stuffed Sole & Pepper Encrusted New York Strip Specials in the Grille Room</p>

Hours of Operation

Club Closed Monday-Wednesday
Office Open Monday-Friday 8-4 PM

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Monday-Wednesday.....CLOSED
Thursday.....11 AM-8 PM
Friday & Saturday.....11 AM-9 PM
Sunday.....11 AM-7 PM

Golf Shop Hours-724-495-2770

Monday.....CLOSED
Tuesday-Sunday.....9 AM-5 PM
Golf Shop open 30 min. before course.
Tee Times Online—www.sevenoaksgolf.com

Fitness Center

Monday.....7 AM-5 PM
Tuesday-Saturday.....7 AM-9 PM
Sunday.....7 AM-8 PM