



SEVEN OAKS
COUNTRY CLUB

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

No. 2 April 2020 XLIII
WebSite: www.sevenoaksgcc.com

Palm Sunday Take Home Dinner

ALL DINNERS INCLUDE AN ENTRÉE, SALAD, ROLLS AND BUTTER, YOUR CHOICE OF TWO SIDES AND DESSERT

ENTRÉES:

ROASTED SALMON

WITH ORIENTAL BARBEQUE SAUCE

ASIAGO CHICKEN BREAST

WITH DIJON MUSTARD SAUCE

ROASTED BEEF TENDERLOIN

WITH MUSHROOM DEMIGLACE AND HORSERADISH SAUCE

SIDES:

TWICE BAKED POTATOES

A BLEND OF CHEDDAR CHEESE, BACON, SCALLIONS AND SOUR CREAM

SPANISH RICE

COOKED IN A SAFFRON CHICKEN STOCK THEN TOSSED WITH ONION, PEPPER AND TOMATOES

CHEF'S MEDLEY

SAUTÉED BLEND OF TWIN ZUCCHINI'S, BABY CARROTS, SUGAR SNAP PEAS AND ASPARAGUS

HARICOTS VERT

GREEN BEANS TOSSED IN BACON

DESSERT:

STRAWBERRY SHORTCAKE WITH FRESH STRAWBERRIES AND WHIPPED CREAM

COST: \$23++

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

\$175 plus tax and service charge

MENU

CHOICE OF SLICED SMOKED HAM OR SLICED LEG OF LAMB

WHIPPED POTATOES AND GRAVY

CHICKEN BREAST WITH GARLIC AND PARSLEY

VEGETABLE MEDLEY

PEAS WITH BACON AND ONION

MUSTARD SAUCE FOR HAM

HERB 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 8, 2020,

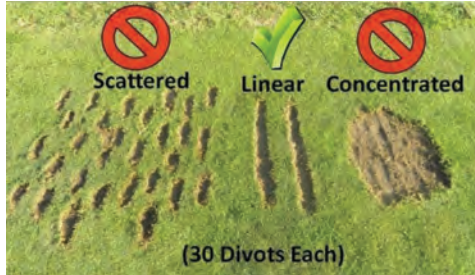
ORDERS MAY BE PICKED UP APRIL 11 OR APRIL 12 BY 4 PM

*ORDERS PLACED AND NOT PICKED UP WILL BE INVOICED TO YOUR ACCOUNT

The Grille Room menu will not be available on Palm Sunday.



April Course & Grounds Report



Divot Patterns on Driving Range Tee—This picture is provided by the USGA and shows the different divot patterns that occur on the driving range tee. The USGA recommends the linear pattern because divots fill in faster from existing grass on each side and because it allows for more players to hit from the tee before stations need moved. From my point of view the scattered or linear pattern is fine to use since both allow the grass to creep back into the divot a short distance which is the primary way divots recover.

The concentrated pattern is a real problem for a few reasons. In the summer, seeded divots rarely survive and establish due to the high temperatures, so the main way divots recover from July through August is from the bentgrass creeping back into the voids. When using the concentrated method, the distance the grass must creep to fill in the void can be 6 inches from each side where as the other patterns only require the grass to travel one or two inches from each side.

The other problem that occurs using the concentrated pattern is that the tee mowers push the sand out of the void and cutting blades become dull because large pockets of sand are not good support for a reel mower and the rollers push the sand instead of going over the sand as they do when using scattered and linear patterns.



Dear Seven Oaks Members,

Due to the COVID-19 Virus, Seven Oaks has been forced to shut down the golf course as well as the fitness center. The golf course is shut down to all golf including walking the course. We also ask that all residents refrain from walking the cart paths with neighbors and pets, as management and grounds crew will be enforcing it. We have been informed that maintenance can be done on the course as we will limit it to essential maintenance only. If anything changes, we will be sure to inform our members as soon as possible.

The Grille Room will remain open for “to go” orders. I would like to thank our members for their support over the past few weekends. I would also like to thank everyone for their patience during this time as the safety of our members and staff is our number one concern.

Sincerely, Christopher J. Juba
Director of Operations.

News from the Golf Shop

We are excited to announce the 2020 Men's Golf Committee Events Schedule. The following schedule begins with the Ice Breaker Scramble in April and will conclude in December with the season ending Christmas Party. You may sign up either by contacting the Golf Shop at 724-495-2770 or email golfshop@sevenoaksgolf.com.

2020 Men's Golf Committee Members

David Gabauer—Chairman
Steve McGaughey—Chairman
Herb Higginbotham—Treasurer
Mike Anthony—Handicap Chair & Advisory Committee
Matt Stepanian—Advisory Committee
Jim Bergandy—Sr. Advisor
George Juba—Sr. Advisor

2020 Men's Golf Committee Tournament Schedule

Ice Breaker Scramble—Saturday, April 25
Aerification—Monday, April 27
Season Long Individual Match Play—May 1-August 31
Batyko-Juba Event—Saturday, May 16
Men's Invitational—Thursday-Saturday, June 25-27
2-Man Chapman—Saturday, July 11
Member Member—Friday-Sunday, July 24-26
Senior Club Championship—Sunday, August 9
Men's Club Champ.—Saturday & Sunday, August 22-23
The Ringer Open—Saturday & Sunday, September 12-13
The Ryder Cup—Saturday, September 26
Aerification—Monday, September 28
Golf Committee Awards Dinner & Christmas Party—Friday, December 4



Due to the Coronavirus outbreak, please contact the Golf Shop to see if the Ice Breaker Scramble will be held.

Thank you for your cooperation.

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Dear Seven Oaks Members,

We have had a wonderful start to the new season. The Grille Room was busy, the weather was great, and we have the Golf Shop nearly completed! For those of you who have not checked out the new Golf Shop I highly recommend stopping down. It is top notch! Once the Golf Shop is finished, we will have remodeled just about the entire clubhouse. I would like to thank all our members for their patience during the renovations, but I think it is safe to say that the wait was well worth it. We are all proud to work here and be a part of a transition that has made Seven Oaks "THE" place to belong in Western Pennsylvania.

Chef Art has created some delicious specials for April! On Saturday night, we will be featuring Prime Rib. As of now, the Grille Room will only be offering take out Thursday–Sunday until further notice. Please feel free to call Molly to place your order ahead of time.

If the weather permits, we will be getting the patio ready for the season and will be sure to announce the night it will open. We have all of our Entertainment scheduled for the Patio as well as a Shrimp night in May and an Oyster night in June!

We have had a huge increase in new members this month and would like to thank Molly for all her efforts. Be sure to have your friends and family join Seven Oaks before the end of the month as we will be starting an initiation fee May 1st. The initiation fee will be \$500 for Recreational Members, \$1000 for Jr. Executive Members and \$1500 for the Full Golf categories. Join before May 1st and they will not be subject to the fee. Thank you again for all your support and look forward to a wonderful Spring!

Mark Your Calendars!

Due to the Coronavirus outbreak, please call first to see if your event is being held.

April Events

Sunday, April 5—Palm Sunday Brunch Take Home
Meals 11 AM-2 PM

Sunday, April 12—Easter Sunday Brunch Take Home
Meals 11 AM-4 PM

Saturday, April 25—Ice Breaker Scrambler

Monday, April 27—Aerification of Course

May Event

Saturday, May 3—Vintner Wine Tasting 6:30

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

Saturday, May 23—Pool Open at 11 AM

Monday, May 25—Memorial Day Pool Party & Buffet
with DJ Adam Deflorio

Friday, May 29—Barley & Hops Club 6:30 PM



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

Springtime at Seven Oaks is such a beautiful time of year! We are looking forward to a very busy April-Palm Sunday Brunch is April 5, 11 AM-2 PM and Easter Sunday Buffet is April 12, 11 AM-4 PM. Both events will be Take Home meals only due to the Coronavirus. Don't forget to place your order today! Mother's Day Buffet is also a very busy day at the Oaks and it's a great way to treat Mom to a worry-free day with delicious food to keep the whole family happy.

We have a lot of First Communion luncheons coming up as well as baby showers and bridal showers. We are happy that so many of our members are coming to Seven Oaks to celebrate these special occasions! Please don't hesitate to call if you are planning a special party or dinner; I would love to help you plan your event. Chef Art and the culinary team are always ready to create a special menu for you.

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

Thank you so much for making Seven Oaks someplace special!



SEVEN OAKS COUNTRY CLUB
MOLLY VERONE ADMINISTRATIVE ASSISTANT

The Grille Room is officially open for the season, which means summer will be here soon! Reservations are highly recommended for the Grille Room. To make reservations, please call me at the front desk 724-495-3300.

The "Clubs within the Club" events will be starting up again for the season. The events are a great way to meet new members and enjoy time at the club. Each month there is a different event, so there is always something new. If you would like more information or to join one of the "Clubs within the Club", please contact me.

We had a great month for membership! The initiation fee will be in effect starting in May, so if you know anyone interested in joining, please have them contact me!

Please join me in welcoming our newest members to Seven Oaks!

Gus and Stephanie Alonso
Andrew and Angela Strathman
James and Jamie Eimiller
David and Katie Rodgers
Michael and Charlene Anthony
Peter and Cindy Eritano
Isaac Christian
Julie Sudak
Bruce and Katrina Woodske
Richard and Michele Schultz
Jon and Diane Loverich



Stay Connected!

If you're not receiving weekly e-blasts from us and would like to be included, please send your email address to Molly at mverone@sevenoaksc.com or call 724.495.3300.

IT'S NEVER TOO EARLY TO MAKE RESERVATIONS!



*M*other's Day Brunch
11AM-4PM

**POOL
OPENS**



**SATURDAY
MAY 23
11 AM**



Music on the
PATIO

2020
FRIDAY NIGHT CONCERT SERIES
7PM - 10PM

- MAY 22 – RUDY ZETZ AND THE VOICES
- MAY 29 – ZIG FROM THE DELANEYS
- JUNE 5 – RACHAEL RANONE
- JUNE 12 – RICK GILBERT
- JUNE 19 – HERMIE GRANATI
- JUNE 26 – DR. ZOOT DUO
- JULY 3 – NO MUSIC FOURTH OF JULY WEEKEND
- JULY 10 – BOBBY THOMPSON
- JULY 17- THE MAYBRAYZ
- JULY 24 – RANDY EUGENE GUITARIST
- JULY 31 – MARK AND DONNA GROOM
- AUGUST 7 – ECLECTIC ACOUSTICS
- AUGUST 14 – TRINITY WISEMAN
- AUGUST 21 – CARLA BIANCO
- AUGUST 28 – THE MAYBRAYZ
- SEPTEMBER 4 – DR. ZOOT DUO
- SEPTEMBER 11 – ZIG FROM THE DELANEYS

Our April 2020 Culinary Features in the Grille Room

THURSDAY

\$10—Build Your Own Chilled Ahi Taco

Sliced rare tuna served with flour tortillas, sliced avocados, fresh salsa, sour cream, pea tendrils, and roasted fresno peppers

\$8.95—Boneless Crisp Fried Chicken Thighs

Starring our new Nashville hot sauce!

If you think the sauce will be too spicy, it can be made in any sauce or spice that you would like

Thursday Happy Hour Special from 5-7 PM

\$3.50 Captain and Coke

FRIDAY

\$18.50—Pan Fried Rainbow Trout

Preparation will change weekly. Served with your choice of soup or salad and with Chef's accompaniments

\$13—Fried Fish Po' Boy

Fried cod and American cheese meet remoulade and crisp fresh toppings in this classical po' boy, served with house fries

Friday Happy Hour Special from 5-7 PM

\$4 any Craft Drafts

SATURDAY

\$24.50—Oven Roasted Prime Rib

16 oz cut with onion au jus, served with your choice of soup or salad, Chef's vegetables and a baked potato

\$10.95—Chilled Oishi Shrimp Cocktail

Five large farm raised shrimp, served with lemon, crackers and house cocktail sauce

Saturday Happy Hour Special from 5-7 PM

\$5 Cosmopolitan made with Stolli Vodka

SUNDAY

\$19.50—Lobster Thermidor Style Cheese Ravioli

Langostino lobster and cheese ravioli tossed in brandied lobster sauce with fresh mushrooms and crowned with twin cheeses

Sunday Happy Hour Special from 12-2 PM

\$15 Endless Mimosas

Reservations strongly suggested 724-495-3300.

Menu is subject to change

Thursday and Friday: 4 PM-9 PM

Saturday: 12 PM-9 PM

Sunday: 12 PM-8 PM



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—OAK LEAVES

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.



SOAKS POOL BAR

From Memorial Day until Labor Day join us at our bar pool side.



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. Entertainment every Friday from May through September. Weather permitting.



SPECIAL EVENTS INFORMATION

APRIL HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$3.50 Captain and Coke; Fridays from 5-7 PM—\$4 any Craft Drafts; Saturdays from 5-7 PM—\$5 Cosmopolitan made with Stolli Vodka and Sundays from 12-2 PM—\$15 Endless 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.

"Clubs Within the Club"

2020 Barley & Hops Club Membership

Our 2020 Barley and Hop Club Membership is an annual \$50 fee and is well worth it if you are a beer drinker! We are up to over 50 members and have a full calendar of events starting in April and running through November! Membership includes discount pricing and priority seating to all beer club events, a special discount booklet worth over \$100, as well as a Seven Oaks logoed 64 oz stainless steel Growler! Yep, that's right. All included in the \$50 fee. Oh yeah and I forgot to mention that all Barley & Hops Club Members receive a personalized mug that is stored behind the bar and is 4 more ounces than our regular drafts! Not a member? Contact Molly Verone at 724-495-3300 or mverone@sevenoaksc.com and she will get you all signed up!



Great Lakes Beer Tasting
Friday, April 24 at 6:30 PM

POSTPONED

Southern Tier Brewery
Friday, May 29 at 6:30 PM

\$27++ Members
\$32++ Non-Members



VINTNERS CLUB for 2020

Our Vintner Club started in 2013 and has grown to over 40 members! We have tasted wines from all over the world and look forward to another full calendar in 2020 starting in April with events running through November! Membership is only \$100 and includes discount pricing to all events, a discount book worth over \$100, as well as 2 Seven Oaks engraved wine glasses and a bottle of vino! Join our Wine connoisseurs for 2020 and broaden your knowledge on some great wines with 3 different wine reps this year! All Vintner Club members can order wine through the wine reps at the event. Not a member? Contact Molly Verone at 724-495-3300 or mverone@sevenoaksc.com and she will get you all signed up!

Friday, April 3 at 6:30 PM

POSTPONED



Saturday, May 2 at 6:30 PM

Neiomi Wine Tasting with Wendy Fitzgerald
\$29++ Members \$34++ Non-Members



Long Ash Club Membership 2020

Our Long Ash Club membership for 2020 is only \$50 and includes discounts to all the LAC events running April through November. Our first Long Ash Club event is on Wednesday April 1st where we will be sampling a variety of Jim Beam Bourbons with Chef selected appetizers. Your \$50 membership includes discount pricing to all Long Ash Club events, a discount booklet worth over \$100, as well as a Seven Oaks logoed Fleece to keep you warm while enjoying your cigars in 2020! All of this for only \$50! Not a member? Contact Molly Verone at 724-495-3300 or mverone@sevenoaksc.com and she will get you all signed up!

Wednesday, April 1 at 6:30 PM - POSTPONED

Jim Beam Bourbons with
Chef Art's selected appetizers
\$28++ Members \$38++ Non-Members

Wednesday, May 6 at 6:30 PM

Gin Martinis

Events 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.

April 2020 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Due to COVID-19, we have made the decision to cancel the Palm Sunday Brunch on Sunday, April 5th and Easter Sunday Brunch on April 12th. We will be offering take home dinners which can be picked up at the door on both days. Molly will be calling each of the reservations to inform them of this change as we think it is best for the safety of our members and staff. We are also under state compliance to remain closed until April 30th (other than "to go" orders) however, we will keep our members informed with any events that will need to be changed or canceled.</p>			I CLUB CLOSED *Long Ash Club - Postponed	2 CLUB CLOSED	3 *Pan Fried Rainbow Trout *Fried Fish Po' Boy in the Grille Room *Vintner Club Zolo Wines - Postponed	4 *Oven Roasted Prime Rib *Chilled Oishi Shrimp Cocktail in the Grille Room
5 *Palm Sunday Buffet 11 AM-2 PM Take Home Meals Only Take Home Dinners will not be available in the Grille Room <i>Palm Sunday</i>	6 CLUB CLOSED	7 CLUB CLOSED	8 CLUB CLOSED	9 *Build Your Own Chilled Ahi Taco & *Boneless Crisp Fried Chicken Thighs in the Grille Room	10 *Pan Fried Rainbow Trout *Fried Fish Po' Boy in the Grille Room	11 *Oven Roasted Prime Rib *Chilled Oishi Shrimp Cocktail in the Grille Room
12 *Easter Sunday Buffet 11 AM-4 PM Take Home Meals Only *Lobster Thermidor Style Cheese Ravioli in the Grille Room <i>Easter Sunday</i>	13 CLUB CLOSED	14 CLUB CLOSED	15 CLUB CLOSED	16 *Build Your Own Chilled Ahi Taco & *Boneless Crisp Fried Chicken Thighs in the Grille Room	17 *Pan Fried Rainbow Trout *Fried Fish Po' Boy in the Grille Room	18 *Oven Roasted Prime Rib *Chilled Oishi Shrimp Cocktail in the Grille Room
19 *Lobster Thermidor Style Cheese Ravioli in the Grille Room	20 CLUB CLOSED	21 CLUB CLOSED	22 CLUB CLOSED	23 *Build Your Own Chilled Ahi Taco & *Boneless Crisp Fried Chicken Thighs in the Grille Room	24 *Pan Fried Rainbow Trout *Fried Fish Po' Boy in the Grille Room *Barley & Hops Club Great Lakes Beer Tasting - Postponed	25 Ice Breaker Golf Scramble 10 AM shotgun *Oven Roasted Prime Rib *Chilled Oishi Shrimp Cocktail in the Grille Room
26 *Lobster Thermidor Style Cheese Ravioli in the Grille Room	27 CLUB CLOSED <i>Aerification of Greens</i>	28 CLUB CLOSED	29 CLUB CLOSED	30 *Build Your Own Chilled Ahi Taco & *Boneless Crisp Fried Chicken Thighs in the Grille Room	<p>Call the Club first when in doubt if an event is taking place. 724-495-3300</p>	

Hours of Operation

Club Closed Monday
Office Open 8 AM-4 PM

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Monday-Wednesday CLOSED
Thursday & Friday 4 PM-9 PM
Saturday 12 PM-9 PM
Sunday 12 PM-8 PM

Hours may be adjusted due to COVID-19

Fitness Center

Temporarily closed due to the
Coronavirus outbreak.

Golf Shop Hours-724-495-2770

The Golf Shop is closed until further notice.
Please call the Front Desk if you have any
questions. 724-495-3300