



SEVEN OAKS
COUNTRY CLUB

OAK LEAVES

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

No. 4 June 2020 XLIII
WebSite: www.sevenoaksgc.com

Father's Day Grille Room Features

FLINTSTONE BEEF RIBS - \$25.00

BEEF DELICIOUSNESS IS WHAT YOU CAN EXPECT FROM THIS BEEF PLATE RIBS, ALSO KNOWN AS BRISKET ON A BONE

10 OZ PORK SHOULDER STEAK - \$18

HOUSE SMOKED WITH A HINT OF APPLE AND HICKORY, THEN GRILLED AND GLAZED WITH HOUSE MADE BOURBON COCA-COLA SAUCE

BOTH SPECIALS WILL BE SERVED WITH COLESLAW, JO-JO FRIES, GRILLED CORN, CORNBREAD AND WATERMELON

TUSCAN SPARE RIBS AND TORTELLINI - \$18

ITALIAN SEASONED SPARE RIBS SLOW COOKED IN TOMATO SAUCE, SERVED WITH CHEESE TORTELLINI, A HOUSE SALAD, AND ROLLS

FAMILY STYLE MEAL - \$45 ++ (SERVES 4 PEOPLE)

**PASTA CHICKEN BROCCOLI BAKE
PENNE PASTA WITH ROASTED CHICKEN, FRESH BROCCOLI, DICED TOMATOES IN HOUSE ALFREDO, SERVED WITH ANTIPASTO SALAD OF MIXED GREENS MADE OF ITALIAN MEATS, OLIVES, CUCUMBERS, EGGS, CHEESE, ITALIAN DRESSING, AND A HALF DOZEN ROLLS**

DRINK SPECIAL-\$5 LONG ISLAND ICED TEAS-ALL DAY

SUNDAY GRILLE ROOM HOURS

12 NOON-8 PM

**LIMITED PATIO SEATING, TAKE OUT
AND INSIDE SEATING (TENTATIVE)**



SPEND YOUR FOURTH OF JULY AT SEVEN OAKS!

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT

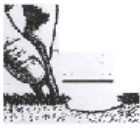
When fixing a ball mark, many golfers mistakenly lift the indented ground upward. Since this grass will die, the ball mark will not heal properly. The proper method as illustrated below by the USGA is to bring the healthy turf around the ball mark inward.

BALL MARK REPAIR

An indentation created by the ball landing on the green obscures the putting line. No matter the facility or level of play, every golfer is responsible for mending their marks. This process takes only a moment, but it provides for fair play and preserves the quality of the putting surface. The process is as follows:



1. Use a prolonged ball mark repair tool, knife, key or tee.



2. Insert at the edges of the mark not the middle of the depression.



3. Bring the edges together with a gentle twisting motion, but don't lift the center. Try not to tear the grass.



4. Smooth the surface with a club or foot. You're done when it's a surface that you would putt over.

2020 Men's Golf Committee Tournament Schedule

- Season Long Individual Match Play—May 1-August 31
- 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



SEVEN OAKS COUNTRY CLUB
JASON HAMMEL PGA HEAD GOLF PROFESSIONAL

Hello Seven Oaks!

My name is Jason Hammel and I am very excited to start as the Head Golf Professional at Seven Oaks Country Club.

My story? I grew up in Pittsburgh, Pennsylvania and more specifically Oakmont, PA about 10 blocks from Oakmont Country Club. I attended Saint Vincent College in Latrobe, Pennsylvania and played golf all four years at Latrobe Country Club, the home course of Arnold Palmer. I have been lucky to be around some historic golf-rich properties over the years.

I have been playing golf since I was 8, and it was my Dad and my Aunt who taught me the game and are still avid golfers. I worked on golf courses through high school and college, either mowing grass, on the cart staff, or Pro Shop staff. After obtaining my Bachelor's Degree, I got a job at the Rivers Casino in downtown Pittsburgh, where I was a table games dealer for 3 years dealing Blackjack, Roulette, and other games.

My wife and I moved down to New Bern, NC in 2012 and I made the decision that I wanted to make a career in the golf industry. I was offered a job with the cart staff at Carolina Colours Golf Club, and about a year later, I got promoted to the Assistant Golf Professional and entered into the PGA Apprenticeship Program with the vision to achieve my PGA Certification.

In February of 2019, Taberna Country Club hired me as their Head Professional and gave me the keys to the golf operations. It has been a fantastic experience, but it was time to come back home to Western PA and closer to family.

Currently, I am in the last Level of my PGA certification goal and will obtain my Class A PGA card this year. I live in Oakmont with my wife, Jessica and our daughter Cora, who just turned 3 in March this year! We also have 3 dogs: 2 Boykin Spaniels, Paulo and Malu, and one English Springer Spaniel, Mazeroski. (Living in North Carolina did not change my black and gold blood.)

The golf at Seven Oaks Country Club is going to be a great blend of keeping the traditions and standards set every week on the golf course while adding value to your membership and golfing experience. Golf should be enjoyable, social, competitive, and fun—all rolled into one experience.

I am very excited to bring energy and enthusiasm to the golf operations at Seven Oaks Country Club and strengthen the excitement of living here, working here, and especially playing golf here! I want to kick-start the excitement by offering all full golf members one, free 30-minute lesson, which can be booked with me in the Golf Shop (subject to availability). I look forward to meeting as many people as I can and making this season and beyond more enjoyable for all.

Men's Invitational Thursday-Saturday, June 25- 27, 2020

Sign-up in the Golf Shop

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

First and foremost, I want to thank all our members for their patience and support during this time. It has been a spring that we will never forget. Despite the situation, we have had great support from our members with take out orders and excitement on us opening the golf course May 1.

If you have not seen the Golf Shop, I highly recommend you to stop in! The renovations are complete, and all of our apparel is staged on the new custom panels. It came out even better than I could have imagined!! When you stop in be sure to sign up for the Men's Invitational which is right around the corner, June 25-27. We are already up to 25 teams and plan on filling the field at 36 teams.

Despite the current situation, we have had a great spring with new membership. We are currently close to 40 new members for the year! Molly has done a tremendous job in following up with potential members and has been so inviting which has given her great success. I want to thank her for all her efforts as well as thank Cassie Haffner, who is interning with us this summer, for everything she has done thus far.

I look forward to a great summer and if anyone has any questions or concerns please contact me at any time. cjuba@sevenoaksgcc.com



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

Summertime is finally here; it seems as though we have been waiting forever! With the sunshine and warm weather come high hopes of some fun in the sun.

The golfers are back on the course and hopefully soon the tennis courts will also be a place for our members to get some exercise and have some fun with their families and friends.

Our Mother's Day to-go menu went over so well! We had a lot of members calling for dinner take out. Thank you so much for supporting the Club during this time of uncertainty!

I am already booking events for later in the summer and into the fall. If you are thinking about hosting an event at the Club, don't hesitate to give me a call so that you can secure a date. I have booked quite a few Christmas parties already, so it's never too early to reserve your room!

Thank you all so much for continuing to support the Club by picking up Chef Art's delicious foods. Hopefully, very soon, we can open up and once again enjoy Seven Oaks and all it has to offer!



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER

It is June already, but it feels like August because my kids have been home for two months. One thing that comes to my mind in June is the Men's Invitational which will be held on Thursday the 25th through Saturday the 27th. Be sure to call the golf shop to sign up so you don't miss out on what I believe to be the best event of the season. I would also like to remind golfers to make tee times so we can make sure that everyone has a golf cart as we are still mandated to one golfer per cart.



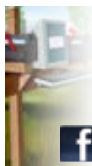
SEVEN OAKS COUNTRY CLUB
MOLLY VERONE ADMINISTRATIVE ASSISTANT

I hope that everyone is doing well and staying healthy! It has been great seeing members golfing and picking up their take home meals. Chef Art and the Culinary Team have been working hard on the take home orders and they look great! Chef Art will be offering different daily family-style take home meals during the month of June. The meals feed up to four people. To place your order, please call me at the front desk at 724-495-3300. Orders must be placed by 1 PM and picked up no later 6 PM.

I would like to thank all of our members for their referrals! It is greatly appreciated. If anyone has friends or family who are interested in joining Seven Oaks, please have them contact me and I will gladly show them around the Club and explain the various membership options.

Please join me in welcoming our newest members!

| | |
|-----------------------------|-----------------------------|
| Christine and Volkmar Kuntz | Cynthia and Walter Bell |
| Kelli and Bruce Kolder | Tiffany and Jason Dobronz |
| Jeff Bobish | Rebecca and Michael O'Neill |
| Aaron Jamery | Curt Lanctot |
| Logan Noll | Jen and Eric Blum |
| Catherine and Matt Misorki | |



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@sevenoaksgcc.com or call 724.495.3300.

Our June 2020 Culinary Specials in the Grille Room

Tuesday Happy Hour Special from 4-6 PM
\$3 White Claws

WEDNESDAY

\$11—Build Your Own Slow Cooked Pulled Pork Tacos
Flour tortillas, bibb lettuce, queso fresco and pineapple, garnished with cilantro salsa, fresh roasted jalapeno peppers, house coleslaw and lime

Wednesday Happy Hour Special from 4-6 PM
\$2 Corona Bottles

THURSDAY

\$8.95—Boneless Crisp Fried Chicken Thighs

\$11—Roasted Chicken Caprese Sandwich
A classic in Italian cuisine, made of roasted chicken, fresh mozzarella, basil, sliced tomato, balsamic garlic mayonnaise served with fried cheese ravioli

Thursday Happy Hour Special from 4-6 PM
\$2 Bud Light

FRIDAY

Fresh unique seafood appetizers and seafood entrées based on market availability

\$18—Haddock Stuffed with Crabmeat & Lemon Hollandaise Sauce
Served with a house salad, baked potato and Chef's vegetable

Friday Happy Hour Special from 4-6 PM
\$3 Craft Cans

SATURDAY

\$30—Grilled 8 oz Filet of Beef
With creamy lemon and herb sauce, served with a house salad, baked potato and Chef's vegetable

Saturday Happy Hour Special from 4-6 PM
\$2 Yuengling Drafts

SUNDAY

\$18—Tuscan Spare Ribs and Tortellini
Italian seasoned spareribs slow cooked in tomato sauce, served with cheese tortellini, a house salad, and rolls

Sunday Happy Hour Special - ALL DAY
\$5 Long Island Iced Teas

\$45++—FAMILY STYLE MEALS—Serves 4 People

Orders must be placed by 1 PM
Must be picked up no later than 6 PM

WEDNESDAY

Chicken Marsala
Your choice of house or Caesar salad, with Chef's vegetables, smashed chive potatoes and a half dozen rolls

THURSDAY

Italian Grilled Pork Chops
With twin peppers, onions, and roasted garlic, 1 quart of wedding soup, cheese tortellini with vodka sauce, green beans and a half dozen rolls

FRIDAY

Korean Beef Stir Fry
Tender slices of beef sautéed with ginger and garlic tossed with colorful vegetables then coated in a homemade Asian glaze served with seasoned rice and house baked chocolate chip cookies

SATURDAY

Cesar Salad and Shrimp
Hearts of romaine, shrimp, garlic croutons, shaved parmesan cheese, a half dozen rolls, and tuxedo cake

SUNDAY

Pasta Chicken Broccoli Bake
Penne Pasta with roasted chicken, fresh broccoli, diced tomatoes in house alfredo, served with antipasto salad of mixed greens made of Italian meats, olives, cucumbers, eggs, cheese, Italian dressing, and a half dozen rolls

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

Wednesday & Thursday: 4 PM-9 PM
Friday & Saturday: 12 NOON-9 PM
Sunday: 12 NOON-8 PM

Hours are subject to change



SEVEN OAKS
COUNTRY CLUB



The **DIRTY** Apron
with **ART MANGIE** EXECUTIVE CHEF

So, you wanted to be a Chef...

A column written by Chef Art to keep you updated on new and old food trends:

Day Boat Scallops

U.S scallop fishermen bring in roughly 45 million pounds of scallops a year. Roughly 95% of these scallops are caught in trip boats that fish off shore for a week or more at a time. As scallops are caught, they are buried in ice that melts over the course of the trip which then soaks into the scallops and adds weight and dilutes the flavor.

Day boat scallops are completely different! Fishermen have to stay within 3 miles off shore and can only take up to 135 pounds a day. They fish for only a few hours a day, then come back in to sell what they have caught.

Corn Whiskey

Still called moonshine and white lighting in some rural areas in the south, corn whiskey is distilled from fermented mash of not less than 80% corn. It is distilled at less than 160 proof (80% alcohol.)

Garlic

There are three major types of garlic available in the United States: white skinned, strongly flavored American garlic, and Mexican and Italian, both of which have mauve colored skins and are somewhat milder in flavor.

Garlic has long been credited with providing and prolonging physical strength and was fed to the Egyptian slaves building the great pyramids. Throughout the centuries, its medicinal claims have included the cures for toothaches, consumption, open wounds, and evil demons.



SEVEN OAKS COUNTRY CLUB
BARRY BORZA SEVEN OAKS TENNIS DIRECTOR

We were being very optimistic putting out our summer tennis schedule for the May Oak Leaves. So – after time with the USTA and neighboring tennis facilities we have a new plan for the beginning of our summer tennis schedule.

We are hoping very soon to see clinics, Tuesday doubles, WOW tournaments and of course, tennis parties. For now, we are happy to get to play tennis at beautiful Seven Oaks.

Along with practicing proper social distancing, players are reminded to bring their own water and tennis balls at this time. The courts are open for reservations, will be cleaned regularly and locked each evening.

COVID-19 Recommendations:

- 1) Practice social distancing
- 2) Wash hands before and after using courts
- 3) Cough and sneeze on your arm

Phase 1—Beginning May 23

- ⊗ No Clinics, group lessons, evening groups, racquet events and parties.
- ⊗ Both courts are open but must practice social distancing.
- ⊗ Court reservations and private lessons are available.
- ⊗ Tennis balls in cart are for lessons. Members may purchase tennis balls or bring their own.
- ⊗ During lessons, players can kick ball or push with racquet. Pro will pick them up. Also, kick balls belonging to neighboring courts.
- ⊗ Players must bring their own water.
- ⊗ All court side chairs will be removed.
- ⊗ Workers will clean courts and equipment regularly.
- ⊗ Courts will be locked each evening.

Phase 1—Additional Reminders:

- ❖ Keep racquets and equipment clean and replace grips
- ❖ Do not share tennis balls and towels
- ❖ Consider wearing gloves
- ❖ Avoid touching gates and nets
- ❖ Consider no doubles play except for immediate family
- ❖ Avoid changing ends of courts
- ❖ Refrain from shaking hands and high fives
- ❖ Leave area as soon as play finishes and wash hands

Hopefully, this will keep us safe and healthy. We look forward to being all together soon.

See you on the courts!

724-417-0984 or 724-624-6692

P. S. REMEMBER:

- ❖ Proper tennis attire is required-shirts, tennis shoes, etc.
- ❖ Do not play if puddles exist as it may damage the courts.
- ❖ If you turn on the lights, please turn them off when you leave.



Seven Oaks Tennis Courts

2020
POOL
SCHEDULE

Holiday Pool Events

Fourth of July - Saturday, July 4, 2020

with DJ Joe Morris

Poolside buffet from Noon - 2:30 (tentative)

Labor Day - Monday, September 7, 2020

with DJ Adam DeFlorio

Poolside buffet from Noon - 2:30 (tentative)

Night Swims

Saturday, June 27th, 2020 with DJ Joe Morris

Friday, July 24th, 2020 with DJ Corey

Friday, August 14th, 2020 with DJ Joes Morris

Pool Free Guest Day

June 9th - Tuesday

June 25th - Thursday

July 7th - Tuesday

July 23rd - Thursday

August 4th - Tuesday

August 27th - Thursday

SEVEN OAKS
COLLEGE CLUB

Schedule subject to change.

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

JUNE HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Tuesdays from 4-6 PM—\$3 White Claws; Wednesdays from 4-6 PM—\$2 Corona Bottles; Thursdays from 4-6 PM—\$2 Bud Light; Fridays from 4-6 PM—\$3 Craft Cans; Saturdays from 4-6 PM—\$2 Yuengling Drafts and Sundays ALL DAY—\$5 Long Island Iced Teas

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

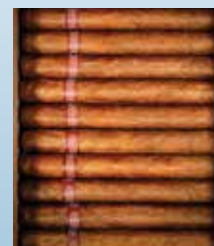
Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

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.

Mark Your Calendars!

Please call first to see if your event is being held.

June Events

- Wednesday, June 10**—Long Ash Club 6:30 PM
- Saturday, June 13**—Vintner Club Tasting 6:30 PM
- Friday, June 19**—Barley & Hops Club 6:30 PM
- Sunday, June 21**—Father's Day Specials in the Grille Room 12 NOON-8 PM
- Thursday-Saturday, June 25-27**—Men's Invitational Golf Outing
- Saturday, June 27**—Night Swim with DJ Joe Morris, pool open until 10 PM

July Events

- Saturday, July 4**—Pool Side Buffet 12 NOON-2:30 PM (tentative)
- Wednesday, July 8**—Long Ash Club 6:30 PM
- Friday, July 10**—Vintner Club Tasting 6:30 PM
- Saturday, July 11**—2 Man Chapman Golf Outing
- Friday, July 17**—Barley & Hops Club 6:30 PM
- Friday, July 24**—Night Swim with DJ Corey, pool open until 10 PM
- Friday-Sunday, July 24-26**—Member-Member Golf

"Clubs Within the Club"

Barley & Hops Club June Event

Attention All Barley & Hops Club Members! Be sure to mark your calendar for Friday, June 19. Starting at 6:30 we will be meeting at our brand-new driving range and sampling a variety of beers from the famous Great Lakes Brewery out of Cleveland Ohio.

We will be enjoying Chef selected appetizers while enjoying the ambiance of mother nature! We will also get the chance to witness the skills of our members by having a long drive competition as well as a closest to the pin competition! Do not be shy ladies! This is not just for the men whether you are an avid golfer or not! Be sure to call for reservations as this event will be limited to 25 members.

Friday, June 19 at 6:30 PM

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



2020 Barley & Hops Schedule

- Friday, June 19 at 6:30 PM
- Friday, July 17 at 6:30 PM
- Friday, August 21 at 6:30 PM
- Saturday, September 18 at 6:30 PM
- Saturday, October 3 - Beer Belly Open
- Saturday, November 21 at 6:30 PM

"Clubs Within the Club"

VINTNER 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 sign you up!

Vintner Club June Event

Mark your calendar for the Vintner Club event on Saturday, June 13 at 6:30 pm! We will be featuring wines from Castle Rock Winery out of Delano, California. Nicole from D'Andrea Wine and Liquor imports will be joining us this evening to broaden our knowledge on this great selection of wine. We will be having this event on a select location on the golf course! Be sure to arrive early, grab a glass of wine, hop in your designated golf cart, and we will all head out to the course! Be sure to call for reservations as this event will be limited to 25 members.

Saturday, June 13 at 6:30 PM

Castle Rock Winery
with Nicole from D'Andrea Wine & Liquor Imports
\$29++ Members \$34++ Non-Members



2020 Vintner Club Schedule

- Friday, July 10
- Friday, August 7
- Friday, September 11
- Friday, October 9
- Saturday, November 14



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!

Long Ash Club June Event

To all Cigar Lovers! The Long Ash club will be meeting on Wednesday, June 10 at 6:30 featuring gin martinis and Chef's selected appetizers. We will be meeting on # 1 tee box and will have the opportunity to analyze some of our members golf swings while teeing off number 1! All attendees will receive a cigar, a tasting of 3 different Gins and some great eats from Chef Art.

July Event – Wednesday, July 8 at 6:30

Wednesday, June 10 at 6:30 PM

Gin Martinis & Chef's Selected Appetizers
\$28++ Members \$38++ Non-Members





Music on the
PATIO

2020

**FRIDAY NIGHT CONCERT SERIES
7PM - 10PM**

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

Dates subject to change.

June 2020 at Seven Oaks

*Denotes additional information inside Oak Leaves.

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|----------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| | I CLUB CLOSED | 2 CLUB CLOSED | 3 *Build Your Own Slow Cooked Pulled Pork Tacos in the Grille Room | 4 *Boneless Crisp Fried Chicken Thighs *Roasted Chicken Caprese Sandwich in the Grille Room | 5 *Haddock stuffed with crabmeat and lemon hollandaise sauce in the Grille Room | 6 *Grilled 8 oz Filet of Beef in the Grille Room |
| 7 *Tuscan Spare Ribs and Tortellini in the Grille Room | 8 CLUB CLOSED | 9 CLUB CLOSED *Free Guest Day at the Pool | 10 *Long Ash Club 6:30 PM *Build Your Own Slow Cooked Pulled Pork Tacos in the Grille Room | 11 *Boneless Crisp Fried Chicken Thighs *Roasted Chicken Caprese Sandwich in the Grille Room | 12 *Haddock stuffed with crabmeat and lemon hollandaise sauce in the Grille Room | 13 *Grilled 8 oz Filet of Beef in the Grille Room *Vintner Club 6:30 PM |
| 14 *Tuscan Spare Ribs and Tortellini in the Grille Room | 15 CLUB CLOSED | 16 CLUB CLOSED | 17 *Build Your Own Slow Cooked Pulled Pork Tacos in the Grille Room | 18 *Boneless Crisp Fried Chicken Thighs *Roasted Chicken Caprese Sandwich in the Grille Room | 19 *Haddock stuffed with crabmeat and lemon hollandaise sauce in the Grille Room *Barley & Hops Club 6:30 PM | 20 *Grilled 8 oz Filet of Beef in the Grille Room |
| 21 *Father's Day Specials in the Grille Room *Tuscan Spare Ribs and Tortellini in the Grille Room | 22 CLUB CLOSED | 23 CLUB CLOSED | 24 *All Sports Day *Build Your Own Slow Cooked Pulled Pork Tacos in the Grille Room | 25 Men's Golf Invitational 9 AM shotgun *Free Guest Day at the Pool *Boneless Crisp Fried Chicken Thighs *Roasted Chicken Caprese Sandwich in the Grille Room | 26 Men's Golf Invitational Pig Roast *Haddock stuffed with crabmeat and lemon hollandaise sauce in the Grille Room | 27 Men's Golf Invitational 9 AM shotgun *Night Swim with DJ Joe Morris *Grilled 8 oz Filet of Beef in the Grille Room |
| 28 *Tuscan Spare Ribs and Tortellini in the Grille Room | 29 CLUB CLOSED | 30 CLUB CLOSED | Sunday, June 21 *Father's Day Specials in the Grille Room | | Fridays, June 5, 12, 19 & 26 *Fresh unique seafood appetizers and seafood entrees based on market availability. Changes weekly | |

Hours of Operation

Club Closed Monday

Office Open Monday-Friday 8 AM- 4 PM

Club House-724-495-3300

Locker Room-724-495-0124

Fitness Center

Temporarily closed due to the pandemic

Swimming Pool Hours

Monday11 AM-5 PM

Tuesday-Sunday..... 11 AM-8 PM

Snack Shop closes 1 hr. before pool!

Grille Room (Casual)

Monday & Tuesday.....CLOSED

Wednesday & Thursday 4 PM-9 PM

Friday & Saturday12 NOON-9 PM

Sunday.....12 noon-8 PM

Hours are subject to change

Golf Shop Hours-724-495-2770

MondayCLOSED

Tuesday-Sunday (course)8 AM-8 PM

Golf Shop opens 30 min. before course.

Tee Times Online—www.sevenoaksgolf.com