



SEVEN OAKS
COUNTRY CLUB

OAK LEAVES

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

No. 1 March 2022 XLV
WebSite: www.sevenoaksgcc.com

CELEBRATE THE SPRING CHICKEN

MARCH 19, 2022
5:30PM-10:00PM

\$29.95 PER PERSON
PLUS TAX & SERVICE CHARGE

BACKYARD BUFFET

APPLE WALNUT SLAW
POTATO SALAD
BACON PEA SALAD
CORN BREAD
MAC & CHEESE
CHICKEN POT PIE
UNCLE RON'S DOUBLE DIPPED FRIED CHICKEN
BARBEQUE RIBS
HOUSE SMOKED BRISKET
BARBEQUE BAKED BEANS
POTATO WEDGES
PRETZEL TOPPED SWEET POTATOES
CORN PUDDING
SOUTHERN COLLARD GREENS
BACON WRAPPED CHICKEN THIGHS
PULLED PORK

DESSERT IN THE DESERT

REMEMBER THE A LA MODE!

TEXAS A LA MODE

ENTERTAINMENT

START TIME 5:30
DINNER 6:00 - 8:00

**DAWN
SAVAGE
BAND**
7:00 - 10:00

THE SYCAMORE TAVERN

OPENS 5:30



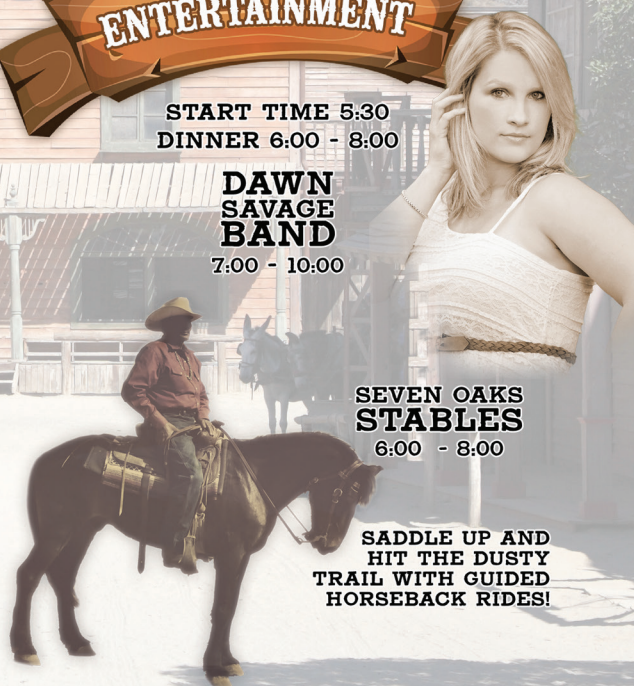
COUNTRY HAMMER
MOONSHINE

COUNTRY HAMMER MOONSHINE SAMPLING
5:30 - 7:30

SHINE CASH BAR SIGNATURE COCKTAILS
FEATURING COUNTRY HAMMER MOONSHINE
5:30 - 10:00

**SEVEN OAKS
STABLES**
6:00 - 8:00

SADDLE UP AND
HIT THE DUSTY
TRAIL WITH GUIDED
HORSEBACK RIDES!





SEVEN OAKS COUNTRY CLUB
DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT

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.



SEVEN OAKS COUNTRY CLUB
JASON HAMMEL PGA HEAD GOLF PROFESSIONAL

News from the Golf Shop

Welcome back, Members!

It's been a cold and snowy winter, but we will see temperatures high enough for golf soon enough. We are looking forward to opening the course and the Golf Shop and having a great season in 2022. Here are some important things you need to know for the upcoming season.

Check and update your email. I send out multiple emails per week once we get into the season detailing club tournaments, golf course maintenance, couples' events, ladies' events, and really everything that has to do with golf. I use a format called Golf Genius to reach out to the golfing membership, along with the Clubster platform to the entire membership. If you plan on golfing at all this year, please make sure you are on the list to receive both emails.

The equipment and apparel for 2022 that will be coming in looks amazing. Along with our normal vendors, we have Travis Mathews golf apparel line added for the upcoming year, along with a company called Golf Drwn that supplied us with some Seven Oaks graphic frames. We will have much more information coming out this month via the

two email platforms, such as the Golf Committee Tournament Booklet, information on the golf course and when we will fully open. Make sure you check the newsletter for the Save the Dates of our club tournaments. I can't wait to get back out on the golf course.

SAVE THE DATE

2022
MEN'S GOLF COMMITTEE TOURNAMENT DATES

- Ice Breaker Scramble**
Saturday, April 23rd
- Start of Match Play**
Saturday, April 30th
- Batyko-Juba Tournament**
Saturday, May 14th
- Ryder Cup**
Saturday, June 4th
- Men's Invitational**
June 23rd – June 25th
- 2-Man Chapman**
Saturday, July 16th
- Member/Member**
July 29th – July 31st
- Senior Club Championship**
Sunday, August 14th
- Club Championship**
Sat, August 27th – Sunday, Aug 28th
- Ringer Open**
Sat, September 17th- Sun, September 18th

SEVEN OAKS
COUNTRY CLUB

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Dear Seven Oaks Members,

It is great having everyone back and am looking forward to being open Thursday through Sunday this month in the Grille Room. I want to give a huge thanks to all our members who came out and dined with us in February on Fridays and Saturdays, as we had some great turnouts despite the weather!

We have a ton of things to look forward to in 2022 including the NEW POOL! We had a board meeting at the end of February and had great news from the project managers as the construction is still on track to open on time. Word has spread on what great things are happening here as we have already had 12 new members sign up this year with many inquiries coming in! We are officially out of full lockers in the Men's Locker Room as we have many new golf members ready to take on our challenging golf course.

With the expansion of the new pool facility, which will be featuring a nice adult bar as well as a family dining area, we were in the search for two new assistant chefs. I am proud to announce that both positions are filled. Luke Verone, a Beaver County Native, started in February and has been doing an outstanding job in putting Chef Art's menus to fruition! In his young culinary career, he has already worked on the line at Meat and Potatoes in Pittsburgh, was the executive chef at Mambo Italia in Sewickley, as well as the sous chef at Jackson's in Monaca. Luke has come into the position with an open mind and is ready to add to his expertise in learning from Chef Art and the rest of the team. Mike Frasure, who is a familiar name, is returning to Seven Oaks after taking 2 years to explore some other opportunities as the Executive Chef at Andora as well as the Director of Operations and Chef at a major catering company which also owns three diners. When he heard we were looking for another experienced culinary team member he reached out and said he felt like he was coming home after we made the decision to offer him the position. Mike will be starting back mid-March. I am looking forward to an outstanding year from our kitchen team and I am so grateful to have this team in such tough times in regards to staffing in this industry.

I look forward to seeing everyone this month and be sure to make reservations as we will be very busy with everyone excited to get out!



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER



New Pool Bar Area.



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

The first day of spring is just a few weeks away, and we are busy inside the Clubhouse getting for a new season at Seven Oaks.

The calendar is full of weddings, showers, golf outings, private events, and club events, so get ready to enjoy Seven Oaks and all the great things going on.

There is something new and special on our calendar this year-The Spring Chicken! On March 19, from 5:30-10:00 PM, don't miss a really fun evening-a delicious backyard buffet, entertainment by The Dawn Savage Band, guided horse rides and moonshine provided by Country Hammer Moonshine in Sewickley. Don't miss out on the fun....make that reservation!

Looking ahead to April, Palm Sunday is April 10 with our beautiful brunch from 11:00 AM-2:00 PM, followed by a visit from the Easter Bunny and our annual Easter egg hunt. Easter Sunday, April 17, is always a special day at Seven Oaks with our amazing brunch. Don't miss out on those brunches-make your reservation soon!

2022 is sure to be a very busy year with special events and Seven Oaks provides the perfect venue for all the important days of your lives, including baptisms, communions, baby showers, bridal showers, weddings, anniversaries, graduations, birthdaysand the list goes on. I would love to help you plan your next event, so don't hesitate to call me and I can work with Chef Art and our great culinary team to make your day even more special!

In the meantime, enjoy the longer daylight hours as spring moves in. Looking forward to seeing you very soon!



SEVEN OAKS COUNTRY CLUB
NICOLE GAILEY DIRECTOR OF MEMBERSHIP

Spring is almost here and I am so excited for all of the upcoming events planned for our members at the Club. The Spring Chicken looks like so much fun!

We will also be getting ready for Palm Sunday, Easter and Mother's Day Brunches. Feel free to call me to make reservations.

2022 is sure to be a very busy year with special events and of course the highly anticipated new pool.

We have received many membership inquiries for this year so far. If you know anyone who is interested in joining please let me know or have them contact me. I am very excited to show people our beautiful club.

Don't forget you can find Seven Oaks on Facebook and Instagram. You can also sign up for Clubster notifications. If you would like to be added to Clubster or the eblasts please contact me at ngailey@sevenoaksc.com or call 724.495.3300. I will be updating these platforms with all the upcoming events.

Please join me in welcoming our newest members.

Dennis Kopko	Tyler Launder
James Fiorucci	Jack Salvetti
Michael Vickodil	Edward Novosel
Matthew Savage	

SEVEN OAKS—OAK LEAVES



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:*

I hope everyone has had a safe and healthy start to the New Year. I would like to thank all members of the Vitner's Club for the wine; my wife and I are still enjoying them.

On February 12, it was wonderful to see all of the loving couples enjoying our Valentine's Day weekend festivities!

Throughout February and March, I hope that you will come in for a visit, as we trial menu items that will be highlighted on the spring menu. So far, I have heard positive feedback, and I anticipate that everyone will continue to enjoy.

As a reminder, for Ash Wednesday, we will be offering a fish fry dinner, to-go only.

As most look forward to and prepare for sunny weather and Easter celebrations, we at Seven Oaks will be celebrating the Spring Chicken. As a southern tradition that started as a simple fundraiser, then turned into a well-known festival, we will be hosting an event, on March 19, with a backyard BBQ, featuring Southern favorites such as chicken (Uncle Ron's fried chicken, pot pie, and bacon wrapped

thighs), pork ribs, hand pulled pork, and house-smoked beef brisket. To accompany all of the delicious meats, we will also be serving multiple sides including mac & cheese, collard greens, baked beans and corn bread. Please enjoy the moonshine sampling, curtesy of Country Hammer Moonshine, with a cash-bar featuring Moonshine cocktails throughout the night. Saddle up and enjoy a trail ride for a guided horseback outing; take in the views. Revel in the talent of our local Dawn Savage Band throughout the night while you finish the evening with our special desert: Texas à la mode.

Mark Your Calendars!

March Event

Saturday, March 19—The Spring Chicken Event
5:30 PM-10:00 PM

April Events

Sunday, April 10—Palm Sunday Family Style Luncheon 11:30 AM-2:30 PM with the Easter Bunny at 1:30 PM and Easter Egg Hunt at 2 PM

Sunday, April 17—Easter Sunday Brunch 11 AM-4 PM

Saturday, April 23—Ice Breaker Scrambler Golf Event

Our March 2022 Culinary Features in the Grille Room

THURSDAY

\$8.95—Taco Trio

Three chicken soft shell tacos topped with your choice of sauce.
Topped with lettuce, tomato, Queso fresco and salsa
Sauces—Buffalo, Cilantro Lime, Hot Garlic Barbeque, and Taco
We are unable to mix sauces per order

Friday Happy Hour Special from 5-7 PM

\$2 Corona

Featuring Irish Car Bombs on St. Patrick's Day

FRIDAY

\$Market Value—Unique Fish Sandwich and Creative Chef Seafood Specials

Served with coleslaw and house fries

Week 1 – Seattle Salmon

Week 2 – Island Mahi

Week 3 – Cajun Tilapia

Week 4 – Shrimp Po Boy

Friday Happy Hour Special from 5-7 PM

\$3 Great Lakes Bottles

SATURDAY

\$Market Value—Art's Beef

Twin tenderloin medallions topped with sauce of Roman artichoke, shallots, mushrooms, and tomato demi served with garlic smashed Yukons served with soup or salad

Saturday Happy Hour Special from 5-7 PM

\$5 Peach Long Island Iced Tea

SUNDAY

\$17.95—Classic Stuffed Peppers

Reminds you of your childhood. Served in a light tomato sauce with smashed potatoes and steamed cauliflower.

Served with soup or salad

Sunday Happy Hour Special - ALL DAY

\$12 Bottomless Mimosas

Reservations strongly suggested 724-495-3300

Menu is subject to change

Thursday - 3 PM-8:30 PM

Friday & Saturday - 12 NOON-8:30 PM

Sunday - 12 NOON-7 PM

Hours are subject to change



SEVEN OAKS
COUNTRY CLUB

Menu subject to change due to availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEVEN OAKS—OAK LEAVES

Palm Sunday

FAMILY STYLE LUNCHEON

Sunday, April 10, 2022

11:30 AM - 2:30 PM

Easter Bunny at 1:30 / Easter Egg Hunt at 2:00

Family Style Menu:

Strawberry Salad with Balsamic

Penne Pasta with Nonna's Red Sauce

Penne pasta tossed in a house red sauce,
served with grated parmesan cheese

Baked Bread and Butter

Chilled Shrimp Cocktail

with house cocktail sauce

Asiago Chicken

This Club favorite is napped with
dijon mustard mornay sauce

Roasted New York Strip

With a Mushroom Steak Sauce

Roasted Asparagus

Topped with parmesan cheese, lemon, butter,
toasted almonds, and a balsamic drizzle

**House Style Yukon Gold Potatoes
with Spring Herbs**

Kids Meal:

Chicken Tenders and Smiley Fries

Dessert:

Italian Lemon Cream Cake with Berries

Prices:

Adults: \$29.95++

Kids 3 -12: \$15.95++

Please call **724.495.3300** for Reservations.

Reservations must be made no later than
April 4th at noon!

Easter To-Go

FEEDS 8 PEOPLE

Saturday April 16, 2022

Chicken Piccata with Lemon Sauce

Roasted Ham and Kielbasa with Fuji Apples

Roasted Tenderloin of Beef (approx. 3lbs) sliced

with Mushroom Wine Sauce, Horseradish Sauce

Garlic Roasted Yukon Gold Potatoes

Cheese Tortellini with Ham and Peas Alfredo

Rolls

Strawberry Cake with Chocolate and Whipped

Cream

\$295 plus tax and service charge

All orders must be placed no later than

April 12th by 5:00 PM

All To Go Orders must be picked up on

April 16th by 5:00 PM

Subject to change due to availability

Easter Sunday

BRUNCH BUFFET

Sunday April 17, 2022

11:00 AM - 4:00 PM

Soup and Salad Station

Spring Minestrone

Tossed Salad

Mosaic of Fruit

Macaroni Salad

Pasta Station

Omelet Station

Crepes and Fresh Fruit Station

Carving Station

Carved Roasted Filet

Apple Honey Ham

Roasted Turkey Breast

Buffet

Polish Kielbasa

Scrambled Eggs and Cheese

Applewood Bacon

Country Sausage

Hashbrown Casserole

Peas and Carrots with mint

Roasted Fingerlings

Penne with Vodka Sauce

Chicken Piccata

Sesame Ginger Salmon

Chicken Tenders and Kids' Fries

Dessert Station

Assorted Cakes and Pies

Prices: Adults - \$33.95

Kids ages 6 - 12: \$17.95

Children Under Age 5: \$7.95

Business Casual Attire / NO Jeans or Shorts / Men NO Hats

Menus are subject to change without notification due to availability

All reservations made and not canceled within 24 hours prior to event will be billed to your account.

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.



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.



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.



SOAKS POOL BAR

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

SPECIAL EVENTS INFORMATION

MARCH HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$2 Corona (featuring Irish Car Bombs on St. Patrick's Day); Fridays from 5-7 PM—\$3 Great Lakes Bottles; Saturdays from 5-7 PM—\$5 Peach Long Island Iced Tea and Sundays ALL DAY—\$12 Bottomless 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 or business. 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:

- Logo Ashtray
- Guillotines
- Duel Torch 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.

**Denotes additional information
inside Oak Leaves.*

March 2022 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p>Stay Connected! If you're not receiving weekly e-blasts from us and would like to be included, please send your email address to Nicole at ngailey@sevenoaksgcc.com or call 724.495.3300.</p>		I CLUB CLOSED	2 Ash Wednesday Fish To Go in the Grille Room 3 PM-8 PM	3 *Taco Trio in the Grille Room Long Ash Club 6:30 PM	4 *Unique Fish Sandwich & Seattle Salmon in the Grille Room	5 *Art's Beef in the Grille Room
6 *Classic Stuffed Peppers in the Grille Room Private Event in the Ballroom	7 CLUB CLOSED	8 CLUB CLOSED	9 CLUB CLOSED	10 *Taco Trio in the Grille Room	11 *Unique Fish Sandwich & Island Mahi in the Grille Room	12 *Art's Beef in the Grille Room Private Events in the Hickory and the Oak Room Private Banquet in the Ballroom
13 *Classic Stuffed Peppers in the Grille Room Private Event in the Hickory Suite & Private Banquet in the Ballroom	14 CLUB CLOSED	15 CLUB CLOSED	16 CLUB CLOSED	17  *Taco Trio in the Grille Room <i>Happy St. Patrick's Day</i>	18 GCU Private Luncheon *Unique Fish Sandwich & Cajun Tilapia in the Grille Room	19  *Spring Chicken Event 5:30 PM-10 PM *Art's Beef in the Grille Room
20 *Classic Stuffed Peppers in the Grille Room Private Event in the Hickory <i>Spring Begins</i>	21 CLUB CLOSED	22 CLUB CLOSED	23 CLUB CLOSED	24 *Taco Trio in the Grille Room Private Event in the Ballroom	25 *Unique Fish Sandwich & Shrimp Po Boy in the Grille Room	26 *Art's Beef in the Grille Room Private Event in the Ballroom
27 *Classic Stuffed Peppers in the Grille Room Private Dinner in the Hickory	28 CLUB CLOSED	29 CLUB CLOSED	30 CLUB CLOSED	31 *Taco Trio in the Grille Room	<p><i>Music on the Patio</i> The 2022 schedule will appear in the April Oak Leaves.</p> 	

Hours of Operation

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

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Thursday 3 PM-8:30 PM
Friday & Saturday 12 NOON-8:30 PM
Sunday 12 NOON-7 PM

Fitness Center

Monday-Wednesday 7 AM-5 PM
Thursday-Saturday 7 AM-8 PM
Sunday 7 AM-7 PM

Golf Shop Hours-724-495-2770

Monday CLOSED
Tuesday-Sunday 10 AM-5 PM
Golf Shop open 30 min. before course.

Weather Permitting
Tee Times Online—www.sevenoaksgcc.com