



SEVEN OAKS
COUNTRY CLUB

OAK LEAVES

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

No. 1 March 2024 XLVII
WebSite: www.sevenoaksgcc.com

Easter at The Oaks

Palm Sunday Brunch Buffet

11:00 AM - 2:00 PM

Wedding Soup
Seven Oaks Classic Salad Bar
Omelet Station
Waffle Station
Crepes

Carving Station
Brown Sugar Glazed Turkey
Fennel Encrusted Pork Loin and Cherry Sauce

Pasta Station

Buffet
Applewood Bacon
Country Sausage
Red Wine Braised Beef
Roasted Red Bliss Potatoes with Onion and Dill
Seasonal Roasted Vegetables
Roasted Cauliflower with Wilted Spinach
Whipped Sweet Potatoes with Brown Sugar
Penne with Nonna's Gravy
Chicken Piccata
Baked Cod with Parsley Pesto
Chicken Tenders and Fries

Assorted Dessert Station

Adults: \$34.95 Children Ages 6-12: \$17.95
Children Ages 3-5: \$7.95 Children Under Age 3: No Charge

Easter Sunday Brunch Buffet

11:00 AM - 4:00 PM

Spring Minestrone Soup
Seven Oaks Classic Salad Bar
Breakfast Pastries Station
Omelet Station
Waffle Station
Crepes

Carving Station
Angus Beef
Apple Honey Ham
California Leg of Lamb

Pasta Station

Buffet
Scrambled Eggs and Cheese
Applewood Bacon
Country Sausage
Polish Kielbasa
Cream Cheese Mashed Potatoes
Balsamic Asparagus
Italian Roasted Potatoes
Pasta Primavera
Chicken with Mushrooms and Marsala
Baked Salmon with Tomatoes and Capers
Chicken Tenders and Fries

Assorted Dessert Station

Adults: \$38.95 Kids ages 6 - 12: \$18.95
Children Ages 3-5: \$7.95 Children Under Age 3: No Charge

Easter To Go

Saturday, March 30, 2024

FEEDS 10 PEOPLE

Chicken Piccata with Lemon Sauce
Roasted Ham and Kielbasa with Fuji Apples
New York Strip (approx. 3lbs) with Mushroom Wine Sauce, Horseradish Sauce
Garlic Roasted Yukon Gold Potatoes
Cheese Tortellini with Broccoli and Alfredo
Rolls
Strawberry Cake with Chocolate and Whipped Cream

*\$375 plus tax and service charge

All orders must be placed by Friday, March 22

All To Go Orders must be picked up on Saturday, March 30 by 12:00

Subject to change due to market availability

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

*Please note that you will not be seated if all members of your party are not in compliance with the dress code.

*Menus are subject to change without notification

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



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.



Kick-Off Golf Event

Saturday, April 27, 2024

Mark your calendar to kick off the 2024 season.

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

Course Aerification—Monday & Tuesday, April 29 & 30, 2024



SEVEN OAKS COUNTRY CLUB
JASON HAMMEL PGA HEAD GOLF PROFESSIONAL

News from the Golf Shop

Welcome back, Members!

February 10th golf! That makes it 2 years in a row that we have opened the golf course in February. With last month being mild, we should have great golf course conditions from start to finish this season. We are going to jump right into things with March Madness golf pools, Masters Par 3 and getting back out there to enjoy the course. We are going to have a great 2024 season! 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 2024 has started shipping and the Golf Shop will be fully stocked once we get to April 1st. We will be your one-stop shop for all golf needs. 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.

2024 Men's Golf Committee Tournament Dates

Saturday, April 27

Kick-Off Golf Event

Thursday, May 2

Individual Match Play Bracket Revealed

Saturday, May 18

Batyko-Juba Championship

Friday, May 31 through Sunday, June 2

2-Man Match Play, 1st Round

Thursday, Friday & Saturday, June 20-22

Men's Invitational

Saturday, July 13

2-Man Chapman

Friday, Saturday & Sunday, July 26-28

Member/Member

Saturday, August 10

Senior Club Championship

Saturday & Sunday, August 24 & 25

Club Championship

Saturday & Sunday, September 21 & 22

Ringer Open

SEVEN OAKS—OAK LEAVES



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Dear Seven Oaks Members,

It feels great to finally be back in the swing of things! It looks like we are going to have a great start to March with great weather and I look forward to seeing our golfers! As you know the golf course will be open March 1st weather permitting. Be sure to look out for Clubster notifications from Jason. He will keep everyone updated on the course conditions throughout the month.

I also want to thank all our members who came out and dined with us in February. Chef Art created some awesome menus, and we will choose from the favorites in constructing our menu for March. Just a reminder we are open Thursday through Sunday in March and will go back to Tuesday through Sunday in April.

Be sure to mark Saturday, May 25th on your schedule as we are going to be having Zambelli Fireworks that evening accompanied by a band and a buffet at the pool! It will be our first full season with the new Swimming & Racquet Complex, and we are starting off with a BANG! Be sure to check your emails for more details which will be coming soon.

A huge welcome to the 18 new members who have joined so far this year. We are off to one of our best starts in gaining new members we have ever had and see the momentum continuing into March.

Thank you again and I look forward to seeing you at the Club!



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER

It's March already! With Easter being a little earlier this year, this would be the perfect time to remind members to sign up for the Easter Brunch early so you are sure to have a reservation. Easter and Mother's Day are two events that fill up very fast each year. Be sure to call Molly at the Front Desk for all reservations.



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

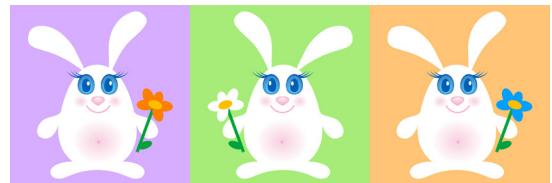
The first day of spring is just a few weeks away, and we are busy inside the Clubhouse getting for a new season at Seven Oaks.

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.

We are planning the Easter Egg Hunt and Petting Zoo for March 23. Palm Sunday is March 24 with our beautiful brunch from 11 AM-2 PM. Easter Sunday, March 31, is always a special day at Seven Oaks with our amazing brunch from 11 AM-4 PM. Don't miss out on those brunches-make your reservations now!

2024 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
MOLLY KULLEN DIRECTOR OF MEMBERSHIP

I hope that everyone had a great winter season! March is here, which means that we are getting ready for another season at the Club! I am so excited for this spring and summer.

We have a lot of events to look forward to this month like our Kids Easter Egg Hunt and our Palm Sunday and Easter Brunches. For March, the Grille Room will be open Thursday – Sunday. If you would like to make any dining or event reservations, please call me at 724-495-3300 or email me at mkullen@sevenoakscc.com.

Have you been receiving emails from the Club? If not, please let me know, and I will get you added you to our email list.

We have received many memberships inquiries for this year so far! We sold over 15 memberships in January and February. I am very excited to continue to sell memberships and show people our beautiful Club! If you know anyone who is interested in joining, please let me know or share my contact information.

Please join me in welcoming our newest Seven Oaks members,

Richard Cerrone
David Halama
Kevin Held
Matthew Misorski
William Seifert Jr.
Scott O'Donnell
Rob Sinclair

Michael DiLoreto
Elizabeth Lehman
James Dunlap
Michael Sandy
Adriana DiStanislao
Mark Deitrick
Lori Hummel

Michael Davis
Nick De Salle
Kara Smith
Joanie Guelich
Lyndsay Bittner
Justin Quinn

Our March 2024 Culinary Features in the Grille Room

THURSDAY

\$22—Barbecue Ribs

This ½ rack is tender and smoked, served with coleslaw, cornbread, and sweet potato fries

\$9.95—March Madness Burger

4 oz angus hamburger, topped with American cheese, lettuce, and tomato, served with house fries

Thursday Happy Hour Special from 5-7 PM

\$5.25 Red Stag Mule

FRIDAY

\$Market Price—Chef's Creative Seafood Specials

\$12.50—Traditional Shrimp Scampi

Lightly floured and sautéed in a flavorful garlic butter, kissed with parsley

\$17.95—Fried Fish Platter

Hand breaded and deep fried 12 oz. Scrod, served with fresh bun, house fries and coleslaw, and your choice of tartar or cocktail sauce

Friday Happy Hour Special from 5-7 PM

\$4 Craft Draft

SATURDAY

\$22—Beef Tenderloin Tips

With a bourbon demiglace, served with mushrooms and whipped potatoes

\$14.95—Corned Beef Reuben

Classic rye bread with Swiss cheese, sauerkraut, slathered with thousand island dressing, served with house fries and coleslaw

Saturday Happy Hour Special from 5-7 PM

\$6.50 Van Gogh Blueberry Martini

SUNDAY

\$22—Old Fashioned Stuffed Peppers

Green peppers stuffed with ground beef, rice, simmered in a tomato sauce, served with mashed potatoes and a house salad

Sunday Happy Hour Special from 12 NOON-2 PM

\$3 Coronas

Reservations strongly suggested 724-495-3300

Menu is subject to change

Thursday - 4 PM-8:30 PM

Friday & Saturday - 12 NOON-8:30 PM

Sunday - 12 NOON-7 PM

Easter Sunday, March 31 - Closed

Hours are subject to change



Menu & prices are subject to change due to market conditions.

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

Childrens' Easter Egg Hunt

Saturday, March 23, 2024 from 11 AM – 2 PM

\$25 ++ per person

Enter the Lobby & Egg Hunt Begins

The Easter Bunny
will be here
for pictures!

Burger Bar & Chicken Tenders
Bruster's Ice Cream
11:30 AM – 1:30 PM

Petting Zoo and Pony Rides
12 NOON – 2 PM

Dress
for the
weather!



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:*

To me, there is no great Chef with a great team.
One cannot think well, love well, sleep well if one has not dined well.

Mother's Day at Seven Oaks Sunday, May 12, 2024 Buffet 11 AM-4 PM



Mark Your Calendars!

March Event

Thursday, March 7—Long Ash Club Event 6:30 PM

Saturday, March 23—Easter Egg Hunt 11 AM-2 PM
with the Easter Bunny here
for photos & Petting Zoo

Sunday, March 24—Palm Sunday Brunch Buffet
11 AM-2 PM

Saturday, March 30—Easter To-Go Meal pick up by
12 NOON

Sunday, March 31—Easter Sunday Brunch Buffet
11 AM-4 PM

April Events

Thursday, April 4—Long Ash Club Event 6:30 PM

Friday, April 12—Bourbon Club Tasting 6:30 PM

Friday, April 19—Vintner Club Event 6:30 PM

Friday, April 26—Barley & Hops Club Event 6:30 PM

Saturday, April 27—Kick-Off Golf Event

Monday & Tuesday, April 29 & 30—Course
Aerification

May Events

Sunday, May 12—Mother's Day Brunch Buffet
11 AM-4 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.



GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Entertainment every Friday from May through October. Weather permitting.



ADULT BAR AT THE POLL

Open from Memorial Day through Labor Day.



WINE ROOM

Located within the Grille Room. Seats 10 people for an intimate gathering.



THE CHAMPIONS LOUNGE

Our Cigar Bar where you can enjoy the game, a good cigar, and great food along with a game of pool or darts. Those ages 19 & 20 are permitted in the room and those 18 and under must be accompanied by a parent.

SPECIAL EVENTS INFORMATION

MARCH HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$5.25 Red Stag Mule; Fridays from 5-7 PM—\$4 Craft Draft; Saturdays from 5-7 PM—\$6.50 Van Gogh Blueberry Martini and Sundays from 12-2 PM—\$3 Coronas.

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.

"Clubs Within the Club"

Barley & Hops Membership for 2024

Only \$80 for an Entire Year of Beer, Food, and Good Times! So, what's your style? Stout? IPA? Pilsner? Seltzer? If you picked one of the 4 choices, then this club is not for you, and you know what we are talking about!

Going into its 11th year, the Barley & Hops Club has become a Club that is not just celebrated when we meet but it is celebrated every time, we put a new flavored barrel on tap! We were able to quadruple the flavors we offer with the new pool bar and draft system. We have also broadened our horizon on canned craft beer which many breweries are offering, so they can be enjoyed everywhere.

For \$80 you can be part of this Club! You will receive a discount booklet worth over \$100, a personalized mug that is 4 more ounces than our 16-ounce drafts, preferred pricing to all B&H Club events, first dibs on putting a foursome into the Beer Belly Open, and an awesome gift. Keep in mind the Beer Belly Open is sold out every year!

Last year we gave out beer steins! If you did not receive yours, be sure to stop by the front desk, and Molly will be able to help you.

NEXT EVENT: Friday, April 26 at 6:30 PM

Become a Vintner Club Member in 2024

It is hard to believe that we are going into our 11th year of the Vintner Club! Members have experienced wines from all over the world and have met some wonderful wine reps along the way. Not only have we enhanced our knowledge of wine, but we have also created a camaraderie amongst wine connoisseurs that is tough to match!

For only \$80 you can become a part of this club and you and your significant other will receive priority when making reservations for the wine tastings and dinners. You also receive a bottle of wine, a savings book worth over \$100, and a special gift. Last year members received a charcuterie board with the Seven Oaks logo on it. If you did not receive yours, be sure to stop by the front desk, and Molly will be able to help you.

Our first event is Friday, April 19. Don't hesitate to give Molly a call to sign up for the Vintner Club and make your reservation!

Please note that all current members will automatically be billed on their statement for the 2024 Vintner Club.



First Event is Friday, April 19 at 6:30 PM



Long Ash Club Membership 2024

A meeting of the minds with a nice cigar, complimented by a favorite beverage - this is what comes to mind when we think of our Long Ash Club. Going into its 9th year, this club has become a staple at Seven Oaks. Not only have the members of this club shared many cigars and great food, but they have most importantly shared many laughs and great times. Mark your calendars for the first Thursday of each month, beginning March 7, and make your way to the Champs Lounge at 6:30 PM. We will also be meeting at the pool this August, which is one night you definitely do not want to miss out on. Join this tight knit club for only \$80 a year and receive discount pricing to all LAC events, a discount booklet worth over \$100, and an awesome gift. Last year we gave out Seven Oaks logoed flasks. If you did not receive yours, be sure to stop at the front desk.

NEXT GATHERING: Thursday, March 7 at 6:30 PM



*Denotes additional information
inside Oak Leaves.

March 2024 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 Molly at mkullen@sevenoaksgcc.com or call 724.495.3300.</p>						
3 'Old Fashioned Stuffed Peppers in the Grille Room Private Events in the Hickory Suite, Oak Room and Champs Lounge	4 CLUB CLOSED	5 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	6 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	7 'Barbecue Ribs 'March Madness Burger in the Grille Room Long Ash Club 6:30 PM in the Champs Lounge	8 'Traditional Shrimp Scampi 'Fried Fish Platter 'Chef's Creative Seafood Special in the Grille Room Private Event in the Hickory Suite	9 'Beef Tenderloin Tips 'Corned Beef Reuben in the Grille Room Private Events in the Ballroom, Hickory Suite and Oak Room
10 'Old Fashioned Stuffed Peppers in the Grille Room Private Events in the Hickory Suite, Oak Room and Oak Room	11 CLUB CLOSED	12 GRILLE ROOM CLOSED Golf Course Open Weather Permitting Private Event in the Hickory Suite	13 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	14 'Barbecue Ribs 'March Madness Burger in the Grille Room	15 'Traditional Shrimp Scampi 'Fried Fish Platter 'Chef's Creative Seafood Special in the Grille Room	16 'Beef Tenderloin Tips 'Corned Beef Reuben in the Grille Room Private Event in the Hickory Suite
17  'Old Fashioned Stuffed Peppers in the Grille Room Private Event in the Oak Room St. Patrick's Day	18 CLUB CLOSED	19 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	20 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	21 'Barbecue Ribs 'March Madness Burger in the Grille Room Spring Begins	22 'Traditional Shrimp Scampi 'Fried Fish Platter 'Chef's Creative Seafood Special in the Grille Room Private Event in the Champs Lounge	23 Childrens' Easter Egg Hunt 11 AM-2 PM 'Beef Tenderloin Tips 'Corned Beef Reuben in the Grille Room Private Event in the Oak Room
24 'Palm Sunday Buffet 11 AM - 2 PM 31 'Easter Sunday Buffet 11 AM - 4 PM Grille Room Closed	25 CLUB CLOSED GCU American Red Cross Blood Drive	26 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	27 GRILLE ROOM CLOSED Golf Course Open Weather Permitting	28 'Barbecue Ribs 'March Madness Burger in the Grille Room	29 'Traditional Shrimp Scampi 'Fried Fish Platter 'Chef's Creative Seafood Special in the Grille Room	30 'Beef Tenderloin Tips 'Corned Beef Reuben in the Grille Room

Hours of Operation

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

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Thursday.....4 PM-8:30 PM
 Friday & Saturday 12 NOON-8:30 PM
 Sunday.....12 NOON-7 PM
 Easter Sunday, March 31.....Closed

Fitness Center

Monday-Wednesday7 AM-5 PM
 Thursday-Saturday 7 AM-8 PM
 Sunday.....7 AM-7 PM

Golf Shop Hours-724-495-2770

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

Weather Permitting
 Tee Times Online—www.sevenoaksgcc.com