SEVEN OAKS COUNTRY CLUB

OAK LEAVES

It's Where You Belong!
132 Lisbon Road, Beaver, PA 15009
724.495.3300

No. 1 March 2025 XLVIII
WebSite: www.sevenoakscc.com

Easter Egg Hunt & Petting Zoo

Saturday, April 12, 2025 from 11 AM – 2 PM

$25++ per person - kids age 2 & under are FREE

Egg Hunt Begins at 11:15 AM

Buffet in the Hickory at 11:30 AM-1:30 PM

Petting Zoo and Pony Rides at 12 NOON–2 PM

Bruster's Ice Cream (Grille Patio) at 12 NOON–2 PM

Sycamore Bar and Grille Room Bar will be open

Open Seating - Hickory, Grille Room, Patio

The Easter Bunny will be here for pictures!

Palm Sunday Brunch
Sunday, April 13, 2025

11 AM - 2 PM

Adults: $34.95++
Kids: (age 6-12) $18.95++ (age 3-5) $8.95++

Soup
Classic Wedding Soup
Salad Station
Omelet Station
Waffle Station
Assorted Selection of Pastries
Carving Station
Caribbean Herb Encrusted Turkey
Slow Roasted Seared Pork Loin
Buffet
Applewood Smoked Bacon
Country Sausage Patties
Beef Tips with an array of Mushrooms in a Peppercorn Brandy Cream Sauce
Roasted Squash and Zucchini with Roasted Peppers
Green Beans with a Basil Butter and Roasted Garlic
Mashed Garlic Redskin Potatoes
Penne Bolognese
Chicken Asiago with a Lemon Beurre Blanc
Potato Encrusted Cod
Chicken Tenders and Fries
Assorted Dessert Station

Easter Sunday Brunch
Sunday, April 20, 2025

Adults: $38.95 ++
Kids: (age 6-12) $19.95++ (age3-5) $8.95++

Soup
Tomato Basil Bisque
Salad Station
Omelet Station
Waffle Station
Carving Station
Boneless Leg of Lamb with a Mint Demi-glace
Carved Ham with a Sundried Cheery Glaze
Buffet
Gnocchi Pomodoro
French Toast Casserole
Bacon and Sausage
Scalloped Potatoes
Roasted Sausage and Peppers
Beef Tips Madeira
Skillet Potatoes
Oven Roasted Vegetables
Seared Salmon
Chicken Scallopini
Chicken Tenders and Fries
Assorted Dessert Station

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.

Masters Par 3 Golf Event

Wednesday, April 9, 2025

Mark your calendar to kick off the 2025 season.

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

Course Aerification-Monday & Tuesday, April 28 & 29, 2025

News from the Golf Shop

Save the dates for Spring!
April 8th-Titleist fitting from 10 AM-4 PM
April 9th-Masters Par 3 Event
April 26th-Batyko-Juba Championship

March Madness Pool
$10 per entry (64 entries available)
Blind draw for teams
Elite 8 and on will win shop credit
Email Mikala at mreed@sevenoakscc.com with the number of entries you want (member charge)

Golf Shop Hours
Tuesday-Saturday 10 AM-4 PM - weather dependent.
Keep an eye on your emails for golf shop and course details.

While the hiring process is going on for the Head Professional position, please know that I am here to assist the membership with any golf needs. Please don't hesitate to reach out with any questions!

Mikala Reed, PGA Associate
Seven Oaks CC Assistant Golf Prodessional

2025 Men's Golf Committee Tournament Dates

Wednesday, April 9
Masters Par 3 Event

Saturday, April 26
Batyko-Juba Championship

Thursday, May 1
Indivdual & 2-Man Match Play
brackets will be unveiled

Saturday, May 17 & Sunday, May 18
Ringer Open

Wednesday through Saturday, June 18-21
Men's Invitational

Saturday, July 12
2-Man Chapman

Friday, Saturday & Sunday, July 25-27
Member/Member

Saturday, August 9
Senior Club Championship

Saturday & Sunday, August 23-24
Club Championship

DTBA
Either September 20/21 or 27/28
New Format Tournament

Dear Seven Oaks Members,

It is great to be back up and open as we have had a busy first 2 months getting ready for the 2025 season. Chef Tom has been wowing us each week with different menu items which led to a very successful February in the Grille Room! Be sure to check your emails for upcoming menu features throughout March as we will then build our Spring Menu from the most popular items. So far, I would say the Pork Chops have been the biggest winner!

As many of you know, Jason, our Head Golf Professional, was fortunate to find a job 8 minutes from his house and as we all know time is something you can never get back. We are all happy for him and wish him the best in having much more family time with the small commute. As Jason left big shoes to fill, we have been actively searching for a Golf Pro and will be conducting interviews at the beginning of March. We will keep everyone posted when a new Pro is decided upon. We have many great candidates and look forward to the interviews. We will also keep everyone posted on the opening of the golf course which will be weather dependent.

The month of December ended with 20 new members, and we are up to an additional 14 new members throughout the first 2 months of the year. Attrition has also been low and with this momentum can easily hit a waiting list this spring which is every Club's goal! I want to thank everyone for all the referrals as many of the new ones have come through already knowing a member here who has given great feedback. If you have any friends or family be sure to have them, give us a call as now is the time to lock in your spot for the season!

Happy March from our culinary team here at Seven Oaks Country Club! It has been my true pleasure meeting some of you at recent events and in our Grill Room. It also has been great working and learning from such a great dedicated staff that spans from the clubhouse to golf, to tennis and grounds. We are currently testing new products and recipes that will enhance your dining experience throughout our Club. We will be featuring local produce and proteins throughout the summer as they come available to us both at the pool and in the

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Welcome back everyone! I hope the worst of winter is behind us. We have been busy cleaning and doing winter maintenance and I can't wait for spring to get here. I am happy to say we have a busy year ahead of us. I would also like to extend a warm welcome to our new executive chef Tom DeGori and our new building superintendent John Mortimer.

The first day of spring is just a few weeks away, and we are busy inside the Clubhouse getting ready 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.

On Saturday, April 12, we will have our Easter Egg Hunt, a petting zoo, pony rides, some good food, and a visit from the Easter Bunny. The festivities will start at 11 AM. When you call to register, we will need the ages of the kids so that we can make the egg hunt for the different age groups.

On Sunday, April 13, we will have Palm Sunday Brunch and on Easter Sunday, April 20, we will have our traditional Easter Brunch. Be sure to call for reservations for these brunches.

Our first Vintner Wine Tasting will be on Thursday, April 17.

2025 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, birthdays ....and 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 Tom 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!

I hope that everyone had a wonderful and safe winter season! March is here, which means that we are getting ready for another exciting season at the Club. We have a lot of events to look forward to like the Kids Easter Egg Hunt, Palm Sunday Brunch and Easter Brunch.

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 add you to our email list. We have received many memberships inquires for this year so far! 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. I look forward to seeing everyone one soon!

Welcome our new Seven Oaks members:

Thomas Pelino
James Wilson
Roman Kozak
Marcie Hineman
Crystal Tomaino
Donald Altemus
Gary Schwarz
Franklin Namath Jr.
Joe Dawida
Robert Shrum
Drew McElrath
Patrick Hanagan
Connor Thompson
Austin Saal
Robert DiMaggio
Frank Brank
Kyle Pollock
Robert Stout
Freddie McKissick
Lyndsie Malobabich
Michael Prest
Nate Falkenstein
Erin DelRusso
Cody Varano
Kyle Reihner
Theresa Adler
Christopher Chirichetti
Nathan Sprenkle
Matthew Simmons
Brent Cline
Leah Frawley

Chef Tom DeGori...

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clubhouse. We will be finalizing a menu for the grill in the next 30 days and until then you will see a bunch of new features that will potentially go on the new menu.

Christopher and I are also working on some themed buffets for our patio this summer, please stay tuned. Folks, when planning your next event please remember I can meet with you and customize any menu of your preference.

Thanks so much and look forward to meeting everyone in the near future.

As my Italian culinary influence started when my dad migrated from a small town in southern Italy called Gizzeria back in 1956 from a charming and historic comune located in the province of Catanzaro within the Calabria region of Italy. Nestled at an elevation of 180 meters above sea level, Gizzeria boasts a tranquil setting and picturesque surroundings. The comune is situated a short distance of

approximately 9 kilometers from the bustling town of Lamezia Terme, making it conveniently located for those seeking both a quiet retreat and access to urban amenities. As my mother has been a heavy influence with her culinary background as a private chef I continued to be inspired by her amazing ability to cook and create with love. My older brother Anthony started his career and then it became obvious that this is what my career aspirations would be.

My Cooking style is International with a twist and heavily influenced from the Region of Calabria. Next year I hope to take a class for a week in Tuscany to expand my knowledge of the all the regions in Italy. In the up and coming months, I look forward to cooking many dishes that span the globe.

Our March 2025 Culinary Features in the Grille Room

THURSDAY

$42—Seared Jumbo Sea Scallops
On a bed of sauteed spinach and topped with a citrus burre blanc

Thursday Happy Hour Special from 5-7 PM
$6.50 Spiced Chai Old Fashioned

FRIDAY

Lenten Specials Available every Friday

$41—Seafood Platter
Platter to include a Maryland style crab cake, potato encrusted cod, and a piece of seared salmon, served with remoulade sauce and lemon aioli

$37—Lobster Risotto
Tender lobster folded into a three-cheese asparagus risotto, topped with extra virgin olive oil and shaved Parmesan

Friday Happy Hour Special from 5-7 PM
$4 Stella Draft

SATURDAY

$37—Grille Mahi Mahi
Topped with a grilled pineapple salsa

Saturday Happy Hour Specials
$6.25 Spring Bellini from 12-2 PM
$6 House Mules from 5-7 PM

SUNDAY

$22—Our Signature Chicken Pot Pie
Tender chicken simmered in a creamy chicken veloute with an array of fresh vegetables baked with a flaky savory crust

Half off Kids Menu!

Sunday Happy Hour Specials
$6.75 Pickle Bloody Mary from 12-2 PM
$6 Lemon Drop Martini from 5-7 PM

Breakfast menu items are now available on Saturday and Sunday from 11 AM - 2 PM

NEW Addition - Featured Cocktails for March
$9.25 Irish Maid
$9.75 Irish Buck
$8.75 Lavender 75

SEVEN OAKS
COUNTRY CLUB

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

Thursday & Friday - 4 PM-9 PM
Saturday - 11 AM-9 PM
Sunday - 11 AM-7 PM

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.

Lenten Fish Fry - To Go

Every Friday during Lent
From 4 PM – 8 PM

Cod 16
½ lb. hand breaded cod,
served on a brioche bun with homemade tartar sauce and cocktail sauce

Breaded Shrimp 25
1 dozen breaded gulf shrimp,
served with homemade tartar sauce and cocktail sauce

Clam Strips 18
1 lb. breaded clam strips,
served with homemade tartar sauce and cocktail sauce

Sides-Family Size
All sides are served by the quart

Macaroni and Cheese 10
1 doz. Pierogies w/Onions 18
Haluski 10
Coleslaw 10
French Fries 10

Call 724-495-3300 to order
Pick up at Grille Room Bar

Mark Your Calendars!

April Events

Thursday, April 3—Long Ash Club Event 6:30 PM

Wednesday, April 9—Masters Par 3 Event

Saturday, April 12—Easter Egg Hunt 11 AM-2 PM with the Easter Bunny here for photos & Petting Zoo

Sunday, April 13—Palm Sunday Brunch Buffet 11 AM-2 PM

Thursday, April 17—Vintner Club Event 6:30 PM

Sunday, April 20—Easter Sunday Brunch Buffet 11 AM-4 PM

Saturday, April 26—Batyko-Juba Championship

Monday & Tuesday, April 28 & 29—Course Aerification

May Events

Sunday, May 11—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 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 intamate 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—$6.50 Spiced Chai Old Fashioned; Fridays from 5-7 PM—$4 Stella Draft; Saturdays from 12-2 PM—$6.25 Spring Bellini and from 5-7 PM—$6 House Mules and Sundays from 12-2 PM—$6.75 Pickle Bloody Mary from 5-7 PM—$6 Lemon Drop Martini.

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

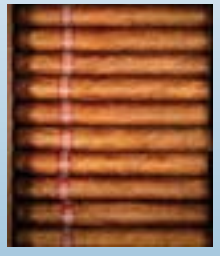
Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

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 2025

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 12th 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 personized 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.

Become a Vintner Club Member in 2025

It is hard to believe that we are going into our 12th 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 Thursday, April 17. 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 2025 Vintner Club.

First Event is Thursday, April 17 at 6:30 PM

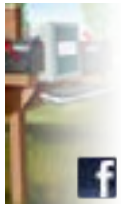
Long Ash Club Membership 2024

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 10th 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 April 3, 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, April 3 at 6:30 PM

*Denotes additional information inside Oak Leaves.

March 2025 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 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@sevenoakscc.com or call 724.495.3300.			Breakfast menu items are now available on Saturday and Sunday in the Grille Room from 11 AM-2 PM			1 Grilled Mahi Mahi in the Grille Room. Private Event in the Hickory Suite
2 Chicken Pot Pie & Half off Kids Menu in the Grille Room. Private Events in the Champs Lounge, Hickory Suite and Oak Room	3 **CLUB CLOSED**	4 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	5 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	6 Seared Jumbo Sea Scallops in the Grille Room. Private Event in the Ballroom	7 Seafood Platter, Lobster Risotto & Lenten Specials in the Grille Room	8 Grilled Mahi Mahi in the Grille Room. Private Events in the Hickory Suite, Oak Room and Ballroom
9 Chicken Pot Pie & Half off Kids Menu in the Grille Room	10 **CLUB CLOSED**	11 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	12 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	13 Seared Jumbo Sea Scallops in the Grille Room. Private Event in the Sycamore Lounge and Ballroom	14 Seafood Platter, Lobster Risotto & Lenten Specials in the Grille Room. Private Event in the Oak Room	15 Grilled Mahi Mahi in the Grille Room. Private Events in the Hickory Suite and Oak Room
16 Chicken Pot Pie & Half off Kids Menu in the Grille Room	17 **CLUB CLOSED** *St. Patrick's Day*	18 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	19 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting. Private Event in the Ballroom	20 Seared Jumbo Sea Scallops in the Grille Room. *Spring Begins*	21 Seafood Platter, Lobster Risotto & Lenten Specials in the Grille Room	22 Grilled Mahi Mahi in the Grille Room. Private Wedding in the Oak Room and Ballroom
23 Chicken Pot Pie & Half off Kids Menu in the Grille Room	24 **CLUB CLOSED** GCU American Red Cross Blood Drive	25 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	26 **GRILLE ROOM CLOSED** Golf Course Open Weather Permitting	27 Seared Jumbo Sea Scallops in the Grille Room. Private Event in the Ballroom	28 Seafood Platter, Lobster Risotto & Lenten Specials in the Grille Room	29 Grilled Mahi Mahi in the Grille Room. Private Events in the Ballroom and Oak Room
30 Private Events in the Hickory Suite and Oak Room	31 **CLUB CLOSED**					

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 & Friday ..... 4 PM-9 PM
Saturday ..... 11 AM-9 PM
Sunday ..... 11 AM-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-4 PM
Golf Shop open 30 min. before course.

Weather Permitting

Tee Times Online—www.sevenoakscc.com