

The Breeze

April 2024



Featured Events

April 4 - Seniors Golf / Live Music Centennial Lounge

April 9 - Annual Meeting of Shareholders

April 11 - Cocktails and Golf Gals

April 19 - Couples Golf

April 20 - Crawfish Boil

April 24 - Daou Wine Dinner

April 26 - Horse Race / Maker's Mark Release Party

A Note from the Manager...

Dear Members,

April has arrived and what great weather we have had over the last two months! It has been nice to see so many members enjoying the club in all areas.

With the warmer temperatures, Dan and his team have the golf course looking great and ahead of schedule with green grass throughout the golf course. The #2/#3 tee project is completed, and it is a significant improvement to our golf experience. Along with this project, the newly built member comfort station is now open at #14 tee with a few more items to finish over the coming couple of weeks. Thank you for your patience during these construction projects. You will also see a new addition to Dan's team this month when our new autonomous mower makes its arrival. We will be using this mower at the acorn and potentially around the clubhouse over the coming months. Please refrain from "playing" with this mower if you are around these areas.

Chef Anthony and his team will be introducing a new Spring menu this month and I know everyone will enjoy some his new creations along with our traditional offerings. Our team of chefs will also continue with our three course dinners Thursday through Saturday, and they have some fantastic menus chosen for these nights in April that you will not want to miss.

April kicks off our busy season and there are many great things planned for the month including OWGA play days, Senior men's golf, Cocktails & Golf Gals, MGA Oaks Masters, MGA Spring Stag Day, Crawfish Boil, Daou Wine Dinner, Couples Golf, MGA Horse Race, Pickleball Leagues, and so much more.

We will be launching our custom Oaks Makers Mark Blended Bourbon that was created by a few of our club members. This Bourbon is limited in quantity and will be available for purchase (while supplies last) beginning April 26th at our launch party at the new comfort station at #14 tee. Please come out and try this fantastic bourbon and enjoy live music, BBQ hors d'oeuvres, and watch the horse race finish on #13 green while the party is in full swing.

As you are aware, we have engaged industry leader, The McMahon Group, to assist us in our Strategic Planning and specifically our member survey. We will send out a member survey in May and it is imperative that we receive your feedback from this survey. Thank you in advance for your participation. The Board and committees will use the feedback from this survey to finalize our Strategic Plan to ensure we are planning for the future and are aligned with what is important to all our members.

Our membership remains strong with our golf waiting list standing at over twenty-five prospective members. Thank you to all the members that continue to refer your friends and family to the Oaks. This allows us to continue to make the necessary operational and capital improvements to the club.

Once again thank you for your continued support and I look forward to seeing you at the club soon!

Sincerely,

Justin Awtrey, General Manager/COO

Aim Point Green Reading Clinic w/ the #1 ranked golf coach in Kansas, Josh Cook.

Learn the proven method of how to read greens that is used by over 400 tour pros!



April 27th

**Amount of time: 2 hours
12-person limit per session**

Cost: \$300

Times and Number of Sessions offered is TBD

Josh Cook has taught multiple Tour Players who have competed on the PGA, LPGA, Korn Ferry, and Epson Tour. He has also coached a myriad of D1 players as well as national ranked juniors. This is a special opportunity to learn from one of the best instructors in our region and completely transform the way you read the greens.

If interested, please reach out to our Director of Player Development, Robert Raborn, for more details at his email: robert@oakscountryclub.com.

Employee Spotlight:

Amber Hensley Duke

We are so excited to introduce Amber Hensley Duke, our newest assistant golf professional here at Oaks Country Club! Amber is a Tulsa native and was recently awarded the 2023 Southern Central PGA Assistant Professional of the Year! At the start of this year, Amber was elected to PGA Membership after completing the PGA curriculum.

In Amber's playing career, she had success playing at a local, state, and national level. Amber is a four-time Team State Champion, and individual State Champion breaking school and state records. After a stellar high school career, Amber attended Oral Roberts University. Amber was named Newcomer of the Year, Most Valuable Player, was a three-time letter winner and was named Summit League All-Conference.

Amber and her husband have been married 10 years and have spent many years traveling together while she played on the Symetra Tour, which is now known as the Epson Tour. She and her husband have settled in Tulsa while running their family business, Rancho Flores.

Amber has been an Assistant Golf Professional for the last seven years here in Tulsa at Lit'l Links Golf Club and Indian Springs Country Club. Amber is knowledgeable and has experience in Operation 36, US Kids, PGA Junior League and helped with the PGA Hope Program serving our local veterans.

Her favorite golf operations include member events, tournaments, club fitting, and teaching. Amber is excited to work alongside the rest of our golf staff to aid in player programming for all ages and to continue to elevate our member experience.

When she's not serving our members, you can find her serving others through Therapy Dog Visits with her Goldendoodle named Gatsby. Amber is excited to be a part of the team here at Oaks Country Club and looks forward to meeting you all over the coming months!



Hide your valuables



Lock your vehicle



Take it with you

Live Music in the Centennial Lounge

Mark Gibson

Thursday, April 4
6pm - 9pm



ON SITE AUTO DETAILING

Service is
by appointment only.

To schedule your vehicle
for detailing, please text
DeQuan Coronado
at 918-924-2621.

S \$125 / M \$175 / L \$200



Cover Photo Contest

Put your photographer skills to the test!
We are looking for images that are taken at the Club.
Please send your favorite pictures to Michele Fulton,
michele@oakscountryclub.com for consideration.
If your photo is chosen for the cover of The Breeze,
you could win dinner for two in The Grill!

The Annual Meeting of the Shareholders
Tuesday, April 9 at 7:30 pm.

VOTE

The Board of Directors Nominees for 2024:

Scott Blosser - Andrew Haile - Brad Nelligan Sr.
Scot Willis - Kaleb Grimm - Mark Morley

If you desire to vote in person, the polls will be open at Oaks on the day of the meeting from 8am until 7pm. You may also vote in advance by (1) completing the ballot; (2) place the ballot in the envelope marked VOTING BALLOT ONLY, and (3) seal it, write your name and member number on the outside of the envelope and return it in the enclosed, stamped envelope. Ballots must be received by the club on or before April 9, 2024.

Louisiana Saturday Night!

Crawfish Boil

Saturday, April 20

On the Centennial Patio

4pm - 8pm

Live Music,
All You Can Eat
Boiled Crawfish,
Andouille Sausage,
Corn on the Cob,
& Boiled Potatoes!

\$5 Hurricanes



RSVP on our website or call 918-359-0813.

Wednesday, April 24

6:30pm



DAOU

Wine Dinner

\$135++

Reception

Charcuterie

**Assorted Meats, Cheeses & Housemade Jams
DAOU, Rose Paso Robles, 2022**

Second Course

Salted Cod

**Piquillo Pepper, Piquillo Coulis
DAOU, Sauvignon Blanc Paso Robles, 2022**

Third Course

Lamb Frites

**Hollandaise, Haystack Frites
DAOU, Reserve Cabernet Sauvignon Paso Robles, 2021**

Main Course

Braised Boar Shank

**Sauteed Sunchoke, Jerusalem Artichoke Puree, Anchovy Sauce
Daou, Soul of a Lion Cabernet Sauvignon Paso Robles, 2021**

Dessert

Strawberry Rhubarb Crepes

Chocolate Tuile

DAOU, Pessimist Red Blend Paso Robles, 2021



Special guest: MAEVE PESQUERA

Sr. VP, DAOU Family Estates.

Maker's Mark Release Party

Friday, April 26

6pm - 9pm

(Adults 21 and over only)



Located between the 13th green and the new back 9 restrooms.
Shuttle service will be available.

Games & Activities, BBQ Hors d'Oeuvres,
Live Music with Kevin Price,
and lots of fun!

Come taste Oaks New Signature Blend Maker's Mark
Bourbon made exclusively for Oaks Country Club.
Full Member Bar featuring cocktails created with
Oaks Signature Blend Maker's Mark.
Bottles available to order during this event.

Register on our website or call 918-359-0813.

OWGA 2024 OFFICERS

President - Sherry Flynn

1st Vice President - Lisa Sullivan

2nd Vice President - Pat Watkins

Secretary - Sharon Ray

Treasurer - Susan Scott

Sports Chair - Beckie Yarger

Parliamentarian - Peggy Peters

ALL GOLFERS WELCOME

OWGA
Play Day

Wednesday, April 3

9:00 Shotgun Start

4 Person Scramble



Let's Get Acquainted!

OWGA Membership Not Required!

Play For Fun and Get To Know Us!

We Look Forward To Meeting You!

We Hope To See You There!

No Charge For This Event!

3/5/24
OWGA
Kickoff
Cocktail
Party
Fun!

Candy White

1st Ever Eagle

#3

146 Yard Hole Out

Cocktails & Golf Gals
**COCKTAILS
& GOLF!**
**WHAT COULD
BE BETTER?**

Thursday, April 11: Shirley Temple Scramble (Guest Night)

Format: Four-Person Scramble

Time: 5:30pm Shotgun

Cost: \$25 includes golf and dinner.

Notes: Teams of 4 players playing a scramble format.

You may bring 1 guest and pair up with another team of 2, or you may bring 3 guests.

Dinner Buffet immediately following play in the East Lounge

**Upcoming
OWGA
Events:**April 3 -
ScrambleApril 10 -
Play Your
Own BallApril 17-
Ace of The
MonthApril 24 -
O.N.E.S.



APRIL INSTRUCTION TIP



BUNKER PLAY

SETUP

- Wider stance
- Dig feet in slightly
- Weight more on lead foot
- Open clubface
- Shaft vertical
- Lower handle
- Stand farther away
- More knee flex



KEY CONCEPTS

- We need speed through the sand
- Longer backswing than a pitch shot
- Hinge your wrists back and through
- Hit the imaginary ball under the ball
- Weight should stay on lead side entire swing
- Get the sand out onto the green

MGA Bassackwards

Saturday, March 23, 2024

First Flight:

T1st Gross Austin Enzbrenner / Kaleb Grimm

T1st Gross Dustin Perry / Nicholas Woodward

1st Net Stephen Evans / Grant Malchi

2nd Net Chad Lafevers / Matthew Brown

T3rd Net Scott Blosser / David Nickloy

T3rd Net Scott DeGeer / Randall Duncan

T3rd Net Alan Kilian / Joshua Graham

T4th Net Joe Joe Birdwell / Garrett Thomas

T4th Net Josh Chesney / Anthony Reiss

T4th Net Brad Nelligan / Zachary Malchi

T4th Net Andrew Lucas / Derek Reiners

T4th Net Paul Steenson / Bob Bush

Second Flight:

1st Gross Dave Miley / Samuel Younger

T2nd Steve Lujan / Jeff Ellson

T2nd Chuck McKinney / Michael Hurt

T2nd Andrew Haile / Justin Winters

T2nd Clayton Badger / Bob Sullivan

T2nd Nicholas Hunter / Larry Brunsman

T1 Net Daniel Beutel / Michael Thelen

T1 Net Richard Olson / Stephen Curtis

T1 Net Marc Chastain / John Cowen

T2 Net Anthony Henderson / Mark Morley

T2 Net Nick Fitzgerald / Keith Ward

T2 Net David Swezey / Rick Evans

OAKS SUMMER GOLF CAMP

Camp 1: July 16-18

Camp 2: July 23-25

Ages 6-10 - 8:00am - 9:30am each day

Ages 11-15 - 10:00am - 11:30am each day

\$135 per camp

SAVE THE DATE

April 4 -

Seniors Golf - 3-Person Scramble

April 19 -

Couples Golf - Couples Scramble

(Dinner to follow in the East Lounge)

Upcoming MGA Events:

April 13 - Oaks Masters

April 18 - Spring Stag Day: \$175/\$450

April 26 - Horse Race: \$25

**HOLE
IN ONE
CLUB**



Costs nothing to join.

Each time someone make a Hole In One, you will be charged \$5. If **you** make the Hole In One, you receive all money collected as Golf Shop Credit.

BUFFETS AT OAKS

FRIDAY LUNCH BUFFET

EVERY FRIDAY 11AM- 2PM
INCLUDES SOUP & SALAD BAR

BREAKFAST BUFFET

EVERY SATURDAY & SUNDAY 8AM- 2PM

FRIED CHICKEN BUFFET

EVERY SUNDAY 5PM- 9PM
INCLUDES SOUP & SALAD BAR

APPETIZER
special
ALL APRIL
ARANCINIS
\$8

Oaks Housemade Limoncello
now available for purchase.

\$21 - 8.5oz bottle.

Ask your server for details

This makes a great gift!

Our kitchen is ready to help with all your dining needs.



**Hosting a baby shower in your home?*

Order a fruit platter, vegetable platter, and chicken salad sandwich platter to-go.

**Kid's having a slumber party/sleep over?*

Order several pizzas, platter of street tacos, and a few dozen cookies to-go.

**Hosting a dinner party in your home?*

Order a pan of chicken or salmon and all the sides to-go.

Our menu is available for endless possibilities.


Call Ava 24 hours in advance at 918-359-0813 to place your order!



Each Thursday-Friday-Saturday,
Chef Anthony will have a
3 Course Special Menu
with Appetizer-Entree-Dessert.
You may choose to order the complete
menu or order items separately.
Menus listed in the Monday emails.



April 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club Closed	2 Burger Night The Rib Tickler Burger	3 OWGA Scramble Chef's Feature: Pulled Pork Baked Potato	4 Live Music Centennial Lounge Mark Gibson Seniors 3-Person Scramble	5 Italian Lunch Buffet	6 Breakfast Buffet
7 Breakfast Buffet Fried Chicken Buffet	8 Club Closed	9 Annual Meeting Burger Night Portabella Bleu Cheese Burger	10 OWGA Play Your Own Ball Chef's Feature: Salmon with Avocado Salsa	11 Cocktails & Golf Gals	12 Mexican Lunch Buffet	13 Breakfast Buffet MGA Oaks Masters
14 Breakfast Buffet Fried Chicken Buffet	15 Club Closed	16 Burger Night Philly Steak Burger	17 OWGA Ace of the Month Chef's Feature: Spaghetti & Meatballs	18 Spring Stag Day	19 Asian Lunch Buffet Couples Scramble	20 Breakfast Buffet Crawfish Boil
21 Breakfast Buffet Fried Chicken Buffet	22 Club Closed	23 Burger Night Roasted Tomato & Gouda Burger	24 OWGA O.N.E.S. Daou Wine Dinner Chef's Feature: Pot Roast	25	26 Southern Lunch Buffet Horse Race Maker's Mark Release Party	27 Breakfast Buffet Green Reading Clinic
28 Breakfast Buffet Fried Chicken Buffet	29 Club Closed	30 Burger Night Korean BBQ Burger				



P.O. Box 9339
Tulsa, OK 74157

Club Information

HOURS

The Grill..... Tuesday - Friday - 11am - 9pm

Saturday - Sunday - 8am - 9pm

Centennial Lounge.. Tuesday - Thursday - 3pm - 9pm

Friday - Sunday - 2pm - 9pm

Fitness Center..... Tuesday - Sunday - 6am - 8pm

PHONE NUMBERS

Main 918.446.6161

Pro Shop 918.446.5518

Halfway House 918.445.4750

Men's Locker Room 918.359.0809

Pool House 918.446.4180

EMAIL ADDRESSES

Do you have questions about your member statement?

accounting@oakscountryclub.com

Question about your membership or would like to refer a friend?

membership@oakscountryclub.com

Would you like to book a private event?

events@oakscountryclub.com

Do you have another question?

info@oakscountryclub.com

Club Contacts

Justin Awtrej, General Manager / COO

918.359.0806 justin@oakscountryclub.com

Derrick Vest, Head Golf Professional

918.359.0819 derrick@oakscountryclub.com

Dan Robinson, Grounds Superintendent

918.446.9044 dan@oakscountryclub.com

Chris Hardgrave, Clubhouse Manager

918.359.0820 chris@oakscountryclub.com

Rachel Quadnau, Controller

918.359.0804 rachel@oakscountryclub.com

Michele Fulton, Membership & Marketing

918.359.0802 michele@oakscountryclub.com

Anthony Goodman, Executive Chef

918.359.0816 anthony@oakscountryclub.com

Ava Hawkins, Events & Reservations

918.359.0813 ava@oakscountryclub.com

Angela Hellard, Food & Beverage

918.359.0808 angela@oakscountryclub.com

Cristal Carrillo, Food & Beverage

918.359.0808 cristal@oakscountryclub.com

Board of Directors

Scott DeGeer - President

Zach Malchi - V.P. / Greens & Grounds

Curtis Dinan - Finance

Randy Duncan - Secretary / Comp. & Benefits

Bill Bacon - House

Dave Miley - Golf

Jim Hicks - Entertainment

Andy Lucas - Membership & Grievance

Wink Kopezynski - Swimming Pool & Tennis

Jim Dilley - Past President