

FOR IMMEDIATE RELEASE
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FOR INFORMATION
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NEW RESTAURANT SLATED TO OPEN IN HILTON HEAD PLANTATION

HILTON HEAD ISLAND, SC – Oyster Reef Golf Club on Hilton Head Island is pleased to announce the Grand Opening of its new restaurant, LagerHead Tavern, in early July. LagerHead Tavern will bring a lively, stylish dining experience to the already vibrant island destination with its inviting and alluring atmosphere.

LagerHead will not be your typical tavern; for this project Heritage Golf Group has pulled together proven experts and leaders in hospitality, culinary arts, architecture, service, and training to create a truly unique hospitality experience – on the cutting edge of tradition. Chef Michael Toscano, a James Beard “Rising Star Chef” Semi-Finalist, will oversee and inspire the dining experience at LagerHead Tavern. Additionally, Heritage Golf Group has partnered with distinguished trainer and bestselling Author, Charles Anderson, to coach the management and service staff. To create the appropriate ambience, Interior Designer, Courtney Weir furnished the interior of the restaurant with rich warm wood and muted earth tones offset by sleek glassware, creating a tone that is coastal, casual and fun. The name and décor for LagerHead were inspired by the indigenous Loggerhead Sea Turtle and the natural beauty of Hilton Head Island.

The convivial atmosphere at LagerHead Tavern makes it the ideal place for friends to come together, socialize and enjoy the island’s camaraderie with progressive cuisine, hand-crafted cocktails and southern hospitality. Developed by Chef Toscano, the menu showcases southern comfort food with a twist, using fresh, regional ingredients and features signature items such as Shrimp Gazpacho, Smoked Chicken Wings and the Low Country Reuben. “We are incredibly fortunate to have one of the hottest young culinary talents in the United States inspiring our menu and concepts,” said Davis Sezna, CEO and Partner of Heritage Golf Group.

“We are extremely excited to open up the first new restaurant in Hilton Head Plantation in over 20 years and feel that this will be the social hub for the community where residents can spend quality time with family and friends or sit back and watch the game with an ice cold glass of beer,” commented Dan Moscar, General Manager of Oyster Reef Golf Club. “This is a major enhancement to the community and truly shows our commitment to the Hilton Head renaissance that is taking place. We continue to embrace the community as we improve our products, service and guest experience daily.”

LagerHead Tavern is located on 155 High Bluff Drive, Suite A and will be open daily for lunch, dinner and drinks from 10:00am to 10:00pm.

**For more information, please contact Dan Moscar at (843) 338-8217
or email dmoscar@heritagegolfgroup.com.**

OYSTER REEF GOLF CLUB

Oyster Reef Golf Club (www.oysterreefgolfclub.net) opened in 1982 and was immediately recognized as one of the top 25 New Courses in America. This Rees Jones design has been voted one of the Top 20 Courses in the Carolinas and enjoys a reputation as a favorite among Hilton Head Island golfers. Carved out of 190 acres of breathtaking low country terrain, Oyster Reef Golf Club's spectacular 18-hole championship course is surrounded by winding lagoons, lush vegetation, and scenic views of the Island and the Atlantic Ocean.

Oyster Reef Golf Club
155 High Bluff Road
Hilton Head Island, SC 29926

For more information please visit www.oysterreefgolfclub.net or call (843) 681-7717.

ABOUT HERITAGE GOLF GROUP

Heritage Golf Group (www.heritagegolfgroup.com), established in 1999, is a leading owner and operator of premier private, resort and daily fee golf properties across the United States. The Heritage Golf Group portfolio represents some of the most well-known and acclaimed golf properties spanning Florida, South Carolina, Georgia, Virginia, and Texas. The key to our success is the development of customized facilities and tailored operational systems to augment each individual club's one-of-a-kind assets. Furthermore, we are constantly expanding our team of experts in operations, golf, culinary, lodging, fitness, agronomy, and special events. Backed by the financial strength of Tower Three Partners, an operationally oriented private equity firm, Heritage Golf Group is uniquely poised to expand through the acquisition of a tightly focused and selective group of first-class clubs. Under the leadership of Davis Sezna (CEO, Partner), Heritage Golf Group is evolving the private club and golf business experience to the highest level—on the cutting edge of tradition—by honoring the current traditions while enhancing and elevating the member experience.

ABOUT MICHAEL TOSCANO

Chef Michael Toscano began his career in hospitality at an early age. As an avid golfer, he applied for a position in the kitchen at a local country club, working his way through the prep and hot lines. He followed his passion for golf and the culinary arts to Pinehurst Resort in North Carolina where he spent three years in an apprenticeship. Upon completing the program, Chef Toscano moved to New York City and found work at Thomas Keller's *Bouchon Bakery*. He worked closely with Chef Mario Batali, as a Sous Chef at *Babbo*. Later Toscano became an Executive Chef at *Eataly's Manzo*. In 2011, Chef Toscano opened *Perla* in Greenwich Village and served as the Executive Chef and Partner. With Toscano at the helm, *Perla* was named to Esquire's list of "Best New Restaurants of the Year," and earned two stars from the New York Times. Furthermore, in 2013 Chef Toscano was a James Beard "Rising Star Chef" Semi-Finalist and winner of the StarChefs.com "New York Rising Stars Award". He recently partnered with Heritage Golf Group to oversee Food & Beverage operations to deliver innovative new concepts.

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