

Casey Morris Head Golf Professional

Gary Devaux Golf Course Superintendant Erik Ritchie Assistant Golf Professional

Dave Ziter Assistant Superintendant

516 Griffin Road South Windsor, CT 06074

(860) 648-4653 www.topstonegc.com

Dear Outing Chairperson:

Thank you for considering Topstone Golf Course for your outing. Topstone opened in 1997 and has thrived as one of the top courses in the Greater Hartford Area. The clubhouse includes a well stocked pro shop, grill, and banquet facility equipped to handle up to a 175 person outing.

The staff at Topstone specializes in tournament management, ensuring that your special day will be one to remember. From the pro shop, the grounds crew, and the restaurant, we will work with your committee to help make your outing the best it can be. Tournament dates tend to fill up, so please make your reservations as soon as possible.

We have put this packet together to help organize your outing. This packet contains: Tournament Pricing, Menu's and Directions to Topstone. If there are any other questions about the course or layout, you can refer to our web page located at www.topstonegc.com. Thank you for your time and consideration, we are looking forward to your outing.

Casey J. Morris Head Golf Professional (860) 648-4653 casey@topstonegc.com

Enc: Tournament Pricing Directions Menus

Tournament Pricing

Weekdays

18 Holes with Cart - \$54.00 per person

9 Holes with Cart - \$28.00 per person

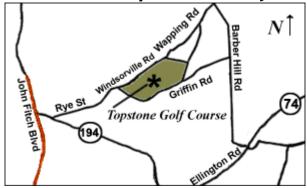
Weekends

18 Holes with Cart- \$57.00 per person

9 Holes with Cart- \$30.00 per person

- *All weekend events are starting times only.
- 9 Hole events are subject to time restrictions.

Directions to Topstone Golf Course



SOUTH OF HARTFORD:

Take I-91N to I-84E. Follow I-84E to Exit 62 (Buckland Road). Turn LEFT at the end of the exit onto Buckland Road. Follow Buckland Road for approx. 3 miles. Bear RIGHT onto Graham Road. Proceed to your 3rd STOP SIGN and take a left onto Griffin Road. The golf course is 1/4 mile on your right.

NORTH OF HARTFORD:

Take I-91S to Exit 35A (I-291). Follow I-291 to Exit 4 (Route 5 Exit). Take a LEFT at the end of the exit onto Route 5 North. Proceed on RTE 5 for approx. 4 miles and take a RIGHT at the TRAFFIC LIGHT onto RTE 194 (Sullivan Ave.). Go approx. 1/4 mile on Sullivan Ave. and BEAR LEFT at the FIRST TRAFFIC LIGHT onto RYE STREET. Follow Rye St. for 1.2 miles and BEAR RIGHT onto Windsorville Road. Follow Windsorville Road to STOP SIGN (approx. 300 yards) and turn RIGHT onto GRIFFIN ROAD. The golf course is approx. 1.5 miles on the left. There are BROWN SIGNS that read "PUBLIC GOLF COURSE" once you reach Rye Street. These signs will lead you to the golf course.

EAST OF HARTFORD (BEYOND EXIT 62 ON I-84):

Follow I-84W to EXIT 63. Take a LEFT off the exit and follow for approx 3 miles and take a RIGHT at the TRAFFIC LIGHT onto RTE 194 (Sullivan Ave.). Follow Sullivan Ave. for approx. 2 miles and BEAR RIGHT onto Graham Road. Go to your 3rd STOP SIGN and take a LEFT onto Griffin Road. The golf course is approx. 1/4 mile on the right.

FROM VERNON / ROCKVILLE: (Routes 83 and 74)

Follow Route 83 to Route 74 to the "5-corners" in Ellington. Go to the 1:00 direction just to the RIGHT of the Cumberland Farms onto Windsorville Road. Follow Windsorville Rd. past school, go around a 90-degree left turn and proceed approx. 1.5 miles. Turn LEFT onto Griffin Road. The golf course is down the road on the right.

Three Seasons Café and Banquet Facilities at Topstone Golf Course

Three Seasons Café has a full bar and grill room with a private dining room overlooking the golf course that seats up to 60 people. Our banquet facility can accommodate up to 175 guests on our lower level. The lower level is equipped with its own newly remodeled bar as well as private bathrooms.

We also offer a variety of cookout options or box lunches to compliment your outing at lunchtime. The lunch, dinner and cocktail hour menus have been provided for your selection.

In addition to golf outings we can accommodate a small or large party, business meetings, or showers. We will gladly accommodate any special needs you may have. All of the food at Three Seasons is freshly ordered and prepared by our own Chef Michael Geysen. We look forward to working with you and your committee to make you day a memorable one.

Thank you for considering Three Seasons, and feel free to contact me with any questions you might have.

Tracy Gray - Restaurant & Banquet Manager (860) 644-5077 tracy@topstonegc.com

PAR BUGGET

Cheese & Cracker Tray

Rolls & Butter

Gresh Garden Salad

Choose One

Penne w/marinara or Spaghetti w/garlic butter

Choose One

Sausage & Peppers or Meatballs Marinara

Choose One

Chicken Cacciatore or Roast Pork Loin

Coffee & Dessert Station

\$17.00 per person

prices subject to 18% gratuity & 6.35% sales tax

** 30 person minimum, parties less than 30 will be subject to a \$75.00 room rental fee

BIRDIE BUGGET

Cheese & Cracker Tray Rolls & Butter

Gresh Garden Salad

Penne Pasta w/Marinara, Cheese or Vodka Sauce Red Roasted or Scalloped Potatoes, or Rice Pilaf Seasonal Vegetables

ENTRÉES

Barbeque Chicken

Herb Roasted or Chicken Cacciatore

Baked Scrod w / Lobster Newburg Sauce

Stuffed Fillet of Sole w/a Seafood Stuffing

Grilled Salmon served with a Cream Dill sauce or Sesame Terinaki style

Sliced Porkloin w/ a Homestyle Gravy or Apple-Cranberry Sauce

Chicken Marsala, Française or Picatta

Beef Tips Stroganoff over Egg Noodles

Sausage & Peppers

COTTEE & DESSERT STATION

Choose any 2\$21.00 per person

Choose any 3.....\$24.00 per person

prices are subject to 18% gratuity & 6.35% sales tax

EAGLE BUAGET

Cheese & Cracker Tray

Rolls & Butter

Fresh Garden salad

Seasonal Vegetables

Red Roasted, Scalloped Potatoes or Rice Pilaf

Penne Pasta w/Marinara, Cheese or Vodka Sauce

ENTRÉES

Sliced Beef Tenderloin or Steamship Round

Barbeque Chicken

Herb Roasted or Chicken Cacciatore

Chicken Marsala, Française or Picatta

Baked Scrod w/ Lobster Newburg Sauce

Stuffed Fillet of Sole w/a Crabmeat Stuffing

Grilled Salmon w/a Dill Cream Sauce or Sesame Teriyaki Style

Sliced Porkloin w/a Homestyle Gravy or Apple-Cranberry Sauce

Beef Tips Stroganoff over Egg Noodles

Sausage & Peppers

COTTEE & DESSERT STATION

Choose any three.....\$29.00 per person

prices are subject to 18% gratuity & 6.35% sales tax

Teeing	Off

Teeling Off
Morning Starter
Morning Starter #2
Between Nines
Box Lunch
Hot off the Grill
Limited Cook Out
Unlimited Cook Out
Unlimited Cook Out #2
***Cook-outs are an outdoor lunch for pick up at the turn

***Cook-outs are an outdoor lunch for pick up at the turn only, not available as a dinner option

prices subject to 15% gratuity & 6.35% sales tax

COCKTAIL TRAYS

Gresh Gruit Platter	\$2.50 per person
Cheese, Pepperoni & Cracker Tray	\$3.00 per person
Gresh Vegetable & Dip Platter	\$3.00per person

HORS D'OEUURES

2.00	
Pigs in a Blanket \$.75 a piece	BB2 Kielbasa\$.50 a piece
Spring Rolls\$1.00 a piece	Chicken Tenders \$1.25 a piece
	Meatballs\$1.00 a piece
served with Buffalo or BBQ sauce	served Swedish or Marinara style
Stuffed Mushrooms \$1.50 a piece	Scallops w/bacon \$2.25 a piece
Shrimp Cochtail \$2.25 a piece	

COCKTAILS

Open Beer & Wine Bar		\$7.25 per person
• per hour	1 \	·
Open Bar		\$9.50 per person
• First Hour		
Plus		\$4.50 per person
Second Hour Open Bar		
Plus		\$3.00 per person
Third Hour Open Bar		

prices subject to 15% gratuity & 6.35% sales tax