



# TOPSTONE

golf course

*Jeffrey Beyer, PGA  
Head Golf Professional*

*Erik Ritchie  
Assistant Golf Professional*

*Dave Ziter  
Golf Course Superintendent*

*Aaron Morrison  
Assistant Superintendent*

*516 Griffin Road  
South Windsor, CT 06074*

*(860) 648-4653  
[www.topstonegc.com](http://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 golf 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 golf 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](http://www.topstonegc.com). Thank you for your time and consideration, we are looking forward to your outing.

Jeffrey Beyer, PGA  
Head Golf Professional  
(860) 648-4653  
[Jeff@topstonegc.com](mailto:Jeff@topstonegc.com)

Enc:  
Tournament Pricing  
Directions  
Menus

# *Tournament Pricing*

## *Weekdays*

18 Holes with Cart - \$54.00 per person

9 Holes with Cart - \$29.00 per person

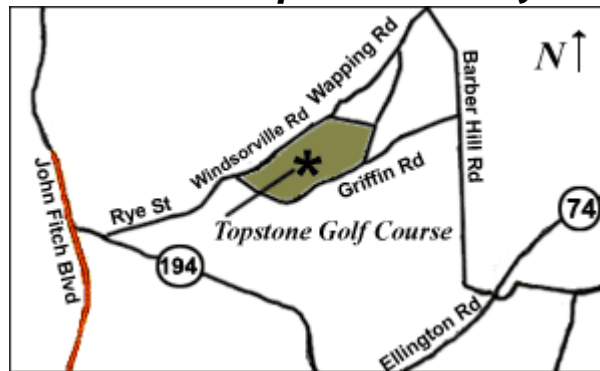
## *Weekends*

18 Holes with Cart- \$59.00 per person

9 Holes with Cart- \$31.00 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 your day a memorable one.

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

Ashley Hlobik  
(860) 644-5077  
threeseasonscafe@yahoo.com

# Three Seasons Café

## Outing menu

Morning Starter.....\$3.00

Assorted Pastries, Bagels, Juice, Coffee & tea

Eye Opener.....\$5.00

Assorted pastries, Bagels, Fresh Fruit, Juice, coffee & Tea

## Between Nines

Boxed Lunch.....\$8.95

Ham & Cheese or turkey breast sandwiches w/ Chips, cookies, Nature's valley bar  
Includes soda or water

## Hot off The grille

Limited cook-out.....8.95

2 grille items, burgers or hot dogs served w/all the fixings  
Includes Pickles, chips, water, or soda

Unlimited cook-out.....10.95

All You can eat burgers and Hot dogs served with all the fixings  
Includes Pickles, chips, water, or soda

Championship cook-out.....12.95

All You can eat burgers and hot dogs, choice of chicken or sausage & peppers  
Served w/ all the fixings plus pasta salad and cole slaw  
Includes pickles, chips, water or soda

Prices subject to 18% service fee & 6.35 CT state sales tax

# Three Seasons Café

## Cocktail Hour

### Platters

Fresh fruit.....\$2.50pp  
Cheese, Pepperoni & cracker .....\$3.00pp  
Fresh vegetables And Dip.....\$3.00pp

### Hors d'oeuvres

Pigs in a Blanket.....\$0.75	BBQ Kielbasa.....\$0.50
Vegetable Spring Rolls..\$1.00	Swedish Meatballs.....\$1.00
Chicken Wings.....\$1.00	Stuffed mushrooms.....\$1.50
Chicken Tenders.....\$1.25	Bacon Wrapped scallops..\$2.25
Shrimp Cocktail.....\$2.25	

Price Per Piece

### Cocktail hour

Open beer & wine Bar.....\$7.25 per person  
Additional hour \$7.25 per person  
Open Bar.....\$9.50 per person  
Additional hour \$7.00 per person  
Dance floor.....\$250.00

Prices Subject to 18% service fee & 6.35 CT sales tax

# Three Seasons Café

## Par Buffet

cheese & crackers  
warm rolls & butter  
fresh garden salad

### choose one

penne marinara or vodka sauce, spaghetti w/garlic butter

### choose any two

sausage & peppers  
meatballs marinara  
chicken cacciatore  
chicken marsala  
roast pork loin w/homestyle gravy

### coffee & dessert

\$17.95.....per person

prices subject to 18% service fee & 6.35% sales tax



# Three Season's Café

## BIRDIE BUFFET

### CHEESE & CRACKERS

Warm Rolls & Butter  
Fresh GARDEN Salad

Penne Marinara Or Vodka Sauce  
Oven Roasted Potatoes or Rice pilaf  
Seasonal Vegetables  
Coffee & Dessert Station

### **Entrees**

Herb roasted or BBQ Chicken  
Braised Chicken cacciatore  
Chicken marsala or Chicken Piccata  
Roasted Pork loin W/ Homestyle or apple cranberry Gravy  
Italian Sausage & Peppers  
Baked Cod W/ Lobster Newburg Sauce  
Stuffed Filet of Sole  
Sesame Teriyaki Grilled Salmon  
Beef tips Stroganoff

Choose any 2 .....22.00

Choose any 3.....25.00

Prices subject to 18% service fee & 6.35% sales tax

# Three Season's Cafe

## EAGLE BUFFET

Cheese & crackers  
Warm rolls & butter  
Fresh garden salad  
Penne marinara or vodka sauce  
Oven roasted potatoes or rice pilaf  
Seasonal vegetables  
Coffee and dessert

### Entrees

Sliced beef tenderloin, Sliced sirloin, or NY strip  
Herb roasted or barbeque chicken  
Braised chicken cacciatore  
Chicken marsala or chicken piccata  
Roasted pork loin w/ homestyle or cranberry- apple gravy  
Italian sausage & peppers  
Meatballs marinara  
Baked cod w/ lobster Newberg sauce  
Stuffed filet of sole  
Sesame teriyaki grilled salmon

CHOOSE ANY 3.....29.00

All pricing subject to additional 18% service fee and 6.35 sales tax

# Three Season's Café

## **PLATED DINNER MENU**

CHEESE AND CRACKER TRAY  
FRESH GARDEN SALAD  
FRESH FRUIT CUP OR SOUP  
PENNE MARINARA or vodka sauce ..SERVED FAMILY STYLE ON EACH TABLE  
WARM ROLLS AND BUTTER

## **CHOICE OF TWO ENTREES**

VEGETABLE LASAGNA.....	\$18.95	SLICED ROASTED PORKLOIN .....	\$20.95
STUFFED CHICKEN SUPREME.....	\$21.95	CHICKEN MARSALA.....	\$21.95
CHICKEN FLORENTINE.....	\$21.95	CHICKEN PICCATA.....	\$21.95
8OZ SLICED BEEF TENDERLOIN....	\$29.95	BAKED STUFFED SHRIMP.....	\$MP
STUFFED SOLE.....	\$22.95	12OZ NY STRIP STEAK.....	\$29.95
14OZ PRIME RIB.....	\$29.95	BAKED SCROD WITH LOBSTER	
		NEWBERG SAUCE.....	\$22.95

SERVED WITH  
BAKED POTATO OR OVEN ROASTED POTATOES  
FRESH SEASONAL VEGETABLES  
COFFEE AND DESSERT

Prices subject to 18% service fee & 6.35% sales tax