

*Three Seasons Café
&
Banquet Facility
At
Topstone Golf Course*

520 Griffin Road, South Windsor, CT 06074



Managers

Ashley Hlobik and Lisa Staron

Chef

Michael Geysen

Stephen Shonty

Banquet Facility

at

Topstone Golf Course

Three Seasons Café has a full bar and grill room overlooking the golf course. Our private dining room on the main level is a perfect location for parties up to 50 people. Our lower level banquet facility can accommodate up to 175 guests and is equipped with its own full-service bar as well as private bathrooms.

In addition to golf outings we specialize in all events including birthday parties, retirement parties, holiday parties, reunions, bridal showers and bereavements. We will gladly do our best to assist any special needs you may have.

*All of the food at Three Seasons Café is freshly ordered and prepared by our own **Chef Michael Geysen** and **Chef Stephen Shonty**. We offer a wide variety of menus and are flexible with dietary needs.*

Our staff is dedicated to making sure your event is as pleasant as possible. Thank you for taking the time to consider Three Seasons Café for your special occasion. Please do not hesitate to contact us directly with any questions you may have,

Ashley Hlobik (860) 494-5462/Lisa Staron (860) 575-2889

Banquet Managers

Topstonebanquets@gmail.com

Brunch

\$16.95 per person Includes:

Home Style Muffins and Pastries

Seasonal Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Tossed Mixed Greens Salad

Quiche - Please select from two of the following:

Western (Peppers, Onions, Ham)

Ham and Cheddar

Bacon Cheese Lorraine

Country French (Bacon, Potatoes, Cheese)

Spinach and Swiss

Vegetarian

Petite Tea Sandwiches - Served on mini croissants. Please select three from the following:

- 1. Black forest ham w/ swiss and honey mustard*
- 2. Waldorf chicken salad w/ spring mix and tomato.*
- 3. Roast beef w/ aloutte.*
- 4. Honey turkey w/ sharp cheddar and apple.*
- 5. Roasted vegetable w/ Havarti.*
- 6. Fresh mozzarella with vine tomatoes, basil and balsamic reduction.*

Additional Entrée choices A La Carte:

Pasta in Marinara – *Penne in a house made marinara. \$2.00/per person*

Chicken or Sole Piccata – *Lightly breaded fried chicken breast or filet of sole with white wine, lemon, capers, tomatoes, & artichoke hearts. \$5.50/per person*

Chicken Marsala – Lightly breaded fried boneless breast of chicken topped with mushrooms in a marsala wine reduction. \$5.50/per person

Sausage and Peppers – Sweet and spicy sausage and house roasted peppers and onions in a tomato based marinara. \$5.50/per person

Meatballs – Italian, Swedish or Barbeque. \$5.00/per person

Retirement & Shower Menu

All Buffets include:

Non-Alcoholic Punch or Cheese & Cracker Tray

Fresh Rolls & Butter

Garden Salad or Fruit Salad

Fresh Seasonal Vegetables

Over Roasted Potatoes or Rice Pilaf

Coffee & Finger Desserts

Choose one Entrée \$21.95 - Two Entrees \$26.95 – or Three Entrees \$29.95

Chicken Parmesan, Chicken Francais, or Chicken Piccata

Teriyaki Chicken or Chicken Cacciatore

Sliced Pork Loin w/homestyle Gravy or Cranberry-Apple Gravy

Grilled Teriyaki Salmon or Grilled Salmon with Dill Cream Sauce

Baked Cod with Lobster Newburg Sauce

Stuffed Filet of Sole

Penne Marinara, Penne ala Vodka, or Garlic butter penne

Pasta Primavera

DINNER BUFFET SELECTIONS

All Buffet's include:

Fresh Garden or Caesar Salad

Fresh baked rolls & butter

Seasonal Vegetables

Penne Marinara, Penne ala Vodka or Garlic Butter

Over Roasted Potatoes or Rice Pilaf

COFFEE AND FINGER DESSERTS

Fresh Brewed Decaf, Regular coffee and Tea

ENTREES

Buffet #1 Choose ONE from A \$21.95

Buffet #2 Choose TWO, one from A and B \$26.95

Buffet #3 Choose THREE, one from A, B and C \$29.95

Buffet #4 Choose THREE, one each from A, B, C or D \$31.95

A

Chicken Parmesan – Chicken breast coated with grated Parmesan and Italian breadcrumbs lightly fried and then baked with house made marinara and smothered in mozzarella cheese.

Chicken Francais – Egg battered chicken breast lightly coated and fried, topped with a zesty lemon butter sauce.

Creamy Lemon Chicken Piccata - Chicken breast lightly coated and fried, tossed in a lemon butter wine sauce and finished with artichoke hearts, capers, and tomatoes.

Chicken Teriyaki – Grilled chicken breast infused in a teriyaki glaze and topped with fresh pineapple, peppers, and onions.

Chicken Cacciatore- Slow roasted bone-in chicken simmered in a tomato and white wine sauce with mushrooms, peppers, and onions.

B

Sliced Pork Loin- Roasted pork loin with your choice of savory homestyle gravy or cranberry-apple gravy.

Baked Cod with Lobster Newburg Sauce- Fresh cod baked in lemon and butter and topped with our homemade lobster newburg sauce.

Stuffed Filet of Sole- Fresh sole filets stuffed with our house crabmeat and cracker stuffing and topped with lobster cream sauce.

Italian Sausage & Peppers- Sweet and spicy sausage baked with peppers and onions served Italian style.

Italian Style Meatballs- Meatballs slow cooked in our house red sauce.

C

Grilled Teriyaki Salmon- Fresh salmon grilled and coated with an oriental sesame teriyaki glaze topped with pineapples.

Grilled Salmon with Dill Cream Sauce- Fresh salmon grilled and coated with a house made dill cream sauce.

Beef Tip Stroganoff- Seared beef tips simmered in a rich beef gravy with onions and mushrooms served over egg noodles.

D

Prime Rib – Slow roasted and served with au jous and horseradish cream sauce.

Sliced Beef Tenderloin- Slow roasted and topped with a demi glaze.

Petite Sirloin Steak- Marinated sirloin steaks grilled to perfection.

Steak Tips- Marinated sirloin tips smothered with grilled peppers, onions, and mushrooms.

Golf Outing & Tournaments

Tee Off & Between the Nines

Tee Off

Morning Starter \$4.00/pp

Assorted pastries, bagels, juice, coffee & tea

Eye Opener \$6.00/pp

Assorted pastries, bagels, fresh fruit, juice, coffee & tea

Between the Nines

Boxed Lunch \$10.95/pp

*Ham & Cheese or Turkey Breast sandwiches with chips, cookies, and granola bar.
Includes a can of soda or a bottled water*

Limited Cook-Out \$10.95/pp

*Two grilled items, burgers or hotdogs: served with lettuce, tomato, and onion.
Includes chips and a pickle, a can of soda or a bottled water*

Unlimited Cook-Out \$12.95/pp

*All you can eat burgers and hot dogs served with lettuce, tomato, and onion.
Includes chips and a pickle, a can of soda or a bottled water*

Championship Cook-Out \$14.95/pp

*All you can eat burgers and hot dogs served with lettuce, tomato, and onion. Choice
of chicken or sausage & peppers, pasta salad and coleslaw. Includes chips and a
pickle, a can of soda or a bottled water*

Draft Service

Choice of Budweiser, Bud Light, Coors Light, Miller Lite *\$225 per barrel*

Premium Draft Service

Choice of Bass, Sam Adams, Stella Artois, Blue Moon *\$275 per barrel*

COCKTAIL HOUR

PLATTERS

<i>Assorted Cheese, Pepperoni & Cracker Platter</i>	<i>\$4.50/pp</i>
<i>Fruit Platter</i>	<i>\$4.50/pp</i>
<i>Vegetable & Dip Platter</i>	<i>\$4.50/pp</i>
<i>Vegetable, Pita and Hummus Platter</i>	<i>\$5.00/pp</i>

HOR D'OEUVRES

Price per piece

<i>Pigs in a Blanket</i>	<i>\$1.25</i>
<i>Vegetable Spring Rolls</i>	<i>\$1.00</i>
<i>Shrimp Cocktail</i>	<i>MP</i>
<i>BBQ Kielbasa</i>	<i>\$1.25</i>
<i>Swedish Meatballs</i>	<i>\$1.00</i>
<i>Mediterranean Stuffed Mushrooms</i>	<i>\$1.50</i>
<i>Seafood Stuffed Mushrooms</i>	<i>\$1.75</i>
<i>Bacon wrapped scallops</i>	<i>MP</i>
<i>Chicken Wings</i>	<i>\$1.50</i>

Cocktails

Mocktails \$3.50/pp per hour

Strawberry fields, Shirley Ginger, Virgin watermelon margarita, Mango mule, Mountain Mojito, Lavender lemonade, Blueberry Mojito

Champagne Punch \$2.75/pp per hour

Choice of traditional, mimosa punch, blueberry-lavender, strawberry lemon, strawberry ginger, mint lime or strawberry basil.

Open bar premium- includes house wines, draft, bottled beers & mixed drinks – including call liquors. (no top shelf)

\$10.00 per person for the first hour

\$8.00 per person for the second hour

\$5.00 per person for the third hour

Open bar beer & wine – Includes house wines and domestic draft & bottles

\$8.00 per person per hour

Plated Dinner Menu

All Buffets include:

Cheese & Cracker Tray

Fresh Fruit Cup or Soup Du Jour

Penne Marinara or Penne ala Vodka (served family style)

Garden or Caesar Salad

Warm Rolls and Butter

CHOICE OF TWO ENTREES

<i>Vegetable Lasagna</i>	<i>\$18.95</i>	<i>Chicken Piccata</i>	<i>\$21.95</i>
<i>Sliced Roasted Pork Loin</i>	<i>\$20.95</i>	<i>Stuffed Sole</i>	<i>\$22.95</i>
<i>Stuffed Chicken Supreme</i>	<i>\$21.95</i>	<i>Baked Stuffed Shrimp</i>	<i>MP*</i>
<i>Chicken Marsala</i>	<i>\$21.95</i>	<i>14oz Prime Rib</i>	<i>\$29.95</i>
<i>Chicken Florentine</i>	<i>\$21.95</i>	<i>12oz NY Strip Steak</i>	<i>\$29.95</i>
<i>Baked Scrod w/Lobster Newberg Sauce</i>	<i>\$22.95</i>	<i>8oz Sliced Beef Tenderloin</i>	<i>\$29.95</i>

Served With

Baked Potato or oven Roasted Potatoes

Fresh Seasonal Vegetables

Coffee and Dessert

BANQUET CONTRACT

TERMS AND CONDITIONS

1. A MINIMUM OF \$250 IS REQUIRED TO SECURE THE SPACE AND DATE OF THE EVENT. THE BALANCE OF THE CHARGE IS DUE THE DAY OF THE EVENT, PAYABLE BY CHECK, CASH OR CREDIT CARD. RETURNED CHECKS ARE SUBJECT TO PENALTIES AND ADDITIONAL FEES. ALL DEPOSITS ARE NON-REFUNDABLE.
2. A GUARANTEED CONFIRMATION OF ATTENDANCE IS REQUIRED NO LESS THAN FIVE (5) BUSINESS DAYS BEFORE THE EVENT. ONCE GIVEN, THE GUARANTEE NUMBER CANNOT BE REDUCED. IF THIS GUARANTEE IS NOT RECEIVED, THE ORIGINAL ESTIMATED NUMBER WILL BE USED AND THREE SEASONS CAFE CANNOT ASSURE ACCOMMODATIONS IF THE FINAL COUNT EXCEEDS 5% OF THE ORIGINAL ESTIMATE. TOTAL CHARGES ARE BASED ON ACTUAL HEAD COUNT OF THE GUARANTEE NUMBER, WHICHEVER IS GREATER.
3. A MINIMUM OF FOOD AND BEVERAGE SALES ARE REQUIRED FOR BOTH BANQUET ROOMS. THE UPSTAIRS BANQUET ROOM HAS A \$500 MINIMUM. THE DOWNSTAIRS BANQUET HALL HAS A \$1,000 MINIMUM.
4. A 6.35% SALES TAX AS WELL AS AN 18% SERVICE FEE WILL BE ADDED TO THE SALES TOTAL.
5. ALL FOOD AND BEVERAGES MUST BE SUPPLIED BY THREE SEASONS CAFE. THE ONLY EXCEPTION IS A CELEBRATORY FOOD ITEM SUCH AS A WEDDING CAKE, BUT ONLY IF PREPARED BY A LICENSED FOOD VENDOR. NO LEFTOVER FOOD MAY BE REMOVED FROM THE PREMISES. ALL FOOD SOLD IS FOR ON-PROPERTY CONSUMPTION ONLY, THIS IS IN ACCORDANCE WITH COUNTY AND STATE HEALTH CODES.
6. ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT IN OR REMOVED FROM THE RESTAURANT OR BANQUET ROOMS. ALCOHOLIC BEVERAGES ARE GOVERNED BY THE CONNECTICUT DIVISION OF ALCOHOLIC BEVERAGES AND TOBACCO, AND ARE SUBJECT TO THE LAWS OF THE STATE OF CONNECTICUT. THESE LAWS WILL BE STRICTLY ENFORCED.
7. MANAGEMENT WILL MONITOR ALCOHOLIC BEVERAGE CONSUMPTION AND RESERVES THE RIGHT TO INTERVENE, IF NECESSARY, TO STOP SERVICE AND/OR REMOVE A GUEST FROM THE PREMISES. THREE SEASONS CAFE WILL NOT SERVE ANYONE WITHOUT PROPER IDENTIFICATION.
8. THE CLIENT WILL OBTAIN AUTHORIZATION IN ADVANCE FROM THREE SEASONS CAFÉ FOR ANY MODIFICATION TO BANQUET HALL DÉCOR, THE USE OF ANY PROPS OR DECORATIONS, STAGING OF ENTERTAINMENT, OR ANY ACTIVITY THAT COULD POTENTIALLY CAUSE DAMAGE OR INJURY.
9. THE COST OF REPAIRING ANY THREE SEASONS CAFE PROPERTY BROKEN OR DAMAGED OR REMOVED BY A GUEST OF THE BANQUET FUNCTION WILL BE CHARGED TO THE CLIENT OR DESIGNEE RESPONSIBLE FOR PAYMENT.
10. THREE SEASONS CAFÉ IS NOT RESPONSIBLE FOR ANY ITEMS LOST, LEFT UNATTENDED, OR NOT REMOVED AFTER THE SCHEDULED EVENT BY A GUEST OR THIRD PARTY VENDOR. UNLESS OTHERWISE ARRANGED, ITEMS LEFT BEHIND WILL BE DISCARDED AFTER THREE DAYS.
11. CLIENT WILL PROVIDE ADEQUATE ADULT SUPERVISION FOR SMALL CHILDREN, AND WILL BE HELD RESPONSIBLE FOR ACCEPTABLE BEHAVIOR OF THE CHILDREN AS IT RELATES TO RESTAURANT AND GOLF COURSE PROPERTY.