

*Three Seasons View Café*

*&*

*Banquet Facility*

*At Topstone Golf Course*

*520 Griffin Road, South Windsor, CT 06074*



*Managers*

*Tracy Gray & Christina Kelley*

*Executive Chef Robert Wagner*

*860-644-5077*



## *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. Outside areas can be used for events as well.*

*In addition to golf outings, we specialize in all events including birthday parties, retirement parties, holiday parties, reunions, bridal showers, bereavements & sports awards banquets. 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 Chefs. 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,*

*Tracy Gray Banquet Manager 860-644-5077 or 860-212-8672*

*Threeseasonscafe@gmail.com*

## Brunch Menu \$19.95

Home Style Mini Muffins and  
Pastries

Seasonal Fruit Salad, Mixed Greens or Spinach Strawberry Salad

Freshly Brewed Regular and Decaffeinated Coffee & Tea

Quiche or Frittata \*Please select two:

Bacon Cheese Lorraine

Western -peppers, onions & ham

Spinach and Swiss

Vegetarian \*egg white options

Belgium Waffles topped w/ fresh berries or Banana's foster

French Toast

Petite Tea Sandwiches served on mini croissants.

*Please select three from the following:*

1. Waldorf chicken salad w/ spring mix and tomato

2. Roast beef w/ aboutte.

3. Honey turkey w/ sharp cheddar and apple.

4. Roasted vegetable w/ Havarti.

5. Fresh mozzarella with vine tomatoes, basil and balsamic reduction.

\* Lettuce Wraps are available on request

## Enhancements to add to the Brunch

Pasta Primavera – Penne with fresh grilled vegetables tossed in a herb oil \$3.00/per person

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

Apricot Chicken – boneless breast of chicken topped with a house made Apricot Glaze. \$5.50/per person

Crab Cakes – Chefs homemade crab cakes topped with a spicy remoulade. \$6.50/per person

Stuffed Sole– Crab meat stuffed filet of sole topped with a delicious lemon butter \$5.50/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 – Three Entrees \$29.95*

*Chicken Parmesan, Chicken Francaise, or Chicken Piccata*

*Teriyaki Chicken or Apricot Chicken*

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

*Grilled Teriyaki Salmon or Grilled Salmon with Dill Cream Sauce*

*Encrusted Baked Cod with Lemon butter or Stuffed Filet of Sole*

*Penne Marinara, Penne ala Vodka, or Pasta Primavera w/herb oil*

# 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**

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**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 \$34.95**

## 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.

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.

Sausage & Peppers – homemade sausage & peppers served in a marinara sauce.



## 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.

BBQ Beef Brisket - slow roasted beef brisket tossed in a smokey BBQ sauce

## D

Chef Carved Prime Rib - Slow roasted and served with au jus and horseradish cream sauce.

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

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

## Golf Outings & Tournaments

### Tee Off

**Morning Starter - \$5.00/pp**

Assorted pastries & muffins, fruit salad, juice, coffee & tea

**Eye Opener - \$8.00/pp**

Breakfast sandwiches \*cheese & bacon w/cheese, fresh fruit, juice, coffee & tea

### Between the Nines \*priced for grab n go/not a sit down

**Boxed Lunch \$10.95/pp**

Ham & Cheese or Turkey Breast sandwiches with chips & fruit.  
Includes a bottled water.

**Limited Cook-Out \$11.95/pp**

Two grilled items, burgers or hotdogs: served with lettuce, tomato, and onion.

Includes chips and a pickle, a bottled water.

**Unlimited Cook-Out \$13.95/pp**

All you can eat burgers and hot dogs served with lettuce, tomato, and onion.

Includes chips and a pickle, a bottled water.

## **Championship Cook-Out \$15.95/pp**

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

## **Draft Service**

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

### *Premium Draft Service*

*Choice of, Sam Adams Boston Lager or Seasonal, Stella Artois, Blue Moon, our own signature "Hopstone" IPA by CT.V.B Company - \$275 per barrel*



## COCKTAIL HOUR PLATTERS

<i>Assorted Cheese, Pepperoni &amp; Cracker Platter</i>	<i>\$3.50/pp</i>
<i>Fruit Platter</i>	<i>\$4.50/pp</i>
<i>Vegetable &amp; 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/ Coconut Shrimp</i>	<i>MP</i>
<i>Grilled or BBQ Kielbasa</i>	<i>\$1.25</i>
<i>Swedish or Meatballs Marinara</i>	<i>\$1.00</i>
<i>Mediterranean or Seafood Stuffed Mushrooms</i>	<i>\$1.50</i>
<i>Spanakopita</i>	<i>\$1.25</i>
<i>Bacon wrapped scallops</i>	<i>MP</i>
<i>Chicken Wings or Buffalo Chicken Meatballs</i>	<i>\$1.25</i>
<i>Raspberry Brie Puff</i>	<i>\$1.50</i>



## Cocktails

**Mocktails** \$3.50/pp per hour -we can create specialty non-alcoholic drinks designed just for your event.

**Champagne Punch** \$2.75/pp per hour

Choice of traditional, Mimosa punch, Blueberry-pomegranate, Strawberry lemon or Cran-raspberry

**Bloody Mary or Mimosa Bar** \$5pp per hour

**Cash Bar** - \$50 Bartender Fee

**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 per person for 3<sup>rd</sup> hour

**Open bar beer & wine** - Includes house wines and domestic draft & bottles \$8.00 per person per hour

**Drink Tickets** - \$5.00 per ticket

# Plated Dinner Menu

**\*\* See all buffet options on page 7 \*\***

## All Dinners include:

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

Vegetable Lasagna	\$18.95	Chicken Piccata	\$21.95
Sliced Roasted Pork Loin	\$20.95	Stuffed Sole	\$22.95
Apricot Glazed Chicken	\$21.95	Baked Stuffed Shrimp	MP*
Chicken Marsala	\$21.95	14oz Prime Rib	\$29.95
Chicken Florentine	\$21.95	12oz NY Strip Steak	\$29.95
Encrusted Cod w/ a lemon butter Sauce	\$21.95	8oz Sliced Beef Tenderloin	\$32.95

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 or cash. Credit card payments are subject to a 4% service fee. 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 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.