

2024

*Three Seasons View Café
& Banquet Facility*

At Topstone Golf Course

520 Griffin Road, South Windsor, CT 06074



Managers

Tracy Gray & Christina Kelley

Executive Chef - Andrew Goodsell

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 cell

Threeseasonscafe@gmail.com

Brunch Menu \$32.00

price with tax & 20% gratuity

Mini Muffins and Pastries

Seasonal Fruit Salad, Mixed Greens, or Seasonal 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 *

*Scrambled Eggs with shredded Sharp Cheddar & Scallions

Choose one from Below :

Belgium Waffles topped w/ fresh berries,

Vanilla & Cinnamon French Toast or Hash Browns

Petite Tea Sandwiches

Please select two from the following:

1. Waldorf chicken salad with lettuce and tomato
2. Roast beef w/ Aloutte.
3. Honey turkey w/ sharp cheddar and apple.
4. Roasted vegetable w/ Havarti.
5. Fresh mozzarella with vine tomatoes, basil and balsamic reduction.

\$175 room rental if count is under 30 guests

Enhancements to add to the Brunch



Pasta Primavera – Penne with fresh grilled vegetables tossed in a herb oil \$4.00/per person

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

Shower Luncheon Menu

All Buffets include:

Non-Alcoholic Punch or Cheese & Cracker Tray

Fresh Rolls & Butter

Garden Salad or Fruit Salad

Fresh Seasonal Vegetables

Oven Roasted Potatoes or Rice Pilaf

Coffee & Finger Desserts

\$175 room rental fee if under 30 guests

Choose From – 2 Entrees \$30.95 – 3 Entrees \$34.95

Chicken Parmesan

Chicken Francaise

Chicken Piccata

Sliced Pork Loin
w/homestyle Gravy

Stuffed Sole w/Newburg

Grilled Salmon- Teriyaki
glaze or Salmon w/ Dill Cream
Sauce

Encrusted Baked Cod with
Lemon butter

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

THE "PAR" BUFFET SELECTIONS

All Buffet's include:

Fresh Garden or Caesar Salad

Fresh baked rolls & butter

Seasonal Vegetables

**Penne Marinara, Penne ala Vodka, Garlic Butter
or**

Over Roasted Potatoes, Rice Pilaf

ENTREES -Choose 2 -\$28.95

Chicken Parmesan

Lemon Chicken Piccata

Chicken Teriyaki

BBQ Pulled Pork

Sausage & Peppers

Stuffed Shells

COFFEE AND FINGER DESSERTS

Fresh Brewed Decaf, Regular coffee, and Tea

\$175 Room Rental if under 30 guests

THE "BIRDIE" BUFFET SELECTIONS

Fresh Garden or Caesar Salad

Fresh baked rolls & butter

Seasonal Vegetables

Penne Marinara, Penne ala Vodka, Garlic Butter
or

Oven Roasted Potatoes, Rice Pilaf, loaded Mash

ENTREES -Choose 3 - \$31.95

Chicken Parmesan

Lemon Chicken Piccata

Chicken Marsala

Sausage & Peppers

Italian Style Meatballs

Sliced Pork Loin with

homestyle gravy,

Honey garlic Glazed or

BBQ Pulled Pork

Baked Cod with Lobster

Newburg Sauce

Baked Stuffed Sole

Seafood stuffing &

Newburg sauce

Grilled Salmon -

Sesame Teriyaki Glaze or with

a Dill Cream Sauce

\$175 room rental if under 30 guests

COFFEE STATION AND FINGER DESSERTS

Fresh Brewed Decaf, Regular Coffee and Tea

THE "EAGLE" BUFFET SELECTIONS

Fresh Garden or Caesar Salad

Fresh baked rolls & butter

Seasonal Vegetables

Penne Marinara, Penne ala Vodka, Garlic Butter
or
Oven Roasted Potatoes, Rice Pilaf or Loaded Mash

ENTREES -Choose 3 - \$35.95

Chicken Parmesan
Lemon Chicken Piccata
Chicken Teriyaki
Chicken Marsala

BBQ Beef Brisket
Sausage & Peppers
Italian Style Meatballs

Sliced Pork Loin with
Homestyle Gravy or Ginger
Glaze

Baked Cod with a Lobster
Newburg Sauce

Baked Stuffed Sole
Seafood stuffing, Newburg
sauce

Grilled Salmon:
Sesame Teriyaki Glaze
OR served with a Dill Cream
Sauce

COFFEE STATION AND FINGER DESSERTS
Fresh Brewed Decaf, Regular Coffee and Tea

\$175 room rental if under 30 guests

THE "HOLE IN ONE" BUFFET SELECTIONS

Fresh Garden or Caesar Salad

Fresh baked rolls & butter

Seasonal Vegetables

Penne Marinara, Penne ala Vodka, Garlic Butter

OR

Over Roasted Potatoes & Rice Pilaf or Loaded Mash

ENTREES -Choose 3- \$40.95

Chicken Parmesan

Creamy Lemon Chicken

Piccata

Chicken Teriyaki

Chicken Marsala

Sausage & Peppers

Sliced Pork Loin with

Homestyle Gravy or Ginger

Glazed

Stuffed Sole w/Lobster

Newburg sauce

Grilled Salmon -

Sesame Teriyaki glaze or with a Dill
Creme sauce

Steak Tips w/onions &
peppers

Chef Carved Prime Rib or
Beef Tenderloin

COFFEE STATION AND FINGER DESSERTS

Fresh Brewed Decaf, Regular Coffee and Tea

\$175 room rental if under 30 guests

Golf Outings & Tournaments

Tee Off

Morning Starter - \$8.50/pp

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

Eye Opener - \$11.50/pp

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

Between the Nines

priced for grab n go on the Course * not a sit down Meal

Boxed Lunch \$12.95/pp

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

Limited Cook-Out \$13.95/pp

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

Includes chips and a pickle, a bottled water.

Unlimited Cook-Out \$15.95/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 \$17.95/pp

All you can eat burgers and hot dogs served with lettuce, tomato, and onion. Choice of grilled chicken, BBQ Pulled pork 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 -\$275 per barrel



COCKTAIL HOUR PLATTERS

Assorted Cheese, Pepperoni & Cracker Platter	\$4.00/pp
Fruit Platter	\$5.00/pp
Vegetable & Dip Platter	\$5.00/pp
Vegetable, Pita and Hummus Platter	\$5.00/pp
Bruschetta Platter	\$4.00/pp
Caprese Skewers with Basil & Balsamic Glaze	\$4.00/pp

HOR D'OEUVRES

Price per 50 pieces

Pigs in a Blanket or Tator Tot Barrels w/ranch	\$70.00
Vegetable or Buffalo Chicken Spring Rolls	\$50.00
Shrimp Cocktail	MP
Grilled or BBQ Kielbasa	\$75.00
Swedish or Meatballs Marinara	\$62.50
Mediterranean or Seafood Stuffed Mushrooms	\$75.00
Spanakopita or Jalapeño Poppers	\$62.50
Bacon wrapped scallops	MP
Chicken Tenders or Chicken Wings	
Choose from Buffalo, BBQ or Bourbon Glaze	\$75.00
Raspberry Brie Puff	\$75.00
Mini Crab Cakes w/spicy remoulade	\$62.50



Cocktails

Champagne Punch \$3.75/pp per hour

Choice of traditional, Mimosa Pomegranate Punch, Tiffany Blue-berry Orange or Cran-raspberry

Bloody Mary or Mimosa Bar \$5.75pp per hour

3 Varieties for Mrs-Mosa or Mom-mosa Bar

Cash Bar - \$50 Bartender Fee – Running a tab is also available.

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

\$13.00 per person for the first hour

\$11.00 per person for the second hour

\$7 per person for 3rd hour

Open bar beer & wine – Includes house wines and domestic draft & bottles \$10.00 per person per hour

Drink Tickets - \$6 per ticket

Plated Dinner Menu

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	\$21.95	Chicken Piccata	\$25.50
Sliced Roasted Pork Loin	\$25.50	Stuffed Sole	\$25.50
Apricot Glazed Chicken	\$25.50	Baked Stuffed Shrimp	MP*
Chicken Marsala	\$25.50	14oz Prime Rib	\$33.95
Chicken Florentine	\$25.50	12oz NY Strip Steak	\$33.95
Encrusted Cod w/ a lemon butter Sauce	\$25.50	8oz Sliced Beef Tenderloin	\$37.95

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 3% service fee.**
****ANY EVENT UNDER 30 GUESTS WILL BE SUBJECT TO A \$175 FEE****
2. Returned checks are subject to penalties and additional fees. All deposits are non-refundable.
3. A guaranteed confirmation of attendance is required no less than five (5) business days before the event. Once given, the guaranteed number cannot be reduced. If this guarantee is not received, the original estimated number will be used, and Three Seasons Cafe cannot guarantee accommodations if the final count exceeds 5% of the original estimate. Total charges are based on actual head count of the guaranteed number, whichever is greater.
4. 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.
5. **7.35% sales tax as well as an 20% service fee will be added to the sales total.**
6. 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.
7. 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.
8. 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.
9. 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.
10. 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.
11. 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.
12. 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.