

2026

*Three Seasons View  
Banquet Facility*

*At Topstone Golf Course*

*520 Griffin Road, South Windsor, CT 06074*



*Managers*

*General Manager-Tracy Gray*

*Executive Chef -Andrew Goodsell*

*860-644-5077*

*860-212-8672 -Cell Phone*



## *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 \$35.00

price with tax & 20% gratuity

Seasonal Fruit Salad, Garden Salad or Caesar Salad  
Mini Muffins and Pastries OR Assorted Donut Holes & Mini Croissants  
Soft drinks, Coffee & Hot Tea

### Quiche or Frittata \*Please select two:

- \* Bacon Cheese Lorraine      \*Western -peppers, onions & ham
- \* Spinach and Swiss              \* Vegetarian \*
- \* Scrambled Eggs with Cheese & Scallions

### \*CHOOSE 2 FROM BELOW

Belgium Waffles topped w/ fresh berries,  
Vanilla & Cinnamon French Toast or Hash Browns

Add Bacon or Sausage \*Turkey option available- \$2

## Petite Tea Sandwiches

Please select two from the following:

1. Waldorf chicken salad w/lettuce and tomato served in wrap
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.

## Enhancements to the Brunch

### **EGGS BENEDICT OR BANANAS FOSTER FRENCH TOAST .....\$4.00**

**Classic Poached Egg on a toasted English muffin with Canadian Bacon drizzled with Hollandaise sauce. Vegetarian options available sub-Spinach or Smoked Salmon.**

**Classic French Toast topped with sauteed brown sugar, cinnamon, butter & banana liqueur sauce.. drizzled over fresh banana's**

**Pasta Primavera – Penne with fresh grilled vegetables tossed in a herb oil  
\$4.00/per person \*add grilled chicken \$7.00**

**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**

**\$100 ROOM RENTAL UNDER 50 - \$200 OVER 50 GUESTS**

**Choose From – 2 Entrees \$31.95 – 3 Entrees \$35.95**

**Chicken Parmesan**

**Chicken Francaise**

**Sliced Pork Loin w/homestyle  
Gravy or Creamy Dijon**

**Stuffed Sole w/Lobster  
Cream Sauce**

**Eggplant Parm or Rollatini**

**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**

**Oven Roasted or Mashed Potatoes, Rice Pilaf,  
Mac n Cheese or Cheese Tortellini**

## ENTREES -Choose 2 -\$29.95

Chicken Parmesan

Lemon Chicken Piccata

Chicken Teriyaki

Meatballs Marinara

Eggplant Rollatini

BBQ Pulled Pork

Sausage & Peppers

Stuffed Shells

Eggplant Parm

Encrusted Lemon Cod

### COFFEE AND FINGER DESSERTS

\$100 Room Rental -Under 50 \$200 over 50 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

**Mac n Cheese or Cheese Tortellini  
COFFEE & FRESH BAKED DESSERTS**

**ENTREES -Choose 3 - \$33.95**



**Chicken Parmesan  
Lemon Chicken Piccata  
Chicken Marsala**

**Sausage & Peppers  
Italian Style Meatballs**

**Sliced Pork Loin with homestyle  
gravy, or Creamy Dijon  
BBQ Pulled Pork**

**Stuffed Shells**

**Baked Cod with Lobster  
Newburg Sauce or Lem Butter**

**Baked Stuffed Sole  
Seafood stuffing &  
Newburg sauce**

**Grilled Salmon -  
Sesame Teriyaki Glaze or with a  
Dill Cream Sauce**

**Eggplant Parm or Rollatini**

**\*20 % tip & 7.35 tax**

**\*\$100 Room Rental under 50 ppl**



**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  
Mac and Cheese or Cheese Tortellini**

**ENTREES -Choose 3 - \$35.95**

**Chicken Parmesan**

**Lemon Chicken Piccata**

**Chicken Teriyaki**

**Chicken Marsala**

**Baked Cod with a Lobster  
Newburg Sauce or Lemon  
Butter**

**Baked Stuffed Sole Seafood  
stuffing, Newburg sauce**

**BBQ Beef Brisket**

**Sausage & Peppers**

**Grilled Salmon:**

**Sesame Teriyaki Glaze**

**OR served with Dill Cream**

**Italian Style Meatballs**

**Sauce**

**Sliced Pork Loin with**

**Homestyle Gravy or Creamy Dijon**

**Eggplant Rollatini or Parmesan**

**COFFEE STATION AND FINGER DESSERTS**

**\$100 room rental if under 50 guests \*over 50 -\$200**

## THE "HOLE IN ONE" BUFFET SELECTIONS

**Fresh Garden or Caesar Salad**

**Fresh baked rolls & butter**

**Seasonal Vegetables**

**Pick from one below – add 2 for \$1.50**

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

**Mac and Cheese or Cheese Tortellini**

**Over Roasted Potatoes & Rice Pilaf or Loaded Mash**

### ENTREES -Choose 3- \$41.95

**Chicken Parmesan**

**Creamy Lemon Chicken Piccata**

**Chicken Teriyaki**

**Chicken Marsala**

**Sausage & Peppers**

**Stuffed Sole w/Lobster**

**Newburg sauce**

**Grilled Salmon -**

**Sesame Teriyaki glaze or with a Dill  
Creme sauce**

**Sliced Pork Loin with**

**Homestyle Gravy or Creamy Dijon**

**Eggplant Parm or Rollatini**

**Grilled Steak Tips**

**w/onions & peppers**

**Chef Carved Prime Rib or**

**Beef Tenderloin w/Au jus**

## COFFEE STATION AND FINGER DESSERTS

\$100 room rental if under 50 - \$200 over 50 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 \$13.95/pp

Ham & Cheese or Turkey Breast sandwiches with chips & snack. Includes 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, bottled water.

Loaded Cook-Out \$16.95/pp

Cheeseburgers and hot dogs served with lettuce, tomato, and onion.

Special toppings – Chili, Cheddar Cheese, Sauerkraut & Bacon

Includes chips and a pickle, 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

## Hors d'oeuvres -Price per 50 Pieces

Buffalo Chicken Poppers or Arancini	\$50.00
Pigs in a Blanket or Tator Tot Barrels w/ranch	\$70.00
Vegetable or Buffalo Chicken Spring Rolls	\$50.00
Shrimp Cocktail	\$100.00
Grilled or BBQ Kielbasa	\$75.00

Swedish or Meatballs Marinara	\$62.50
Mediterranean or Seafood Stuffed Mushrooms	\$75.00
Spanakopita or Assorted Mini Quiche	\$62.50
Bacon wrapped scallops	\$75.00
Tenders or Wings 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 3<sup>rd</sup> hour

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



Drink Tickets - \$7 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**

<b>Vegetable Lasagna</b>	<b>\$21.95</b>	<b>Chicken Piccata</b>	<b>\$25.50</b>
<b>Sliced Roasted Pork Loin</b>	<b>\$25.50</b>	<b>Stuffed Sole</b>	<b>\$29.50</b>
<b>Apricot Glazed Chicken</b>	<b>\$25.50</b>	<b>Baked Stuffed Shrimp -4</b>	<b>\$34.95</b>

<b>Chicken Marsala</b>	<b>\$25.50</b>	<b>14oz Prime Rib</b>	<b>\$37.95</b>
<b>Chicken Florentine</b>	<b>\$25.50</b>	<b>12oz NY Strip Steak</b>	<b>\$37.95</b>
<b>Encrusted Cod w/ a lemon butter Sauce</b>	<b>\$25.50</b>	<b>8oz Sliced Beef Tenderloin</b>	<b>\$39.95</b>

**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.

