

Banquet Facility at Topstone Golf Course

Three Seasons Cafe 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 and sporting events. We will gladly do our best to accommodate any special needs you may have.

All of the food at Three Seasons Cafe 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 a seamless, unforgettable experience. Thank you for taking the time to consider Three Seasons for your special occasion. Please do not hesitate to contact us directly with any questions you may have.

Contact

Tracy Gray - Banquet Manager

Business: 860-644-5077

Cell: 860-212-8672

Email: ThreeSeasonsCafeCT@gmail.com

Brunch Menu: \$35.00 per person

*Price with tax and 20% gratuity

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

Quiche or Frittata - Choose Two:

- Bacon Cheese Loraine
- Spinach and Swiss
- Scrambled Eggs w/ Cheese and Scallions
- Peppers, Onions and Ham
- Vegetarian

Choose Two:

- Belgium Waffles topped w/ Fresh Berries
- Vanilla and Cinnamon French Toast or Hash Browns

*Add Bacon or Sausage (Turkey option available) - \$2.00 per person

Petite Tea Sandwiches - Choose Two:

- Waldorf Chicken Salad w/ Lettuce and Tomato served in wrap
- Roast Beef w/ Aloutte
- Honey Turkey w/ Sharp Cheddar and Apple
- Roasted Vegetable w/ Havarti
- Fresh Mozzarella with Vine Tomatoes, Basil and Balsamic Reduction

Enhancements to Brunch

- Eggs Benedict or Bananas Foster French Toast - \$4.00 per person
 - Classic Poached Egg on a toasted English Muffin with Canadian Bacon drizzled with Hollandaise sauce. Vegetarian options available. Sub for spinach or smoked salmon.
 - Classic French Toast topped with sauteed brown sugar, cinnamon, butter and banana liqueur sauce drizzled over fresh bananas.
- Pasta Primavera - \$4.00 per person
 - Penne with fresh grilled vegetables tossed in a herb oil. Add grilled chicken for \$7.00
- Chicken Piccata - \$5.50 per person
 - Lightly breaded fried chicken breast with white wine, lemon, capers, tomatoes and artichoke hearts.
- Crab Cakes - \$6.50 per person
 - Chefs home-made crab cakes topped with a spicy remoulade.
- Stuffed Sole - \$5.50 per person
 - Crab meat stuffed filet of sole topped with delicious lemon butter.

Shower Luncheon

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 and Finger Desserts

\$100 Room Rental under 50 - \$200 over 50 Guests

Choose From - 2 Entrees: \$31.95, 3 Entrees: \$35.95

- | | |
|---------------------------------|------------------------------------|
| • Chicken Parmesan | • Grilled Salmon w/ Teriyaki Glaze |
| • Chicken Francaise | or Dill Cream Sauce |
| • Sliced Pork Loin w/ Homestyle | • Encrusted Baked Cod with |
| Gravy or Creamy Dijon | Lemon Butter |
| • Stuffed Sole w/ Lobster Cream | • Penne Marinara, Penne ala |
| Sauce | Vodka or Pasta Primavera w/ |
| • Eggplant Parm or Rollatini | Herb Oil |

The “Par” Buffet

All Buffets include:

- Fresh Garden or Caesar Salad
- Fresh Baked Rolls & Butter
- Seasonal Vegetables
- Pick from one below - add 2 for extra \$1.50 per person
 - Penne Marinara, Penne ala Vodka, or Penne w/ Garlic Butter
 - Oven Roasted or Mashed Potatoes, Rice Pilaf, Mac n’ Cheese or Cheese Tortellini
- Coffee and Finger Desserts

\$100 Room Rental under 50 - \$200 over 50 Guests

Choose From - 2 Entrees \$29.95 per person

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|-------------------------|-----------------------|
| • Chicken Parmesan | • BBQ Pulled Prok |
| • Lemon Chicken Piccata | • Sausage & Peppers |
| • Chicken Teriyaki | • Stuffed Shells |
| • Meatballs Marinara | • Eggplant Parm |
| • Eggplant Rollatini | • Encrusted Lemon Cod |

The “Birdie” Buffet

All Buffets include:

- Fresh Garden or Caesar Salad
- Fresh Baked Rolls & Butter
- Seasonal Vegetables
- Pick from one below - add 2 for extra \$1.50 per person
 - Penne Marinara, Penne ala Vodka, or Penne w/ Garlic Butter
 - Oven Roasted or Mashed Potatoes, Rice Pilaf, Mac n’ Cheese or Cheese Tortellini
- Coffee and Finger Desserts

\$100 Room Rental under 50 - \$200 over 50 Guests

Choose From - 3 Entrees \$33.95 per person

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|---------------------------------|---------------------------------|
| • Chicken Parmesan | • Baked Cod with Lobster |
| • Lemon Chicken Piccata | Newberg Sauce or Lemon Butter |
| • Chicken Marsala | • Baked Stuffed Sole w/ Seafood |
| • Sausage & Peppers | Stuffing & Newburg Sauce |
| • Italian Style Meatballs | • Grilled Salmon w/ Sesame |
| • BBQ Pulled Pork | Teriyaki Glaze or Dill Cream |
| • Sliced Pork Loin w/ Homestyle | Sauce |
| Gravy or Creamy Dijon | • Eggplant Parm or Rollatini |
| • Stuffed Shells | |

The “Eagle” Buffet

All Buffets include:

- Fresh Garden or Caesar Salad
- Fresh Baked Rolls & Butter
- Seasonal Vegetables
- Pick from one below - add 2 for extra \$1.50 per person
 - Penne Marinara, Penne ala Vodka, or Penne w/ Garlic Butter
 - Oven Roasted Potatoes, Loaded Mash, Rice Pilaf, Mac n’ Cheese or Cheese Tortellini
- Coffee and Finger Desserts

\$100 Room Rental under 50 - \$200 over 50 Guests

Choose From - 3 Entrees \$35.95 per person

- | | |
|---------------------------------|----------------------------------|
| • Chicken Parmesan | • Baked Cod w/ a Lobster |
| • Lemon Chicken Piccata | Newburg Sauce or Lemon Butter |
| • Chicken Marsala | • Baked Stuffed Sole w/ Newburg |
| • Chicken Teriyaki | Sauce |
| • BBQ Beef Brisket | • Grilled Salmon w/ Sesame |
| • Sausage & Peppers | Teriyaki Glaze or Dill Cream |
| • Italian Style Meatballs | Sauce |
| • Sliced Pork Loin w/ Homestyle | • Eggplant Rollatini or Parmesan |
| Gravy or Creamy Dijon | |

The “Hole In One” Buffet

All Buffets include:

- Fresh Garden or Caesar Salad
- Fresh Baked Rolls & Butter
- Seasonal Vegetables
- Pick from one below - add 2 for extra \$1.50 per person
 - Penne Marinara, Penne ala Vodka, or Penne w/ Garlic Butter
 - Oven Roasted Potatoes, Loaded Mash, Rice Pilaf, Mac n’ Cheese or Cheese Tortellini
- Coffee and Finger Desserts

\$100 Room Rental under 50 - \$200 over 50 Guests

Choose From - 3 Entrees \$41.95 per person

- | | |
|---------------------------------|----------------------------------|
| • Chicken Parmesan | • Stuffed Sole w/ Lobster |
| • Lemon Chicken Piccata | Newburg Sauce |
| • Chicken Teriyaki | • Grilled Salmon w/ Sesame |
| • Chicken Marsala | Teriyaki Glaze or Dill Creme |
| • Sausage & Peppers | Sauce |
| • Sliced Pork Loin w/ Homestyle | • Grilled Steak Tips w/ Onions & |
| Gravy or Creamy Dijon | Peppers |
| • Eggplant Parm or Rollatini | • Chef Carved Prime Rib or Beef |
| | Tenderloin w/ Au Jus |

Golf Outings & Tournaments

Tee Off

*Breakfast options to get your special day started

- **Morning Starter** - \$8.50pp
 - Assorted pastries & muffins, fruit salad, juice, coffee and tea.
- **Eye Opener** - \$11.50pp
 - Breakfast sandwiches, fresh fruit, juice, coffee and tea.

Between the Nines

*Priced for grab-n-go on the course, NOT a sit-down meal.

- **Boxed Lunch** - \$13.95pp
 - Ham & Cheese or Turkey Breast sandwiches with chips & snack. Includes bottled water.
- **Limited Cook Out** - \$13.95pp
 - Two grilled items, burgers or hotdogs, served with lettuce, tomato and onion. Includes chips, a pickle and bottled water.
- **Loaded Cook Out** - \$16.95pp
 - Cheeseburgers and Hot Dogs served with lettuce, tomato and onion. Special toppings: Chili, Cheddar Cheese, Sauerkraut and Bacon. Includes chips, a pickle and bottled water.
- **Championship Cook Out** - \$17.95pp
 - 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, a pickle and bottled water.

- **Draft Service**- \$225 per barrel
 - Budweiser
 - Bud Light
 - Coors Light
 - Miller Lite
 - Yuengling Lager
- **Premium Draft Service** - \$275 per barrel
 - Sam Adams Boston Lager
 - Stella Artois
 - Blue Moon
 - Signature “Hopston” IPA

Cocktail Hour Platters

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

Hors D'oeuvres

Buffalo Chicken Poppers or Arancini	\$50.00
Pigs in a Blanket or Tater Tot Barrels w/ Ranch	\$70.00
Vegetable or Buffalo Chicken Spring Rolls	\$50.00
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
Shrimp Cocktail	\$100.00

*****Prices are for 50 Pieces*****

Cocktails

Champagne Punch - \$3.75/pp per hour

- Choice of traditional, Mimosa Pomegranate Punch, Tiffany Blueberry, Orange or Cran-Raspbery

Bloody Mary or Mimosa bar - \$5.75/pp per hour

- 3 varieties for 'Mrs-Mosa' or 'Mom-mosa' Bar

Open Bar (Beer & Wine) - \$10.00/pp per hour

- Includes house wines and domestic draft/bottled beers.

Open Bar Premium

- Includes house wines, draft beers, bottled beers and mixed drinks.

Includes call liquors, but not top shelf selections.

- \$13.00/pp for the first hour
- \$11.00/pp for the second hour
- \$7.00/pp for the third hour

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

Drink Tickets - \$7.00 per ticket

- Purchase a batch of drink tickets to hand out to your guests.
Redeems for one draft/bottled domestic beer, house wine or call liquor mixed-drink.

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
Sliced Roasted Pork Loin	\$25.50
Apricot Glazed Chicken	\$25.50
Chicken Piccata	\$25.50
Stuffed Sole	\$29.50
Baked Stuffed Shrimp	\$34.95
Chicken Marsala	\$25.50
14oz Prime Rib	\$37.95
Chicken Florentine	\$25.50
12oz NY Strip Steak	\$37.95
Encrusted Cod w/ Lemon Butter	\$25.50
8oz Sliced Beef Tenderloin	\$39.95

Also Includes:

- 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.
2. ****ANY EVENT UNDER 30 GUESTS WILL BE SUBJECT TO A \$175 FEE****
3. Returned checks are subject to penalties and additional fees. All deposits are non-refundable.
4. 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.
5. 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.
6. 7.35% sales tax as well as an 20% service fee will be added to the sales total.
7. 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.
8. 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.
9. 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.
10. 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.
11. 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.
12. 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.
13. 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.