

HOURS OF OPERATION

GATES OPEN AT 7 A.M. ON SUNDAY, JUNE 24

VENUE

Coffee Service & Breakfast: 8:30 a.m. - 12 p.m.

Lunch Service: 12 p.m. – 3 p.m. **Afternoon Fare:** 3 p.m. – End of play **Bar Service:** 11:00 a.m. – End of play

WILL CALL HOURS

 Monday: 7 a.m. - 6 p.m.
 Friday: 6 a.m. - 7 p.m.

 Tuesday: 7 a.m. - 6 p.m.
 Saturday: 7 a.m. - 7 p.m.

 Wednesday: 4:30 a.m. - 6 p.m.
 Sunday: 7 a.m. - 4 p.m.

Thursday: 6 a.m. – 6 p.m.

WILL CALL PHONE NUMBER: (860) 337-7111

SPECIAL EVENTS I JUNE 24

- Travelers Championship Final Round
- Closing Ceremony

For a full list of our special events, visit www.TravelersChampionship.com

GUEST INFORMATION

TICKET POLICY

Please be prepared to present your ticket both at the gate and at the entrance to your venue. Once you arrive at Aetna Greenside Club you will receive a corresponding wristband. Both the appropriate ticket and wristband will be required for re-entry into the venue.

AGE REQUIREMENT

All guests ages 3 and over must have a credential to enter into a venue. All children are required to be supervised and accompanied by a parent or guardian at all times. Children are not to be left unsupervised. Find your Executive Committee Volunteer if you need to purchase additional tickets.

RESTROOMS

Portable restroom facilities will be available exclusively to Aetna Greenside Club ticket holders.

TOURNAMENT NEWS

Sign-up to stay up-to-date on tournament news including player field updates, special events and more!

www.travelerschampionship.com/e-mail-sign-up/

HELPFUL LINKS

DIRECTIONS & PARKING

www.travelerschampionship.com/directions-parking/

FREQUENTLY ASKED QUESTIONS

www.travelerschampionship.com/fags/

ON-COURSE POLICIES

http://travelerschampionship.com/on-course-policies/

COURSE MAP

http://travelerschampionship.com/course-map/

SUNDAY, BACK YARD PARTY

BREAKFAST

Fruit Tray

Cantaloupe / Honeydew / Grapes / Strawberries / Pineapple / Watermelon

Paetries

Muffins / Doughnuts / Bagels / White & Wheat Bread with Peanut Butter, Jelly, Butter, Cream Cheese

Yogurt Cups / Cereals / Instant Oatmeal / Dried Fruits / Brown Sugar

Breakfast Egg Bake

Cheddar Cheese / Ham / Roasted Peppers

Bacon

Pancakes with Maple Syrup

Chilled Juices / Regular Coffee / Decaf Coffee / Hot Tea

SUNDAY COUNTRY PICNIC

Homestyle Fried Buttermilk Chicken Sandwiches

House-Made Pickles / Applewood Smoked Bacon / Spicy Buttermilk Ranch Dressing

Cabernet Braised Beef Short Ribs

Red Wine Marinated and Slow Cooked / Horseradish Sauce / Balsamic Onion / Mini Ciabatta Rolls

ACCOMPANIMENTS

Summer Garden Vegetables with Red Quinoa

Roasted Cauliflower / Sweet Corn / Baby Zucchini / Beans / Vine Ripe Cherry Heirloom Tomatoes / Apricot Chardonnay Vinaigrette

Greek Salad

Romaine Lettuce / Tomatoes / Red Onions / Kalamata Olives / Cucumbers / Crumbled Feta Cheese / Marjoram / Red Wine Vinaigrette

DESSERTS

Boston Crème Mini Cupcakes / Magic Meltaway Bars

AFTERNOON SNACKS

Spinach & Artichoke Dip

Baby Spinach / Artichokes / Water Chestnuts / Parmesan Cheese / Crispy Pita Chips

Brisket Sliders

Hot & Spicy BBQ Sauce

Salsa and Guacamole Station

Pico de Gallo / Guacamole / Red Green Salsa / Corn Tortilla Chips

Farmers Fresh Crudité

Buttermilk Ranch Dip

Fresh Baked Chocolate Chip Cookies

