



TRAVELERS CHAMPIONSHIP

AETNA GREENSIDE CLUB QUICK FACTS WEDNESDAY, JUNE 20



HOURS OF OPERATION

GATES OPEN AT 6 A.M. ON WEDNESDAY, JUNE 20

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 | JUNE 20

- Travelers Celebrity Pro-Am
- Military Caddie Program presented by Trinity Health Of New England
- Farmington Bank Celebrity Mini Golf Tournament
- Off-Site Pro-Am at Wethersfield Country Club

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/faqs/

ON-COURSE POLICIES

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

COURSE MAP

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

WEDNESDAY, TACO BAR

BREAKFAST

Fruit Tray

Cantaloupe / Honeydew / Grapes / Strawberries / Pineapple / Watermelon

Pastries

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

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

Egg Bake

Mushrooms / Onions / Peppers

Country Ham

Oven Baked Potatoes

Chilled Juices / Regular Coffee / Decaf Coffee / Hot Tea

TACO BAR

Tequila – Grilled Florida Orange Mahi Mahi Tacos

Mango Relish / Slow Burn Chipotle Sauce / Flour or Corn Tortillas

Braised Barbacoa Beef Tacos

Monterey Jack Cheese / Pickled Red Onions / Flour or Corn Tortillas / Fresh Limes

Ranch Beans and Cilantro Rice

ACCOMPANIMENTS

Guacamole Bar

Fresh Made Guacamole / Fire-Roasted Salsa Fresca / Salsa Verde / Fresh Fried Tortillas

Rotisserie Chicken Taqueria Salad

Baby Romaine / Arugula / Roasted Corn / Radishes / Applewood Bacon / Jack Cheese Tortilla Chips / Chipotle Honey Vinaigrette

Summer Grilled Elotes Corn + Cilantro Butter

DESSERTS

Brownies / Red Velvet Cupcakes

AFTERNOON SNACKS

Chicken Sliders

Pulled Chicken / Buffalo Sauce / Mini Potato Rolls / Blue Cheese Crumbles / Celery Slaw

Spicy Jam Meatballs

Sriracha / Chili Sauce / Strawberry Jam

Farmers Fresh Crudité

Buttermilk Ranch Dip

Potato Chips and Dill Dip

Fresh Baked Chocolate Chip Cookies

