

HOURS OF OPERATION

GATES OPEN AT 6 A.M. ON FRIDAY, JUNE 21

VENUE

Breakfast: 10 a.m. - 11:15 a.m.

Lunch: 11:30 a.m. – 2:30 p.m. (Food Transition from 2:30 p.m. - 3 p.m.)

Snacks: 3 p.m. – End of play

Bar Service: 11 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 21

- · Travelers Championship Second Round
- · Concert Series

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 the 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

http://travelerschampionship.com/directions-parking/

A-Z FAN GUIDE

http://.travelerschampionship.com/faqs/

ON-COURSE POLICIES

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

COURSE MAP

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

FRIDAY BARBECUE FESTIVAL

BREAKFAST

Fresh Market Fruit Platter

Croissants - Butter, Assorted Jams, Nutella

Whole Fruit - Apples, Bananas

Assorted Fruit Juice

Coffee and Tea Service - Freshly Brewed Regular, Decaf and Assorted Teas

LUNCH

Entrees

BEAR'S Pit-Smoked Beef Brisket

BEAR'S Pulled Pork

BEAR'S Pulled Chicken

BEAR'S BBQ Sauce

Butter Pickles

Soft Rolls

Bourbon Baked Beans

Pimento Mac & Cheese

Accompaniments

Fresh Produce Chop Chop Salad Bar - Chipotle Flank Steak, Little Gem Lettuce, Baby Lettuce Blend, Baby Kale, Grape Tomatoes, Cous Cous, Cauliflower, Roasted Beets, Baby Cucumbers, Carrots, Egg, Chickpeas, Kalamata Olives, Feta, Blue Cheese, Buttermilk Ranch, Citrus Vinaigrette, Balsamic, Extra-Virgin Olive Oil and Aged Balsamic

Coleslaw - Carrot, Red Cabbage, Celery, Green Onions, Creamy Slaw Dressing

Tri-Color Potato Salad - Sweet, Golden, and Purple Potatoes, Sweet Peppers, Roasted Corn, Spiced Dressing

Dessert

Mini Cheesecake Bites Blondies

AFTERNOON SNACKS

Chicken Wings - Buffalo Sauce, Blue Cheese Dressing, Buttermilk Ranch, Carrots, Celery Sticks

Reuben Sliders - Corned Beef, Thousand Island, Swiss Cheese, Butter Pickles

Mini Hot Dog Bar - Relish, Crispy Onions, Mustard, Ketchup

Farmers Fresh Crudité - Pimento Cheese Dip, Crackers

Grab n' Go Snacks - Bags of Chips, Pretzels and Trail Mix

Chocolate Chip Cookies

