

HOURS OF OPERATION

GATES OPEN AT 7 A.M. ON SATURDAY, JUNE 22

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 22

- · Travelers Championship Third Round
- · Concert Series
- · Volunteer Party presented by Hartford HealthCare

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/



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

Lobster Roll - Maine Lobster Salad, Bibb Lettuce, Mini Lobster Roll

Braised Short Ribs - Buttered Red Mashed Potatoes, Cabernet Mushroom Sauce

Chicken Salad Club Sandwich - Roasted Chicken, Grape Tomatoes, Celery, Croutons, Creamy Basil Dressing

Mini Hoagies - Hand Crafted Cured Meats, Capicola, Salami, Black Forest Ham, Aged Provolone, Tomatoes, Shredded Lettuce, Giardininera, Red Wine Vinegar and Olive Oil

Accompaniments

Fresh Produce Chop Salad Bar - Cedar Plank Salmon, 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

Cavatappi Salad - Blistered Heirloom Cherry Tomatoes, Ciliengini Mozzarella, Celery, Garden Basil with Red Wine Vinaigrette

Beets and Blue - Roasted Beets, Mixed Greens, Honey Crisp Apples, Candied Walnuts, Dried Cranberries Balsamic Dressing, Blue Cheese Crumbles (Served on the Side)

Dessert

Pound Cake - Strawberry Compote, Whipped Cream **Lemon Bars**

AFTERNOON SNACKS

Beef Chili Slider Bar - House Chili, Sour Cream, Crispy Onions, Jack Cheese, Slider Buns **Baked Buffalo Chicken Dip -** Pita Chips

Hummus and Vegetables - Traditional Chickpea with Lemon, Assorted Fresh Vegetables, Naan Bread **Farmers Fresh Crudité -** Buttermilk Ranch Dip, Kettle Chips

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

Chocolate Chip Cookies

