# AETNA GREENSIDE CLUB QUICK FACTS SUNDAY, JUNE 23



### HOURS OF OPERATION

GATES OPEN AT 7 A.M. ON SUNDAY, JUNE 23

#### 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. Tuesday: 7 a.m. – 6 p.m. Wednesday: 4:30 a.m. – 6 p.m. Thursday: 6 a.m. – 6 p.m. Friday: 6 a.m. – 7 p.m. Saturday: 7 a.m. – 7 p.m. Sunday: 7 a.m. – 4 p.m.

WILL CALL PHONE NUMBER: (860) 337-7111

## **SPECIAL EVENTS | JUNE 23**

- 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 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/

# SUNDAY BACKYARD PARTY

# 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**

Buffalo Pulled Chicken Sandwiches - Ranch Dressing, Soft Buns Mini Steak Burger with Local Cheddar - Grilled Burgers, Mustard, Ketchup, Crispy Onions, Slider Buns New York Pastrami - Assorted Mustards, Pickle Spears, Swiss Cheese, Rye Bread Thai Noodle Salad With Shrimp - Pea Pods, Carrots, Red Peppers, Basil and Asian Vinaigrette

### Accompaniments

**Fresh Produce Chop Chop Salad Bar** - Citrus Herb Chicken, 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

Mediterranean Vegetable Red Quinoa Salad - Roasted Carrots, Yellow Squash, Red Bell Peppers, Yellow Bell Peppers, Green Bell Peppers, Zucchini, Yellow Onions, Green Beans, Red Quinoa, Greek Vinaigrette

Summer Peach Salad - Baby Greens, Roasted Peaches, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

### Dessert

Miniature Cupcakes Chocolate Brownie Bites

## **AFTERNOON SNACKS**

Turkey Gruyère Cheese Slider - Cranberry Mayonnaise Crab Cake Slider - Asian Slaw, Basil Aioli Local Charcuterie Cheese Board - Salami, Capicola, Pickles, Assorted Cheeses, Grain Mustard, Crostini Farmers Fresh Crudité - Buttermilk Ranch Dip, Kettle Chips Grab n' Go Snacks - Bags of Chips, Pretzels and Trail Mix Chocolate Chip Cookies

