

 **PUTT
TOGETHER.**



Puttshack **EVENT PLANNING GUIDE**



AT PUTTSHACK, WE'RE ALL ABOUT BRINGING PEOPLE TOGETHER.

We have reimagined social entertainment for all generations and are the universal answer to the question “where should we get together?”! Whether celebrating a social or corporate event, we’ve got an expert sales team here to help plan.

Our game faces are on, bar stocked, and kitchen is fired up...we’re ready for you!

Every event includes:

- 1 Game of 9-Hole Mini Golf
- Reserved Area/Seating
- Choice of Menu
- Event Ambassador Team

What to expect:

Your Sales Manager will handle the details leading up to, and on the day of, your event. We’ll kick things off in your reserved space, where you and your party will be greeted by your event team.

- This area is yours for the duration of your event!
- Food will be served the first hour of your event, but is not permitted on the course.
- Not to worry, drinks will be served both on and off the course and available for the entirety of your event.
- When it’s time to play mini golf, your party will break out into groups of up to 6 guests.
- Your Sales Manager can help pre-select teams or we can randomize groups for those not as competitive!

Too good to be true? We thought you’d say that! The next few pages cover our food and beverage offerings to ensure your guests are satisfied!

Applicable taxes & service fees not included. Minimum revenue spends may be required. Additional restrictions may apply.



EASY AS 1, 2, 3!

From first sip to the very last bite, our guests are on a journey of upscale flavors. Puttshack's menu has dietary-inclusive options that please everyone. Whether you're looking to channel your adventurous side, craving an upscale twist on familiar flavors, or are wanting something more nostalgic, our food & drink menu has it all! We make building your perfect event as easy as 1, 2, 3...

1 PICK YOUR MENU

With a variety of menus to choose from, plus selections to add-on, we've got something for everyone.

Packages will be replenished for the first hour of your event.

2 FEELING EXTRA?

Satisfy big appetites, food preferences or sweet tooths with select platters.

Platters are priced for 12 guests and not replenished.

3 PICK YOUR DRINKS

Choose your beverage package, with unlimited drinks for two hours. Or, opt for drink tickets, a hosted bar or cash bar if you'd prefer.



1 PICK YOUR MENU

What better way to get the party started than with our globally-inspired menu!

We already know you'll crave seconds, so food will be replenished for the first hour of the event. We have to make sure you're fueled up for the big game, of course!

CONNOISSEUR

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$65 PER GUEST

COCONUT BREADED SHRIMP **DF**

Butterflied panko shrimp, sweet chili dipping sauce

ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

MEDITERRANEAN LAMB SKEWERS* **GF**

Seven-spiced lamb skewers, peri-peri drizzle, minted yogurt dipping sauce

FALAFEL CAKES **VG • GF • N • DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

KOREAN BBQ PORK BAO BUNS **N • DF**

Steamed Asian buns, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds

CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

ASIAN CHOPPED SALAD **VG • GF • N • DF**

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

DESSERTS

POWDERED SUGARED BEIGNETS **V**

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces



ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Connoisseur package and are replenished for the first hour.

\$6 PER GUEST SELECTION

CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

\$5 PER GUEST SELECTION

CHEESEBURGER SLIDERS

Angus beef patties, American cheese, signature sauce, brioche buns

\$4 PER GUEST SELECTIONS

SOUTHWEST CHICKEN QUESADILLA

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri

BUFFALO CHICKEN DIP **GF**

Cayenne hot cream cheese & fire braised chicken dip, house chip medley

MOJO VEGGIE TACOS **VG • DF • GF available**

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

BACON JALAPEÑO TATER TOTS **GF**

Jalapeño & poblano cheese sauce topped tater tots, pecanwood bacon, buttermilk ranch

\$3 PER GUEST SELECTION

LEBANESE HUMMUS **VG • N • GF available**

Housemade hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

\$2 PER GUEST SELECTION

BRUSSELS SPROUTS **VG • GF • DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze

V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS | GF = GLUTEN-FRIENDLY | DF = DAIRY FREE

Please inform your server if a person in your party has a food allergy.

We prepare & serve products that contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy & wheat. Regular kitchen operations involve shared cooking and preparation areas & food variation may occur. For these reasons we cannot guarantee that any menu item will be completely free of allergens. *These items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



1 PICK YOUR MENU

What better way to get the party started than with our globally-inspired menu!

We already know you'll crave seconds, so food will be replenished for the first hour of the event. We have to make sure you're fueled up for the big game, of course!

ADVENTURER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$56 PER GUEST

ASIAN CHOPPED SALAD **VG • GF • N • DF**

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

BUFFALO CHICKEN DIP **GF**

Cayenne hot cream cheese & fire braised chicken dip, house chip medley

BANG BANG SHRIMP **N • DF**

Lightly breaded popcorn shrimp, spicy Asian glaze, toasted sesame seeds

HOT ITALIAN FLATBREAD

Italian sausage, premium pepperoni, mozzarella, hot giardiniera peppers

MAKE IT VEGETARIAN by substituting with margherita flatbread

BBQ BACON CHEESEBURGER SLIDERS*

Angus beef patties, cheddar cheese, pecanwood bacon, BBQ sauce, brioche buns

SOUTHWEST CHICKEN QUESADILLAS

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri



ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Adventurer package and are replenished for the first hour.

\$6 PER GUEST SELECTION

CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

\$5 PER GUEST SELECTION

ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

\$4 PER GUEST SELECTIONS

MOJO VEGGIE TACOS **VG • DF • GF available**

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

BACON JALAPEÑO TOTS **GF**

Jalapeño & poblano cheese sauce topped tater tots, pecanwood bacon, buttermilk ranch

\$3 PER GUEST SELECTIONS

FALAFEL CAKES **VG • GF • N • DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

LEBANESE HUMMUS **VG • N • GF available**

Housemade hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

\$2 PER GUEST SELECTION

BRUSSELS SPROUTS **VG • GF • DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze

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1 PICK YOUR MENU

What better way to get the party started than with our globally-inspired menu!

We already know you'll crave seconds, so food will be replenished for the first hour of the event. We have to make sure you're fueled up for the big game, of course!

SAMPLER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$45 PER GUEST

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF**

House-made onion dip, house chip medley

CHEESEBURGER SLIDERS*

Angus beef patties, American cheese, signature sauce, brioche buns

CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

BBQ CHICKEN FLATBREAD

House marinated chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, San Marzano tomato sauce, buttermilk ranch

MAKE IT VEGETARIAN by substituting with margherita flatbread

BACON JALAPEÑO TATER TOTS* **GF**

Jalapeño & poblano cheese sauce topped tater tots, pecanwood bacon, buttermilk ranch



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ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Sampler package and are replenished for the first hour.

\$6 PER GUEST SELECTION

CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

\$5 PER GUEST SELECTION

ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

\$4 PER GUEST SELECTIONS

SOUTHWEST CHICKEN QUESADILLA

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri

BUFFALO CHICKEN DIP **GF**

Cayenne hot cream cheese & fire braised chicken dip, house chip medley

MOJO VEGGIE TACOS **VG • DF • GF available**

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

\$3 PER GUEST SELECTIONS

FALAFEL CAKES **VG • GF • N • DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

LEBANESE HUMMUS **VG • N • GF available**

House-made hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

\$2 PER GUEST SELECTION

BRUSSELS SPROUTS **VG • GF • DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze



2 PLUS UP WITH PLATTERS

Our platters are designed to compliment your packages, and are not available a la carte. Pricing is per platter, and each platter serves 12 guests. Platters are not replenished.

KOREAN BBQ PORK BAO BUNS **N • DF** | \$40

Steamed Asian buns, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds

BBQ BACON CHEESEBURGER SLIDERS* | \$42

Angus beef patties, cheddar cheese, pecanwood bacon, BBQ sauce, toasted brioche buns

BANG BANG SHRIMP* **N • DF** | \$42

Lightly breaded popcorn shrimp, spicy Asian glaze, toasted sesame seeds

CLASSIC CAESAR SALAD | \$26

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

COCONUT BREADED SHRIMP* **DF** | \$44

Butterflied panko shrimp, sweet chili dipping sauce

THAI FRIED CHICKEN BITES **N • DF** | \$44

Thai-marinated fried chicken bites, Asian sweet chili & sesame glaze

MEDITERRANEAN LAMB SKEWERS* **GF** | \$56

Seven-spiced lamb skewers, peri-peri drizzle, minted yogurt dipping sauce
ONLY AVAILABLE IN CERTAIN VENUES

PERSIAN CHICKEN SKEWERS **GF** | \$55

Grilled saffron marinated chicken, spicy cilantro yogurt
ONLY AVAILABLE IN CERTAIN VENUES

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF** | \$28

House-made onion dip, house chip medley

MARYLAND CRAB DIP | \$48

Hot crab, spinach & artichoke dip, house chip medley

ASIAN CHOPPED SALAD **VG • GF • N • DF** | \$30

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

ATLANTA HOT MUSHROOM SLIDERS **VG • DF** | \$40

Cayenne brushed fried mushroom, chipotle aioli, rainbow slaw, NorthStar pickles, pretzel buns

KOREAN BBQ JACKFRUIT BAO BUNS **VG • N • DF** | \$40

Korean BBQ jackfruit, steamed Asian buns, vegan mayo, radish & fennel slaw, sesame seeds

CAPRESE SKEWERS **V • GF** | \$28

Mozzarella, grape tomato, fresh basil, balsamic glaze

DESSERTS

CHOCOLATE DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made double chocolate mousse

STRAWBERRY DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made strawberry mousse

CHOCOLATE BROWNIE BITES **GF** | \$32

Honduran chocolate brownie bites dusted with powdered sugar

POWDERED SUGARED BEIGNETS **V** | \$30 PP

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces

FRENCH MACARONS **V • N • GF** | \$32

Assorted selection of light & delicate almond meringue sandwiches

FRESH FRUIT SKEWERS **VG • GF • DF** | \$32

Seasonal fresh fruit kebabs

DESSERT STATION | \$20 PP

Assorted selection including Strawberry Dessert Shooters **V • GF**, Chocolate Brownie Bites **GF**, Fresh Fruit Skewers **V • GF • DF**, French Macarons **V • N • GF**

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3 PICK YOUR DRINK PACKAGE

What're we drinking? You choose the beverage package, and we'll mix things up! All beverage packages are unlimited for 2 hours and include soda, coffee and tea. Doubles, shots, shooters and specialty cocktails are not included. Drink tickets, hosted and cash bars available upon request.

WINE & BEER

\$30 PER GUEST

WINE

Seaglass Chardonnay
Sea Pearl Sauvignon Blanc*
Schmitt Söhne Riesling
The Wines of Francis Ford Coppola
Cabernet Sauvignon

BEER & BEYOND

Domestic Beers
(Bottles & Cans, Drafts)
Truly Hard Seltzer (Cans)
N/A Beers (Bottles & Cans)

PREMIUM

INCLUDES CALL PACKAGE OPTIONS

\$50 PER GUEST

SPIRITS

Tito's Handmade Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Tanqueray No.10 Gin
Patron Silver Tequila
Templeton Rye Whiskey
Crown Royal Canadian Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Label
Hennessy Cognac

WINE

Coppola Diamond
Collection Rosé of
Pinot Noir
Sofia Sparkling Brut
Rosé
Maschio Prosecco
Brut *
The Wines of Francis
Coppola Chardonnay
Kim Crawford
Sauvignon Blanc
Maso Canali
Pinot Grigio

Seaglass Pinot Noir
Hahn GSM Rhône
Blend*
Joel Gott 815
Cabernet Sauvignon
The Wines of
Francis Coppola
Cabernet Sauvignon

BEER & BEYOND

Local Rotating Draft
Craft Beer (Bottles & Cans)

CALL

INCLUDES WINE & BEER PACKAGE OPTIONS \$40 PER GUEST

SPIRITS

Zero Proof Cocktails
Helix 7 Vodka
Askur Yggdrasil 45 Gin
Campo Bravo
Plata Tequila*

Bacardi Silver
Bacardi Gold
Captain Morgan
Jim Beam Black Label
Jack Daniels

BEER & BEYOND

High Noon (Cans)

ZERO PROOF

\$28 PER GUEST

ZERO PROOF COCKTAILS

N/A Spritz
H2NO Ranch Water
Cotton Candy Crush
Passion Fruit Lemonade

BEER & BEYOND

N/A Beers (Bottles & Cans)
HOP WTR Red
Ruby Grapefruit
Red Bull

*SUBSTITUTED WITH SIMILAR ITEM IN PITTSBURGH AND PHILADELPHIA VENUES

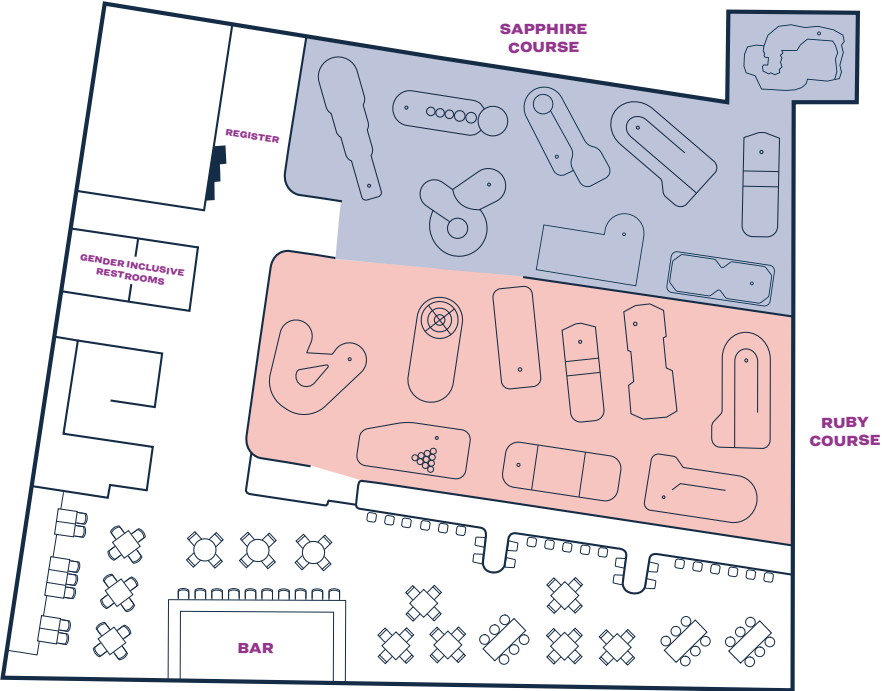


VENUE MAP

LEVEL 1



LEVEL 2



AMBER COURSE

Puttshack



INQUIRE HERE

Or call **404-961-1387**

The Interlock

1115 Howell Mill Rd.
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