

# Puttshack 2026 holiday party 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:

- Reserved Semi-Private Area
- 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...

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1

### *pick your menu*

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

2

### *feeling extra?*

Satisfy big appetites, food preferences or sweet teeth with select add-ons.

3

### *pick your drinks*

Choose your beverage package and whether you would like to include an N/A option, with unlimited drinks for two hours. Or, opt for drink tickets, a hosted bar or cash bar if you'd prefer.



# 1 CHOOSE YOUR MENU

## jolly jubilee

Need a few adjustments? Our sales team is happy to discuss available substitutions and customization options to help make the menu work for your group

### MONTEREY JACK FONDUE **v**

creamy monterey jack cheese fondue served with assorted gourmet vegetables and house-made crispy potatoes for dipping

### CLASSIC CAESAR SALAD

crisp romaine lettuce tossed with creamy caesar dressing, parmesan cheese, and herbed crouton crumbles

### CAVATAPPI ALFREDO **v** • ASK TO MAKE IT **GF**

cavatappi pasta tossed in a rich and creamy alfredo sauce, finished with shaved parmesan

### MARGHERITA FLATBREAD **v**

fresh mozzarella, roasted cherry tomatoes, basil, parmesan, and dressed arugula atop a crisp flatbread, finished with olive oil

### GRILLED CHICKEN SLIDERS

grilled chicken topped with lemon aioli, roasted tomatoes, and dressed arugula on a soft brioche bun

### ROASTED SWEET POTATOES **v** • **VGO** • **GF**

crispy spice-rubbed sweet potatoes topped with whipped feta and a drizzle of honey

*\* mini golf purchase required for all guests  
Ask your sales team about private course buyouts*

**V = VEGETARIAN | VG = VEGAN | VGO = VEGAN OPTIONAL | N = NUTS/SEEDS | GF = GLUTEN-FRIENDLY**

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 CHOOSE YOUR MENU

## *the sleigh soirée*

Need a few adjustments? Our sales team is happy to discuss available substitutions and customization options to help make the menu work for your group

### **MONTEREY JACK FONDUE** **V**

creamy monterey jack cheese fondue served with assorted gourmet vegetables and house-made crispy potatoes for dipping

### **HARVEST SALAD** **V • VGO • GF**

mixed greens tossed in a citrus vinaigrette with roasted sweet potatoes, cranberries, feta, and crispy pepitas

### **ITALIAN SAUSAGE FLATBREAD**

mozzarella, provolone, italian sausage, parmesan, basil

### **PRIME RIB SLIDERS**

salt and herb crusted prime rib topped with creamy horseradish sauce on a soft brioche bun

### **SAUTÉED CHICKEN WITH SAUSAGE AND PEPPERS** **GF**

sautéed chicken breast, sliced italian sausage with san marzano tomatoes, roasted peppers, and onions

### **GRILLED CARROTS** **V • VGO • GF**

chargrilled rainbow carrots topped with herbed buttermilk dressing, fresh herbs, green onion, and toasted grains

### **ROASTED SWEET POTATOES** **V • VGO • GF**

crispy spice-rubbed sweet potatoes topped with whipped feta and a drizzle of honey

### **MINI DESSERT ASSORTMENT** **V • N**

an assortment of lemon tarts, operas, raspberry tarts, coffee eclairs, chocolate eclairs, tangerine tarts, pistachio squares, hazelnut choux, and chocolate tarts

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## 2 HOLIDAY ADD-ON STATIONS

### *salt and herb crusted prime rib carving station*

hand-carved, salt and herb crusted prime rib served with au jus and creamy horseradish sauce, accompanied by assorted dinner rolls and whipped butter staffed by our culinary team

### *dessert station*

Includes our

#### **MINI CHURRO DIPPERS** v

cinnamon sugared churros, fresh strawberries & blueberries, whipped cream, mexican chocolate sauce

and your choice of 3 from the following:

#### **BIRTHDAY CAKE MILK BAR TRUFFLES** v

vanilla confetti cake mixed with vanilla milk, covered in a white chocolate shell, and rolled in rainbow-sprinkled "b'day" sand

#### **CHOCOLATE CHIP CAKE MILK BAR TRUFFLES** v

buttery, vanilla cake studded with mini chocolate chips, coated in chocolate, and rolled in chocolate cookie sand

#### **BAKLAVA** v • VG • N

layers of crispy, flaky phyllo pastry filled with an extra-large portion of walnuts

#### **BROWNIE BITES** v • GF

rich, fudgy brownie bites with a decadent chocolate flavor and the subtle crunch of chocolate chips

#### **ASSORTED DAVID'S COOKIES** v

an assortment of gourmet sugar cookies, classic chocolate chip cookies, and hearty oatmeal raisin cookies, baked fresh with homemade flavor

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# 3 PICK YOUR DRINK PACKAGE

What are we drinking? You choose the beverage package, and we'll mix things up! All beverage packages are unlimited for 2 or 3 hours. Doubles, shots, shooters and specialty cocktails are not included. Drink tickets, hosted and cash bars available upon request.

## wine & beer

### WINE

Selection of House Red & White Wines

### BEER & BEYOND

Domestic Beers (Bottles & Cans, Drafts)  
N/A Beers (Bottles & Cans)  
Sun Cruiser (Cans)

## premium

INCLUDES CALL PACKAGE OPTIONS

### SPIRITS

Titos Handmade Vodka  
Grey Goose Vodka  
Hendricks Gin  
Tanqueray No. Ten  
Crown Royal Canadian Whiskey  
Woodford Reserve Double Oaked  
Patron Silver Tequila

### WINE

Wairau River Sauvignon Blanc  
Kali Hart Chardonnay  
Bertrand Gris Blanc Rose  
Roth Cabernet Sauvignon  
Decoy by Duckhorn, Red Blend

### BEER & BEYOND

Local Rotating Draft  
Craft Beer (Bottles & Cans)

### COCKTAILS

Espresso Martini  
Pomegranate Cosmopolitan  
G.O.A.T Margarita  
Puttshack Barrel Pick Old Fashioned

## call

INCLUDES ZERO PROOF COCKTAILS AND WINE & BEER PACKAGE

### SPIRITS

Wheatley Vodka  
New Amsterdam Gin  
Corazon Blanco Tequila  
Bacardi Silver Rum  
Maker's Mark  
Jack Daniels

### BEER & BEYOND

High Noon (Cans)

## zero proof

### COCKTAILS

Spirit Free Jungle Bull  
Spirit Free Pineapple Hibiscus Mule  
Spirit Free Espresso Martini  
Spirit Free Spritz

### BEER & BEYOND

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

## ADD ON HOLIDAY COCKTAILS

### WHITE COSMO

Wheatly Vodka, St. Germain Elderflower Liqueur, White Cranberry

### CRANBERRY FIZZ PALOMA

Gran Centenario Plata Blanco Tequila, Fresh Grapefruit Juice, Cranberry Syrup, Prosecco