



**PUTT
TOGETHER.**

Puttshack HOLIDAY PLANNING GUIDE



RING IN THE SEASON WITH A PARTY THAT'S ABOVE PAR!

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:

- Mini Golf (9-Hole or Challenge Hole)
- Reserved Area/Seating
- Choice of Menu
- Event Ambassador Team

What to expect:

We kick things off in your reserved space, where you and your party will be greeted by your event team, with the spread you selected. This area is yours for the duration of your event!

- Challenge Hole Bookings: Eat, drink and play at your dedicated suite! Our event team will assist with getting your games started, and drink orders right away!
- 9-Hole Bookings: We'll assist with drink orders both on and off the course! Food is not permitted on the course, but you can enjoy your spread in your reserved area throughout the event.

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

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



1

PICK YOUR MENU

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

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!

MERRY & BRIGHT

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$80 PER GUEST

SWEET & SPICY CRANBERRY

BRUSSELS SPROUTS V • N • DF • GF

Roasted brussels sprouts with spicy sweet sauce

BRIE CROSTINI V • N

Brie, spiced pumpkin seeds, dried cranberries, hot honey, toasted crostini

CRANBERRY & GOAT CHEESE SALAD VG • N • GF

Mixed greens, toasted pumpkin seeds, dried cranberries, champagne vinaigrette

WILD MUSHROOM TART V • N

Rosemary-infused mushrooms, puff pastry & fried rosemary

ROASTED ROSEMARY POTATOES V • GF

Roasted potatoes with parmesan, lemon & rosemary

GARLIC ROSEMARY SHRIMP

Sauteed shrimp, garlic, orange, rosemary

BEEF TENDERLOIN SLIDERS

Chargrilled steak medallions, horseradish cream on toasted brioche

SMOKED PORK & BUTTERNUT

SQUASH PUREE GF

Pulled pork with grilled fennel and butternut squash puree

HOT CHOCOLATE MOUSSE SHOOTERS V

Chocolate mousse, toasted mini marshmallows & peppermint



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 menus!

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!

CHEERS & DELIGHT

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$55 PER GUEST

GOAT CHEESE CROSTINI **V**

Goat cheese, oven dried tomatoes, chargrilled crostini, reduced balsamic glaze

PEPPERONI BUZZ FLATBREAD

Mozzarella, premium pepperoni, hot honey, housemade honeycomb

MAKE IT VEGETARIAN by substituting with margherita flatbread

CLASSIC CAESAR SALAD

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

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

Steamed & pan seared, tamari ponzu soy & sweet peach dipping sauces

SWEET HEAT SHRIMP SKEWERS **GF • DF**

Cajun & hot honey glazed grilled shrimp skewers

SOUTHWEST CHICKEN QUESADILLAS

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



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.



2

PLUS UP WITH PLATTERS

Our platters are designed to complement your package, 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

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

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

BBQ BACON CHEESEBURGER SLIDERS* **N • DF** | \$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 pepper, 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

CAPRESE SKEWERS **V • GF** | \$28

Mozzarella, grape tomato, fresh basil, balsamic glaze

DESSERTS

DESSERT STATION **V** | \$20 PER GUEST

An assortment of the following items (not to be replenished):
Hot chocolate mousse shooters, spice cake bites with eggnog whipped cream, chocolate brownies with white chocolate drizzle & candy cane garnish

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

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

FRENCH MACARONS **V • N • GF** | \$32

Assortment of light & delicate almond meringue sandwiches

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

Seasonal fresh fruit

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.



3

PICK YOUR DRINK PACKAGE

What are we drinking? You choose the beverage package, and we'll mix things up! All beverage packages offer two hours of unlimited service and include soda, coffee and tea. Doubles, shots, shooters and specialty cocktails are not included. Drink tickets and hosted or cash bars are 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
Domestic Beers
(Bottles & Cans, Drafts)

BEER & BEYOND

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

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*

BEER & BEYOND

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

ZERO PROOF

\$28 PER GUEST

ZERO PROOF COCKTAILS

N/A Spritz
H2NO Ranch Water
Cotton Candy Crush
Passion Fruit Lemonade
N/A Beers (Bottles & Cans)

BEER & BEYOND

HOP WTR Red Ruby Grapefruit
Red Bull

*SUBSTITUTED WITH SIMILAR ITEM IN PITTSBURGH AND PHILADELPHIA VENUES





4

PLUS UP WITH A FESTIVE TOUCH

Make your event unforgettable by adding a festive signature cocktail! The below options are available to be added to your selected beverage package for \$5 each per guest.

HOLIDAY COCKTAILS

YULE MULE

Vodka, orange & cranberry juices, ginger beer

CAPPUCINO MARTINI

Vodka, RumChata, cold brew, cold foam

HOLIDAY PALOMA

Tequila, cranberry, grapefruit

YUZU 75

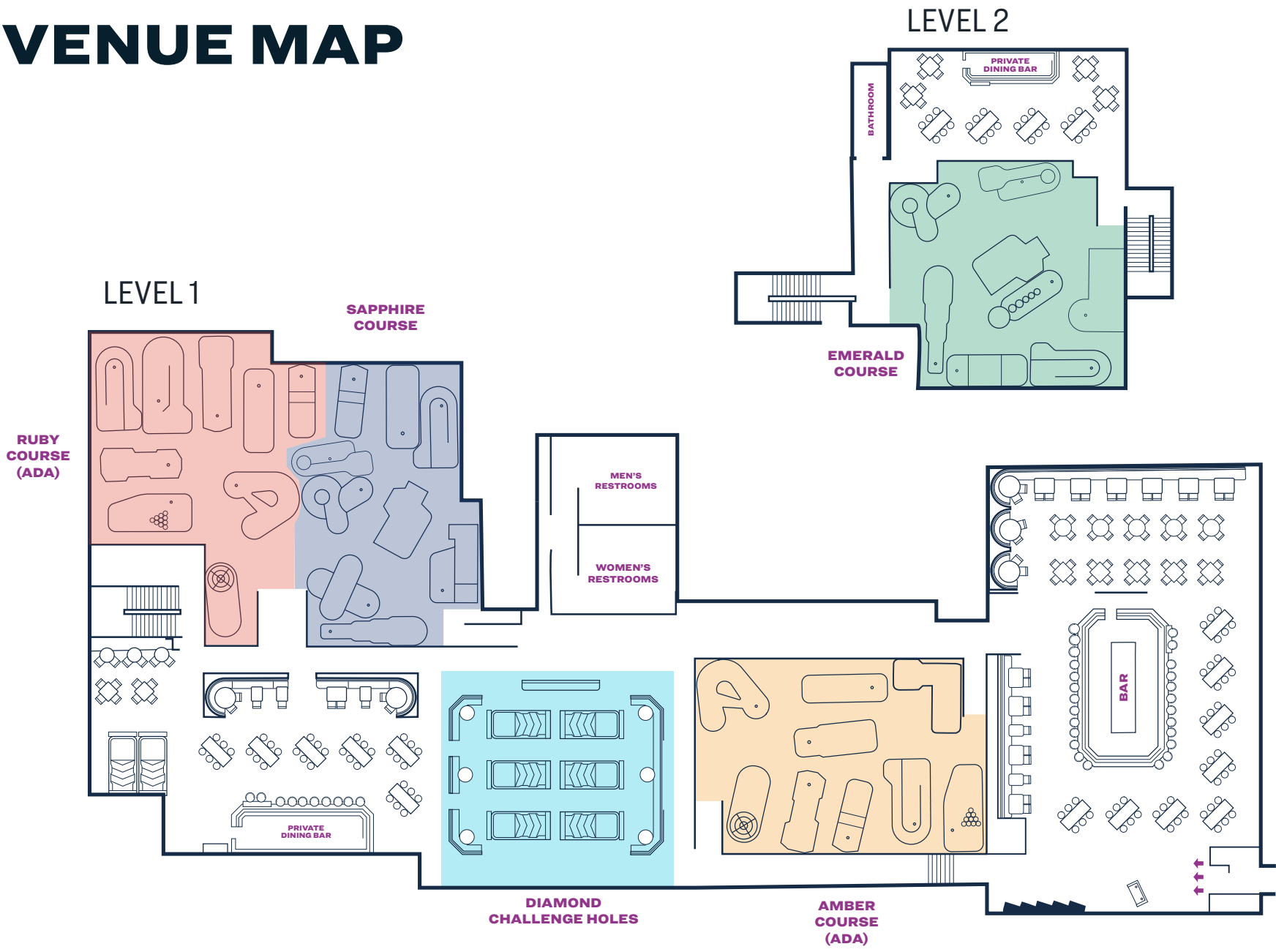
Bombay Sapphire, yuzu, prosecco



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.

VENUE MAP





Puttshack

Puttshack Addison

5100 Belt Line Rd.
Addison, TX 7554