

# Puttshack

**HOLIDAY PACKAGES**



# GROUP PACKAGES

Booking a package is the best way to experience Puttshack with friends, family and work mates!

We can organise your mini golf, team registration and food and drinks before you even step foot in the venue.

Here's how it works:

## STEP 1 - SELECT YOUR MENU

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**Every event package includes:**

- 1 game of mini golf
- Choice of menu
- Reserved area/seating
- Party host

## STEP 2 - SELECT YOUR BEVERAGE PACKAGE

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Choose a beverage package.

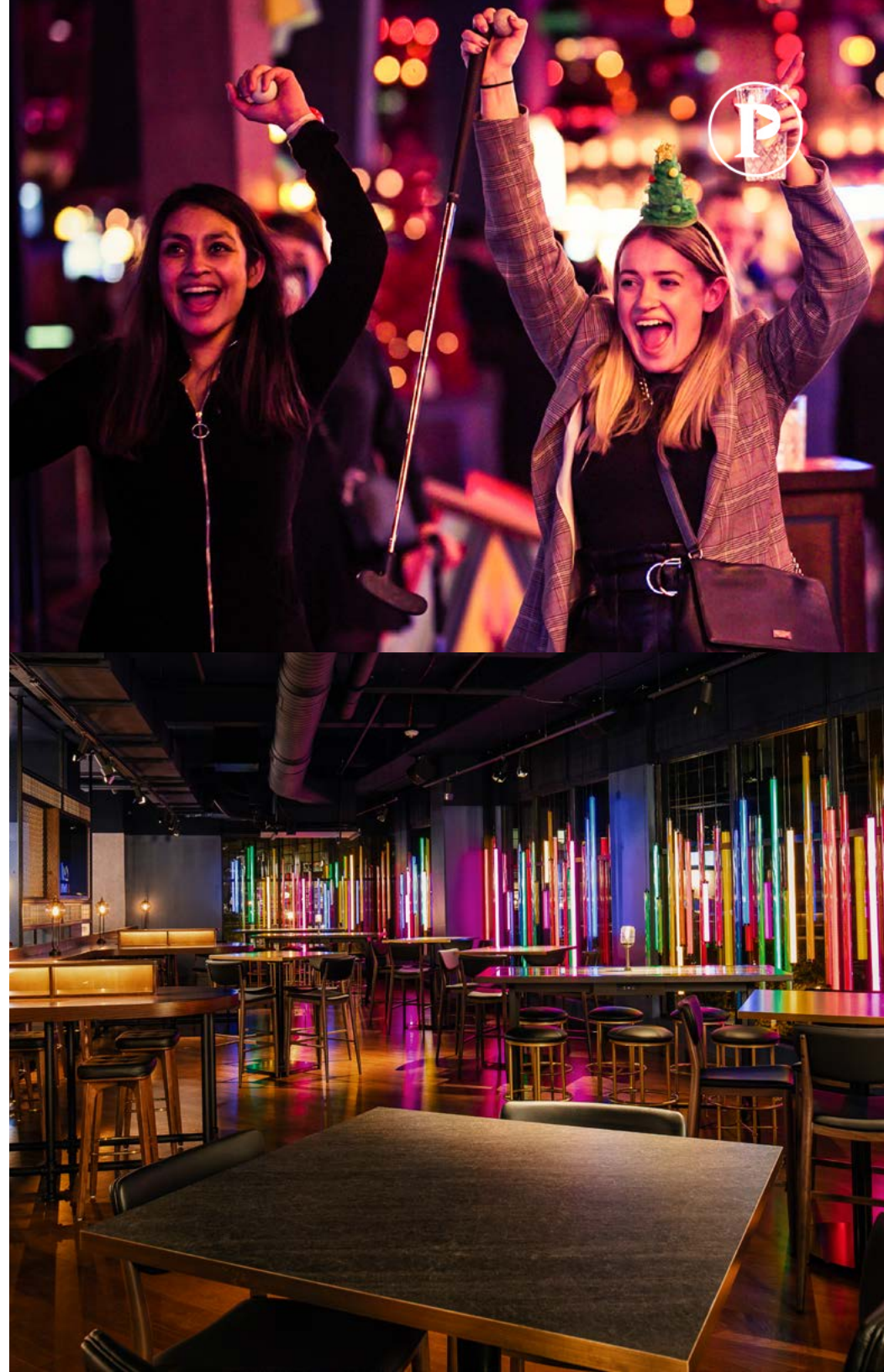
*Leave the rest to us!*

## STEP 3 - PLUS UP (OPTIONAL)

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Add any extra food options to satisfy big appetites, food preferences or sweet tooths.

Or make your event extra special with a Puttshack gift for your crew or an extra game of mini golf for the serious competitors.





# STEP 1 - SELECT YOUR HOLIDAY MENU

## PACKAGE 1 | \$49pp

Includes 1 game of mini golf.

### CAPRESE SKEWERS **V**

Mozzarella, grape tomato and fresh basil drizzled with reduced balsamic.

### BANG BANG SHRIMP BENTO BOXES\*\* **N**

Lightly breaded popcorn shrimp in a spicy Asian sauce and toasted sesame seeds.

### HOLIDAY FLATBREAD

Deep fried turkey, roasted Brussels sprouts, butternut purée, homestyle stuffing crumble, red wine gravy drizzle.

### SMOKED CHICKEN STREET TACOS

House smoked & shredded chicken, roasted corn & fresh avocado on soft flour tortilla with sriracha mayo.

### CHORIZO & CHEESE EMPANADAS

Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese. Served with chimichurri.

### CLASSIC CAESAR SALAD

Dressed Romaine leaves with Parmesan cheese and garlic toasted flatbread croutons served in mini take-out boxes.

### NUTELLA S'MORES FLATBREAD **V N**

Marshmallow, graham cracker, Nutella & honeycomb crumble.

**V = VEGETARIAN | VG = VEGAN | N = PEANUTS**

\*Food will be replenished for the first hour of the event.

\*\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.



# STEP 1 - SELECT YOUR HOLIDAY MENU



## PACKAGE 2

\$69pp

Includes 1 game of  
mini golf.

### GOAT CHEESE CROSTINI **V**

With oven dried tomatoes & reduced balsamic glaze.

### COCONUT BREADED SHRIMP\*\*

Panko butterflied shrimp served with a sweet chili dipping sauce.

### BEEF TENDERLOIN SLIDERS WITH HORSERADISH CREAM\*\*

Char-grilled steak medallions served on toasted brioche slider buns.

### PERSIAN CHICKEN SKEWERS\*\*

Saffron marinated grilled chicken breast kebabs on a citrus slaw with a cilantro dipping sauce.

### MEDITERRANEAN LAMB SKEWERS\*\*

Fragrant spiced lamb kofta with a peri peri drizzle & cucumber yogurt dipping sauce.

### HOLIDAY FLATBREAD

Deep fried turkey, roasted Brussels sprouts, butternut purée, homestyle stuffing crumble, red wine gravy drizzle.

### CRISPY POPCORN CAULIFLOWER **V • VG**

Indian spiced with beetroot dusted popcorn & dairy-free mint coconut yogurt.

### BRUSSELS SPROUT SALAD **V • VG**

Roasted sprouts & cranberries with a champagne vinaigrette.

## DESSERT BAR

### PUMPKIN SPICED SKREWBALL ICE CREAM WHOOPIE PIES **V**

### ASSORTED MINI DESSERT SHOOTERS **V**

Individually garnished vanilla bean, chocolate, raspberry & key lime mousse.

### CHOCOLATE DIPPED STRAWBERRIES **V**

### CINNAMON SUGARED BEIGNETS **V**

With dark chocolate & salted caramel dipping sauces

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# STEP 2 - SELECT YOUR BEVERAGE



All beverage packages are unlimited for 2 hours and do not include doubles, shots or shooters.  
Drink tickets, hosted and cash bars available upon request.

## BEER & WINE

\$26 PER GUEST

16oz draft beers & 6oz wine pours

Miller Lite (12oz bottles)  
Stone Buenavaza Mexican Style Lager  
Yuengling Traditional Lager

Seaglass Santa Barbara Chardonnay  
Sea Pearl Marlborough Sauvignon Blanc  
Schmitt Söhne Germany Riesling  
Joel Gott 815 Cabernet Sauvignon

Truly Hard Seltzer (12oz can)  
*- ask us about our current selection*

## CALL

\$34 PER GUEST

INCLUDES ALL DOMESTIC BEER & HOUSE WINE

1.5oz pours

Helix 7 Vodka  
Campo Brava Plata Tequila  
Askur Yggdrasil 45 Gin  
Beefeater Pink Gin  
Jim Beam Black Label Bourbon

Jack Daniels Tennessee Whiskey  
Bacardi Silver Rum  
Bacardi Gold Rum  
Captain Morgan Rum  
Torres 10 Brandy

Canned Coke product, Red Bull, bottled water and Tea and Coffee packages available upon request.

## PREMIUM

\$44 PER GUEST

INCLUDES CALL PACKAGE OPTIONS & DOMESTIC BEER & HOUSE WINE

### LIQUOR | 1.5 oz pours

Tito's Handmade Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Tanqueray No.10 Gin  
Hennessey Cognac

Patron Silver Tequila  
Templeton Rye Whiskey  
Maker's Mark Bourbon  
Crown Royal Canadian Whiskey  
Johnny Walker Black

### WINE | 6oz pours

The Family Coppola Sonoma County  
Chardonnay  
Kim Crawford Sauvignon Blanc  
Maso Canali Pinot Grigio  
Milbrandt Columbia Valley Riesling  
Coppola Diamond Collection Rosé

The Family Coppola Paso Robles  
Cabernet Sauvignon  
Seaglass Santa Barbara Pinot Noir  
Hahn GSM Rhône Blend  
La Marca Prosecco 187ml  
Sofia Sparkling Brut Rosé

### BOTTLED & DRAFT BEER

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra (12oz can)  
Dos Equis XX Lager  
Modelo Especial Lager  
Modelo Negra  
Corona Extra  
Corona Premier

Heineken  
Guinness  
Lagunitas IPA  
Heineken  
Slightly Mighty IPA  
Stella Artois  
Blue Moon  
Local Rotating Draft Beers  
Local Craft Canned Beers

# STEP 3 - PLUS UP (OPTIONAL)



## PLATTERS\*

### SALT & TIME CHARCUTERIE\*\* FEEDS 6 | \$25

Selection of Artisanal cured meats & cheeses, house-made honeycomb, fig preserve, marcona almonds, cornichons, olives and char-grilled soda bread.

### ATLANTA HOT CHICKEN SLIDERS FEEDS 12 | \$34

Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles.

### BACON JALAPEÑO POPPERS FEEDS 6 | \$28

Oversized bacon & jalapeño tater tots served with homestyle ranch dressing.

### CERTIFIED ANGUS CHEESEBURGER SLIDERS FEEDS 12 | \$36

Angus beef patties with American cheese on toasted brioche slider buns.

### HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP V FEEDS 12 | \$24

House-made potato chips with house-made onion dip.

### BUFFALO CHICKEN DIP V FEEDS 12 | \$36

Cream cheese & shredded Buffalo chicken dip served with a medley of house chips.

### CAPRESE SKEWERS V FEEDS 24 | \$36

Mozzarella, grape tomato and fresh basil drizzled with reduced balsamic.

### CRISPY BATTERED JUMBO CHICKEN TENDERS FEEDS 6 | \$40

Juicy all white meat chicken tenders. Served with chipotle aioli.

## SOMETHING SWEET

### CHOCOLATE DESSERT SHOOTERS V FEEDS 12 | \$45

Individually garnished house-made double chocolate mousse.

### CINNAMON SUGAR BEIGNETS V FEEDS 12 | \$24

Mini beignets tossed in cinnamon sugar - served with dark chocolate and salted caramel dipping sauces.

### FRENCH MACARONS V FEEDS 12 | \$24

Assorted selection of light & delicate almond meringue sandwiches.

### FRESH FRUIT SKEWERS V • VG FEEDS 12 | \$30

Seasonal fresh fruit kebabs.

## VEGGIE & VEGAN ADD ONS ALSO AVAILABLE.

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# HOLIDAY COCKTAILS

Looking for some holiday cheer? Look no further with our delicious holiday cocktails! We've sourced the best ingredients to impress any cocktail connoisseur.

Each one is hand crafted and guaranteed to elevate the festivities at any party.

## **CANDY CANE COSMOPOLITAN MARTINI | \$10pp**

Wheatley Vodka, peppermint syrup, cranberry juice, candy cane garnish.

## **NUTMEG SMOKED PAINKILLER COCKTAIL | \$12pp**

Pusser's Rum, OJ, pineapple juice, coconut cream, tiki bitters.

## **HIGH END HOLIDAY BUBBLES | \$18pp**

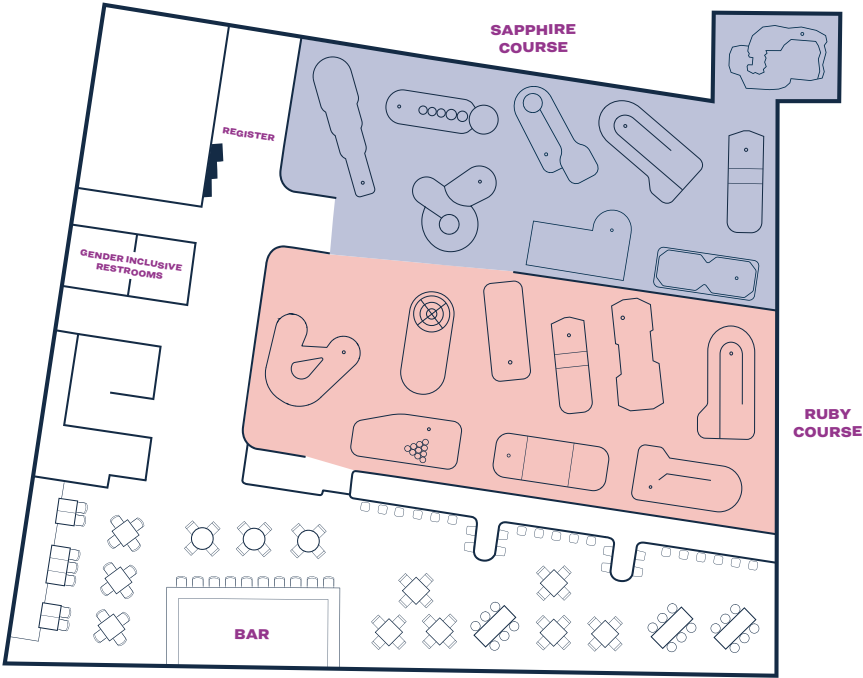
La Marca Luminore Prosecco served in gold sugar-rimmed champagne flutes.



# PUTTSHACK ATLANTA



LEVEL 1



LEVEL 2



# PUTTSHACK ATLANTA



**READY TO BOOK?**

**INQUIRE HERE**

**PUTTSHACK ATLANTA**

The Interlock  
1115 Howell Mill Road  
Atlanta, GA 30318