

Puttshack

HOLIDAY PACKAGES

OAKBROOK



GROUP PACKAGES

Booking a package is the best way to celebrate the holidays at Puttshack with friends, family and coworkers!

We can organize 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

Every event package includes:

- 1 game of mini golf
- Choice of menu
- Reserved area/seating
- Event Ambassador

STEP 2 - SELECT YOUR BEVERAGE PACKAGE

Choose a beverage package.

Leave the rest to us!

STEP 3 - PLUS UP (OPTIONAL)

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

Or make your event extra special with an extra game of mini golf for the serious competitors.



STEP 1 - SELECT YOUR HOLIDAY MENU

PACKAGE 1 | \$57pp

Includes 1 game of mini golf.

GOAT CHEESE CROSTINI **V**

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

BANG BANG SHRIMP BENTO BOXES*

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

MARGHERITA EXTRA FLATBREAD **V**

Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze

SMOKED CHICKEN STREET TACOS

Slow smoked chicken, flour tortillas, roasted corn, black beans, chimichurri & pico de gallo

CHORIZO & CHEESE EMPANADAS

Puff pastry, spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese, fresh chimichurri

CLASSIC CAESAR SALAD*

Classic Caesar salad served in mini bento boxes

NUTELLA S'MORES FLATBREAD **N**

Marshmallow, graham cracker, Nutella & honeycomb crumble

V = VEGETARIAN | VG = VEGAN | N = PEANUTS

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

Bento box presentation available for groups of 50 or less. Groups of over 50 will be served on a platter.

*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

\$75pp

Includes 1 game of mini golf.

CAPRESE SKEWERS **V**

Mozzarella, grape tomato, fresh basil, balsamic glaze

COCONUT BREADED SHRIMP*

Butterflied panko shrimp, sweet chili dipping sauce

BEEF TENDERLOIN SLIDERS WITH HORSERADISH CREAM*

Chargrilled steak medallions, horseradish cream, toasted brioche slider buns

THAI FRIED CHICKEN **N**

Green curry & coconut fried chicken, Thai sesame peanut sauce

MEDITERRANEAN LAMB SKEWERS*

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

GOAT CHEESE VEGGIE FLATBREAD **V**

Mozzarella, roasted corn, portobello, red onions, bell peppers, goat cheese, olives, balsamic glaze

FALAFEL CAKES **VG • GF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

SWEET & SPICY CRANBERRY

BRUSSELS SPROUTS **VG • GF**

Roasted Brussels sprouts, spicy sweet sauce

DESSERTS

CHOCOLATE DESSERT SHOOTERS **V**

Individually garnished house-made double chocolate mousse

FRENCH MACARONS **V • N**

Assorted selection of light & delicate almond meringue sandwiches

CHOCOLATE DIPPED STRAWBERRIES **V**

Dark and white chocolate dipped strawberries

POWDERED SUGARED BEIGNETS **V**

With dark chocolate & salted caramel dipping sauces

V = VEGETARIAN | VG = VEGAN | N = PEANUTS | GF = GLUTEN FREE

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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

\$28 PER GUEST

16oz draft beers & 6oz wine pours

*Stone Buenaveza Salt & Lime Lager
(16oz Draft)*

Blue Moon (16oz Draft)

Yuengling Traditional Lager (16oz Draft)

Coors Light (12oz Bottle)

Budweiser (12oz Bottle)

Bud Light (12oz Bottle)

Michelob Ultra (12oz Can)

Truly Hard Seltzer (12oz Can)

- ask us about our current selection

Seaglass Santa Barbara Chardonnay

Sea Pearl Marlborough Sauvignon Blanc

Schmitt Söhne Germany Riesling

Joel Gott 815 Cabernet Sauvignon

CALL

\$37 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

PREMIUM

\$48 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 Whisky

Johnnie Walker Black Label Whisky

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

Dos Equis XX Lager

Modelo Negra

Corona Extra

Corona Premier

Guinness

Heineken

Lagunitas IPA

Stella Artois

Slightly Mighty IPA

Local Rotating Draft Beers

Local Craft Canned Beers

STEP 3 - PLUS UP (OPTIONAL)



PLATTERS

ATLANTA HOT CHICKEN SLIDERS FEEDS 12 | \$38

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

CHEESEBURGER SLIDERS* FEEDS 12 | \$38

Angus beef patties, American cheese, toasted brioche slider buns

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

House made onion dip, house chip medley

BUFFALO CHICKEN DIP FEEDS 12 | \$36

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

MARYLAND CRAB DIP* **V** FEEDS 12 | \$46

Hot crab, spinach & artichoke dip, house chip medley

CRISPY BATTERED JUMBO CHICKEN TENDERS FEEDS 6 | \$42

House marinated juicy chicken breast tenders, chipotle aioli

SOMETHING SWEET

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

Individually garnished house-made double chocolate mousse

POWDERED SUGARED BEIGNETS **V** FEEDS 12 | \$24

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

FRENCH MACARONS **V • N** FEEDS 12 | \$30

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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FESTIVE DRINKS

Looking for some holiday cheer? Look no further with our festive drink offerings!

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

SPARKLING BRUT ROSÉ | \$8.50pp

Coppola Diamond Collection Rosé

HIGH END HOLIDAY BUBBLES | \$11pp

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

CANDY CANE COSMOPOLITAN MARTINI | \$12pp

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



FLEXIBLE BOOKING POLICY

We get it. Commitment is scary! Especially when the world seems to be changing constantly. We know that plans may be impacted by Covid 19 so we've implemented a flexible booking policy for all events booked in 2022.

REDUCED DEPOSIT

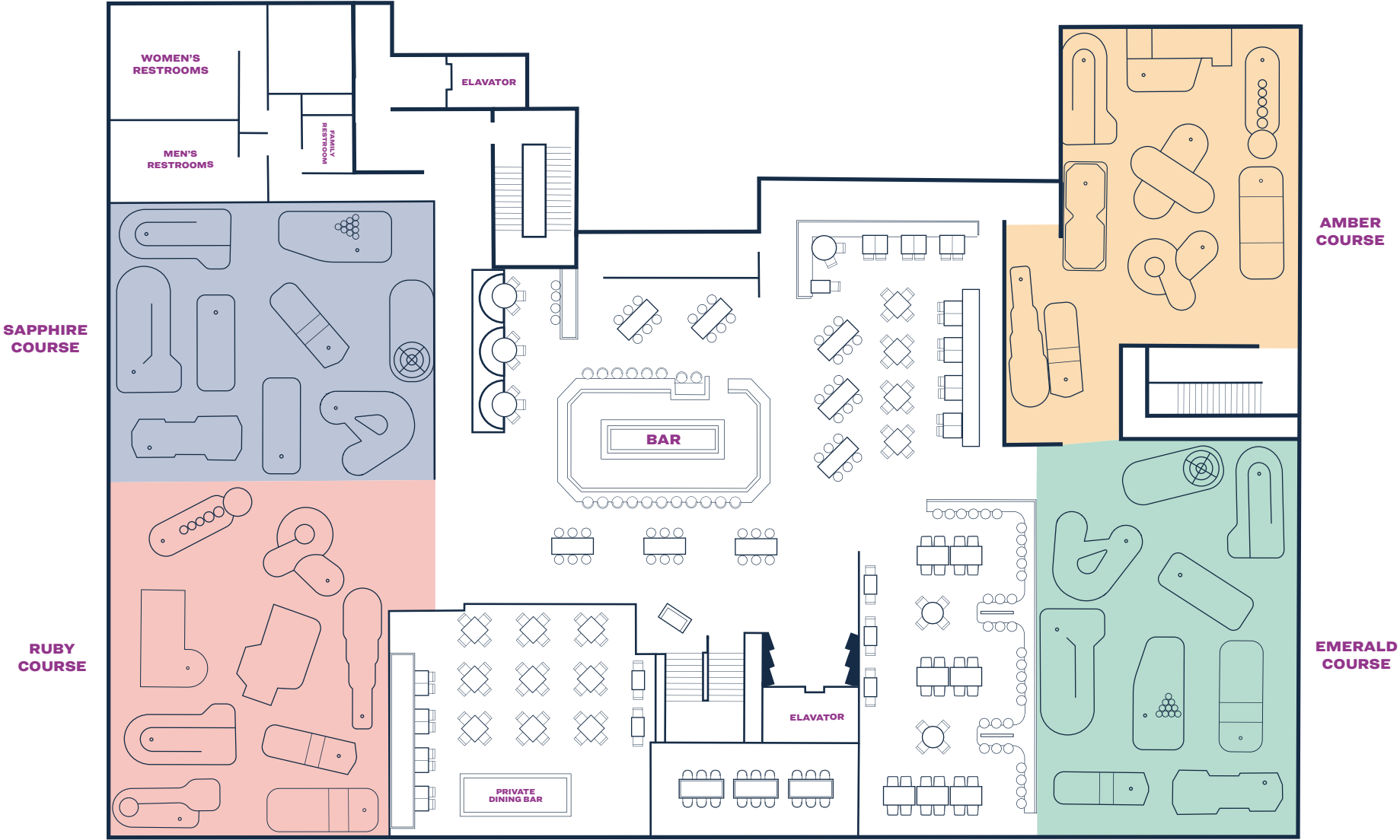
Secure your event with just 20% deposit.

RESCHEDULE UP TO 72 HOURS IN ADVANCE

If you have to change the date of your party we only ask that we have 72 hours notice. You can reschedule for any time until December 31, 2023.



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READY TO BOOK?

INQUIRE HERE

Or call **773.831.7888**

Puttshack

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