Puttshack EVENT PLANNING GUIDE

PUTT TOGETHER.

WHAT IS PUTTSHACK?

Puttshack is the world's first and only tech-infused mini golf experience. We have reimagined social entertainment for all generations and are the universal answer to the question "where should we get together?

THE EXPERIENCE

At Puttshack, we're all about bringing people together - through music, playful banter, and the making of new memories. It's where Instagramable LED lights meet nostalgic games that everyone will enjoy.

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!

THE GAME

Puttshack's courses are both interactive and highly competitive. The real MVP of Puttshack's point-scoring game is our proprietary Trackaball[™] technology. Say goodbye to old-fashioned scorecards and pencils (and your days of cheating), our golf balls keep track of every hazard, bonus point, and stroke.

THE FOOD & DRINK

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!

SELECT 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

COCONUT BREADED SHRIMP

Butterflied panko shrimp, sweet chili dipping sauce

ATLANTA HOT CHICKEN SLIDERS

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

MEDITERRANEAN LAMB SKEWERS* GF

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

THAI FRIED CHICKEN N

Green curry & coconut fried chicken bites, Thai sesame peanut sauce

KOREAN BBQ PORK BAO BUNS N

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

CLASSIC CAESAR SALAD

\$65

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

PAD THAI CHOPPED SALAD VG · GF · N

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts

DESSERTS

POWDERED SUGARED BEIGNETS V

Powdered sugar-dusted beignets, dark chocolate & salted caramel dipping sauces



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.



SELECT YOUR MENU

ADVENTURER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF \$56

PAD THAI CHOPPED SALAD VG • GF • N

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, peanuts

BUFFALO CHICKEN DIP GF

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

BANG BANG SHRIMP N

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

GOAT CHEESE VEGGIE FLATBREAD V

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

BBQ BACON CHEESEBURGER SLIDERS*

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

SOUTHWEST CHICKEN QUESADILLAS

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

SAMPLER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF \$45

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP V • OF

House made onion dip, house chip medley

CHEESEBURGER SLIDERS*

Angus beef patties, American cheese, signature sauce, toasted 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

BACON JALAPEÑO TATER TOTS* GF

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

V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS | GF = GLUTEN FRIENDLY

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SELECT YOUR BEVERAGE 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 \$28 PER GUEST

WINE | Goz pours Seaglass Santa Barbara

Chardonnay Sea Pearl Marlborough

Sauvignon Blanc

Schmitt Söhne Riesling

Joel Gott 815 Cabernet Sauvignon

BEER Domestic Beers (12oz Bottles & Cans, 16oz Drafts)

BEYOND BEER Truly Hard Seltzer (12oz Cans)

- ask us about our current selection

CALL \$37 PER GUEST

INCLUDES WINE & BEER PACKAGE OPTIONS

LIQUOR | 1.5 oz pours Helix 7 Vodka Campo Brava Plata Tequila Askur Yggdrasil 45 Gin Beefeater Pink Gin Jim Beam Black Label

Jack Daniels Bacardi Silver Bacardi Gold Captain Morgan Torres 10 Brandy

BEYOND BEER

High Noon (12oz Cans) - ask us about our current selection

PREMIUM \$48 PER GUEST

INCLUDES CALL PACKAGE OPTIONS

LIQUOR | 1.5 oz pours

Tito's Handmade Vodka

Grey Goose Vodka

Bombay Sapphire Gin

WINE | 6oz pours

The Wines of Francis Coppola Sonoma County Chardonnay

Kim Crawford Sauvignon Blanc

Maso Canali Pinot Grigio

Coppola Diamond Collection Rosé of Pinot Noir

BEER

Local Rotating Draft Beers (16oz)

Craft Canned & Bottled Beers (12oz)

Hennessey Cognac Patron Silver Tequila

Tanguerey No.10 Gin

The Wines of Francis Coppola Paso Robles Cabernet Sauvignon Seaglass Santa Barbara Pinot Noir Hahn GSM Rhône Blend La Marca Prosecco (187ml)

PLUS UP YOUR EVENT

PLATTERS

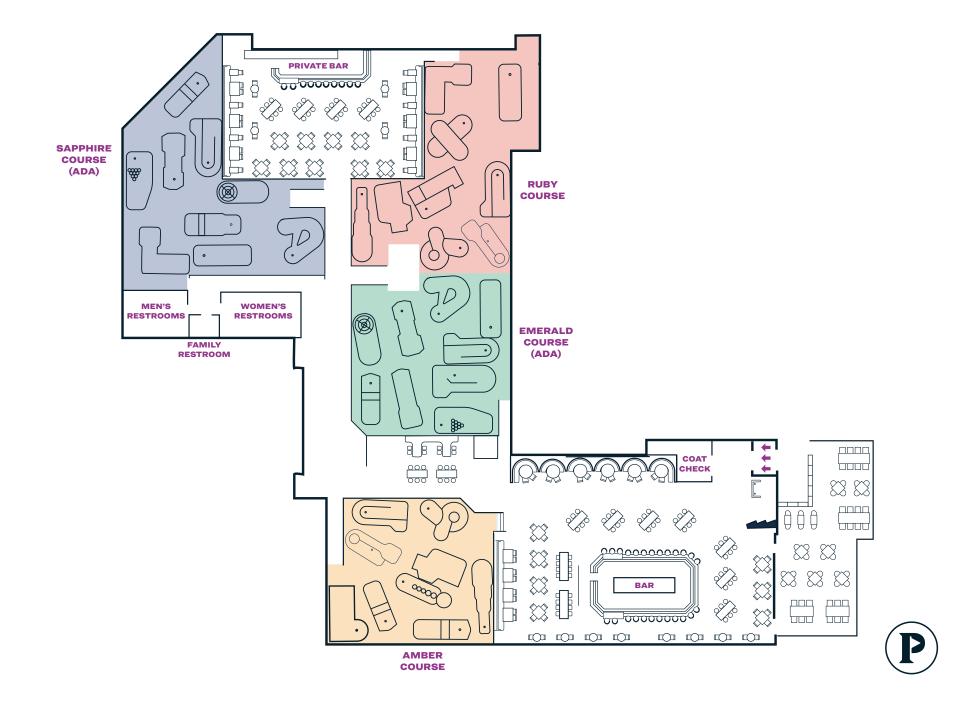
DESSERT DLAY

Go ahead, add extra food items to satisfy those big appetites, food preferences, or sweet tooths! And for all our serious competitors out there, opt for an extra game of mini golf to increase your chances of taking home the crown!

FIGHTARIAN & VEGAN PLAT

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VENUE MAP



Puttshack

Puttshack Dunwoody

155 Hillside Drive Dunwoody, GA 30346

INQUIRE HERE

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Or call **404-882-PUTT**