



**PUTT
TOGETHER.**



**Puttshack
EVENT
PLANNING
GUIDE**

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.

We're unveiling a new concept you've never seen before in Addison! Introducing the Puttshack Challenge Hole. The Challenge Hole is our newest elevated experience and gives your group the chance to play a series of games against each other while enjoying Puttshack's signature food & drink, all within your dedicated suite!

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!





PLANNING YOUR EVENT

Booking an event is the best way to make the most of your Puttshack experience if you've got a group of 13 or more!

Every event includes:

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

Choose your adventure!

In Addison, we have two ways to Puttshack! Your event can include (1) round of 9-hole mini golf for each guest, or you may want to experience our new Challenge Holes... or maybe your group will want to play both!

Whichever route you choose, your Sales Manager will handle the details - from scheduling the game(s), to team registration, to food & drink - both before and on the day of your event.

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 spends may be required. Additional restrictions may apply.



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!

MERRY & BRIGHT

PRICED PER PERSON;
INCLUDES 1 GAME OF MINI GOLF \$80

COCONUT BREADED SHRIMP

Butterflied panko shrimp, sweet chili dipping sauce

BEEF TENDERLOIN SLIDERS WITH HORSERADISH CREAM*

Chargrilled steak medallions, horseradish cream, toasted brioche buns

PERSIAN CHICKEN SKEWERS* GF

Grilled saffron marinated chicken, spicy cilantro yogurt

MEDITERRANEAN LAMB SKEWERS GF

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

MARGHERITA EXTRA FLATBREAD V

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

FALAFEL CAKES VG • N • GF

Chickpea fritters, rainbow slaw, tahini dipping sauce

KOREAN BBQ PORK BAO BUNS N

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

CLASSIC CAESAR SALAD

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

BACON JALAPENO TATER TOTS GF

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

SWEET & SPICY CRANBERRY BRUSSELS SPROUTS VG • GF

Roasted Brussels sprouts, sweet & spicy sauce



V = VEGETARIAN | VG = VEGAN | 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.

Please note that some items on this menu are subject to change based on availability.

*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

HOLIDAY ADVENTURER

PRICED PER PERSON;
INCLUDES 1 GAME OF MINI GOLF **\$55**

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

PAD THAI NOODLE SALAD **VG • N • GF**

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

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, pecanwood smoked bacon, cheddar cheese, BBQ sauce, toasted brioche buns

SOUTHWEST CHICKEN QUESADILLAS

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



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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.

3-hour packages, drink tickets, hosted and cash bars are available upon request.

WINE & BEER

\$28 PER GUEST

WINE | 6oz pours

Seaglass Santa Barbara Chardonnay

Sea Pearl Marlborough Sauvignon Blanc

Schmitt Söhne Germany 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

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

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 Wines of Francis Coppola

Sonoma County Chardonnay

Kim Crawford Sauvignon Blanc

Maso Canali Pinot Grigio

Coppola Diamond Collection

Rosé of Pinot Noir

The Wines of Francis Coppola

Cabernet Sauvignon Paso Robles

Sauvignon Paso

Seaglass Santa Barbara Pinot Noir

Hahn GSM Rhône Blend

La Marca Prosecco 187ml

Sofia Sparkling Brut Rosé

BEER

Local Rotating Draft Beers (16oz)

Craft Canned & Bottled Beers (12oz)





LET'S GET FESTIVE!

HOLIDAY COCKTAILS & SWEETS

SPARKLING BRUT ROSÉ | \$8.50pp

Coppola Diamond Collection Rosé

HIGH END HOLIDAY BUBBLES | \$20pp

Moët Chandon Champagne splits (187ml)

COFFEE & TEA STATION | \$50/p 12 guests

Regular and decaf coffee, sweeteners and creamers, hot water, tea selection

DESSERT STATION | \$20pp

An assortment of the following items (not to be replenished):

Strawberry Mousse Shooters **GF**, Chocolate Brownie Bites **GF**,
Fresh Fruit Skewers **vg • GF**, Key Lime Cheesecake Bites, French Macarons **N**

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*Please note that some items on this menu are subject to change based on availability.



PLUS UP YOUR EVENT

Go ahead, add extra food items to satisfy those big appetites, food preferences, or sweet teeth!

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!

PLATTERS



VEGETARIAN & VEGAN PLATTERS



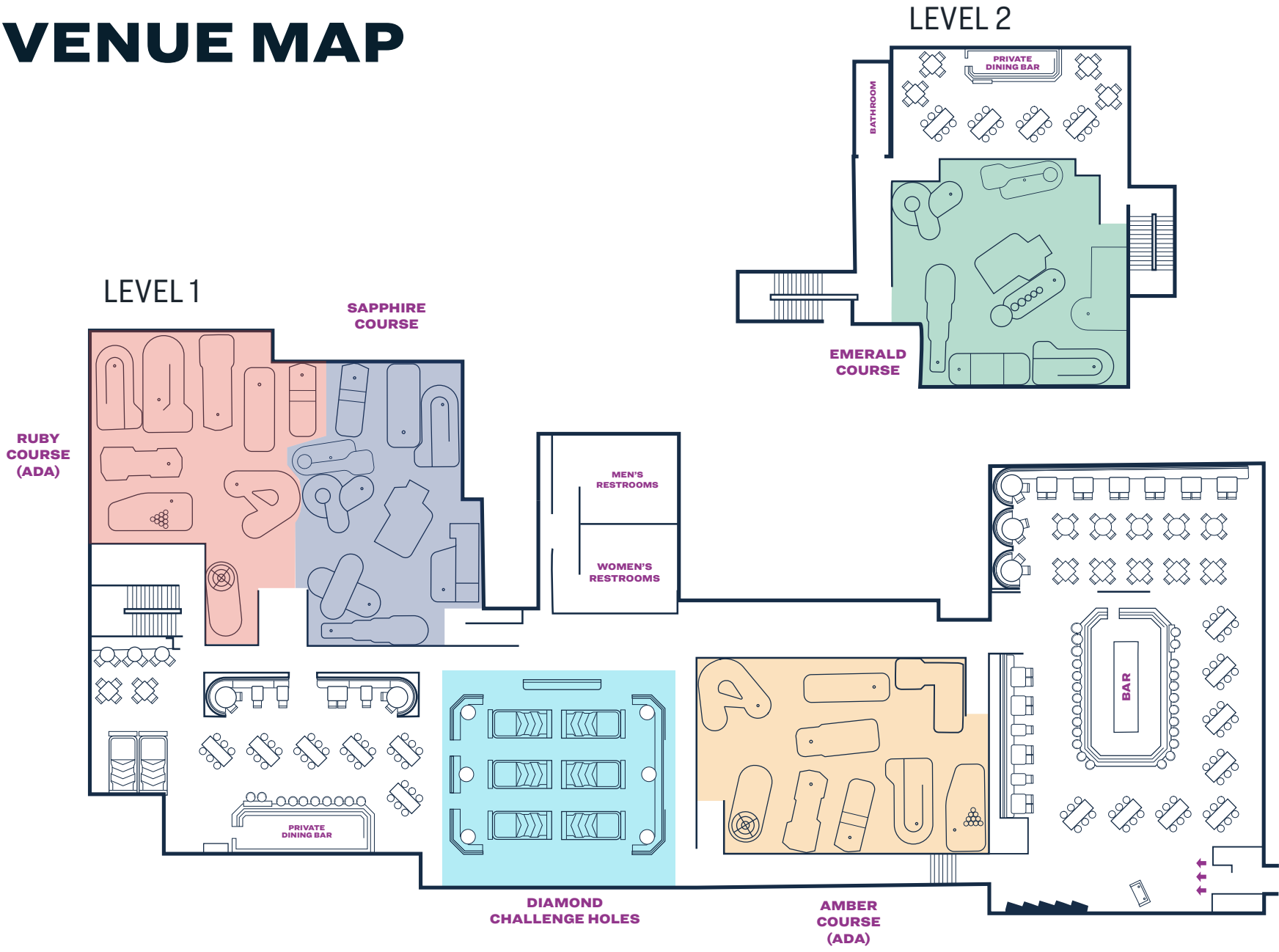
DESSERT PLATTERS



ADDITIONAL ROUND OF MINI GOLF



VENUE MAP





Puttshack

Puttshack Addison

5100 Belt Line Rd.
Addison, TX 7554