



Puttshack

**GROUP EVENTS
& PARTIES**

GROUP PACKAGES

Booking a package is the best way to experience 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 tooths.

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



STEP 1 - SELECT YOUR MENU



PACKAGE 1

\$39pp

Includes 1 game of mini golf.

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V**

House-made onion dip, house chip medley

CHEESEBURGER SLIDERS*

Angus beef patties, American cheese, toasted brioche slider buns

MINI CLASSIC CAESAR SALAD*

Classic Caesar salad served in mini bento boxes

BBQ CHICKEN FLATBREAD

House marinated chicken, Pitmaster BBQ sauce, smoked Gouda, red onion, jalapeños, San Marzano tomato sauce, buttermilk ranch

BACON JALAPEÑO TATER TOTS*

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

PACKAGE 2

\$48pp

Includes 1 game of mini golf.

BUFFALO CHICKEN DIP

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

BANG BANG SHRIMP BENTO BOXES* **N**

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

PAD THAI NOODLE BENTO BOXES **V • VG • N**

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots in a Thai peanut dressing, garnished with crispy fried kale & chopped peanuts

GOAT CHEESE VEGGIE FLATBREAD **V**

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

MAGNIFICENT MEATBALL SLIDERS*

House-made beef, veal & pork meatballs, marinara, provolone cheese, toasted brioche slider buns

CHORIZO & CHEESE EMPANADAS

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

V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS

BENTO BOX PRESENTATION AVAILABLE FOR GROUPS OF 50 OR LESS. FOR GROUPS OVER 50, DISHES WILL BE SERVED AS PLATTERS.

BEFORE PLACING YOUR ORDER, 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.

STEP 1 - SELECT YOUR MENU



PACKAGE 3

\$57pp

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 aioli, rainbow slaw, NorthStar pickles

MEDITERRANEAN LAMB SKEWERS**

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

THAI FRIED CHICKEN

Green curry & coconut fried chicken, Thai sesame peanut sauce

KOREAN BBQ PORK BAO BUNS **N**

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

MINI CLASSIC CAESAR SALAD*

Classic Caesar salad served in mini bento boxes

PAD THAI NOODLE BENTO BOXES **V • VG • N**

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots in a Thai peanut dressing, garnished with crispy fried kale & chopped peanuts

DESSERTS

FRENCH MACARONS **V • N**

Assorted selection of light & delicate almond meringue sandwiches

POWDERED SUGARED BEIGNETS **V**

With dark chocolate & salted caramel dipping sauces

V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS

BENTO BOX PRESENTATION AVAILABLE FOR GROUPS OF 50 OR LESS. FOR GROUPS OVER 50, DISHES WILL BE SERVED AS PLATTERS.

BEFORE PLACING YOUR ORDER, 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.

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 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

Dos Equis XX Lager

Modelo Negra

Corona Extra

Corona Premier

Guinness

Heineken

Lagunitas IPA

Stella Artois

Stone Delicious IPA

Stone Buenaveza Salt & Lime Lager

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

BACON JALAPEÑO TATER TOTS* FEEDS 6 | \$28

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

CHEESEBURGER SLIDERS* FEEDS 12 | \$38

Angus beef patties, American cheese, toasted brioche slider buns

KOREAN BBQ PORK BAO BUNS N FEEDS 12 | \$38

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

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

CAPRESE SKEWERS V FEEDS 12 | \$36

Mozzarella, grape tomato and fresh basil, balsamic glaze

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

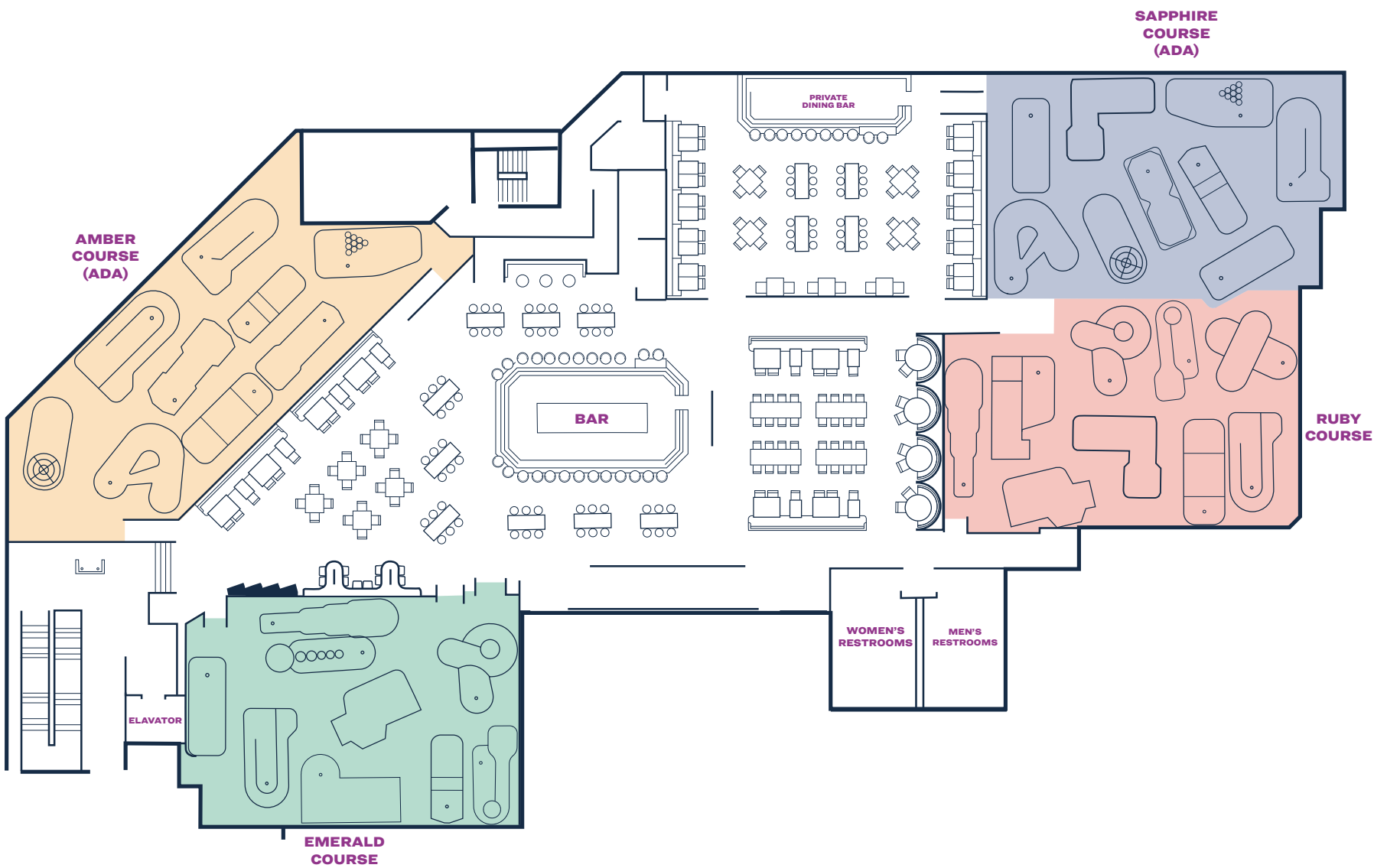
VEGETARIAN & VEGAN ADD ONS ALSO AVAILABLE.

V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, 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.

PUTTSHACK HOUSTON



PUTTSHACK HOUSTON



READY TO BOOK?

INQUIRE HERE

Or call **346.509.PUTT.**

Puttshack

The Highlight at Houston Center
1200 McKinney Street
Houston, TX 77010