



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 9-hole mini golf courses are interactive and highly competitive. The real MVP of Puttshack's point-scoring game is our patented Trackaball™ technology. Say goodbye to old-fashioned scorecards (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!

CONNOISSEUR \$57pp

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

MEDITERRANEAN LAMB SKEWERS* GF

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

THAI FRIED CHICKEN N

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·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·GF

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 | GF = GLUTEN FRIENDLY

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, 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

\$48pp

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 BENTO BOXES V·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



SAMPLER

\$39pp

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP V·GF

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* GF

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

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SELECT YOUR BEVERAGE

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 | 6oz pours

Seaglass Santa Barbara Chardonnay

Sea Pearl Marlborough Sauvignon

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 Teguila

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

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

Grev Goose Vodka Bombay Sapphire Gin

Tanguerey No.10 Gin

Hennessey Cognac

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

BEER

Local Rotating Draft Beers (16oz) Craft Canned & Bottled Beers (12oz) Patron Silver Tequila Templeton Rve Whiskey Maker's Mark Bourbon

Crown Royal Canadian Whiskey

Johnny Walker Black

Coppola Diamond Series Cabernet

Sauvignon Paso

Seaglass Santa Barbara Pinot Noir

Hahn GSM Rhône Blend La Marca Prosecco 187ml

Sofia Sparkling Brut Rosé

PLUS UP YOUR EVENT

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Go ahead, add extra food options to satisfy those big appetites, food preferences, or sweet tooths! Click on our platters to learn more.

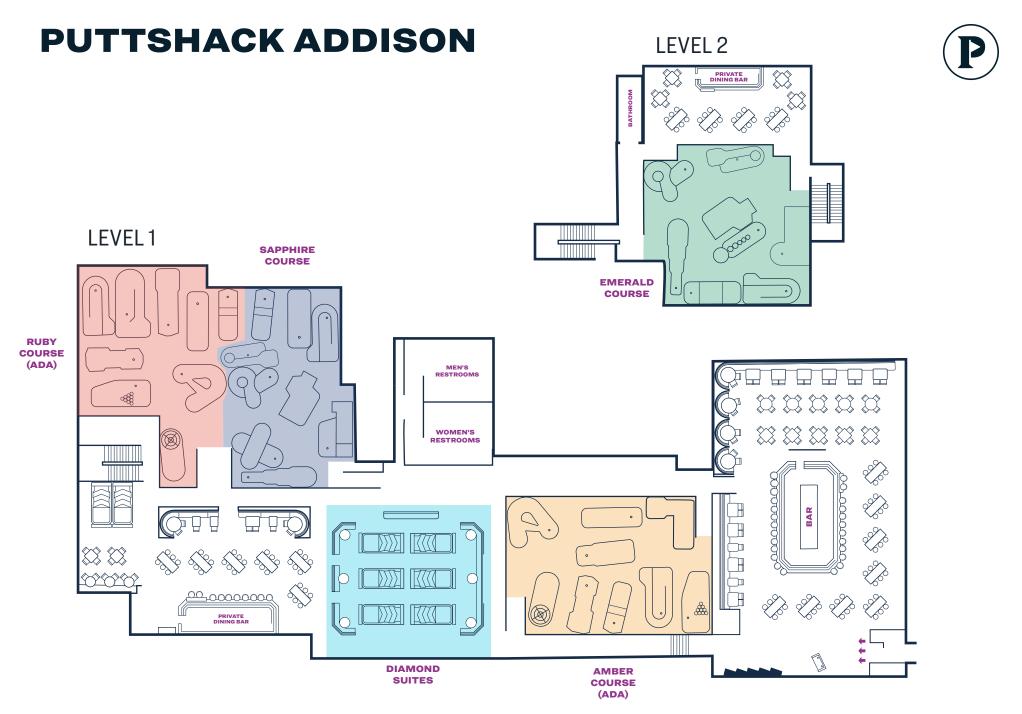
And for all our serious competitors out there, opt for an extra game of 9-hole mini golf to increase your chances of taking home the crown!















Puttshack

INQUIRE HERE

Or call **214-216-PUTT**

Puttshack Addison

Village on the Parkway 5100 Belt Line Rd Addison, TX 75254