

Puttshack

HOLIDAY PACKAGES



GROUP PACKAGES

Booking a package is the best way to experience Puttshack with friends, family and work mates!

We can organise 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
- Party host

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 teeth.

Or make your event extra special with a Puttshack gift for your crew or an extra game of mini golf for the serious competitors.



STEP 1 - SELECT YOUR HOLIDAY MENU

PACKAGE 1 | \$49pp

Includes 1 game of mini golf.

CAPRESE SKEWERS **v**

Mozzarella, grape tomato and fresh basil drizzled with reduced balsamic.

BANG BANG SHRIMP BENTO BOXES** **N**

Lightly breaded popcorn shrimp in a spicy Asian sauce and toasted sesame seeds.

HOLIDAY FLATBREAD

Deep fried turkey, roasted Brussels sprouts, butternut purée, homestyle stuffing crumble, red wine gravy drizzle.

SMOKED CHICKEN STREET TACOS

House smoked & shredded chicken, roasted corn & fresh avocado on soft flour tortilla with sriracha mayo.

CHORIZO & CHEESE EMPANADAS

Puff pastry filled with spicy chorizo, bell peppers, roasted corn, black beans & Chihuahua cheese. Served with chimichurri.

CLASSIC CAESAR SALAD **v**

Dressed Romaine leaves with Parmesan cheese and garlic toasted flatbread croutons served in mini take-out boxes.

NUTELLA S'MORES FLATBREAD **v N**

Marshmallow, graham cracker, Nutella & honeycomb crumble.

v = VEGETARIAN | VG = VEGAN | N = PEANUTS

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

**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

\$69pp

Includes 1 game of mini golf.

GOAT CHEESE CROSTINI **v**

With oven dried tomatoes & reduced balsamic glaze.

COCONUT BREADED SHRIMP**

Panko butterflied shrimp served with a sweet chili dipping sauce.

BEEF TENDERLOIN SLIDERS WITH HORSERADISH CREAM**

Char-grilled steak medallions served on toasted brioche slider buns.

PERSIAN CHICKEN SKEWERS**

Saffron marinated grilled chicken breast kebabs on a citrus slaw with a cilantro dipping sauce.

MEDITERRANEAN LAMB SKEWERS

Fragrant spiced lamb kofta with a peri peri drizzle & cucumber yogurt dipping sauce.

HOLIDAY FLATBREAD

Deep fried turkey, roasted Brussels sprouts, butternut purée, homestyle stuffing crumble, red wine gravy drizzle.

CRISPY POPCORN CAULIFLOWER **v • vg**

Indian spiced with beetroot dusted popcorn & dairy-free mint coconut yogurt.

BRUSSELS SPROUT SALAD **v • vg**

Roasted sprouts & cranberries with a champagne vinaigrette.

DESSERT BAR

PUMPKIN SPICED SKREWBALL ICE CREAM WHOOPIE PIES **v**

ASSORTED MINI DESSERT SHOOTERS **v**

Individually garnished vanilla bean, chocolate, raspberry & key lime mousse.

CHOCOLATE DIPPED STRAWBERRIES **v**

CINNAMON SUGARED BEIGNETS **v**

With dark chocolate & salted caramel dipping sauces

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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

\$26 PER GUEST

16oz draft beers & 6oz wine pours

Miller Lite (12oz bottles)
Stone Buenavaza Mexican Style Lager
Yuengling Traditional Lager

Seaglass Santa Barbara Chardonnay
Sea Pearl Marlborough Sauvignon Blanc
Schmitt Söhne Germany Riesling
Joel Gott 815 Cabernet Sauvignon

Truly Hard Seltzer (12oz can)
- ask us about our current selection

CALL

\$34 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

Canned Coke product, Red Bull, bottled water and Tea and Coffee packages available upon request.

PREMIUM

\$44 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

Budweiser
Bud Light
Coors Light
Michelob Ultra (12oz can)
Dos Equis XX Lager
Modelo Especial Lager
Modelo Negra
Corona Extra
Corona Premier

Heineken
Guinness
Lagunitas IPA
Heineken
Slightly Mighty IPA
Stella Artois
Blue Moon
Local Rotating Draft Beers
Local Craft Canned Beers

STEP 3 - PLUS UP (OPTIONAL)



PLATTERS*

SALT & TIME CHARCUTERIE** FEEDS 6 | \$25

Selection of Artisanal cured meats & cheeses, house-made honeycomb, fig preserve, marcona almonds, cornichons, olives and char-grilled soda bread.

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

House-made potato chips with house-made onion dip.

CRISPY BATTERED JUMBO CHICKEN TENDERS FEEDS 6 | \$40

Juicy all white meat chicken tenders. Served with chipotle aioli.

BEER CHEESE QUESO & CHIPS **V** FEEDS 12 | \$28

Local IPA infused beer cheese dip served with house cooked potato chips.

BACON JALAPEÑO POPPERS FEEDS 6 | \$28

Oversized bacon & jalapeño tater tots served with homestyle ranch dressing.

SOMETHING SWEET

ASSORTED MINI DESSERT SHOOTERS **V** FEEDS 12 | \$45

Individually garnished vanilla bean, chocolate, raspberry & key lime mousse.

FRESH FRUIT SKEWERS **V • VG** FEEDS 12 | \$30

Seasonal fresh fruit kebabs.

CINNAMON SUGAR BEIGNETS **V** FEEDS 12 | \$24

Mini beignets tossed in cinnamon sugar - served with dark chocolate and salted caramel dipping sauces.

FRENCH MACARONS **V** FEEDS 12 | \$24

Assorted selection of light & delicate almond meringue sandwiches.

VEGGIE & VEGAN ADD ONS ALSO AVAILABLE.

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HOLIDAY COCKTAILS

Looking for some holiday cheer? Look no further with our delicious holiday cocktails! We've sourced the best ingredients to impress any cocktail connoisseur.

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

CANDY CANE COSMOPOLITAN MARTINI | \$10pp

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

NUTMEG SMOKED PAINKILLER COCKTAIL | \$12pp

Pusser's Rum, OJ, pineapple juice, coconut cream, tiki bitters.

HIGH END HOLIDAY BUBBLES | \$18pp

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



PUTTSHACK ATLANTA



READY TO BOOK?

INQUIRE HERE

Or call **404.738.7888**

Puttshack

The Interlock
1115 Howell Mill Road
Atlanta, GA 30318