



Puttshack

**GROUP EVENTS
& PARTIES**

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 an extra game of mini golf for the serious competitors.



STEP 1 - SELECT YOUR MENU



PACKAGE 1

\$37pp

Includes 1 game of mini golf.

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

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

CERTIFIED ANGUS CHEESEBURGER SLIDERS**

Angus beef patties with American cheese on toasted brioche slider buns.

MINI CLASSIC CAESAR SALAD**

Classic Caesar salad served in mini bamboo cups.

BBQ CHICKEN FLATBREAD

House-marinated chicken, Pitmaster BBQ sauce, smoked Gouda, shaved red onion, sliced jalapeños & San Marzano tomato sauce & ranch dressing streak.

BACON JALAPEÑO TATER TOTS

Bacon & jalapeño & Cheddar cheese tater tots served with homestyle ranch dressing.

PACKAGE 2

\$44pp

Includes 1 game of mini golf.

BUFFALO CHICKEN DIP

Cream cheese & shredded Buffalo chicken dip served with a medley of house chips.

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

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

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

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

GOAT CHEESE VEGGIE FLATBREAD **V**

Premium mozzarella, char-grilled corn, grilled Portobello mushrooms, shaved red onion, green peppers, goat cheese crumbles, Kalamata olives, San Marzano tomato sauce, fresh dressed leaves, balsamic glaze drizzle.

MAGNIFICENT MEATBALL SLIDERS

House-made beef, veal & pork meatballs in marinara on toasted brioche slider buns.

CHORIZO & CHEESE EMPANADAS

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

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 MENU



PACKAGE 3

\$49pp

Includes 1 game of
mini golf.

COCONUT BREADED SHRIMP**

Panko butterflied shrimp served with a sweet chili dipping sauce.

ATLANTA HOT CHICKEN SLIDERS

36hr brined fried chicken breast, signature bacon infused cayenne pepper brushed with citrus lime slaw on pretzel slider rolls.

MEDITERRANEAN LAMB SKEWERS**

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

PERSIAN CHICKEN SKEWERS

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

KOREAN PORK BAO BUNS **N**

Steamed Bao buns, Korean BBQ pork, secret weapon glaze, Asian slaw, sesame seeds.

MINI CLASSIC CAESAR SALAD**

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

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

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

DESSERTS

FRENCH MACARONS **V**

Assorted selection of light & delicate almond meringue sandwiches.

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

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

\$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®, Smart 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

Dos Equis XX Lager

Modelo Negra

Corona Extra

Corona Premier

Guinness

Lagunitas IPA

Heineken

Slightly Mighty IPA

Stella Artois

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.

ATLANTA HOT CHICKEN SLIDERS FEEDS 12 | \$34

Buttermilk brined & fried chicken breast, cayenne brushed, chipotle aioli, rainbow slaw & North Star pickles.

BACON JALAPEÑO POPPERS FEEDS 6 | \$28

Bacon & jalapeño tater tots served with homestyle ranch dressing.

CERTIFIED ANGUS CHEESEBURGER SLIDERS FEEDS 12 | \$36

Angus beef patties with American cheese on toasted brioche slider buns.

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

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

BUFFALO CHICKEN DIP FEEDS 12 | \$36

Cream cheese & shredded Buffalo chicken dip served with a medley of house chips.

CAPRESE SKEWERS V FEEDS 24 | \$36

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

CRISPY BATTERED JUMBO CHICKEN TENDERS FEEDS 6 | \$40

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

KOREAN PORK BAO BUNS N FEEDS 12 | \$36

Steamed Bao buns, Korean BBQ pork, secret weapon glaze, Asian slaw, sesame seeds.

SOMETHING SWEET

CHOCOLATE DESSERT SHOOTERS V FEEDS 12 | \$45

Individually garnished house-made double chocolate mousse.

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.

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

Seasonal fresh fruit kebabs.

VEGGIE & VEGAN ADD ONS ALSO AVAILABLE.

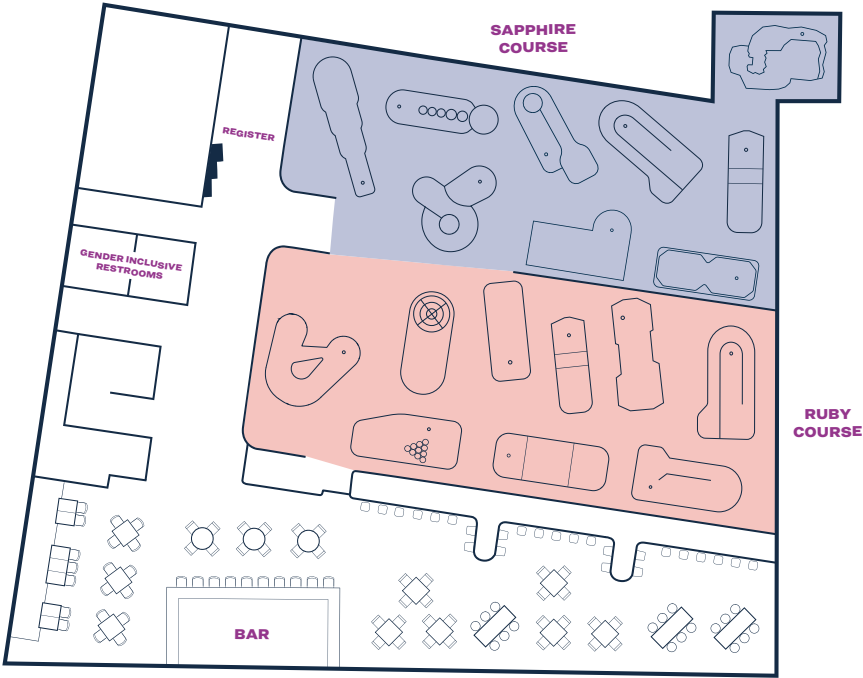
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PUTTSHACK ATLANTA



LEVEL 1



LEVEL 2

PUTTSHACK ATLANTA



READY TO BOOK?

INQUIRE HERE

Or call **404.738.7888**.

Puttshack

The Interlock
1115 Howell Mill Road
Atlanta, GA 30318