



Puttshack

**SOCIAL EVENTS &
CELEBRATIONS**

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 - CHOOSE PACKAGE (MINI GOLF & FOOD)

Every event package includes:

- 1 game of mini golf
- Choice of menu
- Reserved area/seating
- Party host

STEP 2 - ADD BEVERAGE

Choose a beverage package.

Leave the rest to us!

STEP 3 - PLUS UP

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 A PACKAGE



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 pretzel 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.

CHORIZO & CHEESE EMPANADAS

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

PACKAGE 2

\$44pp

Includes 1 game of mini golf.

BEER CHEESE QUESO & CHIPS **V**

Local IPA infused beer cheese dip served with house-cooked chip medley.

BANG BANG SHRIMP BENTO BOXES**

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 olive, San Marzano tomato sauce, fresh dressed leaves, balsamic glaze drizzle.

MAGNIFICENT MINI MEATBALLS

House-made beef, veal & pork meatballs in an olive puttinesca tomato sauce.

BACON JALAPEÑO POPPERS

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

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 A PACKAGE



PACKAGE 3

\$49pp

Includes 1 game of
mini golf.

MARYLAND CRAB CAKES**

Mini crispy fried Maryland lump crab cakes served with a spicy remoulade aioli.

MIGHTY MEATBALL FLATBREAD

House-made beef, veal & pork meatballs, premium mozzarella, San Marzano tomato sauce, oregano.

NASHVILLE 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

Steamed Bao buns, Korean BBQ pork, secret weapon glaze, Asian slaw, honeycomb dust.

GEORGIA TAILPIPES

Slow roasted pulled pork, bacon collard greens & pimento cheese spring rolls. Served with Pitmaster BBQ & sweet peach dipping sauces.

MINI CLASSIC CAESAR SALAD **V**

Dressed Romaine leaves with parmesan cheese and garlic toasted flatbread croutons served in mini bamboo cups.

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.

CHOCOLATE DIPPED STRAWBERRIES **V**

White & dark chocolate dipped and drizzled fresh strawberries.

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STEP 2 - ADD 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



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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PUTTSHACK ATLANTA



READY TO BOOK?

INQUIRE HERE

Or call **404.738.7888**.

Puttshack

The Interlock
1115 Howell Mill Road
Atlanta, GA 30318