

 **PUTT  
TOGETHER.**



# Puttshack **EVENT PLANNING GUIDE**



# AT PUTTSHACK, WE'RE ALL ABOUT BRINGING PEOPLE TOGETHER.

We have reimagined social entertainment for all generations and are the universal answer to the question “where should we get together?”! 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!

## **Every event includes:**

- 1 Game of 9-Hole Mini Golf
- Reserved Area/Seating
- Choice of Menu
- Event Ambassador Team

## **What to expect:**

Your Sales Manager will handle the details leading up to, and on the day of, your event. We’ll kick things off in your reserved space, where you and your party will be greeted by your event team.

- This area is yours for the duration of your event!
- Food will be served the first hour of your event, but is not permitted on the course.
- Not to worry, drinks will be served both on and off the course and available for the entirety of your event.
- When it’s time to play mini golf, your party will break out into groups of up to 6 guests.
- Your Sales Manager can help pre-select teams or we can randomize groups for those not as competitive!

Too good to be true? We thought you’d say that! The next few pages cover our food and beverage offerings to ensure your guests are satisfied!

**Applicable taxes & service fees not included. Minimum revenue spends may be required. Additional restrictions may apply.**



# EASY AS 1, 2, 3!

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! We make building your perfect event as easy as 1, 2, 3...

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## 1 PICK YOUR MENU

With a variety of menus to choose from, plus selections to add-on, we've got something for everyone.

Packages will be replenished for the first hour of your event.

## 2 FEELING EXTRA?

Satisfy big appetites, food preferences or sweet teeth with select platters.

Platters are priced for 12 guests and not replenished.

## 3 PICK YOUR DRINKS

Choose your beverage package, with unlimited drinks for two hours. Or, opt for drink tickets, a hosted bar or cash bar if you'd prefer.





# 1 PICK 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

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

**\$68 PER GUEST**

### COCONUT BREADED SHRIMP **DF**

Butterflied panko shrimp, sweet chili dipping sauce

### ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

### THAI FRIED CHICKEN BITES **N • DF**

Thai-marinated fried chicken bites, Asian sweet chili & sesame glaze

### FALAFEL CAKES **VG • GF • N • DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

### KOREAN BBQ PORK BAO BUNS **N • DF**

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

### CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

### ASIAN CHOPPED SALAD **VG • GF • N • DF**

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

## DESSERTS

### POWDERED SUGARED BEIGNETS **V**

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces



## ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Connoisseur package and are replenished for the first hour.

### \$6 PER GUEST SELECTION

#### CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

### \$5 PER GUEST SELECTION

#### CHEESEBURGER SLIDERS

Angus beef patties, American cheese, signature sauce, brioche buns

### \$4 PER GUEST SELECTIONS

#### SOUTHWEST CHICKEN QUESADILLA

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri

#### BUFFALO CHICKEN DIP **GF**

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

#### MOJO VEGGIE TACOS **VG • DF • GF available**

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

#### SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

#### BACON JALAPENO TATER TOTS **GF**

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

### \$3 PER GUEST SELECTION

#### LEBANESE HUMMUS **VG • N • GF available**

Housemade hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

### \$2 PER GUEST SELECTION

#### BRUSSELS SPROUTS **VG • GF • DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze

**V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS | GF = GLUTEN-FRIENDLY | DF = DAIRY FREE**

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.



# 1 PICK 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!

## ADVENTURER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

\$59 PER GUEST

### ASIAN CHOPPED SALAD **VG** • **GF** • **N** • **DF**

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

### BUFFALO CHICKEN DIP **GF**

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

### BANG BANG SHRIMP **N** • **DF**

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

### HOT ITALIAN FLATBREAD

Italian sausage, premium pepperoni, mozzarella, hot giardiniera peppers

**MAKE IT VEGETARIAN** by substituting with margherita flatbread

### BBQ BACON CHEESEBURGER SLIDERS\*

Angus beef patties, cheddar cheese, pecanwood bacon, BBQ sauce, brioche buns

### SOUTHWEST CHICKEN QUESADILLAS

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri



## ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Adventurer package and are replenished for the first hour.

### \$6 PER GUEST SELECTION

#### CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

### \$5 PER GUEST SELECTION

#### ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

### \$4 PER GUEST SELECTIONS

#### MOJO VEGGIE TACOS **VG** • **DF** • **GF** available

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

#### SHIITAKE MUSHROOM POTSTICKERS **VG** • **N** • **DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

#### BACON JALAPEÑO TOTS **GF**

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

### \$3 PER GUEST SELECTIONS

#### FALAFEL CAKES **VG** • **GF** • **N** • **DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

#### LEBANESE HUMMUS **VG** • **N** • **GF** available

Housemade hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

### \$2 PER GUEST SELECTION

#### BRUSSELS SPROUTS **VG** • **GF** • **DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze

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# 1 PICK 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!

## SAMPLER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

**\$50 PER GUEST**

### HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF**

House-made onion dip, house chip medley

### CHEESEBURGER SLIDERS\*

Angus beef patties, American cheese, signature sauce, brioche buns

### CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

### BBQ CHICKEN FLATBREAD

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

**MAKE IT VEGETARIAN** by substituting with margherita flatbread

### BACON JALAPEÑO TATER TOTS\* **GF**

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



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## ADD ONS

Looking to add an item or two to your menu? The below selections can enhance the Sampler package and are replenished for the first hour.

### \$6 PER GUEST SELECTION

#### CHICKEN TENDERS

House marinated juicy chicken breast tenders, BBQ & buttermilk ranch dipping sauces

### \$5 PER GUEST SELECTION

#### ATLANTA HOT CHICKEN SLIDERS

Cayenne brushed house fried chicken, chipotle aioli, rainbow slaw, NorthStar pickles, brioche buns

### \$4 PER GUEST SELECTIONS

#### SOUTHWEST CHICKEN QUESADILLA

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri

#### BUFFALO CHICKEN DIP **GF**

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

#### MOJO VEGGIE TACOS **VG • DF • GF available**

Mojo roasted vegetable medley, vegan mozzarella & fresh chimichurri on flour tortillas

#### SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Pan seared, tamari ponzu soy & sweet peach dipping sauces

### \$3 PER GUEST SELECTIONS

#### FALAFEL CAKES **VG • GF • N • DF**

Chickpea fritters, rainbow slaw & tahini dipping sauce

#### LEBANESE HUMMUS **VG • N • GF available**

House-made hummus, fresh herbs, olive oil drizzle, peri-peri sauce, grilled pita, cucumber coins

### \$2 PER GUEST SELECTION

#### BRUSSELS SPROUTS **VG • GF • DF**

Roasted Brussels sprouts, Thai chili drizzle, maple syrup glaze



# 2 PLUS UP WITH PLATTERS

Our platters are designed to compliment your packages, and are not available a la carte. Pricing is per platter, and each platter serves 12 guests. Platters are not replenished.

## KOREAN BBQ PORK BAO BUNS **N • DF** | \$40

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

## BBQ BACON CHEESEBURGER SLIDERS\* | \$42

Angus beef patties, cheddar cheese, pecanwood bacon, BBQ sauce, toasted brioche buns

## BANG BANG SHRIMP\* **N • DF** | \$42

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

## CLASSIC CAESAR SALAD | \$26

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

## COCONUT BREADED SHRIMP\* **DF** | \$44

Butterflied panko shrimp, sweet chili dipping sauce

## THAI FRIED CHICKEN BITES **N • DF** | \$44

Thai-marinated fried chicken bites, Asian sweet chili & sesame glaze

## MEDITERRANEAN LAMB SKEWERS\* **GF** | \$56

Seven-spiced lamb skewers, peri-peri drizzle, minted yogurt dipping sauce  
**ONLY AVAILABLE IN CERTAIN VENUES**

## PERSIAN CHICKEN SKEWERS **GF** | \$55

Grilled saffron marinated chicken, spicy cilantro yogurt  
**ONLY AVAILABLE IN CERTAIN VENUES**

## HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF** | \$28

House-made onion dip, house chip medley

## MARYLAND CRAB DIP | \$48

Hot crab, spinach & artichoke dip, house chip medley

## ASIAN CHOPPED SALAD **VG • GF • N • DF** | \$30

Cabbage, kale, scallion, red onion, bell peppers, carrots, sesame ginger dressing, crispy fried kale

## ATLANTA HOT MUSHROOM SLIDERS **VG • DF** | \$40

Cayenne brushed fried mushroom, chipotle aioli, rainbow slaw, NorthStar pickles, pretzel buns

## KOREAN BBQ JACKFRUIT BAO BUNS **VG • N • DF** | \$40

Korean BBQ jackfruit, steamed Asian buns, vegan mayo, radish & fennel slaw, sesame seeds

## CAPRESE SKEWERS **V • GF** | \$28

Mozzarella, grape tomato, fresh basil, balsamic glaze

## DESSERTS

## CHOCOLATE DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made double chocolate mousse

## STRAWBERRY DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made strawberry mousse

## CHOCOLATE BROWNIE BITES **GF** | \$32

Honduran chocolate brownie bites dusted with powdered sugar

## POWDERED SUGARED BEIGNETS **V** | \$30 PP

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces

## FRENCH MACARONS **V • N • GF** | \$32

Assorted selection of light & delicate almond meringue sandwiches

## FRESH FRUIT SKEWERS **VG • GF • DF** | \$32

Seasonal fresh fruit kebabs

## DESSERT STATION | \$20 PP

Assorted selection including Strawberry Dessert Shooters **V • GF**, Chocolate Brownie Bites **GF**, Fresh Fruit Skewers **V • GF • DF**, French Macarons **V • N • GF**

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# 3 PICK YOUR DRINK PACKAGE

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

\$35 PER GUEST

### WINE

Seaglass Chardonnay  
Sea Pearl Sauvignon Blanc\*  
Schmitt Söhne Riesling  
The Wines of Francis Ford Coppola  
Cabernet Sauvignon

### BEER & BEYOND

Domestic Beers  
(Bottles & Cans, Drafts)  
Truly Hard Seltzer (Cans)  
N/A Beers (Bottles & Cans)

## PREMIUM

INCLUDES CALL PACKAGE OPTIONS

\$55 PER GUEST

### SPIRITS

Tito's Handmade Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Tanqueray No.10 Gin  
Patron Silver Tequila  
Templeton Rye Whiskey  
Crown Royal Canadian Whiskey  
Maker's Mark Bourbon  
Johnnie Walker Black Label  
Hennessy Cognac

### WINE

Coppola Diamond  
Collection Rosé of  
Pinot Noir  
Sofia Sparkling Brut  
Rosé  
Maschio Prosecco  
Brut \*  
The Wines of Francis  
Coppola Chardonnay  
Kim Crawford  
Sauvignon Blanc  
Maso Canali  
Pinot Grigio

Seaglass Pinot Noir  
Hahn GSM Rhône  
Blend\*  
Joel Gott 815  
Cabernet Sauvignon  
The Wines of  
Francis Coppola  
Cabernet Sauvignon

### BEER & BEYOND

Local Rotating Draft  
Craft Beer (Bottles & Cans)

## CALL

INCLUDES WINE & BEER PACKAGE OPTIONS \$45 PER GUEST

### SPIRITS

Zero Proof Cocktails  
Helix 7 Vodka  
Askur Yggdrasil 45 Gin  
Campo Bravo  
Plata Tequila\*

Bacardi Silver  
Bacardi Gold  
Captain Morgan  
Jim Beam Black Label  
Jack Daniels

### BEER & BEYOND

High Noon (Cans)

## ZERO PROOF

\$30 PER GUEST

### ZERO PROOF COCKTAILS

N/A Spritz  
H2NO Ranch Water  
Cotton Candy Crush  
Passion Fruit Lemonade

### BEER & BEYOND

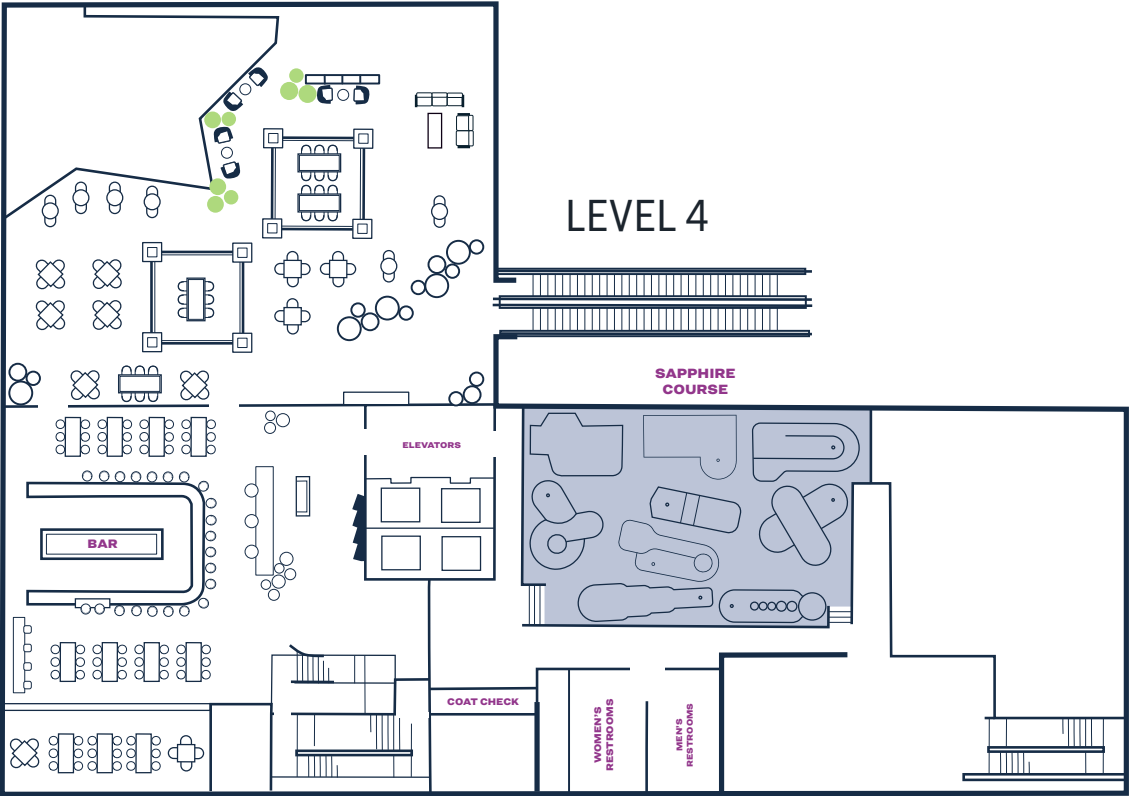
N/A Beers (Bottles & Cans)  
HOP WTR Red  
Ruby Grapefruit  
Red Bull

\*SUBSTITUTED WITH SIMILAR ITEM IN PITTSBURGH AND PHILADELPHIA VENUES

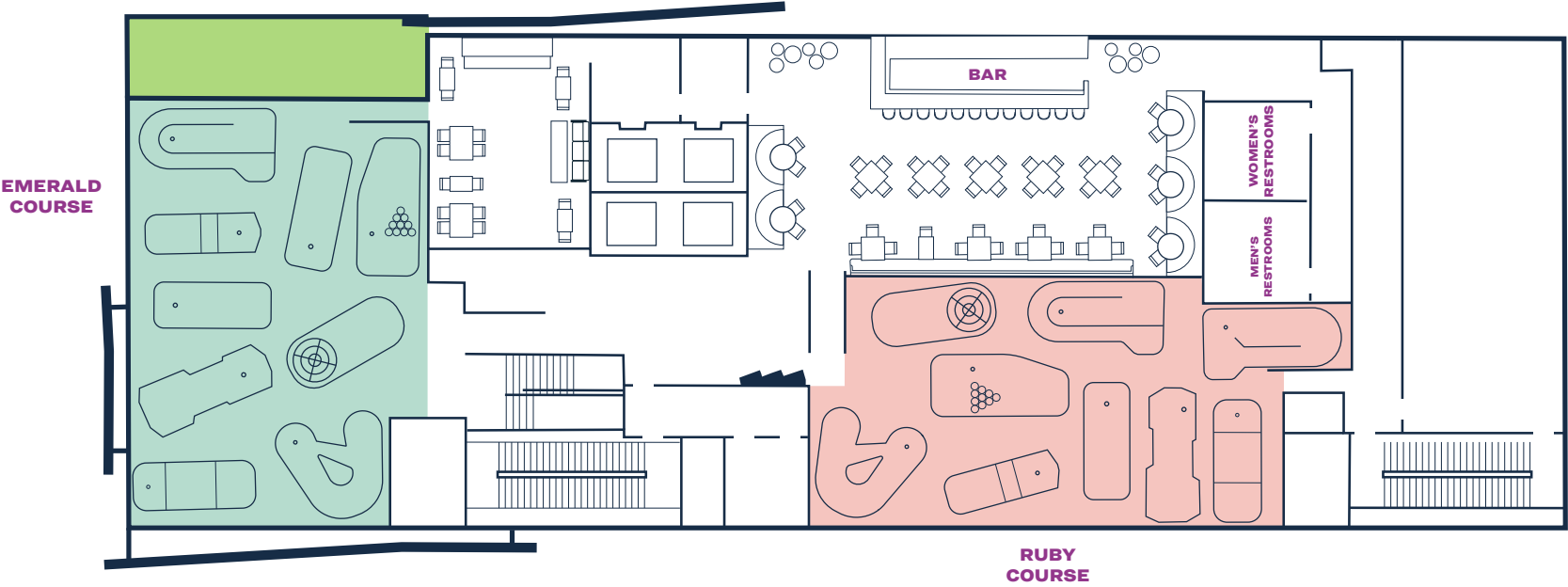




# VENUE MAP



LEVEL 5



# Puttshack



**INQUIRE HERE**

Or call **786-233-PUTT**

**Puttshack Miami**

701 S Miami Ave  
Miami, FL 33131