



puttery

EVENT

PACKAGES

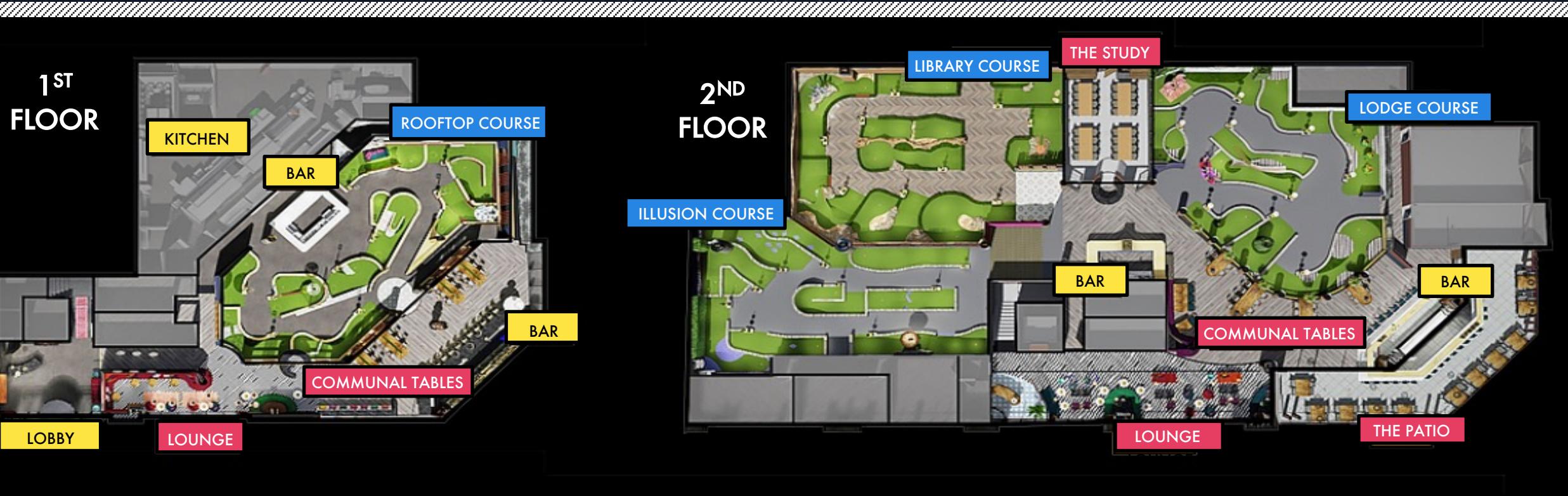
ABOUT PUTTERY

Puttery is a 21+ only, modern spin on putting, redefining the game with unique twists at every hole. Bold and full of possibilities, Puttery offers an immersive experience of competitive socializing, creative culinary and cocktail creations, and the hottest music as guests playthrough themed 9-hole courses.

- Ⓐ (4) 9 Hole Courses
- Ⓐ Curated Culinary Creations
- Ⓐ Inventive Craft Cocktails
- Ⓐ Private Event Space
- Ⓐ (4) Lounges
- Ⓐ Multiple Event Spaces
- Ⓐ Rooftop Patio
- Ⓐ Entertainment
- Ⓐ A/V Capabilities

EVENT SPACES

- ✓ Communal Tables: 9-40 Guests
- ✓ Lounges: 9-30 Guests
- ✓ The Study: 9-40 Guests
- ✓ The Patio: Up to 60 Guests
- ✓ Partial 1st Floor: Up To 50 Guests
- ✓ Full 1st Floor: Up To 100 Guest
- ✓ 2nd Floor: Up To 250 Guests
- ✓ Venue Buyout: Up To 400+ Guests





COMMUNAL TABLES





DOWNSTAIRS LOUNGE





UPSTAIRS LOUNGE

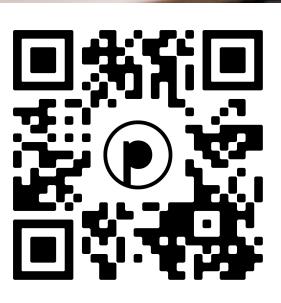


THE STUDY





THE PATIO





FIRST
FLOOR





SECOND FLOOR



LET'S

PLAY

SPACKA

	CADDIE \$125 pp	AMATEUR \$150 pp	PRO \$175 pp
PLAY	1 Round of Golf	1 Round of Golf	1 Round of Golf Library Course
NOSH	Boards (Select 2) Pizzas (Select 3) Dessert (Select 1)	Boards (Select 2) Pizzas (Select 3) Dessert (Select 1)	Boards (Select 3) Pizzas (Select 3) Dessert (Select 1)
SIP	3-Hour Beer & Wine Package 1 Course Drink Ticket Non-Alcoholic Beverages	3-Hour Beer, Wine & Liquor Package 1 Course Drink Ticket Non-Alcoholic Beverages	3-Hour Beer, Wine & Liquor Package 1 Course Drink Ticket Non-Alcoholic Beverages
CHILL	3-Hour Dedicated Area	3-Hour Dedicated Area	3-Hours Dedicated Area Dedicated Area: Private Study

Packages available for groups of 9+. Tax & fees not included. Menu subject to change. Minimum spends on food, beverage, and play may apply based on day and time of event.

NOSH CREATIONS

BOARDS

BRUSCHETTA (SELECT 2)

Serrano ham, mascarpone, piquillo peppers, toasted almonds
✓ Burrata, heirloom grape tomatoes, balsamic reduction, EVOO
✓ Goat cheese, Romesco, chives, sherry vinegar & EVOO

CHARCUTERIE

Serrano Ham, pepperoni, soppressata, burrata, white cheddar, manchego, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

PIZZAS

MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino, & manchego

✓ = Vegetarian Option

BEEF SLIDERS

Locally-sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & Dijon-horseradish aioli

SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeno, and pickled radish dressed with hoisin glaze, nouc cham, and herbs

TUNA TOSTADA

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro cilantro

MEATBALLS

Veal, beef, lamb, marinara, Manchego, basil & toasted artisan bread

BURRATA & SERRANO

San Marzano tomatoes, mozzarella, burrata, serrano ham, heirloom grape tomatoes, arugula, garlic, EVVO & balsamic reduction

SAUSAGE PESTO

Cilantro-almond pesto, Pecan Lodge™ jalapeno cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeno & pecorino

LAMB SLIDERS

Harissa, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

✓ HUMMUS & CRUDITÉ

Hummus served with fiesta ranch dip and vegetables.

SEAFOOD BOARD (+\$15/PERSON)

Blackened Ahi with soy glaze, Yellowtail ceviche w/wonton chips, smoked salmon and shrimp cocktail.

✓ MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

DESSERTS

SHOOTERS:

- Double Chocolate Brownie
- Berries & Cream ✓
- Key Lime Cake

SIP COCKTAILS

BEER

Miller Lite

Texas Ale Project, Fire Ant Funeral, Amber Ale
Community, Mosaic, IPA
Four Corners, Local Buzz, Golden Ale



WINE

Ravel & Stitch, Cabernet Sauvignon, Central Coast, 2018
Oyster Bay, Pinot Gris, New Zealand, 2020
Fleurs de Prairie, Rose, Languedoc, NV



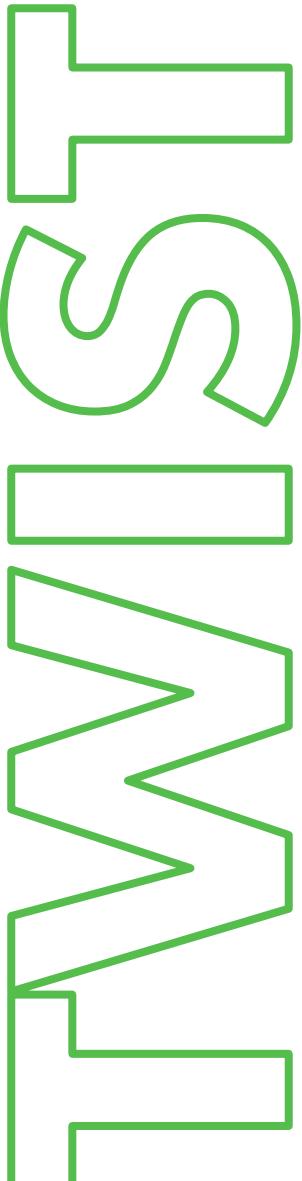
LIQUOR

Bourbon – Jim Beam
Vodka – Tito's
Rum – Bacardi Silver
Tequila – Arette Blanco
Scotch – Famous Grouse
Gin – Beefeater

COURSE TICKET

Includes one premium drink ticket for a course specialty cocktail of the guest's choosing

ADD A TWIST



SIP

BAR CART* \$250 (16 SERVINGS)

Variety of two, house cocktails, served on a bar cart with garnishes, glassware in your reserved event space.

› ADDITIONAL BAR CART COCKTAILS \$90/bottle (8 COCKTAILS)

Add additional bottles to any bar cart add-on.

COCKTAIL OPTIONS (SELECT 1-2)

› GOLD RUSH

Bourbon, Fresh Lemon, Honey

› EASTSIDE (VODKA OR TEQUILA OR GIN)

Vodka, Gin, or Tequila, Fresh Lime Juice, Cane Sugar, Cucumber, Mint

› HONEYSUCKLE

Silver Rum, Fresh Lime, Honey

› MARGARITA (SPICY OR NOT)

Blanco Tequila, Cointreau, Fresh Lime, Cane Sugar (Serrano Peppers if Spicy)

NOSH

ADD AN ADDITIONAL BOARD:

\$15++pp	\$10++pp	\$7++pp
Seafood Board	Tuna Tostada Lamb/Beef Sliders Sous Vide Pork Belly Meatballs Charcuterie	Bruschetta Hummus & Crudit�

BEER & WINE DRINK TICKET \$12++/ticket

COURSE DRINK TICKET \$15++/ticket

CONSUMPTION TAB

Paid for at the conclusion of your event

OTHER

UPGRADE YOUR SWING \$5 pp

Upgrade to a TaylorMade club and have your caddie help you tee off!

BOOK YOUR EVENT



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SUBMIT AN INQUIRY >

