

The background is a dark blue wall with intricate gold-colored decorative panels and moldings. Four ornate sconces with three lit lamps each are mounted on the wall. The floor is a light-colored, possibly marble, surface.

puttery

EVENT

PACKAGES

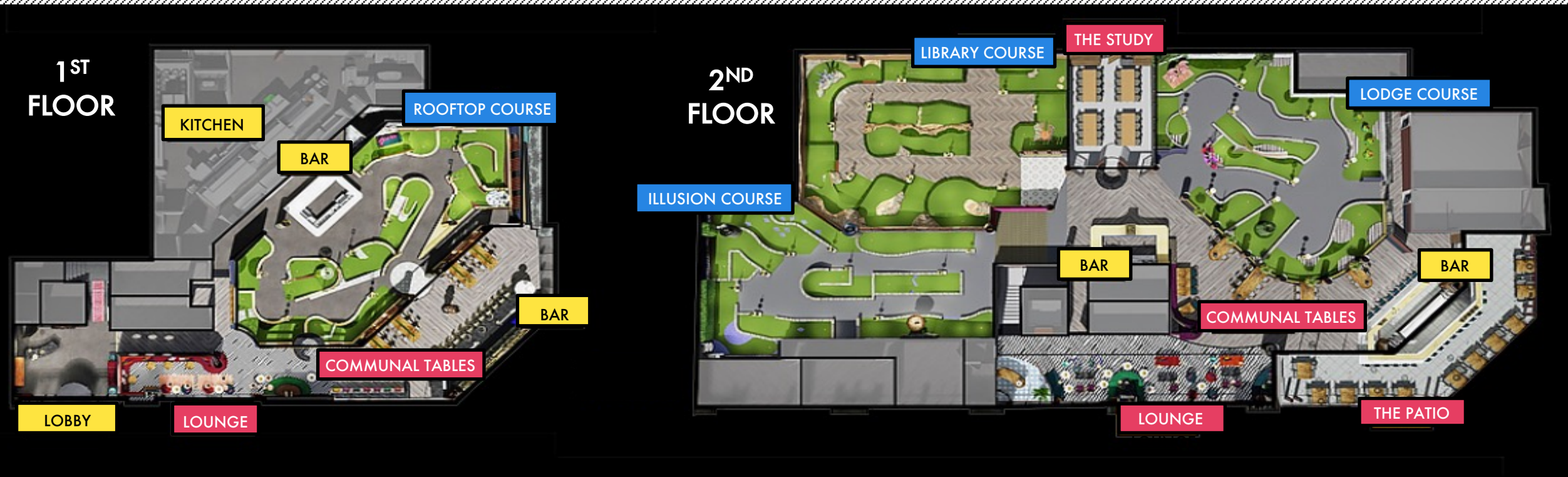
# ABOUT PUTTERY

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.

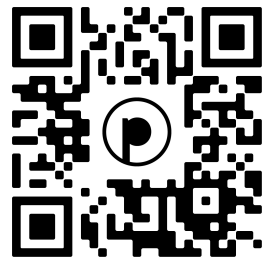
- ✓ (4) 9 Hole Courses
- ✓ Curated Culinary Creations
- ✓ Inventive Craft Cocktails
- ✓ Private Event Space
- ✓ (4) Lounges
- ✓ Multiple Event Spaces
- ✓ Rooftop Patio
- ✓ Entertainment
- ✓ A/V Capabilities

# EVENT SPACES

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



# COMMUNAL TABLES



# DOWNSTAIRS LOUNGE



# UPSTAIRS LOUNGE



# THE STUDY

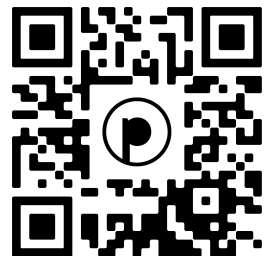


# THE PATIO

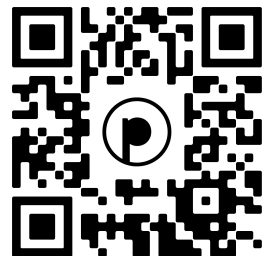




# FIRST FLOOR



# SECOND FLOOR





**LET'S**

**PLAY**

# PACKAGES

	<b>CADDIE</b> \$125 pp	<b>AMATEUR</b> \$150 pp	<b>PRO</b> \$175 pp
<b>PLAY</b>	1 Round of Golf	1 Round of Golf	1 Round of Golf Library Course
<b>NOSH</b>	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)
<b>SIP</b>	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
<b>CHILL</b>	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.

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# 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

### 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

✓ = Vegetarian Option

# 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

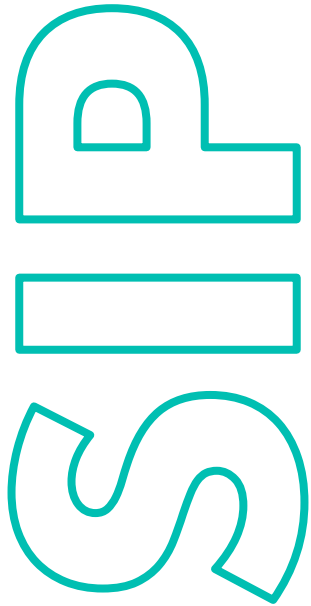
Tequila – Arette Blanco

Scotch – Famous Grouse

Gin – Beefeater

## COURSE TICKET

Includes one premium drink ticket for a course specialty cocktail of the guests choosing



# TWIST

# 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

➤ **HONEYSUCKLE**  
Silver Rum, Fresh Lime, Honey

➤ **EASTSIDE** (VODKA OR TEQUILA OR GIN)  
Vodka, Gin, or Tequila, Fresh Lime Juice, Cane Sugar, Cucumber, Mint

➤ **MARGARITA** (SPICY OR NOT)  
Blanco Tequila, Cointreau, Fresh Lime, Cane Sugar (Serrano Peppers if Spicy)

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

**COURSE DRINK TICKET** \$15++/ticket

## CONSUMPTION TAB

Paid for at the conclusion of your event

## 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�

## OTHER

**UPGRADE YOUR SWING** \$5 pp

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

# BOOK YOUR EVENT



**(469) 862-0151**



**[EVENTSDAL@PUTTERY.COM](mailto:EVENTSDAL@PUTTERY.COM)**



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