

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 play through themed 9-hole courses.

Private Event Space

Patio

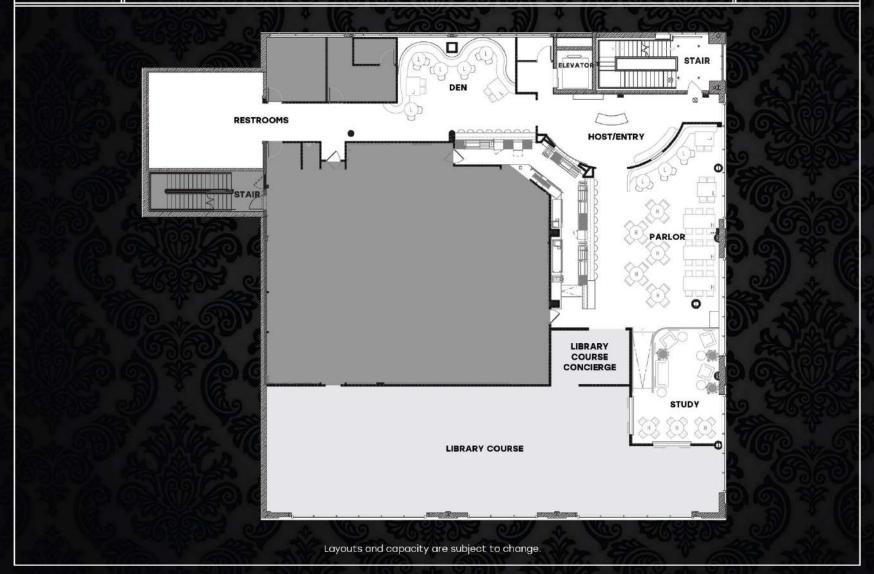
- Curated Culinary Creations

- ✓ Multiple Event Spaces
- A/V Capabilities



PUTTERY CHICAGO

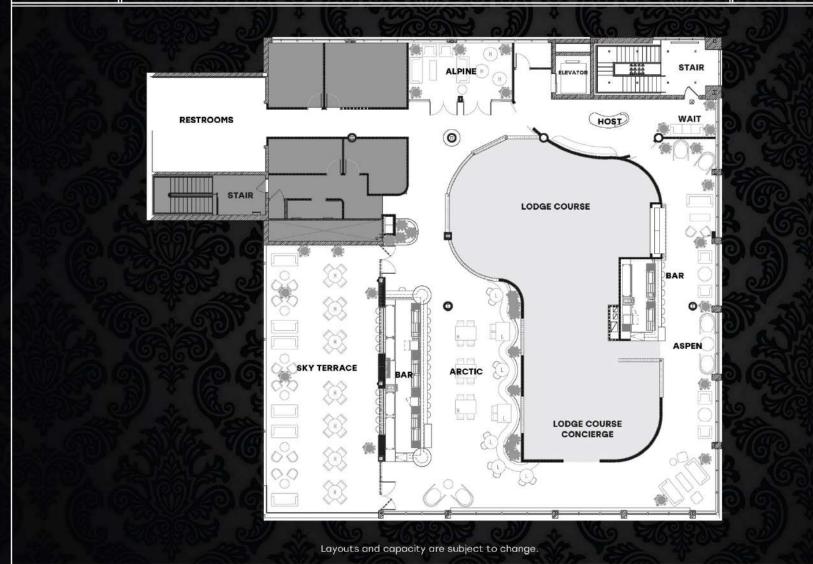
Second Level

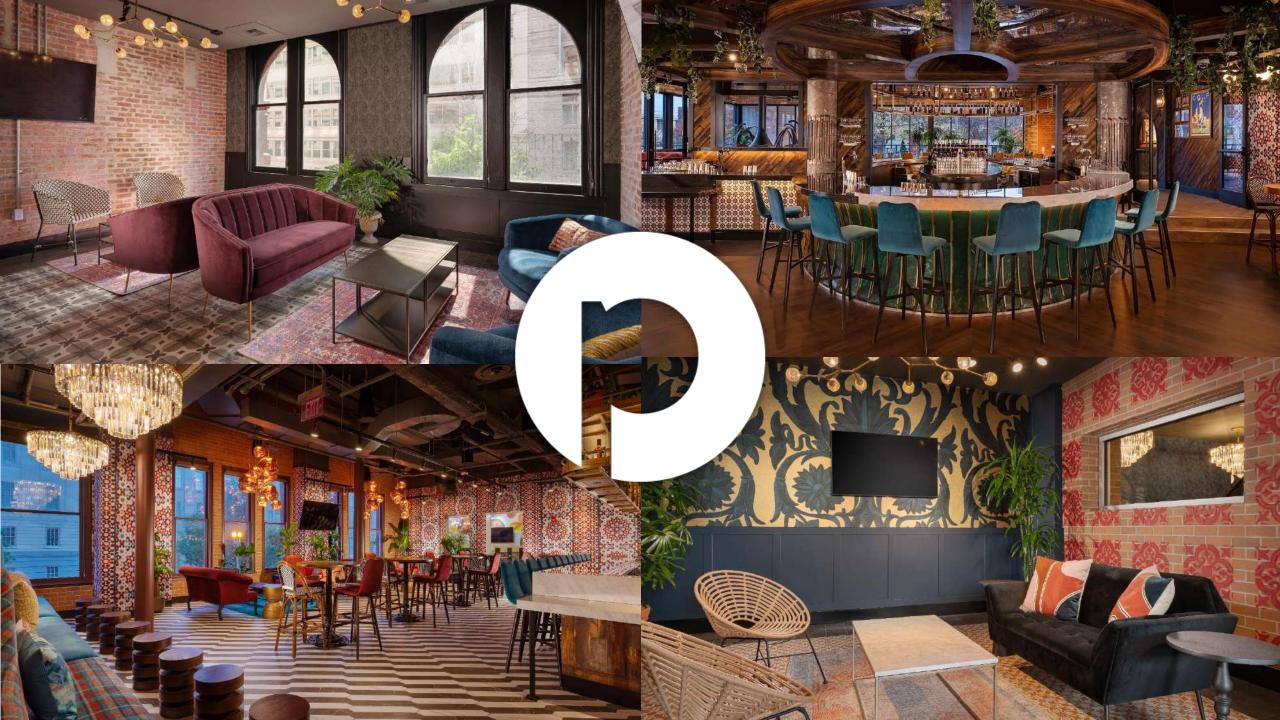




PUTTERY CHICAGO

Third Level





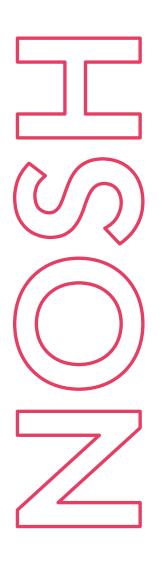






	EAGLE \$72 pp For parties of 20 or less.	ACE \$84 pp For parties of 20 or less.	CADDIE \$135 pp	AMATEUR \$155 pp	PRO \$170 pp
PLAY	1 Round of Golf Tee Times at Beginning or End of 60-minute Table Rental	1 Round of Golf Tee Times at Beginning or End of 90-minute Table Rental	1 Round of Golf	1 Round of Golf	1 Round of Golf
NOSH	Dip Trio Boards <i>select 2</i>	Dip Trio Boards <i>select 2</i>	Dip Trio Boards <i>select 3</i> Dessert <i>select 1</i>	Dip Trio Boards <i>select 3</i> Dessert <i>select 1</i>	Dip Foresome Boards <i>select 4</i> Dessert <i>select 1</i>
SIP	1 Course Drink Ticket Non-Alcoholic Beverages	1 Course Drink Ticket 1 Beer & Wine Drink Ticket Non-Alcoholic Beverages	3-Hour Beer + Wine Package 1 Course Drink Ticket Non-Alcoholic Beverages	3-Hour Liquor, Beer + Wine Package 1 Course Drink Ticket Non-Alcoholic Beverages	3-Hour Liquor, Beer + Wine Package 1 Course Drink Ticket Non-Alcoholic Beverages
CHILL	60-minutes of Reserved Space	90-minutes of Reserved Space	3-Hour Dedicated Area	3-Hour Dedicated Area	3-Hour Dedicated Area

NOSH CREATIONS



CHIPS & DIPS

ALL EVENTS INCLUDE:

- House Made Chips
- Tortilla Chips
- French Onion Dip
- Guacamole
- Salsa Rojo

Garlic Chive Dip can be added for \$3 per person.

Substitute a Dip for Garlic Chive Dip for \$2 per person.

SEAFOOD BOARD

- Blackened Ahi, Soy Glaze
- Shrimp Ceviche, Wonton Chips
- Smoked Salmon + Shrimp Cocktail

Upgrade one of your boards for an additional \$15 per person.

DESSERT SHOOTERS

- Double Chocolate Brownie
- Berries + Cream
- Key Lime Cake

BOARDS

BEEF SLIDERS

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

SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeno, pickled radish dressed in hoisin glaze, nuoc cham, herbs

TUNA TOSTADA

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aïoli, micro cilantro

∀ GARDEN SALAD

Local greens, carrots, roasted beets, Campari tomato, cucumber, gorgonzola, champagne vinaigrette

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

Seasonal meats + cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread

LAMB SLIDERS

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

√ HUMMUS + CRUDITÉ

Hummus served with fiesta ranch dip, vegetables

MINI POKE BOWLS

Marinated tuna, poke sauce, sushi rice, edamame, carrots, radishes

ANCHO WINGS

Oven-roasted ancho rubbed chicken wings, carrot + celery sticks, ranch + buffalo sauce

CHOPPED SALAD

Romaine, artichoke, Serrano ham, pepperoncini, heirloom grape tomato, avocado, red onion, Manchego, sherry-mustard vinaigrette

ARANCINI BALLS

Deep fried risotto balls with fresh mozzarella, goat cheese, Romesco sauce

SMOKED SALMON DIP

House smoked salmon dip, house made chips, toasted ciabatta

MEATBALLS

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

SHRIMP LETTUCE WRAP

Asian shrimp salad, green onions, carrots, cilantro, pickled cucumber, gem lettuce cups

Additional boards available at \$12 per person each.



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

SIP COCKTAILS



LIQUOR

Vodka

Bourbon

Tequila

Rum

Scotch

Gin

BEER

Local Craft Beers Imported Beers Domestic Beers

WINE

Red Wine Varietal White Wine Varietal Rosé Varietal

SIGNATURE COCKTAILS

Good Sound + Beach Bound: Rum, lime cordial, coconut, spice

BBQ on a Saturday Night: Bourbon, honey, smoked peach

Margarita Standoff: Blanco tequila, fresh lime, pineapple, orange, touch of chili

COURSE TICKET

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





SIP

BAR CART \$300 per bar cart 16 SERVINGS

Choice of one house cocktail served on a bar cart with garnishes + glassware in your reserved event space. One cocktail per cart. *Attendant included*.

COCKTAIL OPTIONS SELECT 1

- GOOD SOUND & BEACH BOUND
- Rum, lime cordial, coconut, spice
- **■** BBQ ON A SATURDAY NIGHT
- Bourbon, honey, smoked peach
- MIMOSA SERVICE
- (3) bottles with juice + berries 18 20 servings
- **MARGARITA STANDOFF**
- Blanco tequila, fresh lime, pineapple, orange, touch of chili
- ADDITIONAL BAR CART COCKTAILS \$90 per bottle 8 COCKTAILS Add another bottle to any bar cart add-on.

LIQUOR, BEER + WINE DRINK TICKET

\$15 per ticket

BEER + WINE DRINK TICKET

\$12 per ticket

COURSE DRINK TICKET

\$15 per ticket

CONSUMPTION TAB

Charged at the conclusion of your event.

OTHER

ADD AN ADDITIONAL COURSE \$22 per person

Want to try your luck at two courses? Be our guest!

UPGRADE YOUR SWING \$5 per person

Upgrade to a TaylorMade club to help you tee off!

