

TEE UP SOME FUN

EVENTS AT TOPGOLF



TopGolf



CONGRATS

You are officially ten times more awesome for picking TopGolf as your next event location. Your party is automatically cooler since it doesn't involve a banquet hall with disco lights or a restaurant with "flair" on the wall. TopGolf is the go-to spot for events ranging from corporate outings to raucous bachelor parties. All we ask is that there are a minimum of ten guests, excessive amounts of fun and a package totaling at least \$20 per person for food and beverage. Not sure how to start planning? Just turn the page and the following guide will walk you through customizing your epic event in **3 EASY STEPS.**





1 RESERVE YOUR BAYS

Determine number of bays and any additional space you would like to reserve for your event. Each bay will accommodate a maximum of six (6) guests. An 18% gratuity will be added to all bay reservations. Rooms may also be subject to a gratuity charge.

2 SELECT A FOOD PACKAGE

When great food is involved, a good party can suddenly become something of epic proportions. Select from any of our catering menus. The catering menus are priced per person and do not include beverages. Food is unlimited for two (2) hours.

3 SELECT BEVERAGE PACKAGE

Select from any of our non-alcoholic beverage options. The non-alcoholic beverages are unlimited for the event duration. With the Bistro and Chairman's Choice food packages, you have the option to select from any of our alcoholic packages and determine which wine, beer and liquor options will be available to your guests.

It's that easy. Your event is all set and ready to go. Now all you need to do is find those old mixtapes and charge your digital camera. A party at TopGolf isn't just a party, it's the party.

It's not golf. It's TopGolf.





Signature Room



Rooftop Terrace

STEP ONE

BAY RESERVATION PRICING

Three (3) Hour Minimum for Events | Maximum Six (6) Guests per Bay

Peak Hours: Monday through Friday after 4:00 pm; Saturday and Sunday

Non-Peak Standard Bay Rental	\$105/ Three Hours	Additional \$35/ Hour
Non-Peak Executive Bay Rental	\$165/ Three Hours	Additional \$55/ Hour
Peak Standard Bay Rental	\$150/ Three Hours	Additional \$50/ Hour
Peak Executive Bay Rental	\$210/ Three Hours	Additional \$70/ Hour

Bay reservation includes the following:

- 30 Day Game Card for each guest
- Unlimited TopGolf Games for each guest (during event)
- Complimentary loaner clubs
- Audio Visual equipment is available on request
- TopGolf Ambassador to set up and manage event
- Certified wait staff

SIGNATURE ROOM PRICING

Total Capacity: 250 Seated | Climate Controlled Capacity: 200 Seated

Full Event Room	\$950/ Two Hours	Additional \$450/ Hour	Capacity: 3,335 SF/ 200 Seated
Event Room North	\$350/ Two Hours	Additional \$150/ Hour	Capacity: 1,200 SF/ 72 Seated
Event Room Central	\$350/ Two Hours	Additional \$150/ Hour	Capacity: 1,200 SF/ 72 Seated
Event Room South	\$250/ Two Hours	Additional \$125/ Hour	Capacity: 935 SF/ 48 Seated

ROOFTOP TERRACE

Pricing is Available upon Request



STEP TWO

SELECT YOUR FOOD PACKAGE

Select from the following options.
Menus are priced as follows and are unlimited for **two (2) hours**.

UNLIMITED TASTERS MENU

Two (2) Selections | \$16 per Person | \$4 Additional Tasters
Limited Taster Options Available - Ask for Pricing

BISTRO MENU

Two (2) Entrées and Three (3) Sides | \$20 per Person
\$3 Each Additional Entrée | \$3 Each Additional Side

CHAIRMAN'S CHOICE

Two (2) Entrées and Three (3) Sides | \$26 per Person
\$6 Additional Entrées | \$3 Each Additional Side

*Alcoholic Beverage Packages are only available with Bistro and Chairman's Choice Menus.
Hosted Bar and Drink Tokens are Available with Any Menu.*

***There is an 18% gratuity on all food and beverages**



STEP TWO

UNLIMITED TASTERS

Choose at least Two (2) Selections, \$4 Additional Tasters

Mini Chimichangas

Chicken and Cheese Chimichangas served with Sour Cream and House Salsa

Italian Meatballs

Italian Meatballs served with Warm House Marinara, Toasted Pine Nuts and Parmesan Cheese

Mini Corndogs

Texas State Fair Style Bite Size Corndogs

Quesadillas

Choose Chicken or Cheese with Monterey Jack Cheese and Grilled Peppers served with House Salsa and Sour Cream

Pro Wings

Tossed in Your Choice of Sauce (1 Sauce per Order) Asian Sweet Fire Red Chile, BBQ-Chipotle, Buffalo served with Creamy Bleu Cheese and Ranch Dipping Sauces

Texas Tenders

Breaded Chicken Tenders with BBQ, Honey Mustard and Ranch Dipping Sauce

Hummus

Served with Pita and Olive Accents

Southwest Eggrolls

Crispy South of the Border Eggrolls served with House Salsa

Caprese Skewers

Sun Kissed Tomato, Garden Basil, Fresh Mozzarella, Olive Oil and Cracked Pepper

Fresh Fruit

Farmer's Market Fresh Fruit

The Perfect Green

Healthy Snack of Fresh Vegetables served with Creamy Bleu Cheese or Ranch Dipping Sauce

Jalapeno Artichoke Dip

Served with Tortilla Chips

Cool Harvest

Grilled Seasonal Vegetables Marinated in Herb infused Balsamic Vinegar served at Room Temperature

TopGolf Chip Shot

Tortilla Chips with Salsa and Guacamole
Add Skillet Queso for \$2/Person

In queso of emergency,
order the queso.



so many choices on
STEP TWO

BISTRO MENU

Choose at least Two (2) Entrées and Three (3) Sides
\$3 Each Additional Entrée, \$3 Each Additional Side

ENTRÉES

Turkey and Swiss

Sliced Turkey and Swiss on Fresh Baked Buns with all the Fixings

Cranberry Almond Chicken Salad

Served on Fresh Baked Buns with all the Fixings

Veggie with Herb Cream Cheese

Roasted Red Bell Pepper, Cucumber, Tomato, Lettuce with an Herb Cream Cheese Spread served on Fresh Baked Buns

Italian Meats

Salami, Pepperoni, and Provolone Cheese served on Fresh Baked Buns with all the Fixings

Hotdogs

Hotdogs with Buns and all the Fixings

Angus Beef Sliders

Angus Beef Sliders with Fresh Baked Buns and all the Fixings

Pulled Pork Sliders

Cola Braised Pork Shoulder with Fresh Baked Buns and all the Fixings

Breaded Chicken Sliders

Breaded Chicken with Fresh Baked Buns and all the Fixings

SIDES & SALADS

Caesar

Chopped Romaine, Parmesan Cheese and Croutons tossed in a Caesar Dressing

House

Medley of Fresh Lettuce, Tomatoes, Cucumber, Croutons, Red Onion and Shredded Cheese

Choice of Two (2) Dressings

Honey Mustard, Bleu Cheese, Ranch, Salsa Ranch, Sesame Ginger, Red Wine Vinaigrette or Raspberry Walnut Vinaigrette

Confetti Potato Salad

Russet Potatoes, Black Olives, Green Olives, Red and Yellow Bell Peppers, Onions and Fresh Herbs with a Horseradish, Whole Grain Mayo Dressing

Seasonal Fruit

Farmer's Market Fresh Fruit

Pesto Pasta

Tossed in Creamy Basil Pesto Sauce, Tossed Pine Nuts, Grape Tomatoes and Parmesan Cheese

Chips and Salsa

Sea Salt Kettle Chips



so many choices on
STEP TWO

CHAIRMAN'S CHOICE

Choose at least Two (2) Entrées and Three (3) Sides,
\$6 Each Additional Entrée, \$3 Each Additional Side

ENTRÉES

Salmon "Tiles"

6 oz. Block Cut Fresh Salmon with a Honey Whole Grain Dijon Glaze served with Fresh Baked Yeast Rolls

Prime Rib

Garlic "Spiked" Prime Rib with Horsey Cream and Whole Grain Dijon served with Fresh Baked Yeast Rolls

Char Grilled Chicken Fajitas

Served with Sautéed Peppers and Onions, Shredded Cheese, Warm Tortillas, Pico de Gallo and Sour Cream

Adobo Marinated Steak Fajitas

Served with Sautéed Peppers and Onions, Shredded Cheese, Warm Tortillas, Pico de Gallo and Sour Cream

Quesadillas | House Smoked Brisket or Shrimp

Monterey Jack Cheese and Grilled Peppers served with House Salsa and Sour Cream

House Smoked Beef Brisket

Smoked "In House" and served Sliced with BBQ Sauce and Fresh Baked Yeast Rolls

Backyard BBQ Chicken

Spice Rubbed, Grilled Medallions with BBQ Sauce served with Fresh Baked Yeast Rolls

Baby Back Ribs

Slow cooked and served with BBQ Sauce and Fresh Baked Yeast Rolls

SIDES & SALADS

House

Medley of Fresh Lettuce, Tomatoes, Cucumber, Croutons, Red Onions and Shredded Cheese

Choice of Two (2) Dressings

Honey Mustard, Bleu Cheese, Ranch, Salsa Ranch, Sesame Ginger, Red Wine Vinaigrette or Raspberry Walnut Vinaigrette

Caesar

Chopped Romaine, Parmesan Cheese and Croutons tossed in a Caesar Dressing

Baby Spinach

Fresh Baby Spinach, Sundried Cranberries, Bleu Cheese and Toasted Almonds tossed in a Raspberry Walnut Vinaigrette

Field Greens

Fresh Field Greens, Toasted Pine Nuts, Sundried Tomatoes and Feta Cheese tossed in a Red Wine Vinaigrette

Roasted Garlic Whipped Potatoes

Grilled Asparagus

Sea Salt Roasted Red Potatoes

"Off the Grill" Vegetable Medley

Seasonal Fruit

House Simmered Black Beans

Spanish Rice

Confetti Potato Salad

BBQ Baked Beans

Mom's Mac 'n Cheese



almost done with
STEP TWO

DESSERTS

Two (2) Pieces per Person

Cookies & Brownies

Assorted Cookies: Chocolate Chip, Peanut Butter,
Oatmeal Raisin and Fudge Walnut Brownies
\$2.75/person

"Far Out" Fruit Desserts

Luscious Lemon Bars
Coconut Chocolate Melt Away Bites
Strawberry Cheesecake Bites
Raspberry Tango Bites
\$3.25/person

Glorious Sweet Mountain

Brownies, Assorted Warm Cookies,
Strawberry Cheesecake Bites and
Chocolate Dipped Strawberries
\$6.00/person

Cheesecake "Lollipops"

Cheesecake coated in:
Chocolate Trio dipped in Peanut "Crunchies"
and Peanut Butter
White Chocolate dipped in Pistachios
and Sundried Cherries
Milk Chocolate dipped in Chocolate "Crunchies"
and crushed English Toffee
\$4.50/person

Bread Pudding

Cinnamon Baguette spiked with White Chocolate
and served with Fresh Whipped Cream
\$3.25/person



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STEP TWO

BREAKFAST

WARM WELCOME

\$18 per Guest and Unlimited for Two (2) Hours

Feature Selections | Please Choose One (1) Option

Griddle French Toast

Texas Sized French Toast with Whipped Butter and Maple Syrup

Egg Scrambles

Choose Your Favorite Style: Mediterranean, Southwest or Country

Sunrise Pizza

House Salsa, Scrambled Eggs, Bacon, topped with Cheddar and Monterey Jack Cheese

Meat Selections | Please Choose One (1) Option

Smoked Bacon

Breakfast Sausage Links

Additional Breakfast Meat, \$2.99/person

Included:

Assorted Toasted Bread with Assorted Jelly and Butter
Skillet Potatoes
Fresh Seasonal Fruit
Coffee, Hot Tea and Juice Service

CONTINENTAL

\$12 per Guest and Unlimited for Two (2) Hours

Fresh Baked Breakfast Breads

Assorted Muffins, Croissants and Colossal Cinnamon Rolls

Fresh Fruit

Farmer's Market Fresh Fruit

Coffee, Hot Tea and Juice Service



STEP THREE

SELECT YOUR BEVERAGE PACKAGE

Non-Alcoholic Beverages are Unlimited for the Entire Event and will be included with any Alcoholic Beverage Package.

Soft Drinks, Tea and Water \$4

Coffee, Hot Tea and Juice \$4

Coffee \$2.50

Hot Cocoa Bar \$2.50

ASK US ABOUT:

- * CIGARS FOR PURCHASE
- * A PRIVATE BAR WITH BARTENDER

Hosted and Cash Bars Available on Request.

*Alcoholic Beverage Packages are **Only** Available with Bistro and Chairman's Choice Food Packages.*

PREMIUM LIQUOR \$38 / Person

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan, Patron, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Kendall Jackson Chardonnay, Estancia Cabernet, Clos du Bois Merlot, Blackstone Pinot Noir, Pepe's Pinot Grigio and White Zinfandel

Domestic and Imported Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Shiner Bock, Heineken and Dos Equis XX

CALL LIQUOR \$34 / Person

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila, Dewar's Scotch, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Blackstone Pinot Noir, Pepe's Pinot Grigio and White Zinfandel

Domestic and Imported Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Shiner Bock, Heineken and Dos Equis XX

HOUSE LIQUOR \$30 / Person

House Vodka, House Gin, House Rum, House Tequila, House Scotch, House Bourbon, House Chardonnay, Cabernet and Merlot, White Zinfandel

Domestic and Imported Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Shiner Bock, Heineken and Dos Equis XX

BEER AND WINE \$26 / Person

House Chardonnay, Cabernet and Merlot
Domestic and Imported Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Shiner Bock, Heineken and Dos Equis XX

TopGolf proudly respects and abides by the rules and regulations of the Texas Alcoholic Beverage Commission. For more information, please visit them on the web at www.tabc.state.tx.us.





TopGolf

To book an event at the TopGolf location in Allen, TX
please contact us at
469.675.9740 or allenevents@topgolf.com

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