



# Sacramento



CORPORATE EVENTS



HOLIDAY PARTIES



BIRTHDAYS



COCKTAIL COURSES



WEDDING PARTIES



AND MORE!





# Rates

630 K st #120 | (916)877-5599 | [hello@tipsyputt.com](mailto:hello@tipsyputt.com)

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Time	Sunday - Thursday	Friday & Saturday or Golden 1 Center Event
<b>11am - 5pm</b>	Minimum Spend \$400/hr	Minimum Spend \$750/hr
<b>5pm - close</b>	Minimum Spend \$750/hr	Minimum Spend \$2,000/hr



# CATERING MAINS

## TRI-TIP

50 / person

**Includes:** One 8 oz cut of tri-tip per guest, at a self-serve station. Served with au jus and a horseradish cream sauce



## SLIDER BAR

17 / person

**Includes:** 3 sliders per guest, build-your-own style.

**Delicious brioche buns with 3 slider types:**

- Pulled BBQ pork with chipotle slaw
- Shredded barbacoa beef with pineapple salsa
- Shredded chicken tinga-style with a chipotle sauce



## FLATBREAD PLATTER

70 / feeds 10-15 people

**Includes:** 4 flatbreads cut for sharing:

**(2) BBQ Chicken:** BBQ sauce, grilled chicken, monterey jack cheese, red onion, jalapeño slices

**(2) The Club Flatbread:** Grilled chicken, bacon, red onion, diced tomato, creamy cilantro sauce, monterey jack cheese, jalapeño slices



### Allergen Guide

(VE) = VEGAN, (V) = VEGETARIAN

Milk Peanut Tree Nut Gluten Egg Soy Fish Shellfish Sesame



# SIDES

## MAC & CHEESE (V)

10 / person

Classic macaroni and cheese, baked to golden brown perfection!

### ADD PROTEIN:

- Chicken al pastor , shredded carnitas , or roasted garbanzo (VE) +3.75/person
- Beef barbacoa +4/person

## FINGERLING POTATOES (VE)

75 / feeds 15-20 people

Mixed fingerling potatoes, oven roasted, with garlic and fresh herbs



## BOARDS & PLATTERS

### BIG CHEF'S CHARCUTERIE

BOARD

145 / feeds 12-15 people

Assorted Sliced Salami, Cheeses, Jams, Candied Nuts, Fruit, Fresh Crostini

## AVOCADO & SMOKED SALMON TOAST

105 / feeds 12-15 people

Freshly Toasted Sourdough, Avocado, Smoked Salmon, Caper, Dill, Red Onion

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# SALADS AND VEGGIES

## CAESAR SALAD



75 / feeds 15-20 people

Chopped romaine lettuce, garlic croutons, creamy caesar dressing, and cotija cheese.

**Make it vegan:** cheese on the side, and substitute dressing for vegan aioli.

Ask your event manager for accomodations

## ROASTED BRUSSELS SPROUTS (VE)

75 / feeds 15-20 people

Oven roasted brussels sprouts, with onion, garlic, and a balsamic drizzle

## HUMMUS & VEGGIE PLATTER (VE)

75 / feeds 15-20 people

Hummus, assorted crudites, grape tomatoes, and artisan crackers



## DESSERTS

*Minimum order of 30 guests*

## BASQUE CHEESECAKE

11 / person



Creamy Basque-Style cheesecake, topped with fresh berries, and raspberry coulis

## HAZELNUT-FILLED BEIGNETS

8 / person



(3) warm, pillow-y beignets filled with creamy hazelnut, topped with a drizzle of Nutella, fresh whipped cream, seasonal berries, and a dusting of powdered sugar

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# VALUE PACKAGES

## PACKAGE 1:

**SLIDER BAR +  
MAC AND CHEESE**   
24 / PERSON  
(SAVE 3.00 PER PERSON)

## PACKAGE 2:

**TRI-TIP STATION +  
FINGERLING POTATOES  
+ BRUSSELS SPROUTS**  
55 / PERSON  
(SAVE 2.50 PER PERSON)

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**10 ORDER MINIMUM  
CATERING IS SERVED  
BUFFET STYLE**

**\*WE ARE A SERVER-LESS  
RESTAURANT, ALL ORDERS  
INCLUDE SET UP & CLEAN UP**

# FAQs

- **What kind of drinks do you serve?** Our seasonal craft cocktail menu, beer, wine, and champagne. If you can dream it, our barkeep can create it. No outside beverages (alcoholic or non-alcoholic) are allowed.
- **Can we bring in our own food?** No, we do offer a catering menu, but we cannot allow outside food or drinks with the exception of desserts like cake, cupcakes, etc.
- **How does the bar tab work? Cash?** You can order your drinks all together or have multiple tabs. We accept all major credit cards, but do not accept cash. If you do not meet your hourly minimum spend, the card on file will be charged the remainder.
- **Are minors allowed?** No, we are only able to accommodate those 21+, valid ID required.
- **Does my reservation include mini golf and Tipsy Putt?** Trophy Club operates separately from Tipsy Putt. Your reservation with Trophy Club does not include access to Tipsy Putt unless otherwise worked out with your Event Manager.
- **How does parking work?** Paid visitor parking is available at the many surrounding DOCO garages. There is also an abundance of bike & scooter parking, rideshare access, and light rail access. Unfortunately, we are unable to offer parking validation.
- **Do you require a deposit & what is the cancellation policy?** At the time of booking, we require a non-refundable deposit of 50% of your minimum spend, and 50% of your catering order (if applicable). The deposits are non-refundable, but if you do need to reschedule, we will apply the paid deposit to a future event reservation as long as we are notified at least one week in advance.
- **Can we stay longer than the reserved time?** You're welcome to stay and enjoy the space after your reserved time, however we must remove any catering options or decorations at the end time of your event and close out the remainder of the bar tab. After your reserved time we will be open to members and other guests. Please plan accordingly. If you arrive late, we cannot refund any unused portion of the reservation.