



Sacramento



CORPORATE EVENTS



HOLIDAY PARTIES



BIRTHDAYS



COCKTAIL COURSES



WEDDING PARTIES



AND MORE!





Rates

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

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



CATERING

PULLED PORK SLIDERS

\$13 / person 🌾 🥛 🥚 🥚

(3) sliders per person, build-your-own style. With delicious Hawaiian buns, pulled bbq pork, and chipotle slaw

BOARD & PLATTERS

Serves 12-15 people

BIG CHEF'S CHARCUTERIE BOARD 🌿 🥛 🌾

\$145

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

HUMMUS & VEGGIE PLATTER

(VE) \$75 🌾

Hummus, Assorted Crudites, Grape Tomatoes, Toasted Naan Bread

AVOCADO & SMOKED SALMON TOAST 🌾 🐟

\$105

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

Allergen Guide

(VE) = VEGAN, (V) = VEGETARIAN

🥛 Milk 🥜 Peanut 🌿 Tree Nut 🌾 Gluten 🥚 Egg 🥚 Soy 🐟 Fish 🐠 Shellfish



10 ORDER MINIMUM
CATERING IS SERVED
BUFFET STYLE

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



SALADS AND DESSERTS

BLACK BEAN & MANGO SALAD (VE)

\$75

Fresh spring mix greens with black beans, red onion, jalapeno, tomato, mangos, bell pepper, avocado, jicama, drizzled in a sweet and spicy mango habanero dressing

CAESAR SALAD

\$75   

Chopped romaine, sliced parmesan, croutons, creamy caesar dressing

DESSERTS

BASQUE CHEESECAKE

\$11 / person   

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

HAZELNUT-FILLED BEIGNETS

\$8 / person    

(3) warm, pillowy 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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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 Topsy Putt?** Trophy Club operates separately from Topsy Putt. Your reservation with Trophy Club does not include access to Topsy 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 72 hours 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.