

Trophy Club

EAST BAY - GROUP EVENTS

5690 Bay St. | (916)877-5599 | hello@tipsyputt.com



RATES

Max Occupancy 80

Inquire at hello@tipsyputt.com for monthly discounts and specials for Tippy Putt Members

	Sunday - Thursday	Friday & Saturday
11AM - 5PM	Minimum Spend \$700 / hr	Minimum Spend \$840 / hr
5PM - 12AM	Minimum Spend \$1400 / hr	Minimum Spend \$2800 / hr

EVENT RESERVATION FAQs

What kind of drinks do you serve? Our seasonal craft cocktail menu, beer, wine, 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.

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.

How does parking work? Paid visitor parking is available at the Bay St. parking garage. There is also an abundance of bike and scooter parking, rideshare access, and light rail access.

Do you require a deposit & what is the cancellation policy? At the time of booking, we require a non-refundable deposit of 50% of the total minimum spend. The deposit is 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 at the end time of your event and close out the remainder of the bar tab. After your reserved time we will also be open to members and other guests. Please plan accordingly. If you arrive late, we cannot refund any unused portion of the reservation.

Trophy Club

ORDER IN PLAIN TEXT

CATERING MENU

AVOCADO & SMOKED SALMON TOAST

\$105/ SERVES 12-15 PEOPLE

FRESHLY TOASTED SOURDOUGH, AVOCADO, SMOKED SALMON, CAPER, DILL, RED ONION

SOBA NOODLE SALAD (VE)

\$75/ SERVES 12-15 PEOPLE

BUCKWHEAT NOODLES, HONEY-MISO DRESSING, CUCUMBER, RADISH, SESAME AND GREEN ONION, OPTIONAL GRILLED CHICKEN

ADD PROTEIN:

- GRILLED CHICKEN \$20

DEVILED EGGS

\$75/ SERVES 12-15 PEOPLE

EGGS, SESAME-GOCHUJANG CHILI FILLING, BLACK AND WHITE SESAME, CHIVE, SALMON ROE

Boards & Platters

12-15 People

BIG CHEF'S CHARCUTERIE BOARD

\$145

Assorted Sliced Salumi, Cheeses, Jams, Candied Nuts, House-Made Giardiniera, Fruit, Fresh Crostini

HUMMUS & VEGGIE PLATTER (VE)

\$75

Hummus, Assorted Crudites, Grape Tomatoes, Toasted Naan Bread



PARTY SALADS

10-15 people

\$79 Each

Add Chicken, Beef, Carnitas, or Veggies +\$20

MEXICAN CHOPPED SALAD(V)

Fresh chopped hearts of romaine, fire roasted corn, red onion, tomato, jicama, bell pepper, pepitas, pepper jack cheese and tortilla strips, drizzled with a creamy cilantro dressing

FLATSTICK CAESAR

Chopped romaine, Sliced Parmesan, Croutons, Creamy Caesar Dressing

Deserts

6 per order

FRUIT TART

75

Apricot Glaze, Custard, Assorted Fresh Fruit, Lemon Zest

PANNA COTTA

85

Assorted Fresh Berries, Mixed Berry Sauce

CHEESE CAKE

75

Chocolate Chip Cookie Crust

10 ORDER MINIMUM

CATERING IS SERVED BUFFET STYLE

*WE ARE A SERVER-LESS

RESTAURANT, ALL ORDERS INCLUDE

SET UP & CLEAN UP

(VE) = VEGAN

(V)=VEGETARIAN

TACO BAR (buffet style)

\$19 / person

INCLUDES: 3 STREET TACOS PER PERSON ON CORN TORTILLAS, BLACK BEANS, RICE, PICO DE GALLO, ROJA SALSA, ONION, CILANTRO, LIMES

FILLINGS (CHOOSE 3)

- Diced Chicken
- Beef Barbacoa
- Shredded Carnitas
- Potato Soyrizo (VE)

NACHO BAR (buffet style)

\$16 / person

INCLUDES: TORTILLA CHIPS WITH A TOPPING BAR WITH CHEESE, BLACK BEANS, COTIJA CHEESE, JALAPEÑOS, PICO, GUAC, SOUR CREAM

ADD PROTEIN:

- Diced Chicken, Shredded Carnitas, or Potato Soyrizo (VE) +3.75 / person
- Beef Barbacoa +\$4 /person

CHIPS & GUAC BAR

\$9 / person

TORTILLA CHIPS WITH HOUSE MADE GUAC, SALSA ROJA AND PICO DE GALLO

CHURRO BAR

\$8 / person

FRESH MADE CHURROS WITH CARAMEL & CHOCOLATE DIPPING SAUCES & TOPPINGS



PARTY SALADS

10-15 people

\$75 Each

Add Chicken, Beef, Carnitas, or Veggies +\$20

MEXICAN CHOPPED SALAD(V)

Fresh chopped hearts of romaine, fire roasted corn, red onion, tomato, jicama, bell pepper, pepitas, pepper jack cheese and tortilla strips, drizzled with a creamy cilantro dressing

BLACK BEAN & MANGO SALAD (VE)

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

FLATSTICK CAESAR

Chopped romaine, Sliced Parmesan, Croutons, Creamy Caesar Dressing

ADDITIONS

Price per person

GUAC	3
COTIJA CHEESE	1
SOUR CREAM	1
SHREDDED CABBAGE	2
QUESO	3

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