event

GUIDE

ATLANTA, GA
No matter the occasion or who you share it with, we believe every great time starts with **play**, is fueled by **food and beverage**, moved by **music** and made possible through **community**. Every Topgolf venue features dozens of high-tech, climate-controlled hitting bays for year-round comfort, a chef-inspired menu for year-round deliciousness and hundreds of Associates eager to help create the moments that matter. With dozens of venues entertaining more than 13 million Guests annually, original content shows, next-gen simulator lounges, competitive tours, pop-up social experiences and the world’s largest digital golf audience, Topgolf is truly **everyone’s game**.
Players hit micro-chipped golf balls that track each shot’s accuracy and distance while awarding points for hitting targets on the outfield. Whether you’re an aspiring golf pro or you’re picking up a club for the first time, Topgolf is everyone’s game. It’s competitive. It’s fun. And it’s a creative way to entertain all types of Guests—from your closest friends to your colleagues.

### VENUE FEATURES

- Climate-controlled hitting bays
- Full-service restaurant and bars
- Private meeting rooms and event spaces
- Rooftop terrace with fire pit
- More than 200 HDTVs
- Free Wi-Fi
- Complimentary parking
- 8 games of varying difficulty
- Scores appear instantly on TV in hitting bay

### EVENTS AT TOPGOLF

- Company outings
- Team building
- Fundraisers
- Tournaments
- Employee and client appreciation
- Kids and teen parties
- Birthday parties
- Holiday celebrations
- Rehearsal dinners
- Bachelor and bachelorette parties
- Bar mitzvahs and bat mitzvahs

Rain or shine, day or night, we can accommodate a variety of group sizes throughout our venue—in our climate-controlled bays or one of our versatile event spaces. Talk to one of our Event Sales Associates today, and we’ll make your next event as turn-key as it gets.
Our flexible private and semi-private spaces can accommodate anywhere from seven of your best buddies to 1,000 of your company’s employees. Flip to page 10 to review all of our event space floor plans and features.

Audio/visual: From HDTV monitors to microphones, we’ll ensure you have the equipment you need to get your message across loud and clear.

Event spaces, as well as their configuration, furniture, décor and amenities, vary by venue. Availability of features and equipment vary by space and venue. Restrictions and availability requirements may apply.

VERSATILE EVENT SPACES

CHEF-DRIVEN MENU

We know that sharing great food and drinks with loved ones is a key part of creating memories at Topgolf. Tapping into the region’s top culinary talent, each Topgolf venue features an accomplished Executive Chef and team. With shareable portions and fresh, high-quality ingredients, you’ll find the food (page 22) and drinks as enjoyable as the games. Our mouthwatering catering packages are perfect for any event.

BEVERAGE OPTIONS

Add a customized beverage package (page 29) to your event. We offer a wide selection of wine, beer, cocktails and premium liquors.

A private bar can also be set up in any space. Ask your Sales Associate for more details.

EVENT ENHANCEMENTS

Want to take your event to the next level? We offer an array of add-ons (page 32) you’ll find only at Topgolf. Explore tournament and fundraising options, add a Topgolf Pro for swing tips and group lessons, or surprise your Guests with Topgolf apparel and gifts.
“TOPGOLF WAS AN absolute blast AND EVERYONE HAD A GREAT TIME.”

JAY McVAY SOUTHWEST AIRLINES
HITTING BAYS
BAY CAPACITY: 34 climate-controlled bays
- 34 climate-controlled bays
- HDTVs
- Point-scoring games for all skill levels
- Complimentary clubs available

LOWER LOUNGE
SIZE: 1,586 sq. ft.
CAPACITY: 82 Guests
- HDTVs
- A/V capabilities
- Pool tables
- Shuffleboard
HITTING BAYS
BAY CAPACITY: 6 players; 8 Guests
- 34 climate-controlled bays

SIGNATURE ROOM
FULL SIGNATURE ROOM
SIZE: 3,000 sq. ft.
CAPACITY: 250 Guests
• HDTVs
• Full A/V capabilities
• Private bars available

HALF SIGNATURE ROOM
SIZE: 1,500 sq. ft.
CAPACITY: 125 Guests

ROOM CONFIGURATION OPTIONS
- CLASSROOM, U-SHAPED,
- BAR/Auction Round, COCKTAIL/RECEPTION,
- THEATER STYLE
HITTING BAYS
- Bay Capacity: 6 players & 8 Guests
- 34 climate-controlled bays

ROOFTOP TERRACE
- Size: 2,872 sq. ft.
- Capacity: 178 Guests
- Full bar
- Stage
- Fire pits

CONFERENCE ROOM
- Size: 2,872 sq. ft.
- Capacity: 12 Guests
- HDTV with laptop connectivity
- Conference table
"Everyone was well taken care of and had a great time."

TAMARA JAFRI
NIKE GOLF

HOSPITALITY ALL THE WAY!

Pricing

event
Ok, so HOW MUCH?

GAME PLAY + MENU + ENHANCEMENTS = TOTAL EVENT COST*

Budgeting for an event at Topgolf is literally as easy as 1-2-3. Your total event cost will be a combination of game play rates, menu pricing and selected enhancements.

Valid for groups of 12 or more Guests. *Applicable taxes and service fees not included. Minimum revenue spend required. Additional restrictions may apply.

EVENTS INCLUDE

THREE HOURS OF TOPGOLF GAME PLAY

MENU SELECTION FROM OUR EVENT CATERING OPTIONS

BOTTOMLESS FOUNTAIN SOFT, ICED TEA AND WATER

LIFETIME MEMBERSHIPS FOR YOUR GUESTS

COMPLIMENTARY CLUBS AVAILABLE

RESERVED BAYS

GAME DEMONSTRATION

DEDICATED EVENT HOST(S)

EVENT PRICING

SELECT YOUR TOPGOLF GAME PLAY DAY AND TIME

Mon–Thurs open–12 p.m.
Fri–Sat open–12 p.m.
Fri–Sat 5 p.m.–close
Fri–Sat 12 p.m.–close

Mon–Thurs 12–5 p.m.
Fri–Sat open–12 p.m.

Mon–Thurs open–12 p.m.
Fri–Sat open–12 p.m.

Mon–Thurs 5 p.m.–close
Fri–Sat 5 p.m.–close

Premium $36
Backyard BBQ $32
Fajita Fiesta $28
Italian Table $28
All-American $24

Topgolf event pricing is charged per Guest and varies based on day and time of your event. See pricing and event options also available. See complete catering menu (page 22) for details.

CHOOSE YOUR MENU

EVENTS INCLUDE

Appetizers and additional entrée options
- Assorted beverage options
- Private and semi-private event space options with audio/visual capabilities
- Topgolf Pro to offer instruction at your event
- Gifts for your Guests
- Tournament-style team building

ENHANCE YOUR EXPERIENCE

Valid for groups of 12 or more Guests. *Applicable taxes and service fees not included. Minimum revenue spend required. Additional restrictions may apply.

Pricing is per Guest. Appetizers, breakfast and lunch options also available. See complete catering menu (page 22) for details.
THE GAME WAS AWESOME EVEN THOUGH WE WEREN'T 'GOLFERS,' and the food was out of this world!
**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please inform your Sales Associate if a person in your party has a food allergy.

A minimum group size of 12 people is required. Applicable taxes and service charges not included. Prices are subject to change without notice. Additional restrictions may apply. Please note that buffets are portioned per Guest and quantities are placed out based on the number of Guests contracted. Buffet portions are finite and will not be replenished. Additional charges may apply if more food is requested, and extra portions are subject to availability. Menu options only available at select venues.

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<table>
<thead>
<tr>
<th>PRICES ARE PER GUEST (QUICK PLAY ADDITIONAL)</th>
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<tbody>
<tr>
<td><strong>ALL-DAY OPTIONS</strong></td>
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<tr>
<td><strong>PREMIUM</strong></td>
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<tr>
<td><strong>FAJITA FIESTA</strong></td>
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<td>Steak and chicken fajitas with peppers</td>
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<tr>
<td>cilantro savory rice</td>
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<td>chipotle-braised black beans</td>
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<td>tortillas (gluten-friendly upon request)</td>
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<td>chips and salsa</td>
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<td>shredded cheese</td>
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<td>pico de gallo</td>
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<td>sour cream</td>
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<td>chocolate chip cookie bites</td>
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<td><strong>ENHANCEMENTS:</strong></td>
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<tr>
<td>Chimichurri shrimp skewers</td>
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<td>Queso</td>
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<td>Guacamole</td>
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<td><strong>VEGETARIAN OPTION:</strong></td>
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<tr>
<td>Chimichurri grilled portobello &quot;steaks&quot;</td>
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<tr>
<td><strong>ITALIAN TABLE</strong></td>
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<tr>
<td>Chicken piccata + mini meatball baked tortellini + roasted red potatoes + ratatouille vegetables + charred romaine and baby kale Caesar salad + chocolate chip cookie bites</td>
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<tr>
<td><strong>ENHANCEMENTS:</strong></td>
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<tr>
<td>Shrimp primavera</td>
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<tr>
<td>Portobello mushroom baked tortellini</td>
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<tr>
<td><strong>ALL-AMERICAN</strong></td>
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<tr>
<td>Chicken tenders with honey mustard</td>
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<tr>
<td>dipping sauce + pulled pork sliders</td>
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<tr>
<td>fresh seasonal fruit + assorted kettle chips + chocolate chip cookie bites</td>
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<tr>
<td><strong>ENHANCEMENTS:</strong></td>
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<tr>
<td>Chopped brisket sliders</td>
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<tr>
<td>Mini hot dogs with cheese and jalapeño</td>
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<tr>
<td><strong>SMALL BITES</strong></td>
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<tr>
<td><strong>PREMIUM</strong></td>
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<tr>
<td>Open-roasted chicken breast with lemon</td>
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<tr>
<td>blouse white sauce + roasted prime rib*</td>
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<tr>
<td>roasted Brussels sprouts + bacon and Brussels sprouts salad with bacon + sautéed potato salad with whipped butter + white chocolate-covered strawberries + roasted donuts with chocolate and raspberry filling</td>
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<tr>
<td>Chef carving station 1</td>
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| PRICES ARE PER GUEST (QUICK PLAY ADDITIONAL) |                   |
| **ALL-DAY OPTIONS**                           |                   |
| **PREMIUM 36**                                 |                   |
| Queso                                          |                   |
| Guacamole                                      |                   |
| **ENHANCEMENTS:**                            |                   |
| Chimichurri shrimp skewers                    |                   |
| Queso                                          |                   |
| Guacamole                                      |                   |
| **VEGETARIAN OPTION:**                       |                   |
| Chimichurri grilled portobello "steaks"       |                   |

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| PRICES ARE PER GUEST (QUICK PLAY ADDITIONAL) |                   |
| **ALL-DAY OPTIONS**                           |                   |
| **PREMIUM 36**                                 |                   |
| Open-roasted chicken breast with lemon         |                   |
| blouse white sauce + roasted prime rib*       |                   |
| roasted Brussels sprouts + bacon and Brussels sprouts salad with bacon + sautéed potato salad with whipped butter + white chocolate-covered strawberries + roasted donuts with chocolate and raspberry filling |                   |
| Chef carving station 1                         |                   |
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**APPETIZERS**

**PREMIUM PLATTER**
55
- Chicken potstickers + shrimp cocktail + mini crab cakes

**SOUTHERN PLATTER**
25
- Mini pigs in a blanket + staff-dipped eggs with bacon + "Archie" fried cauliflower

**GRILLED VEGGIE PLATTER**
35
- Seasonal vegetable skewers

**ITALIAN PLATTER**
35
- Caprese skewers + Italian breadsticks + tomato bruschetta

**CHEESE + CHARCUTERIE**
30
- Assortment of cheeses + cured meats + pepper jam + house relish + candied pecans + pepperoncini + crostini

**MUSSELS + CRUDITÉ**
25
- Includes gluten-friendly options

**SEASONAL SLICED FRUIT**
20

**CRAB BOMB**
45
- Seasonal vegetable skewers

**PREMIUM CRAB BOMB**
55
- Includes gluten-friendly options

**GRAB ‘n’ GO SNACKS**
Assorted individual bags. Price is per guest.

Available Monday through Friday until 2 p.m.

**ITALIAN LUNCH**
24
- Caesar salad + chicken Parmigiana sliders + Italian "grinder" mini + antipasto salad + chocolate chip cookies

**DELI LUNCH**
20
- Turkey wrap + grilled chicken Caesar wrap + assorted kettle chips + pickle spear + chocolate chip cookie bites

**VEGETARIAN OPTION:**
- Grilled portobello sliders

**SEASONAL SLICED FRUIT**
20
- Includes gluten-friendly options

**BANANA ORANGE CARROT TART**
12
- Assorted individual bags. Price is per guest.

**SNACK PLATTER**
35
- Assorted individual bags. Price is per guest.

**LUNCH**

**PRETZELS, KETTLE CHIPS AND TRAIL MIX**
5

**FRESH SALAD**

**DESSERTS**

**BRUNCH BONANZA**
95
- Assorted individual bags. Price is per guest.
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### BREAKFAST

**RISE & SHINE**
Scrambled eggs*, shrimp or Sunrise sausage, bacon or Canadian bacon, choice of fresh seasonal fruit or toast, choice of coffee, tea or orange juice.

**BRISKET BREAKFAST TACO BAR**
Slow-cooked brisket, scrambled eggs*, house skillet potatoes, shredded cheese, sour cream, pico de gallo, tomatillo salsa, tortillas (gluten-friendly upon request), coffee, tea and orange juice.

**CONTINENTAL**
Choice of fresh seasonal fruit, toast, assorted Danishes, coffee, tea and orange juice.

**ENHANCEMENT OPTION FOR ALL BREAKFAST MENUS:**
Injectable donut holes

### CONTINENTAL INJECTABLE DONUT HOLES
24 cinnamon-sugar dusted donut holes + chocolate and raspberry filling + Bavarian cream injector

### DESSERTS SERVED BY THE DOZEN, UNLESS OTHERWISE NOTED. PRICES ARE PER DOZEN. ADDITIONAL CHARGES MAY APPLY.

**ASSORTED COOKIES**
24 chocolate chip, peanut butter & jelly, oatmeal + peanut butter & jelly

**BREAD PUDDING BITES WITH WHISKEY CREAM SAUCE**
24 custard-filled donut holes + chocolate and whiskey cream sauce

**WHITE & DARK CHOCOLATE COVERED STRAWBERRIES**
24 white chocolate-covered and dark chocolate-covered strawberries

**SEASONAL SLICED FRUIT**
20 seasonal fruit varieties

### SWEET TREATS

**INJECTABLE DONUT HOLES**
24 cinnamon-sugar dusted donut holes + chocolate and raspberry filling

**BREAKFAST AVAILABLE DAILY UNTIL 11 A.M.**
Prices are per guest (game play additional).
PACKAGES

BEER AND HOUSE WINE
$24 PER GUEST | $6 PER TICKET

DRAFTS
Available upon request

ALUMINUM BOTTLES
Bud Light
Coors Light
Miller Lite
Michelob Ultra

BUCKET OF SIX
23 PREMIUM BOTTLES
Corona Extra
Samuel Adams Boston Lager
Stone IPA

BUCKET OF SIX
28 PREMIUM CANS
Blue Moon
Heineken
Modelo Especial

WHITE
Riesling, Chateau Ste. Michelle, WA
Pinot Grigio, Estancia, CA
Chardonnay, Hayes Ranch, CA

RED
Malbec, Layer Cake (Arg.)
Merlot, Hayes Ranch, CA

WINE IN A CAN
Sauvignon Blanc, Kim Crawford (N.Z.)
Chardonnay, ONEHOPE, CA

PREMIUM
WHITE
Sauvignon Blanc, Kim Crawford (N.Z.)
Chardonnay, ONEHOPE, CA

RED
Pinot Noir, Steelhead, CA
Cabernet, J. Lohr Seven Oaks, CA

CALL
$36 PER GUEST | $10 PER TICKET

SPIRITS
GREY GOOSE Vodka
Tito’s Handmade Vodka
Blue Chair Bay White Rum
BOMBAY SAPPHIRE Gin
Crown Royal Deluxe Whiskey
Jack Daniel’s Whiskey
Smirnoff Vodka

WHite
Sauvignon Blanc, Kim Crawford (N.Z.)
Chardonnay, ONEHOPE, CA

RED
Malbec, Layer Cake (Arg.)
MERLOT, Hayes Ranch, CA

SPIRITS
GREY GOOSE Vodka
BACARDÍ Superior Rum
Tito’s Handmade Vodka
Tanqueray London Dry Gin
Jim Beam Bourbon Whiskey
DEWAR’S WHITE LABEL Scotch

Wine in a can
Sparkling White, Soto Blanco de España, CA

Rose
Rose, Charles & Charles, WA

SANGRIA
Beso Del Sol Sangria + fresh lime

BEER
Includes all offerings listed in Beer & House Wine Package

WHITE
Riesling, Chateau Ste. Michelle, WA
Chardonnay, ONEHOPE, CA

RED
Pinot Noir, Steelhead, CA
Cabernet, J. Lohr Seven Oaks, CA

CALL
$30 PER GUEST | $8 PER TICKET

SPIRITS
GREY GOOSE Vodka
BACARDÍ Superior Rum
Tito’s Handmade Vodka
Tanqueray London Dry Gin
Jim Beam Bourbon Whiskey
DEWAR’S WHITE LABEL Scotch

WINE IN A CAN
Sparkling White, Soto Blanco de España, CA

BEER
Includes all offerings listed in Beer & House Wine Package

SODA + ICED TEA + WATER
Included in all-day, lunch and breakfast menus

ASSORTED RED BULL, GATORADE, PREMIUM BOTTLED WATER

PREMIUM
WE ARE PLEASED TO ANNOUNCE OUR PREMIUM BEVERAGE PACKAGES ARE AVAILABLE UPON REQUEST. TO ORDER, PLEASE CALL THE NUMBER LISTED ON YOUR INVITATION OR VISIT OUR WEBSITE. THESE PACKAGES ARE DESIGNED TO PROVIDE THE ULTIMATE IN SUSTAINABILITY AND VALUE. OUR TEAM IS HERE TO HELP YOU CREATE A MEMORABLE EXPERIENCE FOR YOUR EVENT.

BEVERAGE)

PREMIUM

BEER AND HOUSE WINE

BEVERAGE)

DEWAR’S WHITE LABEL Scotch
Sauza Silver Tequila
1800 Reposado Tequila

CALL

BEER AND HOUSE WINE

BEVERAGE)

DEWAR’S WHITE LABEL Scotch
Sauza Silver Tequila
1800 Reposado Tequila

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BEVERAGE)}
Thank you so much for helping to make our fundraiser a success!

The ELI "Green Team"
TOURNAMENTS
A little friendly competition is an exciting way to bring people together to socialize and network. Unlike conventional tournaments, a Topgolf tournament can be held day or evening, with no rain-outs or weather delays, and no need to be skilled to have fun. Ask your Event Sales Associate for our all-inclusive tournament packages.

FUNDRAISERS
Make a difference, one swing at a time! We can help you raise lots of money for your cause. Our fundraising sponsorship* includes 50% off Topgolf game play, private event space for 30+ Guests and a three-month Corporate Platinum Membership to be used for top sponsor or raffle.

*To receive Topgolf's fundraising sponsorship, proceeds must be directed to a U.S. government-qualified nonprofit organization. Sponsorship not available during Premium peak time. Established revenue minimums apply.

TOPGOLF COACH
Our Topgolf Pros will help your Guests feel more confident about their game with some quick tips or a group lesson.

EVENT MEMENTOS
Surprise your Guests with a Topgolf gift, or select prizes for your tournaments. Options include golf polos, caps, tumblers, koozies, and much more.

TAKE YOUR EVENT TO the next level
Looking to put your event over the top? Consider these add-ons you’ll find only at Topgolf.
READY TO start planning?

Visit topgolf.com/events to submit an event request today!