

Hospitality Mini-Golf Planning Checklist

Commercial mini-golf planning prompts for venues, hotels, pubs and breweries

Commercial intent

Define target guest profile, throughput, dwell-time goal, beverage and food integration, photo moments, brand cues and whether the course is ticketed or complimentary.

Venue operations

Map foot traffic, queueing, accessibility, staff sightlines, noise, lighting, drainage, cleaning access, event bump-in and high-wear hospitality zones.

Design inputs

Prepare dimensions, theme references, obstacle preferences, sponsor opportunities, shade constraints, safety edges and whether holes must be relocatable or fixed.

Build constraints

Confirm trading-hour staging, access for materials, waterproofing or rooftop limits, existing services, approvals and venue shutdown windows.

Handover and upkeep

Ask for care guide, maintenance schedule, repair process, spare materials, warranty terms and an inspection rhythm suited to daily public use.