



***LAUNCHPAD GOLF MICKELSON NATIONAL***

**REVOLUTIONIZE YOUR NEXT CORPORATE EVENT**





## ***#SWINGHARD***

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Looking for the perfect spot for your next party or get together? Look no further than LaunchPad Golf at Mickelson National Golf Club.

LaunchPad Golf welcomes you to join us to host your next special event where social interaction, fantastic food and beverage options, and top tier customer service are front and centre.

# ***SWING. SIP. ENJOY.***

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Whether you are entertaining clients or thanking your staff with a fun-filled team building event, LaunchPad Golf is ready to provide you with customizable options for parties of 12 – 100 individuals.

Customizable packages are available to fit almost any budget.





## ***PLAN YOUR PERFECT EVENT***

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LaunchPad Golf is ready to assist you to plan your next corporate function:

- Team Building
- Client/Supplier Events
- Large and Small Corporate Functions
- Year-Round Corporate Tournaments
- Holiday and Stampede Functions
- Fundraisers and Charity Galas

## ***EVENT INCLUSIONS***

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- Pre-order from our food and beverage menus to be ready upon arrival
- Pre-register all of your guests to arrive and head straight to your suites
- Opportunity to bring your own signs and set up registration and swag tables
- Complimentary right and left-handed club rentals
- Technology training tutorials for all guests
- Tournament coordination upon request



# 01.

## ***EVENT DAY + TIME SELECTION***

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### **HOURLY SUITE PRICING** (MAX OF 6 PEOPLE PER SUITE)

#### **MONDAY - THURSDAY**

Open - 3:00pm | \$50 per hour, per suite

#### **MONDAY - THURSDAY**

3:00pm - Close | \$60 per hour, per suite

#### **FRIDAY - SUNDAY**

Open - Close | \$80 per hour, per suite

#### **TUESDAY**

Open - Close | 20% off suite rentals

Additional Suite hours available based on availability.

Minimum group size required. Based on availability. Taxes not included. Additional restrictions may apply.

# 02.

## ***MENU OPTIONS***

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### **CUSTOMIZE YOUR FOOD BY SELECTING FROM OUR SUITE MENUS**

- Minimum of 12 attendees
- \$25 minimum food spend per person

Minimum group size required for group menus and pricing. Taxes and 18% gratuity not included. Minimum food spend does not include alcoholic beverages.





# RATES

HOURLY RATES LISTED PER SUITE / GROUP OF 1-6 PEOPLE PER SUITE / HOURLY RATES + GST

DAY/TIME	CURRENT RATES	NEW RATES EFFECTIVE JAN 31, 2025
<b>Monday - Thursday</b> Open - 3:00pm	\$50/hour/suite	\$55/hour/suite
<b>Monday - Thursday</b> 3:00pm - Close	\$60/hour/suite	\$65/hour/suite
<b>Friday - Sunday</b> Open - Close	\$80/hour/suite	\$85/hour/suite
<b>Tuesday</b> Open - Close	20% off regular suite rental rates	

*Additional Suite hours available based on availability. Minimum group size required.  
Taxes not included. Additional restrictions may apply.*





## GROUP MENU OPTIONS

### PLATTERS

All platters designed for up to 6 people

#### SWING HARD! ..... 150

Mini BBQ Pork Buns, Signature Wings (choice of one flavor), Panko Nobashi Prawns, Vegetable Samosas, Mac & Cheese Bites, Tempura Zucchini, Korean BBQ Chippers with Garlic Aioli, Carrot & Celery sticks with dipping sauces (chipotle aioli, chili soy, 2oz dragon sauce, dill ranch)

*Contains gluten, dairy, shellfish, and pork*

#### OFF THE DECK ..... 140

Beef Wagyu Dumplings, Chris Brothers Curly Fried Pepperoni, Chicken Tenders, Mac & Cheese Bites, Vegetable Samosa, Tempura Zucchini, Korean BBQ Chippers with Garlic Aioli, Carrot & Celery sticks with dipping sauces (chili soy, chipotle aioli, grainy dijon aioli, dill ranch)

*Contains gluten and dairy*

#### IN THE ROUGH ..... 130

Charred Cauliflower with Pesto, Sambal and Garlic Sesame Aioli, Hummus & Pita, Pickle Spears, Vegetable Samosa, Mac & Cheese Bites, Tempura Zucchini, Korean BBQ Chippers with Garlic Aioli, Carrot & Celery sticks with dipping sauces (chipotle aioli, buffalo, dill ranch)

*Contains gluten, tree nuts, and dairy*

### CRUDITÉS, CHEESE & MEATS

Serves up to 6 people

#### CRISP VEGGIE PLATE ..... 35

Seasonal veggies with dill pickle dip

#### CHEESE BOARD ..... 85

Assorted premium cheese selection, with crisps and crackers

*Can be made with gluten-free crackers*

#### CHARCUTERIE BOARD ..... 85

Premium cured deli meats, mustards, pickles and crackers

*Can be made with gluten-free crackers*

### FRUITS & DESSERTS

Serves up to 6 people

#### FRESH FRUIT & BERRIES ..... 45

Assorted fruit and fresh berries

#### ASSORTED DESSERT SQUARES & PASTRIES ..... 40

Selection of brownies, tarts, cakes and nanaimo bars

*Gluten-free option available*

#### GOURMET MINI CUPCAKES ..... 40

Vanilla, double chocolate and red velvet with cream cheese icing

## CORPORATE OR SOCIAL EVENT CATERING OPTIONS

Price per person. Minimum requirement of 18 guests

### LUNCH BUFFET OPTIONS

#### NASHVILLE FRIED CHICKEN PICNIC ..... 35

Golden fried chicken breast, spring mixed greens & dressings, tangy coleslaw, cajun potato wedges and warm rolls and butter. Assorted dessert squares and mini pastries

*Add baked mac and cheese +7*

*Gluten-free option available*

*Vegetarian and Vegan options available upon request*

#### BRISKET ON BRIOCHE ..... 32

House braised whiskey BBQ'd beef, brioche buns, spring mixed greens & dressings, tangy coleslaw, baked beans and Mexican street corn (off the cob). Assorted dessert squares and mini pastries

*Add baked mac and cheese +7*

*Gluten-free option available*

*Vegetarian and Vegan options available upon request*

### DINNER BUFFET OPTIONS

#### CHICKEN & RIBS ..... 54

St.Louis pork ribs with BBQ glaze (🔥), sweet sesame soy chicken thighs, house coleslaw, spring mixed greens & dressings, sea salted potato wedges with chili honey, seasonal mixed vegetables, warm rolls and butter, assorted dessert squares and mini pastries

*Add baked mac and cheese +7*

*Gluten-free bun and dessert option available*

*Vegetarian and Vegan options available upon request*

#### AAA PRIME RIB & CHICKEN PICCATA ..... 69

Carved AAA prime rib, horseradish & au jus (🔥), lemon roasted chicken breast with fresh basil (🌿), spring mixed greens & dressings, Italian pasta salad, sea salted potato wedges with chili honey, seasonal mixed vegetables, warm rolls and butter. Fresh fruit plate. Assorted selection of gourmet cupcakes, assorted dessert squares & mini pastries

*Add baked mac and cheese +7*

*Gluten-free bun and dessert option available*

*Vegetarian and Vegan options available upon request*

🌿 Vegan    🍃 Vegetarian    🌾 Gluten-Friendly    🌶️ Spicy    🥛 Dairy-Free



# SHAREABLES

**LEMON PEPPER CHIPPERS & DIP TRIO** 🌿🌶️ ..... 12  
Sour cream & onion, dill ranch and chipotle aioli

**KYLA'S PICKLE SPEARS** 🌶️ ..... 14  
Dill ranch and paprika dust

**FRIED PEPPERONI CHIPS** 🌶️ ..... 14  
Crispy Brother's pepperoni with Grainsy Dijon aioli

**BLACK & WHITE HUMMUS** 🌿🌶️ ..... 15  
Black sesame tahini, white garlic hummus, with crisp pita, tortilla chips and fresh vegetables

**NOBASHI SHRIMP** ..... 18  
Panko crusted jumbo prawns with sweet & sour marmalade

**CHEESE TOASTIES** 🌶️ ..... 14  
Blended cheese, spices & Sriracha aioli on toasted ciabatta fingers with marinara sauce

**BREADED MAC & CHEESE BITES** 🌶️ ..... 15  
Chipotle ranch dip

**LP SIGNATURE WINGS (1lb)** 🌶️ ..... 22  
House hot, maple bourbon BBQ, honey garlic, Korean BBQ or salt & pepper. Served with carrots, celery and dill pickle ranch

**LP POUTINE** 🌶️ ..... 16  
Sea salted french fries, bacon lardons and Canadian cheese curds with demi-glace and green onions

**SWING HARD SLIDERS (3)** ..... 19  
Bread & butter pickles, diced onion, cheddar cheese and LP secret sauce on toasted potato rolls  
*Additional slider + 6*

**BAVARIAN PRETZELS** ..... 16  
Warm salted pretzels with a Dijon, grainy & hot honey mustard trio

**YYC GINGER BEEF** 🌶️ ..... 18  
Fried Alberta beef strips, red pepper and onion, tossed in house-made ginger sauce with rice noodle puffs and toasted sesame  
*Add rice + 4*

**CHARRED CAULIFLOWER** 🌶️🌶️🌶️ ..... 20  
Fire roasted with pesto, sambal chili sauce and garlic sesame aioli. Finished with toasted pine nuts and green onions

**CHILI SOY LETTUCE WRAPS** 🌶️ ..... 21  
Crisp baby iceberg lettuce, tofu, sauteed peppers, onion, cucumber, thai chilis and puffed rice noodles. Served with a sesame soy dip, Sriracha aioli, fresh cilantro and mint  
*Substitute chicken - 21*

**LP SIGNATURE TACOS (3)** ..... 19  
Corn and flour tortillas, pickled cabbage, avocado crema, pico de gallo, Cotija cheese  
*Choice of cajun chicken, braised beef or blackened haddock (1 protein per order)*

**LOADED NACHOS** 🌶️🌶️ ..... 25  
House-made crisp tortilla chips loaded with three cheese blend, diced tomatoes, green onions, black olives, sliced jalapenos, avocado crema, fire-roasted salsa and sour cream  
*Add grilled chicken + 8*  
*Add braised beef + 7*  
*Add guacamole + 3*

**MEGA LOADED NACHO PLATTER** 🌶️🌶️ ..... 58  
House-made crisp tortilla chips loaded with three cheese blend, diced tomatoes, green onions, black olives, sliced jalapenos, avocado crema, fire roasted salsa, sour cream and guacamole  
*Add grilled chicken + 16*  
*Add braised beef + 14*  
*Add more guacamole + 6*

# BOWLS & GREENS

*Add 6oz New York steak + 14 | Add grilled chicken + 8*

**KALE CAESAR SALAD** ..... 16  
Chopped romaine hearts, garden kale, focaccia croutons, grated parmesan and fresh lemon with a garlic Caesar dressing

**GOLDEN BEET & ARUGULA SALAD** 🌶️ ..... 17  
Sweet golden beets, arugula, crumbled feta, gem tomatoes, watermelon radish and toasted pumpkin seeds with an orange reduction

**TUNA POKE BOWL** 🌶️ ..... 24  
Sesame soy marinated Ahi tuna with steamed sushi rice, cucumber, radish, shaved cabbage, carrots, edamame, avocado crema, pickled ginger and puffed rice noodles

**THE BOCCO WEDGE** 🌶️ ..... 18  
Baby iceberg wedges, bocconcini, gem tomato, fresh basil, cracked pepper and black & white balsamic drizzle. Served with grilled garlic ciabatta

**SOUP OF THE DAY** ..... CUP 6 | BOWL 9  
Chef's daily creation

🌿 Vegan   🌶️ Vegetarian   🌶️ Gluten-Friendly   🌶️ Spicy   🌶️ Contains Nuts

# HANDHELDS & SUCH

*All handhelds served with choice of sea salted fries or house greens  
Substitute sides: Caesar salad + 2 | Soup + 3 | Gluten-free bun + 2*

**LP ANGUS BURGER** ..... 22  
CAB burger patty with LTOP, cheddar cheese and LP secret sauce on a toasted brioche bun  
*Add hickory smoked bacon, mushroom, avocado + 2/each*  
*Add second patty + 5*  
*Substitute Impossible plant based patty + 2 🌿*

**BUFFALO CHICKEN WRAP** 🌶️ ..... 20  
Flour tortilla wrapped crispy chicken tenders tossed in hot sauce and kale Caesar salad

**CAJUN CHICKEN CLUB** ..... 22  
Grilled cajun chicken breast, hickory smoked bacon, cheddar cheese, LTOP and chipotle ranch aioli on a toasted ciabatta bun

**NASHVILLE HOT CHICKEN SANDWICH** 🌶️ ..... 21  
Buttermilk marinated breaded chicken breast, bread & butter pickles and Sriracha slaw on a toasted brioche bun

**NEW YORK STEAK SANDWICH** ..... 32  
New York Cali-Cut, crispy onion, sauteed mushrooms, arugula and horseradish aioli on a toasted ciabatta

**CLASSIC CHICKEN TENDERS** ..... 19  
Breaded chicken tenders with plum sauce OR make it buffalo style tossed in hot sauce with dill ranch

**BEER BATTERED FISH & CHIPS** ..... 21  
Golden beer battered haddock with tangy dill coleslaw, house-made caper sauce and grilled lemon  
*Add one piece haddock + 6*

# PIZZA

*All pizzas are 12" | Gluten-free crust + 2*

**MARGHERITA** 🌶️🌶️ ..... 20  
San Marzano tomato sauce, bocconcini cheese and fresh basil pesto

**HOT HONEY PEPPERONI** 🌶️ ..... 22  
Classic pie with San Marzano tomato sauce, pepperoni, shredded mozzarella and drizzled with house-made chili infused honey

**BBQ CHICKEN RANCH** ..... 24  
Maple bourbon BBQ sauce, grilled chicken breast, red onion, baby gem tomatoes, shredded mozzarella blend and buttermilk ranch drizzle

**MEAT LOVERS** ..... 24  
San Marzano tomato sauce, crumbled Italian sausage, capocollo ham, pepperoni, bacon lardons and shredded mozzarella cheese

**MUSHROOM ALFREDO** 🌶️ ..... 23  
Creamy parmesan alfredo with garlic mushrooms, mozzarella, fresh arugula and grilled lemon

# FOR THE KIDS

*All kids meals include a fountain beverage*

**CHICKEN FINGERS (3)** ..... 12  
Breaded chicken fingers with french fries and plum sauce

**HOT DOG** ..... 11  
Served with french fries

**PEPPERONI PIZZA (7")** ..... 10  
San Marzano tomato sauce, pepperoni and shredded mozzarella cheese

**CHEESY SLIDERS (2)** ..... 12  
2 beef sliders with cheddar cheese. Served with french fries

# SWEET BITES

**MINI DONUTS** ..... 10  
Tossed in cinnamon sugar and caramel drizzle

**MASON JAR CHEESECAKE** ..... 12  
New York cheesecake bites, Oreo cookie crumbs, topped with berry coulis and whipping cream

**SWING HARD COCKTAILS**

<b>SECRET BEACH MARGARITA</b> .....2oz   14
El Tequileno Blanco Tequila, Triple Sec, chipotle pineapple syrup, lime juice, tajin, fresh pineapple <i>Upgrade to Casamigos Mezcal +2</i>
<b>SPICY MANGO MULE</b> .....2oz   14
Pick your palette - Smirnoff Vodka/Bulleit Bourbon/El Tequileno Blanco Tequila, mango puree, lime juice, simple syrup, jalapeno slices, Fever-Tree ginger beer
<b>BERRY BRAMBLE</b> .....2oz   14
Gordon's London Dry Gin, black currant liqueur, raspberry, lemon juice, blackberry soda
<b>HARD ARNOLD PALMER</b> .....2oz   14
Tito's Handmade Vodka, Limoncello, iced tea, lemon juice, lemonade, fresh mint
<b>PITCH 'N PUTT PALOMA</b> .....2oz   14
1800 Coconut Tequila, grapefruit juice, lime juice, grapefruit soda
<b>LAUNCHPAD RED SANGRIA</b> .....GLASS (6 oz) 9   PITCHER (50oz) 44
Jackson-Triggs Malbec, Cherry Brandy, orange juice, cranberry juice, 7-UP, orange, strawberry, raspberry
<b>LAUNCHPAD WHITE SANGRIA</b> .....GLASS (6 oz) 9   PITCHER (50oz) 44
Jackson-Triggs Pinot Grigio, Peach Schnapps, orange juice, pineapple juice, 7-UP, orange, mango, peach
<b>LAUNCHPAD ROSÉ SANGRIA</b> .....GLASS (6 oz) 9   PITCHER (50oz) 44
Bask Rosé, Smirnoff Raspberry Vodka, apple juice, 7-UP, orange, strawberry, raspberry

**SWING HARD CLASSICS**

<b>LAUNCHPAD CAESAR</b> .....2oz   12
Smirnoff Vodka, pickle juice, Worcestershire Sauce, Tabasco, Clamato - <i>Upgrade to Tito's + 2</i> <i>Make it Zero Proof - 7</i>
<b>SHAFT</b> .....1oz   9
Coffee Liqueur, espresso, cane sugar, vanilla - <i>Add Baileys + 2</i>
<b>OLD FASHIONED</b> .....2oz   15
Bulleit Bourbon, bitters, demerara simple syrup, orange zest, amarena cherry
<b>LIME MARGARITA</b> .....2oz   14
El Tequileno Blanco Tequila, Triple Sec, lime juice, simple syrup, shaken on ice
<b>OG GIN &amp; TONIC</b> .....2oz   13
Tanqueray London Dry Gin, Fever-Tree tonic, lime, muddled lime leaves <i>Upgrade to Tanqueray No. Ten Gin or Empress 1908 Gin + 2</i>
<b>ESPRESSO MARTINI</b> .....2oz   14
PARK Espresso Vodka, Kahlua, simple syrup, cold brew
<b>THE MAJORS MOJITO</b> .....2oz   14
Pick your palette - Classic/Raspberry/Mango - Captain Morgan White Rum, mint, lime juice, simple syrup, soda - <i>Make it Zero Proof - 6.5</i>

**WINE**

WHITE WINE	6 oz	9 oz	Bottle
JACKSON-TRIGGS PINOT GRIGIO, ICB	9	12	36
BASK SAUVIGNON BLANC, ICB	10	13	40
SEE YA LATER REISLING, BC VQA	13	16	52
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	13	16	52
TOM GORE VINEYARDS CHARDONNAY, CALIFORNIA	13	16	52
RED WINE			
JACKSON-TRIGGS MALBEC, ICB	9	12	36
BASK PINOT NOIR, CANADA	10	13	40
SEE YA LATER PINOT NOIR, BC VQA	13	16	52
ROBERT MONDAVI PRIVATE SELECTION MERLOT, CALIFORNIA	13	16	52
TOM GORE VINEYARDS CABERNET SAUVIGNON, CALIFORNIA	13	16	52
ROSÉ			
BASK ROSÉ, CANADA	10	13	40
SAINTLY THE GOOD ROSÉ - OKANAGAN, BC VQA	13	16	52
BUBBLES	5 oz		Bottle
RUFFINO PROSECCO, DOC ITALY	11		44
RUFFINO PROSECCO ROSÉ, DOC ITALY	11		44
DOM PÉRIGNON BRUT, FRANCE			400

**DRAFT**

	ABV	SIZE	
MICHELOB ULTRA	4.0%	16.5oz	9
BUD LIGHT	4.0%	16.5oz	9
BANDED PEAK MOUNT CRUSHMORE PILSNER	4.4%	16.5oz	9.5
BANDED PEAK MICROBURST HAZY IPA	6.1%	16.5oz	9.5
BANDED PEAK APPROACH AMBER LAGER	5.1%	16.5oz	9.5
SAPPORO	4.9%	16.5oz	9
STELLA ARTOIS	5.0%	50cl	12
CORONA	4.6%	50cl	12

**CANS & BOTTLES**

	ABV	ML	
BUDWEISER	5.0%	473	9.5
BUD LIGHT	4.0%	473	9.5
CORONA	4.6%	330	8.5
PERONI	5.0%	330	9
GUINNESS DRAUGHT STOUT	4.2%	473	10
GLUTENBERG BLONDE (GF)	4.2%	473	11

**READY TO DRINK & CIDER**

	ABV	ML	
HIGH NOON SUN SIPS HARD SELTZER	4.5%	355	9.5
Peach, Pineapple, Grapefruit			
HAPPY DAD HARD SELTZER	5.0%	355	8
Grape, Fruit Punch, Raspberry			
WHITE CLAW HARD SELTZER	5.0%	473	10.5
Lemonade, Mango, Black Cherry			
HIRES ROOT BEER & VODKA	5.0%	473	10.5
2 HOOTS HARD ICED TEA	5.0%	473	10.5
DILLON'S GIN COCKTAIL - TANGERINE LEMON MINT	5.0%	473	11
DILLON'S VODKA COCKTAIL - BLUEBERRY PEACH	5.0%	473	11
THE FINNISH LONG DRINK - TRADITIONAL	5.5%	355	9
THE FINNISH LONG DRINK - ZERO SUGAR	5.0%	355	9
SVNS HARD 7UP	7.0%	355	8
OKANAGAN CIDER	5.0%	355	8
Apple, Harvest Pear			

**LOCAL CRAFT LINEUP**

	ABV	ML	
BEST OF KIN BREWING, SUMMER CRUSH, RADLER	4.0%	473	11
RAILYARD BREWING, LAGER	5.0%	473	11
ZERO ISSUE BREWING, INNSMOUTH, CHERRY TANGERINE SOUR	4.8%	473	11
THE ESTABLISHMENT BREWING CO., JAM ROCK, BLACKBERRY SOUR	5.6%	473	11
BANDED PEAK BREWING, TALLGRASS TANGO, MANGO WHEAT ALE	4.3%	473	11
EIGHTY-EIGHT BREWING CO., NIGHT GALLERY, HAZY PALE ALE	5.5%	473	11
CITIZEN BREWING CO., ONE LOVE, HAZY ISA	4.8%	473	11
EIGHTY-EIGHT BREWING CO., WAVE POOL, TROPICAL IPA	6.2%	473	11
CABIN BREWING CO., SUNSHINE RAIN, IPA	6.7%	473	11
PRAIRIE DOG BREWING, GUNNISON'S, IRISH RED ALE	5.5%	473	11
GRIZZLY PAW BREWING CO., BIGHORN, NUT BROWN	5.5%	473	11
BORN BREWING CO., ARM CANDY, MILK STOUT	6.5%	473	11

**ZERO PROOF**

	ABV	ML	
CORONA SUNBREW	0.0%	330	7
VILLAGE BREWERY, CR*FT NON-ALC PALE ALE	0.3%	473	10
VILLAGE BREWERY, CR*FT NON-ALC STOUT	0.1%	473	10
BURWOOD DISTILLERY, PASSIONFRUIT NO-JITO	0.0%	355	9
EIGHTY-EIGHT BREWING CO., BOP! HOP SODA	0.0%	355	6
UPTOWN SPRITZ			9
Orange bitters, strawberries, Fever-Tree ginger beer			
MULLIGAN MANGO LEMONADE			9
Lemonade, mango pieces, mango puree, soda			
CHILI LIME REFRESHER			9
Tajin, lime leaves, lime juice, soda			
CELSIUS ENERGY DRINK		355	5
Peach Vibe, Sparkling Orange			
BUBLY SPARKLING WATER		355	3.5
Lime, Blackberry, Grapefruit			
GATORADE		591	6
Lemon Lime, Cool Blue			
HIGH HORSE COFFEE COMPANY NITRO INFUSED COLD BREW		355	8
SOFT DRINKS			3.95

DRAFT MENU



# 03.

## ***ENHANCEMENTS***

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### **AVAILABLE FOR ADDITIONAL COST**

- Pre-paid drink tickets
- Semi-private event space before/after event
- LaunchPad Golf merchandise and accessories
- Transportation options available upon request

Semi-private event space subject to availability and must be confirmed in advance.

# ***LAUNCHPAD SWAG***

## **FOR YOUR GROUP**

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Looking to provide an added touch to your group?

Customize your own swag bag for your party goers with anything from golf gloves to pint glasses. LaunchPad Golf lifestyle apparel accessories and gift cards are the perfect compliment to complete your event.





## ***CONTACT INFORMATION***

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For more information or to book your next event with us, please contact:

**Scott Wishart | Business Development Manager**

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- [scott@launchpadgolf.com](mailto:scott@launchpadgolf.com)

Where to find us:

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