



LAUNCHPAD GOLF HERITAGE POINTE

REVOLUTIONIZE YOUR NEXT CORPORATE EVENT



LAUNCHPAD





#SWINGHARD

Looking for the perfect spot for your next corporate event? Look no further than LaunchPad Golf at Heritage Pointe

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

SWING. SIP. ENJOY.

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 13 - 600 individuals.

Customizable packages are available to fit almost any budget.





PLAN YOUR NEXT CORPORATE FUNCTION

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

- 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 suite
- 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





01.

EVENT DAY + TIME SELECTION

HOURLY SUITE PRICING (MAX OF 6 PEOPLE PER SUITE)

MONDAY - THURSDAY

Open – 3:00pm | \$65 per hour, per suite

MONDAY - THURSDAY

3:00pm – Close | \$75 per hour, per suite

FRIDAY - SUNDAY

Open – Close | \$85 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 charges will apply.

02.

MENU OPTIONS

CUSTOMIZE YOUR FOOD BY SELECTING FROM OUR SUITE MENUS

- Minimum of 13 attendees
- \$25 minimum food spend per person

———— **OR** ————

CHOOSE FROM OUR EXCLUSIVE MENU FOR BUFFET LUNCH + DINNER

- Minimum of 18 attendees
- Available before or after suite experience

*Semi-private dining available before and after suite experience based on availability.

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





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

KOREAN BBQ CHIPPERS 12
House-made Kennebec potato chips with garlic sesame aioli

KYLA'S PICKLE SPEARS 14
Dill ranch and paprika dust

FRIED PEPPERONI CHIPS 14
Crispy Brother's pepperoni with grainy Dijon aioli

BLACK & WHITE HUMMUS 15
Black sesame tahini and white garlic hummus topped with green onion & Sambal paste. Served with carrots, celery and fire roasted naan bread

NOBASHI PRAWNS 18
Panko crusted jumbo prawns, thai chilies, tangy dragon sauce and spicy miso mayo

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
Salt & pepper, house hot, maple bourbon BBQ, honey garlic, Korean BBQ or Matt & Steve's Caesar rim. Served with carrots, celery and dill pickle ranch

LP POUTINE 15
Sea salted french fries and Canadian cheese curds with demi-glace
Add bacon + 2

BBQ BRAISED BEEF POUTINE 17
Sea salted french fries and Canadian cheese curds with demi-glace, pulled beef with whiskey BBQ, garlic sesame aioli and crispy jalapeños

SWING HARD SLIDERS (3) 19
Beef sliders with bread & butter pickles, diced onion, cheddar cheese and LP secret sauce
Additional slider + 6

PICKLE BRINED CHICKEN SLIDERS (3) 22
Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and cucumber
Additional slider + 7

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

SOY STEAK BITES 22
Soy glazed Tenderloin tips over arugula and Farkay noodles with Japanese sesame steak sauce

GOCHUJANG CAULIFLOWER 19
Grilled and served with tangy coleslaw, green onion and crispy chickpeas

CHILI SOY LETTUCE WRAPS 21
Crisp iceberg lettuce, tofu, sauteed peppers, onion, cucumber, thai chilis. 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 jalapeños, 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 jalapeños, avocado crema, fire roasted salsa, sour cream and guacamole
*Add grilled chicken + 16
Add braised beef + 14
Add more guacamole + 6*

BOWLS & GREENS

Add chicken - Grilled or Cajun + 8

CAESAR SALAD 16
Chopped romaine hearts, bacon, 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 crispy chickpeas
Substitute Tofu - 24

MISO DRAGON BOWL 24
Grilled sesame chicken, tangy house-made dragon sauce, spicy miso mayo, bok choy, carrot, red pepper and green onion. Served over hot jasmine rice
Substitute Tofu - 24

THE BOCCO WEDGE 18
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

HANDHELDS & SUCH

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

LP SMASH BURGER 22
2 Certified Angus Beef patties, shredded mixed cheese, caramelized onion and LP secret sauce on a toasted potato bun
*Add Iceberg lettuce & tomato, avocado, mushrooms + 2/each
Add hickory smoked bacon, extra patty, sunny-side egg + 3/each
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 23
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 potato bun

RIBEYE BEEF DIP 22
Shaved Alberta Prime Rib and provolone cheese on a toasted French baguette. Served with a savory au jus

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

CANDIED BACON MAC & CHEESE 21
Rich and creamy 3 cheese macaroni with candied maple pepper bacon, topped with toasted citrus gremolata

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

FOR THE KIDS

For children 10 years old and younger. 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

MINI MAC & CHEESE 10
Mini Mac & Cheese with veggies and dill ranch

SWEET BITES

MINI DONUTS 11
Tossed in cinnamon sugar and caramel drizzle

LAYERED CHOCOLATE CAKE 13
Berry compote and whipped cream

STICKY TOFFEE PUDDING 14
Warm pudding cake with French Vanilla ice cream, toffee and 5 spice popcorn. Perfect for sharing!





SWING HARD COCKTAILS

Table listing Swing Hard Cocktails including Secret Beach Margarita, Spicy Mango Mule, Berry Bramble, Hard Arnold Palmer, Pitch 'n Putt Paloma, Gin Pesto, Launchpad White Sangria, Launchpad Red Sangria, and Launchpad Rosé Sangria.

SWING HARD CLASSICS

Table listing Swing Hard Classics including Launchpad Caesar, Shaft, Old Fashioned, Lime Margarita, Clementine & Peach Tequila Sunrise, Espresso Martini, and The Majors Mojito.

WINE

Table listing Wine options categorized by White Wine, Red Wine, Rosé, and Bubbles, including Ruffino Lumina Pinot Grigio, Bask Sauvignon Blanc, and Ruffino Prosecco.

DRAFT

Table listing Draft beer options including Bud Light, Michelob Ultra, Banded Peak Brewing, Asahi, Stella, and Corona.

CANS & BOTTLES

Table listing Cans & Bottles including Corona, Modelo, Peroni, Budweiser, Bud Light, Guinness Draught Stout, and Glutenberg Blonde (GF).

READY TO DRINK & CIDER

Table listing Ready to Drink & Cider options including High Noon Sun Sips Hard Seltzer, White Claw Hard Seltzer, Hiros Root Beer & Vodka, Dillon's Gin Cocktail, 2 Hoots Hard Iced Tea, The Finnish Long Drink, Happy Dad Hard Seltzer, SVNS Hard Seven Up, and Okanagan Cider.

LOCAL CRAFT LINEUP

Table listing Local Craft Lineup including Banded Peak Brewing, Eighty-Eight Brewing Co., Best of Kin Brewing, and The Establishment Brewing Co.

ZERO PROOF

Table listing Zero Proof options including Corona Sunbrew, Mulligan Mango Lemonade, Uptown Spritz, Blueberry Basil Limeade, Spicy Passion Fruit Margarita, Launchpad Fog, Espresso No-Tini, Celsius Energy Drink, Bubby Sparkling Water, and Gatorade.

DRAFT MENU

03.

ENHANCEMENTS

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 indoor space is based on availability and must be confirmed in advance. Additional charges will apply.



DRINK TICKETS

- Drink tickets are not returnable, group will be charged for the amount requested. All drink tickets must be used the day they are issued
- Drink tickets are \$9.00 each plus 18% gratuity and 5% GST. They are valid for the following options

DOMESTIC BEER

- Michelob
- Bud Light
- Banded Peak Brewing Mount Crushmore Pilsner
- Banded Peak, Microburst Hazy IPA
- Tallgrass Tango
- Mango Wheat Ale

HIGH-BALLS

- Smirnoff
- Captain Morgan's (White/Spiced/Dark)
- Crown Royal
- Gordon's

WINE (6OZ)

- House White (Ruffino Lumina Pinot Grigio)
- House Red (Ruffino Chianti)

LAUNCHPAD SWAG

FOR YOUR GROUP

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

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

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Where to find us:

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