



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

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 Grainy 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

SECRET BEACH MARGARITA2oz 14
El Tequileno Blanco Tequila, Triple Sec, chipotle pineapple syrup, lime juice, tajin, fresh pineapple <i>Upgrade to Casamigos Mezcal +2</i>
SPICY MANGO MULE2oz 14
Pick your palette - Smirnoff Vodka/Bulleit Bourbon/El Tequileno Blanco Tequila, mango puree, lime juice, simple syrup, jalapeno slices, Fever-Tree ginger beer
BERRY BRAMBLE2oz 14
Gordon's London Dry Gin, black currant liqueur, raspberry, lemon juice, blackberry soda
HARD ARNOLD PALMER2oz 14
Tito's Handmade Vodka, Limoncello, iced tea, lemon juice, lemonade, fresh mint
PITCH 'N PUTT PALOMA2oz 14
1800 Coconut Tequila, grapefruit juice, lime juice, grapefruit soda
LAUNCHPAD RED SANGRIAGLASS (6 oz) 9 PITCHER (50oz) 44
Jackson-Triggs Malbec, Cherry Brandy, orange juice, cranberry juice, 7-UP, orange, strawberry, raspberry
LAUNCHPAD WHITE SANGRIAGLASS (6 oz) 9 PITCHER (50oz) 44
Jackson-Triggs Pinot Grigio, Peach Schnapps, orange juice, pineapple juice, 7-UP, orange, mango, peach
LAUNCHPAD ROSÉ SANGRIAGLASS (6 oz) 9 PITCHER (50oz) 44
Bask Rosé, Smirnoff Raspberry Vodka, apple juice, 7-UP, orange, strawberry, raspberry

SWING HARD CLASSICS

LAUNCHPAD CAESAR2oz 12
Smirnoff Vodka, pickle juice, Worcestershire Sauce, Tabasco, Clamato - <i>Upgrade to Tito's + 2</i> <i>Make it Zero Proof - 7</i>
SHAFT1oz 9
Coffee Liqueur, espresso, cane sugar, vanilla - <i>Add Baileys + 2</i>
OLD FASHIONED2oz 15
Bulleit Bourbon, bitters, demerara simple syrup, orange zest, amarena cherry
LIME MARGARITA2oz 14
El Tequileno Blanco Tequila, Triple Sec, lime juice, simple syrup, shaken on ice
OG GIN & TONIC2oz 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>
ESPRESSO MARTINI2oz 14
PARK Espresso Vodka, Kahlua, simple syrup, cold brew
THE MAJORS MOJITO2oz 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 WINE6 oz 9 oz Bottle
JACKSON-TRIGGS PINOT GRIGIO, ICB9 12 36
BASK SAUVIGNON BLANC, ICB10 13 40
SEE YA LATER REISLING, BC VQA13 16 52
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND13 16 52
TOM GORE VINEYARDS CHARDONNAY, CALIFORNIA13 16 52
RED WINE9 12 36
JACKSON-TRIGGS MALBEC, ICB9 12 36
BASK PINOT NOIR, CANADA10 13 40
SEE YA LATER PINOT NOIR, BC VQA13 16 52
ROBERT MONDAVI PRIVATE SELECTION MERLOT, CALIFORNIA13 16 52
TOM GORE VINEYARDS CABERNET SAUVIGNON, CALIFORNIA13 16 52
ROSÉ10 13 40
BASK ROSÉ, CANADA10 13 40
SAINTLY THE GOOD ROSÉ - OKANAGAN, BC VQA13 16 52
BUBBLES5 oz Bottle
RUFFINO PROSECCO, DOC ITALY11 44
RUFFINO PROSECCO ROSÉ, DOC ITALY11 44
DOM PÉRIGNON BRUT, FRANCE400

DRAFT

MICHELOB ULTRA4.0% 16.5oz 9
BUD LIGHT4.0% 16.5oz 9
BANDED PEAK MOUNT CRUSHMORE PILSNER4.4% 16.5oz 9.5
BANDED PEAK MICROBURST HAZY IPA6.1% 16.5oz 9.5
BANDED PEAK APPROACH AMBER LAGER5.1% 16.5oz 9.5
SAPPORO4.9% 16.5oz 9
STELLA ARTOIS5.0% 50cl 12
CORONA4.6% 50cl 12

CANS & BOTTLES

BUDWEISER5.0% 473 9.5
BUD LIGHT4.0% 473 9.5
CORONA4.6% 330 8.5
PERONI5.0% 330 9
GUINNESS DRAUGHT STOUT4.2% 473 10
GLUTENBERG BLONDE (GF)4.2% 473 11

READY TO DRINK & CIDER

HIGH NOON SUN SIPS HARD SELTZER4.5% 355 9.5
Peach, Pineapple, Grapefruit
HAPPY DAD HARD SELTZER5.0% 355 8
Grape, Fruit Punch, Raspberry
WHITE CLAW HARD SELTZER5.0% 473 10.5
Lemonade, Mango, Black Cherry
HIRES ROOT BEER & VODKA5.0% 473 10.5
2 HOOTS HARD ICED TEA5.0% 473 10.5
DILLON'S GIN COCKTAIL - TANGERINE LEMON MINT5.0% 473 11
DILLON'S VODKA COCKTAIL - BLUEBERRY PEACH5.0% 473 11
THE FINNISH LONG DRINK - TRADITIONAL5.5% 355 9
THE FINNISH LONG DRINK - ZERO SUGAR5.0% 355 9
SVNS HARD 7UP7.0% 355 8
OKANAGAN CIDER5.0% 355 8
Apple, Harvest Pear

LOCAL CRAFT LINEUP

BEST OF KIN BREWING, SUMMER CRUSH, RADLER4.0% 473 11
RAILYARD BREWING, LAGER5.0% 473 11
ZERO ISSUE BREWING, INNSMOUTH, CHERRY TANGERINE SOUR4.8% 473 11
THE ESTABLISHMENT BREWING CO., JAM ROCK, BLACKBERRY SOUR5.6% 473 11
BANDED PEAK BREWING, TALLGRASS TANGO, MANGO WHEAT ALE4.3% 473 11
EIGHTY-EIGHT BREWING CO., NIGHT GALLERY, HAZY PALE ALE5.5% 473 11
CITIZEN BREWING CO., ONE LOVE, HAZY ISA4.8% 473 11
EIGHTY-EIGHT BREWING CO., WAVE POOL, TROPICAL IPA6.2% 473 11
CABIN BREWING CO., SUNSHINE RAIN, IPA6.7% 473 11
PRAIRIE DOG BREWING, GUNNISON'S, IRISH RED ALE5.5% 473 11
GRIZZLY PAW BREWING CO., BIGHORN, NUT BROWN5.5% 473 11
BORN BREWING CO., ARM CANDY, MILK STOUT6.5% 473 11

ZERO PROOF

CORONA SUNBREW0.0% 330 7
VILLAGE BREWERY, CR*FT NON-ALC PALE ALE0.3% 473 10
VILLAGE BREWERY, CR*FT NON-ALC STOUT0.1% 473 10
BURWOOD DISTILLERY, PASSIONFRUIT NO-JITO0.0% 355 9
EIGHTY-EIGHT BREWING CO., BOP! HOP SODA0.0% 355 6
UPTOWN SPRITZ9
Orange bitters, strawberries, Fever-Tree ginger beer
MULLIGAN MANGO LEMONADE9
Lemonade, mango pieces, mango puree, soda
CHILI LIME REFRESHER9
Tajin, lime leaves, lime juice, soda
CELSIUS ENERGY DRINK355 5
Peach Vibe, Sparkling Orange
BUBLY SPARKLING WATER355 3.5
Lime, Blackberry, Grapefruit
GATORADE591 6
Lemon Lime, Cool Blue
HIGH HORSE COFFEE COMPANY NITRO INFUSED COLD BREW355 8
SOFT DRINKS3.95

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

Based on availability subject to availability, 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

- Michelobbud
- Light banded Peak
- Mount Crushmore
- Pilsner banded Peak
- Microburst Hazy IPA
- IPA Banded Peak
- 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)



RATES

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

DAY/TIME	RATES
Monday - Thursday Open - 3:00pm	\$65/hour/suite
Monday - Thursday 3:00pm - Close	\$75/hour/suite
Friday - Sunday Open - Close	\$85/hour/suite
Tuesday 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.*

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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