



LAUNCHPAD GOLF HERITAGE POINTE

REVOLUTIONIZE YOUR NEXT SOCIAL EVENT



LAUNCHPAD





#SWINGHARD

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

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.

Whether you are planning your best friend's stagette, a night out with the boys, your sports team social or a birthday party for your child, LaunchPad Golf has group event options perfect for you.

Our team is ready to provide customizable options to your sports team social experience for your group regardless of the occasion.

With options to host 13-600 guests, your unique special event can be planned without breaking the bank.





PLAN YOUR PERFECT EVENT

LaunchPad Golf is the perfect place for:

- Birthdays
- Stags & Stagettes
- Year-Round Tournaments
- Brunch
- Sports Teams
- Anytime Celebrations

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
- Tournament coordination upon request





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

SECRET BEACH MARGARITA El Tequileno Blanco Tequila, Triple Sec, chipotle pineapple syrup, lime juice, tajin, fresh pineapple <i>Upgrade to Casamigos Mezcal +2</i>	2oz	14
SPICY MANGO MULE Pick your palette - Smirnoff Vodka/Bulleit Bourbon/El Tequileno Blanco Tequila, mango puree, lime juice, simple syrup, jalapeño slices, Fever-Tree ginger beer	2oz	14
BERRY BRAMBLE Gordon's London Dry Gin, black currant liqueur, raspberry, lemon juice, blackberry soda	2oz	14
HARD ARNOLD PALMER Tito's Handmade Vodka, Limoncello, iced tea, lemon juice, lemonade, fresh mint	2oz	14
PITCH 'N PUTT PALOMA 1800 Coconut Tequila, grapefruit juice, lime juice, grapefruit soda	2oz	14
GIN PESTO Tanqueray London Dry Gin, lemon juice, simple syrup, basil leaves <i>Make it a Spritz - add Ruffino Prosecco +2</i>	2oz	12
LAUNCHPAD WHITE SANGRIA Ruffino Lumina Pinot Grigio, Peach Schnapps, orange juice, pineapple juice, 7UP, orange, mango, peach	GLASS (6 oz) 10 PITCHER (50oz) 44	
LAUNCHPAD RED SANGRIA Ruffino Chianti, Cherry Brandy, orange juice, cranberry juice, 7UP, orange, strawberry, raspberry	GLASS (6 oz) 10 PITCHER (50oz) 44	
LAUNCHPAD ROSÉ SANGRIA Bask Rosé, Smirnoff Raspberry Vodka, apple juice, 7UP, orange, strawberry, raspberry	GLASS (6 oz) 10 PITCHER (50oz) 44	

SWING HARD CLASSICS

LAUNCHPAD CAESAR Smirnoff Vodka, pickle juice, Worcestershire Sauce, Tabasco, Clamato - <i>Upgrade to Tito's + 2</i> <i>Make it Zero Proof - 8</i>	2oz	12
SHAFT Coffee Liqueur, espresso, cane sugar, vanilla - <i>Add Baileys + 2</i>	1oz	9
OLD FASHIONED Bulleit Bourbon, bitters, demerara simple syrup, orange zest, amarena cherry	2oz	15
LIME MARGARITA El Tequileno Blanco Tequila, Triple Sec, lime juice, simple syrup, shaken on ice	2oz	14
CLEMENTINE & PEACH TEQUILA SUNRISE Pick your palette - El Tequileno Blanco or 1800 Coconut Tequila, clementine juice, peach juice, lemon juice, grenadine, soda water - <i>Make it Zero Proof - 8</i>	2oz	14
ESPRESSO MARTINI PARK Espresso Vodka, Kahlua, simple syrup, cold brew	2oz	14
THE MAJORS MOJITO Pick your palette - Classic/Raspberry/Mango - Captain Morgan White Rum, mint, lime juice, simple syrup, soda water - <i>Make it Zero Proof - 8</i>	2oz	14

WINE

WHITE WINE	6 oz	9 oz	Bottle
RUFFINO LUMINA PINOT GRIGIO, ITALY	9.5	12.5	38
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			
RUFFINO CHIANTI, ITALY	9.5	12.5	38
BASK PINOT NOIR, CANADA	10	13	40
MEIOMI PINOT NOIR, CALIFORNIA	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	
SAINTLY THE GOOD BUBBLY ROSÉ (200 ML)		15	
DOM PÉRIGNON BRUT, FRANCE		400	

DRAFT

	ABV	SIZE	
BUD LIGHT	4.0%	16.5oz	9
MICHELOB ULTRA	4.0%	16.5oz	9
BANDED PEAK BREWING, MOUNT CRUSHMORE PILSNER	4.4%	16.5oz	9.5
BANDED PEAK BREWING, MICROBURST HAZY IPA	6.1%	16.5oz	9.5
BANDED PEAK BREWING, TALLGRASS TANGO, MANGO WHEAT ALE	5.1%	16.5oz	9.5
ASAHI	5.0%	50cl	12
STELLA	4.9%	50cl	12
CORONA	5.0%	50cl	12

CANS & BOTTLES

	ABV	ML	
CORONA	4.6%	330	8.5
MODELO	4.5%	355	10
PERONI	4.0%	500	12
BUDWEISER	4.0%	473	9.5
BUD LIGHT	4.0%	473	9.5
GUINNESS DRAUGHT STOUT	4.2%	473	12
GLUTENBERG BLONDE (GF)	4.2%	473	12

READY TO DRINK & CIDER

	ABV	ML	
HIGH NOON SUN SIPS HARD SELTZER Peach, Pineapple, Grapefruit	4.5%	355	9.5
WHITE CLAW HARD SELTZER Lemonade, Mango, Black Cherry	5.0%	473	10.5
HIRES ROOT BEER & VODKA	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
2 HOOTS HARD ICED TEA	5.0%	473	10.5
THE FINNISH LONG DRINK Traditional, Zero Sugar	5.0%	355	9
HAPPY DAD HARD SELTZER Grape, Fruit Punch, Raspberry	5.0%	355	8
SVNS HARD SEVEN UP	7.0%	355	8
OKANAGAN CIDER Apple, Harvest Pear	5.0%	355	8

LOCAL CRAFT LINEUP

	ABV	ML	
BANDED PEAK BREWING, SUMMIT SEEKER, AMBER IPA	6.5%	473	12
BANDED PEAK BREWING, APPROACH, AMBER LAGER	5.1%	473	12
BANDED PEAK BREWING, FIRED UP, HAZY BLONDE	4.8%	473	12
EIGHTY-EIGHT BREWING CO., NIGHT GALLERY, HAZY PALE ALE	5.5%	473	12
EIGHTY-EIGHT BREWING CO., CASSETTE, LAGER	4.8%	473	12
EIGHTY-EIGHT BREWING CO., HAMMER PANTS, WEST COAST PALE ALE	4.8%	473	12
BEST OF KIN BREWING, SUMMER CRUSH, RADLER	4.0%	473	12
ZERO ISSUE BREWING, INNSMOUTH, CHERRY TANGERINE SOUR	4.8%	473	12
THE ESTABLISHMENT BREWING CO., JAM ROCK, BLACKBERRY SOUR	5.6%	473	12

ZERO PROOF

	ABV	ML	
CORONA SUNBREW	0.0%	330	7
BANDED PEAK BREWING, DRY CAMP, PALE ALE	0.0%	355	8
GUINNESS ZERO	0.0%	440	10
MULLIGAN MANGO LEMONADE Lemonade, mango pieces, mango puree, soda water			9
UPTOWN SPRITZ Orange bitters, strawberries, Fever-Tree ginger beer			10
BLUEBERRY BASIL LIMEADE Lime juice, fresh basil, simple syrup, blueberry, soda water, 7UP			10
SPICY PASSION FRUIT MARGARITA Passion fruit puree, orange juice, lime juice, simple syrup, jalapeño slices, tajin			11
LAUNCHPAD FOG Steeped Earl Grey loose leaf tea, lavender syrup, vanilla, milk, served over ice			9
ESPRESSO NO-TINI			8
Cold Brew, cream, simple syrup, vanilla, cocoa powder			
CELSIUS ENERGY DRINK Peach Vibe, Sparkling Orange	355		5.5
BUBLY SPARKLING WATER Lime, Blackberry, Grapefruit	355		3.5
GATORADE	501		6

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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