



LAUNCHPAD AT HERITAGE POINTE

REVOLUTIONIZE YOUR NEXT CORPORATE EVENT



#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

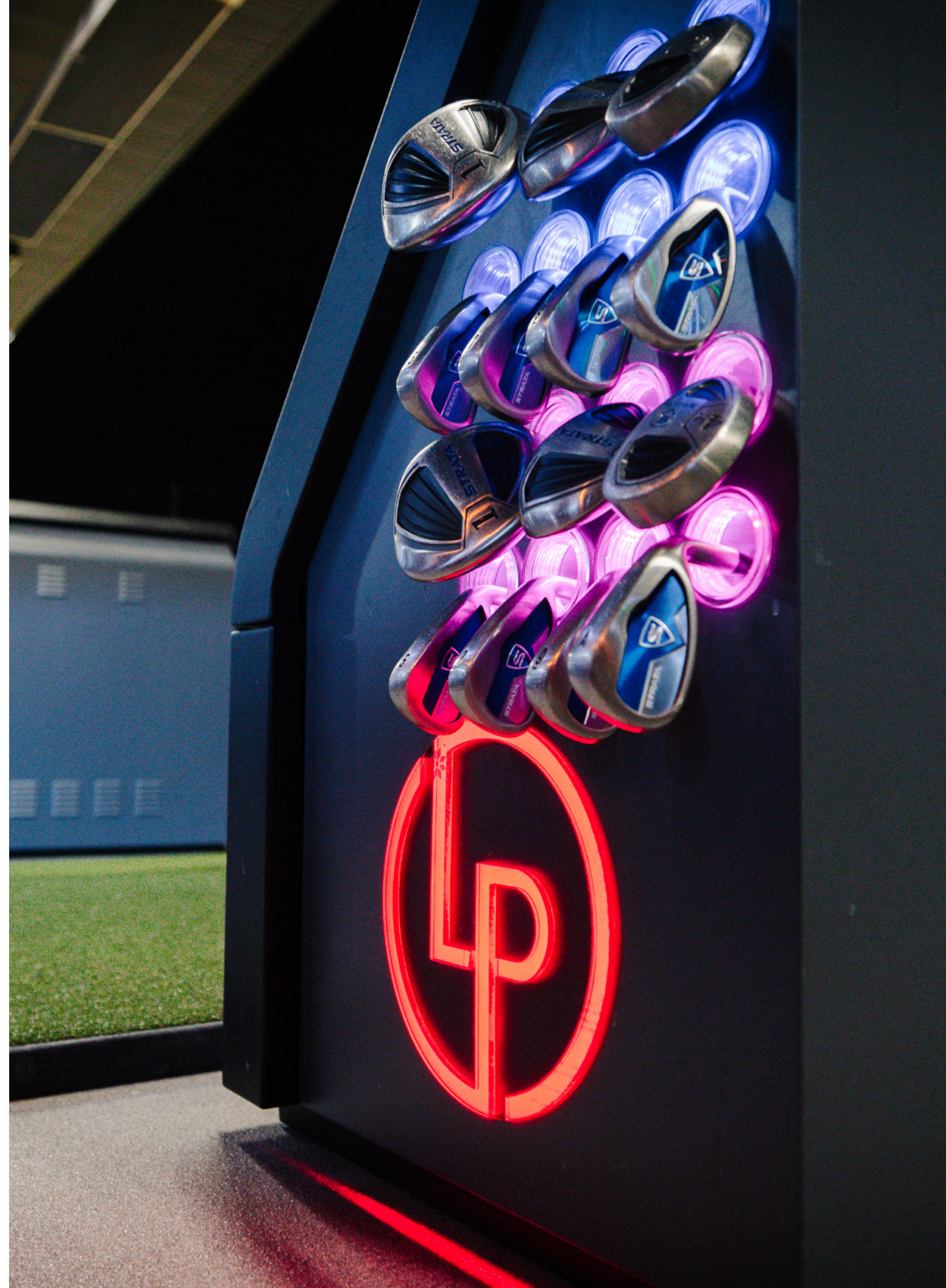
LaunchPad Golf is ready to assist you to plan your next corporate function:

- 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 | \$60 per hour, per suite

MONDAY - THURSDAY

3:00pm – Close | \$70 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

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!! 135

Signature wings (choice of one flavor), Chris Brothers curly fried pepperoni, togarashi prawns, vegetable spring rolls, mac & cheese bites, tempura green beans, lemon pepper chippers, carrot & celery sticks with dipping sauces

Contains gluten and dairy

OFF THE DECK 125

Garlic pork ribs, chicken tenders, mac & cheese bites, vegetable spring Rolls, pickle spears, tempura green beans, lemon pepper chippers, carrot & celery sticks with dipping sauces

Contains gluten and dairy

IN THE ROUGH 115

Hummus & pita, buffalo tempura cauliflower, vegetable spring rolls, mac & cheese bites, pickle spears, tempura green beans, lemon pepper chippers, carrot & celery sticks with dipping sauces

Contains gluten and dairy

ADD ON INDIVIDUAL PLATTERS

Serves up to 6 people

CRISP VEGGIE PLATE 36

Seasonal veggies with dill pickle ranch dip

CHEESE BOARD 80

Assorted premium cheese selection, with crisps and crackers

CHARCUTERIE BOARD 85

Cured meats, mustards, pickles and crackers

Dairy-free, can be made with gluten-free crackers

FRESH FRUIT SKEWERS 40

Assorted fruit and fresh berries

ASSORTED BROWNIES AND SQUARES 36

Chocolate brownie, butter tarts, cakes and Nanaimo bars

GOURMET MINI CUPCAKES 40

Vanilla, double chocolate and red velvet with cream cheese icing

CORPORATE OR SOCIAL EVENT CATERING OPTIONS

Price per person. Minimum 18 guests

LUNCH BUFFET OPTIONS

LP DELI 25

Variety of deli style bun-wiches, assorted premium sliced meats and salads (egg chicken) with lettuce, and tomatoes, mustards and mayonnaise. spring mixed greens & dressings, macaroni salad, assorted dessert squares and mini pastries

Add chefs choice soup of the day +4

Gluten free buns and brownies available

Vegetarian option available

NASHVILLE FRIED CHICKEN PICNIC 32

Golden fried chicken (drums & thighs), spring mixed greens & dressings, tangy coleslaw, cajun potato wedges and warm biscuits and butter. assorted dessert squares and mini pastries

Add baked mac and cheese +6

Gluten-free option available

BBQ BEEF BRISKET ON A BUN 29

House braised whiskey bbq'd beef, Hoagie rolls, Spring mixed greens & dressings, Tangy Coleslaw, Baked beans and Mexican style street corn (off the cob). Assorted dessert squares and mini pastries

Add baked mac and cheese +6

Gluten-free option available

DINNER BUFFET OPTIONS

CHICKEN & RIBS 49

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

Add baked mac and cheese +6

Gluten-free option available

ROAST NEW YORK STRIP AND CHICKEN SUPREME 59



Carved AAA striploin roast with grainy mustard, horseradish & au jus (🔥), herb & lemon roasted supreme of chicken (🔥🥩), spring mixed greens & dressings, Italian pasta salad, sea salted potato wedges with chili honey, seasonal mixed vegetables, dinner rolls and butter fresh fruit skewers, assorted selection gourmet cupcakes brownie squares & mini pastries

Add baked mac and cheese +6

Add grilled maple chili salmon +8

Gluten-free bun and dessert option available


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

 SIGNATURE
BROTHER'S FRIED PEPPERONI CHIPS   14
Crispy and curly, with grainy dijon aioli


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

TOGARASHI TEMPURA PRAWNS  17
Rice noodle crisps and green onions served with a honey chili soy sauce

 SIGNATURE
CHEESE TOASTIES 14
Blended cheese & spices on toasted ciabatta fingers with marinara sauce


BREADED MAC & CHEESE BITES 14
Chipotle ranch dip

KOBAYASHI SUSHI WRAP 21
Tortilla and nori wrapped spicy tuna roll with avocado, pickled vegetables, rice, spicy mayo, sesame seeds and wonton crisps

SIGNATURE WINGS  22
House hot, maple bourbon BBQ, honey garlic, salt & pepper or ghost 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

ANCHO CHILI ROASTED CORN DIP  20
Fire-roasted sweet corn, ancho chilis and spiced three cheese blend with crisp pita and tortilla chips

 SIGNATURE
YYC GINGER BEEF  18
Fried Alberta beef strips, tossed in homemade ginger sauce with rice noodle puffs and toasted sesame
Add rice + 4

 SIGNATURE
BUTTER CHICKEN 18
Marinated boneless chicken, velvety butter chicken sauce and yogurt served with fire-roasted garlic naan
Add rice + 4



LOADED NACHOS   25
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
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 steak + 12 | Add grilled chicken + 8 | Add blackened salmon + 10

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



PICKLED BEET & GOAT CHEESE SALAD   18
Arugula, pickled red beets & onion, baby gem tomatoes, cucumber, toasted pumpkin seeds and goat cheese mousse with a raspberry vinaigrette


TUNA POKE BOWL 24
Sesame soy marinated Ahi tuna with steamed sushi rice, cucumber, radish, shaved cabbage, carrots, edamame, avocado crema, pickled ginger and wonton crisps

SOUP OF THE DAY CUP 5 | BOWL 8
Chef's daily creation

HANDHELDS

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

 SIGNATURE
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

 SIGNATURE
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

BRAISED ALBERTA BEEF TACOS (3) 17
Corn & flour tortilla with pico de gallo, pickled cabbage, avocado crema, cilantro, fire-roasted salsa, cotija cheese and fresh lime


CAJUN CHICKEN TACOS (3) 18
Corn & flour tortilla with pico de gallo, pickled cabbage, avocado crema, cilantro, fire-roasted salsa, cotija cheese and fresh lime

BRAISED ALBERTA BEEF OR CAJUN CHICKEN QUESADILLA 20
Flour tortilla with julienne red pepper, red onion, cilantro, three cheese blend, fire-roasted salsa and sour cream

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

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 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

MEATLOVERS 24
San Marzano tomato sauce, crumbled Italian sausage, capocollo ham, pepperoni, bacon lardons and shredded mozzarella cheese

FOR THE KIDS

All kids meals include a fountain beverage

CHICKEN FINGERS 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

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 raspberry coulis and whipping cream

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 event space subject to availability and must be confirmed in





From classic games like “To The Net” to new innovations like “Swing & Smash”, we have all the games you need to make for an amazing time.

	PRICE	PRICE CREDITS	FREE CREDITS	TOTAL CREDITS
Great Value	\$30	120	80	200
Best Value	\$50	200	150	350
	\$20	80	20	100
	\$10	40	0	40

\$1.00 fee charged for new card activation (comes pre-loaded with \$1.00 in credits). All Prices plus appllicable taxes.

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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