



# ***LAUNCHPAD GOLF HERITAGE POINTE***

**REVOLUTIONIZE YOUR NEXT SOCIAL EVENT**



**LAUNCHPAD**





# ***#SWINGHARD***

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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.***

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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***

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LaunchPad Golf is the perfect place for:

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



## ***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 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







**LAUNCHPAD GOLF**

HERITAGE POINTE SOCIAL EVENT PACKAGE 2025

# 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***

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### **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!** 155  
Crab Rangoons, Chicken Wings (choice of one flavour), Pork & Leek Potstickers, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Korean BBQ Chippers, carrots & celery sticks with dipping sauces (dragon sauce, chipotle mayo, garlic aioli, plum, dill ranch)  
*Contains gluten, dairy, shellfish, and pork*

**OFF THE DECK** 145  
Coconut Prawns, Chris Brothers Curly Fried Pepperoni, Chicken Tenders, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Korean BBQ Chippers, carrots & celery sticks with dipping sauces (dragon sauce, chipotle mayo, grainy dijon aioli, plum, dill ranch)  
*Contains gluten, dairy, and shellfish*

**IN THE ROUGH** 135  
Buffalo Cauliflower, Hummus with Black Tahini & Fire toasted Naan, Pickle Spears, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Korean BBQ Chippers, carrots & celery sticks with dipping sauces, (chipotle mayo, garlic aioli, honey hot, dill ranch)  
*Contains gluten, and dairy*

**FROM THE POND** 175  
Crab Rangoons, Coconut Prawns, Guinness Popcorn Shrimp, Vegetable Samosas, Tempura Zucchini, Cheesy Baked Lobster dip & Focaccia Crostini, carrots & celery sticks with dipping sauces (dragon sauce, chipotle mayo, garlic aioli, plum, dill ranch)  
*Contains gluten, dairy, and shellfish*

CRUDITÉS, CHEESE & MEATS, FRUITS & DESSERTS

Serves up to 6 people

**CRISP VEGGIE PLATE** 40  
With dill ranch dip

**CHEESE BOARD** 85  
Assorted imported cheese selection, with crisps & crackers  
*Can be made with gluten-free crackers*

**CHARCUTERIE BOARD** 80  
Premium cured deli meats, mustards, pickles & crackers  
*Can be made with gluten-free crackers*

**DELUXE CHARCUTERIE BOARD** 95  
Premium cured deli meats, imported cheese, mustards, pickles, crackers & crisps  
*Can be made with gluten-free crackers*

**FRESH FRUIT & BERRIES** 50

**DESSERT BITES & PASTRIES** 45  
Selection of brownies, tarts, cakes & nanaimo bars  
*Gluten-free options available*

**MINI CUPCAKES** 40  
Assorted gourmet flavours including vanilla, double chocolate, red velvet, strawberry creme & peanut butter parfait  
*May contain nuts*

 Vegan  Vegetarian  Gluten-Friendly  Dairy-Free

BUFFET OPTIONS

Priced per person. Minimum 18 guests

**THE LUNCHBOX** 32  
A selection of assorted deli style sandwiches & wraps. Choice of Fire Roasted Tomato & Herb, Wild Mushroom or White Bean Minestrone soup. Caesar salad, dessert bites & mini pastries.

**NASHVILLE CHICKEN PICNIC** 36  
Golden fried chicken breast, potato buns with tangy coleslaw, sweet pickles & honey hot sauce. Baked macaroni & cheese, Spinach Mandarin Salad with lemon balsamic dressing, dessert bites & mini pastries.

**RIBEYE BEEF DIP** 38  
Shaved Ribeye, hoagie rolls served with provolone cheese slices, garlic sesame aioli & au jus. Cajun spiced red potato wedges, Bean salad with sweet & sour vinaigrette, dessert bites & mini pastries

**TASTE OF INDIA** 54  
Butter Chicken with fire grilled naan, basmati rice & cucumber raita. Spring mixed greens & dressings, Veggies Samosas, green chutney, assorted Indian squares & desserts

**ITALIAN VIAGGIO** 58  
Chicken Parmigiana with tricolour vegetable fusilli pasta. Spring mixed greens & dressings, Heirloom Tomato Bocconcini salad, toasted garlic baguettes, dessert bites & Tiramisu.

**ALBERTA PRIME RIB & YORKIES** 68  
Carved AAA Prime Rib, house-made Yorkshire pudding, horseradish & red wine au jus. Spring mixed greens & dressings, Caesar salad, red potato puree & seasonal mixed vegetables. Assorted mini cupcakes, dessert bites & mini pastries

ADD ONS

Priced per person.

**GRILLED CHICKEN BREAST** 10  
With lemon herb sauce

**TOP SIRLOIN STEAK** 13  
Sliced medallions grilled medium rare

**ATLANTIC SALMON** 11  
With dill crema

**BAKED MACARONI & CHEESE** 6

**ADDITIONAL SALAD** 3  
Spring Mixed Greens, Caesar or Spinach mandarin










**CHOCOLATE FOUNTAIN** 8  
Fruits, marshmallows & lady finger cookies

*Gluten-free bun and dessert option available  
Vegetarian and Vegan options available upon request*

 Vegan  Vegetarian  Gluten-Friendly  Dairy-Free






## SHAREABLES




<b>KOREAN BBQ CHIPPERS</b> 	<b>12</b>
House-made Kennebec potato chips with garlic sesame aioli	
<b>KYLA'S PICKLE SPEARS</b> 	<b>14</b>
Dill ranch and paprika dust	
<b>FRIED PEPPERONI CHIPS</b> 	<b>14</b>
Crispy Brother's pepperoni with grainy Dijon aioli	
<b>BLACK &amp; WHITE HUMMUS</b> 	<b>15</b>
Black sesame tahini and white garlic hummus topped with green onion & Sambal paste. Served with carrots, celery and fire roasted naan bread	
<b>NOBASHI PRAWNS</b> 	<b>18</b>
Panko crusted jumbo prawns, thai chilies, tangy dragon sauce and spicy miso mayo	
<b>CHEESE TOASTIES</b> 	<b>14</b>
Blended cheese, spices & Sriracha aioli on toasted ciabatta fingers with marinara sauce	
<b>BREADED MAC &amp; CHEESE BITES</b> 	<b>15</b>
Chipotle ranch dip	
<b>LP SIGNATURE WINGS (1lb)</b> 	<b>22</b>
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	
<b>LP POUTINE</b> 	<b>15</b>
Sea salted french fries and Canadian cheese curds with demi-glaze <i>Add bacon + 2</i>	
<b>BBQ BRAISED BEEF POUTINE</b>	<b>17</b>
Sea salted french fries and Canadian cheese curds with demi-glaze, pulled beef with whiskey BBQ, garlic sesame aioli and crispy jalapeños	
<b>SWING HARD SLIDERS (3)</b>	<b>19</b>
Beef sliders with bread & butter pickles, diced onion, cheddar cheese and LP secret sauce <i>Additonal slider + 6</i>	


<b>PICKLE BRINED CHICKEN SLIDERS (3)</b>	<b>22</b>
Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and cucumber <i>Additonal slider + 7</i>	
<b>BAVARIAN PRETZELS</b> 	<b>16</b>
Warm salted pretzels served with a Dijon, hot honey & grainy aioli mustard trio	
<b>SOY STEAK BITES</b>	<b>22</b>
Soy glazed Tenderloin tips over arugula and Farkay noodles with Japanese sesame steak sauce	
<b>GOCHUJANG CAULIFLOWER</b> 	<b>19</b>
Grilled and served with tangy coleslaw, green onion and crispy chickpeas	
<b>CHILI SOY LETTUCE WRAPS</b> 	<b>21</b>
Crisp iceberg lettuce, tofu, sauteed peppers, onion, cucumber, thai chilis. Served with a sesame soy dip, Sriracha aioli, fresh cilantro and mint <i>Substitute chicken - 21</i>	
<b>LP SIGNATURE TACOS (3)</b>	<b>19</b>
Corn and flour tortillas, pickled cabbage, avocado crema, pico de gallo, Cotija cheese <i>Choice of cajun chicken, braised beef or blackened haddock (1 protein per order)</i>	
<b>LOADED NACHOS</b> 	<b>25</b>
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 <i>Add grilled chicken + 8</i> <i>Add braised beef + 7</i> <i>Add guacamole + 3</i>	
<b>MEGA LOADED NACHO PLATTER</b> 	<b>58</b>
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 <i>Add grilled chicken + 16</i> <i>Add braised beef + 14</i> <i>Add more guacamole + 6</i>	

## BOWLS & GREENS

*Add chicken - Grilled or Cajun + 8*


<b>CAESAR SALAD</b>	<b>16</b>
Chopped romaine hearts, bacon, focaccia croutons, grated parmesan and fresh lemon with a garlic Caesar dressing	
<b>GOLDEN BEET &amp; ARUGULA SALAD</b> 	<b>17</b>
Sweet golden beets, arugula, crumbled feta, gem tomatoes, watermelon radish and toasted pumpkin seeds with an orange reduction	
<b>TUNA POKE BOWL</b> 	<b>24</b>
Sesame soy marinated Ahi tuna with steamed sushi rice, cucumber, radish, shaved cabbage, carrots, edamame, avocado crema, pickled ginger and crispy chickpeas <i>Substitute Tofu - 24</i> 	

<b>MISO DRAGON BOWL</b> 	<b>24</b>
Grilled sesame chicken, tangy house-made dragon sauce, spicy miso mayo, bok choy, carrot, red pepper and green onion. Served over hot jasmine rice <i>Substitute Tofu - 24</i> 	
<b>THE BOCCO WEDGE</b> 	<b>18</b>
Iceberg wedges, bocconcini, gem tomato, fresh basil, cracked pepper and black & white balsamic drizzle. Served with grilled garlic ciabatta	
<b>SOUP OF THE DAY</b>	<b>CUP 6   BOWL 9</b>
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*

<b>LP SMASH BURGER</b>	<b>22</b>
2 Certified Angus Beef patties, shredded mixed cheese, caramelized onion and LP secret sauce on a toasted potato bun <i>Add Iceberg lettuce &amp; tomato, avocado, mushrooms + 2/each</i> <i>Add hickory smoked bacon, extra patty, sunny-side egg + 3/each</i> <i>Substitute Impossible plant based patty + 2</i>	
<b>BUFFALO CHICKEN WRAP</b> 	<b>20</b>
Flour tortilla wrapped crispy chicken tenders tossed in hot sauce and kale Caesar salad	
<b>CAJUN CHICKEN CLUB</b>	<b>23</b>
Grilled cajun chicken breast, hickory smoked bacon, cheddar cheese, LTOP and chipotle ranch aioli on a toasted ciabatta bun	

<b>NASHVILLE HOT CHICKEN SANDWICH</b> 	<b>21</b>
Buttermilk marinated breaded chicken breast, bread & butter pickles and Sriracha slaw on a toasted potato bun	
<b>RIBEYE BEEF DIP</b>	<b>22</b>
Shaved Alberta Prime Rib and provolone cheese on a toasted French baguette. Served with a savory au jus	
<b>CLASSIC CHICKEN TENDERS</b>	<b>19</b>
Breaded chicken tenders with plum sauce OR make it buffalo style tossed in hot sauce with dill ranch	
<b>CANDIED BACON MAC &amp; CHEESE</b>	<b>21</b>
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*


<b>MARGHERITA</b> 	<b>20</b>
San Marzano tomato sauce, bocconcini cheese and fresh basil pesto	
<b>HOT HONEY PEPPERONI</b> 	<b>22</b>
Classic pie with San Marzano tomato sauce, pepperoni, shredded mozzarella and drizzled with house-made chili infused honey	

<b>BBQ CHICKEN RANCH</b>	<b>24</b>
Maple bourbon BBQ sauce, grilled chicken breast, red onion, baby gem tomatoes, shredded mozzarella blend and buttermilk ranch drizzle	
<b>MEAT LOVERS</b>	<b>24</b>
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*

<b>CHICKEN FINGERS (3)</b>	<b>12</b>
Breaded chicken fingers with french fries and plum sauce	
<b>HOT DOG</b>	<b>11</b>
Served with french fries	
<b>PEPPERONI PIZZA (7")</b>	<b>10</b>
San Marzano tomato sauce, pepperoni and shredded mozzarella cheese	

<b>CHEESY SLIDERS (2)</b>	<b>12</b>
2 beef sliders with cheddar cheese. Served with french fries	
<b>MINI MAC &amp; CHEESE</b> 	<b>10</b>
Mini Mac & Cheese with veggies and dill ranch	

## SWEET BITES

<b>MINI DONUTS</b>	<b>11</b>
Tossed in cinnamon sugar and caramel drizzle	
<b>LAYERED CHOCOLATE CAKE</b>	<b>13</b>
Berry compote and whipped cream	

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



SWING HARD COCKTAILS

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

SWING HARD CLASSICS

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

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	4.5%	355	9.5
Peach, Pineapple, Grapefruit			
WHITE CLAW HARD SELTZER	5.0%	473	10.5
Lemonade, Mango, Black Cherry			
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	5.0%	355	9
Traditional, Zero Sugar			
HAPPY DAD HARD SELTZER	5.0%	355	8
Grape, Fruit Punch, Raspberry			
SVNS HARD SEVEN UP	7.0%	355	8
OKANAGAN CIDER	5.0%	355	8
Apple, Harvest Pear			

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



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





## ***DRINK TICKETS***

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- 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 (60Z)***

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



# ***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**

- 403.688.6733
- [scott@launchpadgolf.com](mailto:scott@launchpadgolf.com)

Where to find us:

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