



LAUNCHPAD
GOLF

**STAMPEDE PARTY
PACKAGE**



#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.



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

RATES

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

| DAY/TIME | HERITAGE POINTE RATES | MICKELSON NATIONAL RATES |
|-------------------------------------|------------------------------------|--------------------------|
| Monday - Thursday Open - 3:00pm | \$65/hour/suite | \$55/hour/suite |
| Monday - Thursday 3:00pm - Close | \$75/hour/suite | \$65/hour/suite |
| Friday - Sunday Open - Close | \$85/hour/suite | \$85/hour/suite |
| Tuesday Open - Close | 20% off regular suite rental rates | |

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! 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




| | |
|---|-----------|
| 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-glaze <i>Add bacon + 2</i> | |
| BBQ BRAISED BEEF POUTINE | 17 |
| Sea salted french fries and Canadian cheese curds with demi-glaze, 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 <i>Additonal slider + 6</i> | |

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| PICKLE BRINED CHICKEN SLIDERS (3) | 22 |
| Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and cucumber <i>Additonal slider + 7</i> | |
| 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 <i>Substitute chicken - 21</i> | |
| LP SIGNATURE TACOS (3) | 19 |
| 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> | |
| 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 <i>Add grilled chicken + 8</i> <i>Add braised beef + 7</i> <i>Add guacamole + 3</i> | |
| 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 <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


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| 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 <i>Substitute Tofu - 24</i>  | |

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| 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 <i>Substitute Tofu - 24</i>  | |
| 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*

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| LP SMASH BURGER | 22 |
| 2 Certified Angus Beef patties, shredded mixed cheese, caramelized onion and LP secret sauce on a toasted potato bun <i>Add Iceberg lettuce & 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> | |
| 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 | |

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| 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


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| 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 | |

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| 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

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| 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 | |

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| 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

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| MINI DONUTS | 11 |
| Tossed in cinnamon sugar and caramel drizzle | |
| LAYERED CHOCOLATE CAKE | 13 |
| Berry compote and whipped cream | |

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

SWING HARD COCKTAILS

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|--|----------------------------------|----|
| 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

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|---|------|--------|--------|
| 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 |

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 (60Z)

- 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:

Scott Wishart | Business Development Manager

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- scott@launchpadgolf.com

Where to find us:

**31 Heritage Pointe Dr, Heritage Pointe, AB
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