

# **#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

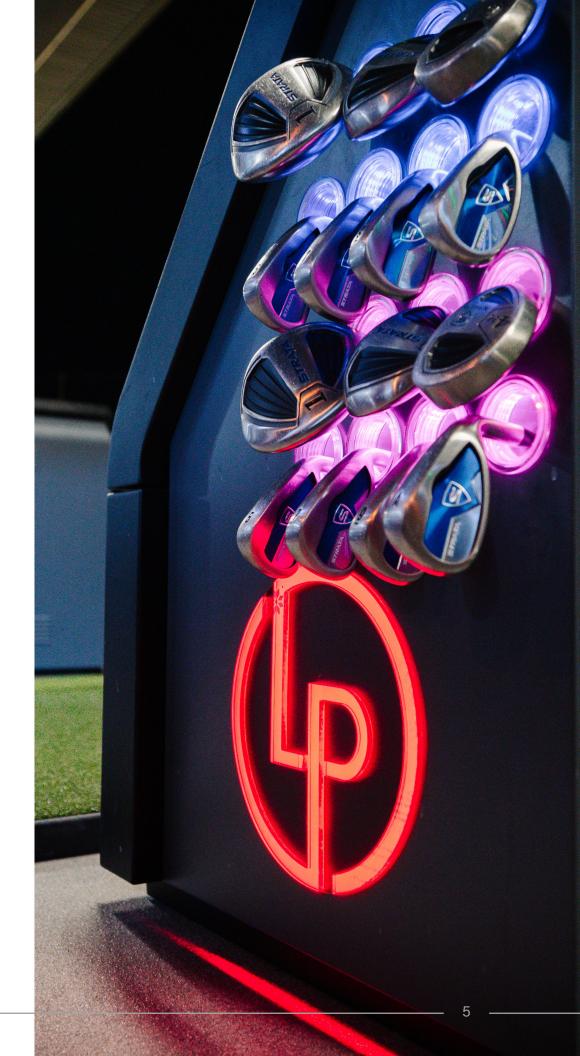
LaunchPad Golf is the perfect place for:

- 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! 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

CRISP VEGGIE PLATE ✓ 🛊 💆 🙈With dill ranch dip	.40
CHEESE BOARD Assorted imported cheese selection, with crisps & crackers Can be made with gluten-free crackers	85
CHARCUTERIE BOARD Premium cured deli meats, mustards, pickles & crackers  Can be made with gluten-free crackers	80
DELUXE CHARCUTERIE BOARD  Premium cured deli meats, imported cheese, mustards, pickles, crackers & crisps  Can be made with gluten-free crackers	95

FRESH FRUIT & BERRIES ✓ 🛊 💆 🙈	50
DESSERT BITES & PASTRIES  Selection of brownies, tarts, cakes & nanaimo bars  Gluten-free options available	45
MINI CUPCAKES   Assorted gourmet flavours including vanilla, double chocolate, velvet, strawberry creme & peanut butter parfait  May contain nuts	<b>40</b> red

#### **BUFFET OPTIONS**

Priced per person. Minimum 18 guests

THE LUNCHBOX	32	TASTE OF INDIA	54
A selection of assorted deli style sandwiches & wraps. C of Fire Roasted Tomato & Herb, Wild Mushroom or Whit Minestrone soup. Caesar salad, dessert bites & mini pas	e Bean	Butter Chicken with fire grilled naan, basmati rice & cucumber raita. Spring mixed greens & dressings, Veggies Samosas, grechutney, assorted Indian squares & desserts	
NASHVILLE CHICKEN PICNIC  Golden fried chicken breast, potato buns with tangy cole sweet pickles & honey hot sauce. Baked macaroni & che Spinach Mandarin Salad with lemon balsamic dressing, bites & mini pastries.	eslaw, eese,	ITALIAN VIAGGIO  Chicken Parmigiana with tricolour vegetable fusilli pasta. Sprin mixed greens & dressings, Heirloom Tomato Bocconcini salad toasted garlic baguettes, dessert bites & Tiramisu.	

ALBERTA PRIME RIB & YORKIES

Carved AAA Prime Rib, house-made Yorkshire pudding,

Assorted mini cupcakes, dessert bites & mini pastries

horseradish & red wine au jus. Spring mixed greens & dressings,

Caesar salad, red potato puree & seasonal mixed vegetables.

ADD ONS Priced per person.

GRILLED CHICKEN BREAST With lemon herb sauce	10	BAKED MACARONI & CHEESE
TOP SIRLOIN STEAK  Sliced medallions grilled medium rare	13	ADDITIONAL SALAD ₩ Spring Mixed Greens, Caesar or Spinach mandarin
ATLANTIC SALMON	11	CHOCOLATE FOUNTAIN

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













RIBEYE BEEF DIP

mini pastries

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 &

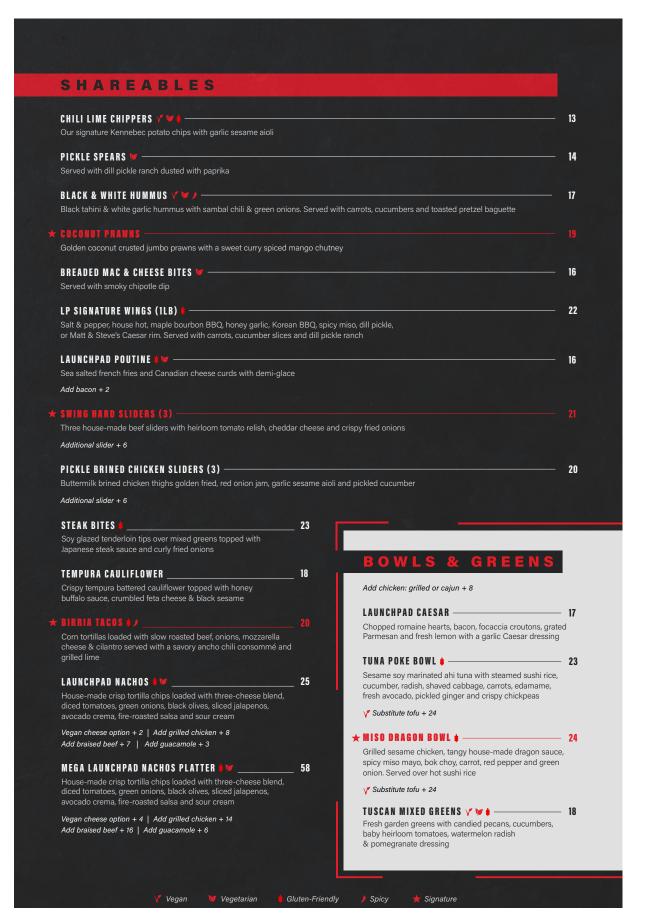














M I M	G H	ARI	O C K	TAL	

BLACKBERRY SMASH	— 20z   15
Bulleit bourbon, blackberry brandy, fresh lime, blackberries, soda, mint	
TRAWBERRY GIN-A-RITA	20z   15
Dillon's strawberry gin, triple sec, fresh lime, strawberry	
UNGLE BIRD ————————————————————————————————————	— 2oz   15
Captain Morgan Dark Rum, Campari, pineapple, fresh lime	
HERRY BOMB MULE	— 2oz   15
Smirnoff vodka, fresh lime, amarena cherry, Fever-Tree ginger beer, mint	
PITCH 'N' PUTT PALOMA	— 2oz   14
800 Coconut Tequila, grapefruit juice, fresh lime	
ADILLAC MARGARITA ————————————————————————————————————	— 20z   22
Don Julio blanco, Grand Marnier, fresh lime, blue agave syrup, salted rim	
ECRET BEACH MARGARITA ————————————————————————————————————	— 20z   15
El Tequileno Blanco tequila, Triple Sec, chipotle pineapple syrup, lime juice, Tajín, fresh pineapple	
LDERFLOWER G&T	— 20z   15
angueray gin St Germain tonic fresh lemon rosemary	

#### SWING HARD CLASSICS

HE MAJOR MOJITO	2oz   15
nck your palete - Classic/Blackberry/Mango - Captain Morgan White Rum, mint, lime juice, imple syrup, soda water	202   10
SPRESSO MARTINI ———————————————————————————————————	2oz   15
ćetel One vodka, Cantera Negra Café liqueur, Parkway cold brew	
ARD ARNOLD PALMER	—— 2oz   15
Cetel One vodka, Limoncello, iced tea, lemon juice, lemonade, fresh mint	
HAFT	—— 2 o z   15
odka, coffee liqueor, Parkway cold brew, cream	
LD FASHIONED	2oz   15
Bulleit Bourbon, bitters, demerara simple syrup, orange zest, amarena cherry	
IME MARGARITA	—— 2oz   15
El Tequileno Blanco tequila, Triple Sec, lime juice, simple syrup	
AUNCHPAD CAESAR	—— 2oz   15
Gmirnoff Vodka, pickle juice, Worcestershire sauce, Tabasco, Clamato	

#### WINES

WHITE	6oz   9 oz   Bottle
GRAFFIGNA PINOT GRIGIO	
MAISON CASTEL CHARDONNAY	
CHARLES SMITH KUNG FU GIRL RIESLING -	13   17   44
MATUA MARLBOROUGH SAUVIGNON BLANC	—— 13   17   44
MATUA MARIBOROUGH SAUVIENON BLANC ARBOLEDA SAUVIGNON BLANC	13   18   48
GRAFFIGNA CABERNET SAUVIGNON  GABBIANO CHIANTI CLASSICO DOCG  MATUA MARLBOROUGH PINOT NOIR	11  14  38
GABBIANO CHIANTI CLASSICO DOCG	12 17 46
MATUA MARLBOROUGH PINOT NOIR -	13   17   44
STERLING VINTNERS COLLECTION PINOT NOIR ————————————————————————————————————	— 13 17 43
BERINGER FOUNDERS ESTATE CABERNET SAUVIGNON	
GARZON ESTATE PINOT NOIR ROSÉ DE CORTE	14   19   49
CEDAR CREEK ESTATE PINOT NOIR ROSE	<u> </u>
SPARKLING	6oz   Bottle
LA PIEVE PERGUIO PROSECCO DOC TREVISO	10 39

#### DRAFT

	ABV   SIZE	
BUD LIGHT —	4.0%   16.5oz	9
MICHELOB ULTRA	4.0%   16.5oz	9
BANDED PEAK MOUNT CRUSHMORE	4.4% 16.5oz	9.5
BANDED PEAK MICROBURST HAZY IPA	6.1% 16.5oz	9.5
BANDED PEAK TALL GRASS TANGO		9.5
ASAHI		. II
STELLA		- 11
CORONA	5.0% 50cl	11

#### CANS & BOTTLES

	ABV   ML	
CORONA BOTTLE	4.5%   330	8
MODELO	4.0% 355	9
PERONI -	4.0% 500	9.5
BUDWEISER -	4.0% 473	9.5
BUD LIGHT —	4.0% 473	9.5
GUINNESS	4.2%   500	12
HELIX BLONDE ALE (GF)	5.0%   473	9.5

#### LOCAL CRAFT LINEUP

	ABV   I	ML	
BANDED PEAK SUMMIT SEEKER IPA	6.5%	473	1
BANDED PEAK APPROACH AMBER —	5.1%	473	1
BANDED PEAK FIRED UP HAZY BLONDE			1
LAST BEST IPA	6.5%	473	ı
LAST BEST PURPLE CRUSHER GOSE ——————			ı
LAST BEST CLOUD HUNTER HAZY PALE ALE	5.0%	473	ı
JASPER BREWING CRISP PILS	4.8%	473	ı
CAMPIO BREWING ALBERTOSOURUS			
TROLLEY 5 YACHT ROCK RADLER —	2.5%	355	

#### READY TO DRINK & CIDER

	ABV   ML	
VHITE CLAW	5.0% 473	10
Mango, Black Cherry, Lime		
OLLON'S GIN COCKTAIL  Tangerine Lime Mint, Strawberry Rhubarb Lime	5.0%   473	10
OILLON'S VODKA COCKTAIL  Watermelon Lime Mint, Blueberry Peach Lemon	5.0%   473	10
HOOTS ICED TEA	5.0% 473	10
FINNISH LONG DRINK ————————————————————————————————————	5.0%   473	10
NAPPLE PEACH ICED TEA	5.5% 458	10
DLÉ Margarita, Paloma, Chili Mango	5.2% 355	10
IAPPY DAD ——————————————————————————————————	5.0%   355	8
OKANAGAN CIDER Apple, Pear	5.0%   355	8

#### ZERO PROOF

ORONA CERO	0.0%   355   7
ANDED PEAK DRY CAMP ————————————————————————————————————	0.3% 355 7
UINNESS ZERO ————————————————————————————————————	0.0%   440   10
DLÉ MOCKTAIL ————————————————————————————————————	355 8
ELSIUS ENERGY DRINK ————————————————————————————————————	355   5
ATORADE	591   6
ARKWAY OAT MILK LATTE	
OFT DRINKS	3.95
IULLIGAN MANGO LEMONADE Lemonade, mango pieces, mango puree, soda water	
BEE'S KNEES ———————————————————————————————————	
MARGARITA 0%	11
hās zero proof grange fresh lime salted rim	



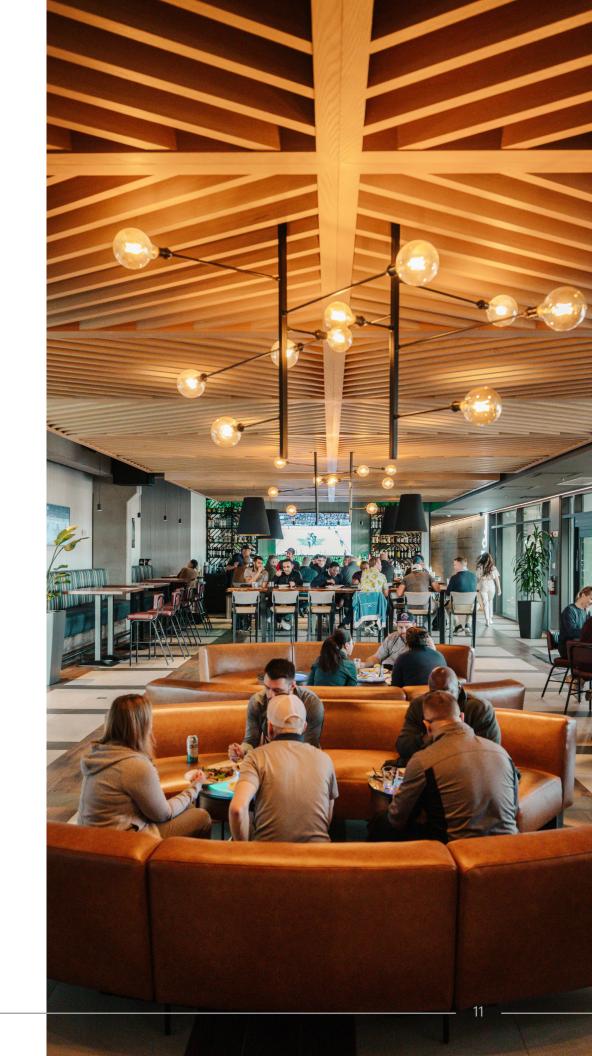
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## **ENHANCEMENTS**

#### **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 [602]**

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

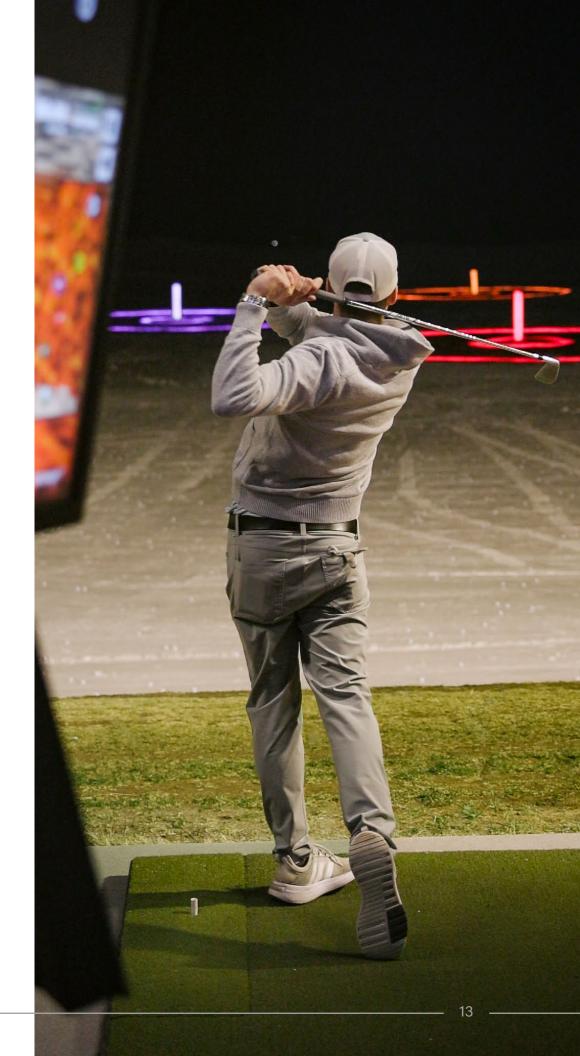


# LAUNCHPAD SWAG

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**

- **4**03.688.6733
- scott@launchpadgolf.com

Where to find us:

31 Heritage Pointe Dr, Heritage Pointe, AB T1S 4H1