



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

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

CHILI LIME CHIPPERS   	13
Our signature Kennebec potato chips with garlic sesame aioli	
PICKLE SPEARS 	14
Served with dill pickle ranch dusted with paprika	
BLACK & WHITE HUMMUS   	17
Black tahini & white garlic hummus with sambal chili & green onions. Served with carrots, cucumbers and toasted pretzel baguette	
★ COCONUT PRAWNS	19
Golden coconut crusted jumbo prawns with a sweet curry spiced mango chutney	
BREADED MAC & CHEESE BITES 	16
Served with smoky chipotle dip	
LP SIGNATURE WINGS (1LB) 	22
Salt & pepper, house hot, maple bourbon BBQ, honey garlic, Korean BBQ, spicy miso, dill pickle, or Matt & Steve's Caesar rim. Served with carrots, cucumber slices and dill pickle ranch	
LAUNCHPAD POUTINE  	16
Sea salted french fries and Canadian cheese curds with demi-glace	
<i>Add bacon + 2</i>	
★ SWING HARD SLIDERS (3)	21
Three house-made beef sliders with heirloom tomato relish, cheddar cheese and crispy fried onions	
<i>Additional slider + 6</i>	
PICKLE BRINED CHICKEN SLIDERS (3)	20
Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and pickled cucumber	
<i>Additional slider + 6</i>	

STEAK BITES 	23
Soy glazed tenderloin tips over mixed greens topped with Japanese steak sauce and curly fried onions	
TEMPURA CAULIFLOWER	18
Crispy tempura battered cauliflower topped with honey buffalo sauce, crumbled feta cheese & black sesame	
★ BIRRIA TACOS  	20
Corn tortillas loaded with slow roasted beef, onions, mozzarella cheese & cilantro served with a savory ancho chili consommé and grilled lime	
LAUNCHPAD NACHOS  	25
House-made crisp tortilla chips loaded with three-cheese blend, diced tomatoes, green onions, black olives, sliced jalapenos, avocado crema, fire-roasted salsa and sour cream	
<i>Vegan cheese option + 2 Add grilled chicken + 8</i>	
<i>Add braised beef + 7 Add guacamole + 3</i>	
MEGA LAUNCHPAD NACHOS PLATTER  	58
House-made crisp tortilla chips loaded with three-cheese blend, diced tomatoes, green onions, black olives, sliced jalapenos, avocado crema, fire-roasted salsa and sour cream	
<i>Vegan cheese option + 4 Add grilled chicken + 14</i>	
<i>Add braised beef + 16 Add guacamole + 6</i>	

BOWLS & GREENS

<i>Add chicken: grilled or cajun + 8</i>	
LAUNCHPAD CAESAR	17
Chopped romaine hearts, bacon, focaccia croutons, grated Parmesan and fresh lemon with a garlic Caesar dressing	
TUNA POKE BOWL 	23
Sesame soy marinated ahi tuna with steamed sushi rice, cucumber, radish, shaved cabbage, carrots, edamame, fresh avocado, pickled ginger and crispy chickpeas	
<i>✓ Substitute tofu + 24</i>	
★ 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 sushi rice	
<i>✓ Substitute tofu + 24</i>	
TUSCAN MIXED GREENS   	18
Fresh garden greens with candied pecans, cucumbers, baby heirloom tomatoes, watermelon radish & pomegranate dressing	

 Vegan  Vegetarian  Gluten-Friendly  Spicy  Signature

HANDHELDS & SUCH

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

★ SMASH BURGER	22
2 CAB 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>	
BUFFALO CHICKEN WRAP 	21
Flour tortilla wrapped crispy chicken tenders tossed in hot sauce and Caesar salad	
VEGGIE BURGER 	23
Grilled impossible patty with cheddar cheese, fresh avocado, lettuce, heirloom tomato relish on a toasted potato bun	
NASHVILLE HOT CHICKEN SANDWICH 	22
Buttermilk marinated breaded chicken breast, sweet pickles and sriracha slaw on a toasted brioche bun	
RIBEYE BEEFDIP	23
Shaved Alberta Prime Rib on baguette with provolone cheese, sauteed mushrooms, caramelized onions & garlic sesame aioli	
CLASSIC CHICKEN TENDERS	20
Breaded chicken tenders with plum sauce OR make it buffalo style tossed in hot sauce with dill pickle ranch	

PIZZA

All pizzas are 12" | Gluten-free crust + 2 | Vegan cheese option available + 2

MARGHERITA 	22
San Marzano tomato sauce, bocconcini cheese and fresh basil	
★ HOT HONEY PEPPERONI 	23
Classic pie with San Marzano tomato sauce, pepperoni, shredded mozzarella and drizzled with house-made chili infused honey	
BBQ CHICKEN RANCH	25
Maple bourbon BBQ sauce, grilled chicken breast, red onion, baby gem tomatoes, shredded mozzarella blend and dill pickle ranch drizzle	
MEATLOVERS	26
San Marzano tomato sauce, crumbled Italian sausage, capocollo ham, pepperoni, bacon lardons and shredded mozzarella cheese	
CHEESY GARLIC FINGERS 	16
Cheesy baked house-made flatbread served with a choice of sweet garlic or pizza sauce	

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
Two beef sliders with cheddar cheese. Served with french fries	

SWEET BITES

★ MINI DOUGHNUTS 	11
Tossed in cinnamon sugar and caramel drizzle	
DEEP FRIED CHEESECAKE 	13
Tortilla wrapped cheesecake with whipped cream, chocolate sauce, candied pecan crumble & strawberry coulis	

DRAFT

NEW

SWING HARD COCKTAILS

BLACKBERRY SMASH	2oz	15
Bulleit bourbon, blackberry brandy, fresh lime, blackberries, soda, mint		
STRAWBERRY GIN-A-RITA	2oz	15
Dillon's strawberry gin, triple sec, fresh lime, strawberry		
JUNGLE BIRD	2oz	15
Captain Morgan Dark Rum, Campari, pineapple, fresh lime		
CHERRY BOMB MULE	2oz	15
Smirnoff vodka, fresh lime, amarena cherry, Fever-Tree ginger beer, mint		
PITCH 'N' PUTT PALOMA	2oz	14
1800 Coconut Tequila, grapefruit juice, fresh lime		
CADILLAC MARGARITA	2oz	22
Don Julio blanco, Grand Marnier, fresh lime, blue agave syrup, salted rim		
SECRET BEACH MARGARITA	2oz	15
El Tequileno Blanco tequila, Triple Sec, chipotle pineapple syrup, lime juice, Tajin, fresh pineapple		
ELDERFLOWER G&T	2oz	15
Tanqueray gin, St. Germain, tonic, fresh lemon, rosemary		

SWING HARD CLASSICS

THE MAJOR MOJITO	2oz	15
Pick your palette - Classic/Blackberry/Mango - Captain Morgan White Rum, mint, lime juice, simple syrup, soda water		
Make it Zero Proof - 8		
ESPRESSO MARTINI	2oz	15
Ketel One vodka, Cantera Negra Café liqueur, Parkway cold brew		
HARD ARNOLD PALMER	2oz	15
Ketel One vodka, Limoncello, iced tea, lemon juice, lemonade, fresh mint		
SHAFT	2oz	15
Vodka, coffee liqueur, Parkway cold brew, cream		
OLD FASHIONED	2oz	15
Bulleit Bourbon, bitters, demerara simple syrup, orange zest, amarena cherry		
LIME MARGARITA	2oz	15
El Tequileno Blanco tequila, Triple Sec, lime juice, simple syrup		
LAUNCHPAD CAESAR	2oz	15
Smirnoff Vodka, pickle juice, Worcestershire sauce, Tabasco, Clamato		
Upgrade to Tito's + 2 Make it Zero Proof - 8		

WINES

WHITE	6oz	9 oz	Bottle
GRAFFIGNA PINOT GRIGIO	11	14	38
MAISON CASTEL CHARDONNAY	11	15	39
CHARLES SMITH KUNG FU GIRL RIESLING	13	17	44
MATUA MARLBOROUGH SAUVIGNON BLANC	13	17	44
ARBOLEDA SAUVIGNON BLANC	13	18	48
RED			
GRAFFIGNA CABERNET SAUVIGNON	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	13	18	46
ROSÉ			
GARZON ESTATE PINOT NOIR ROSÉ DE CORTE	14	19	49
CEDAR CREEK ESTATE PINOT NOIR ROSE	15	20	52
SPARKLING	6oz	Bottle	
LA PIEVE PERGOLO 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	5.1%	16.5oz	9.5
ASAHI	4.7%	50cl	11
STELLA	4.9%	50cl	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 (6F)	5.0%	473	9.5

LOCAL CRAFT LINEUP

	ABV	ML	
BANDED PEAK SUMMIT SEEKER IPA	6.5%	473	12
BANDED PEAK APPROACH AMBER	5.1%	473	12
BANDED PEAK FIRED UP HAZY BLONDE	5.5%	473	12
LAST BEST IPA	6.5%	473	12
LAST BEST PURPLE CRUSHER GOSE	4.5%	473	12
LAST BEST CLOUD HUNTER HAZY PALE ALE	5.0%	473	12
JASPER BREWING CRISP PILS	4.8%	473	12
CAMPIO BREWING ALBERTOSOURUS	5.9%	473	12
TROLLEY 5 YACHT ROCK RADLER	2.5%	355	8

READY TO DRINK & CIDER

	ABV	ML	
WHITE CLAW	5.0%	473	10
Mango, Black Cherry, Lime			
DILLON'S GIN COCKTAIL	5.0%	473	10
Tangerine Lime Mint, Strawberry Rhubarb Lime			
DILLON'S VODKA COCKTAIL	5.0%	473	10
Watermelon Lime Mint, Blueberry Peach Lemon			
2 HOOTS ICED TEA	5.0%	473	10
FINNISH LONG DRINK	5.0%	473	10
Traditional, Zero			
SNAPPLE PEACH ICED TEA	5.5%	458	10
OLÉ	5.2%	355	10
Margarita, Paloma, Chili Mango			
HAPPY DAD	5.0%	355	8
Grape, Raspberry, Fruit Punch			
OKANAGAN CIDER	5.0%	355	8
Apple, Pear			

ZERO PROOF

	ABV	ML	
CORONA CERO	0.0%	355	7
BANDED PEAK DRY CAMP	0.3%	355	7
GUINNESS ZERO	0.0%	440	10
OLÉ MOCKTAIL		355	8
Margarita, Paloma, Chili Mango			
CELSIUS ENERGY DRINK		355	5
Peach Vibe, Sparkling Orange			
GATORADE		591	6
Lemon Lime, Cool Blue			
PARKWAY OAT MILK LATTE		355	7
SOFT DRINKS			3.95
MULLIGAN MANGO LEMONADE			9
Lemonade, mango pieces, mango puree, soda water			
BEE'S KNEES			10
Dhøs zero proof gin, fresh lemon, honey, soda, rosemary			
MARGARITA 0%			11
Dhøs zero proof orange, fresh lime, salted rim			

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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