



LAUNCHPAD GOLF

**BIRTHDAY
PARTY PACKAGE**

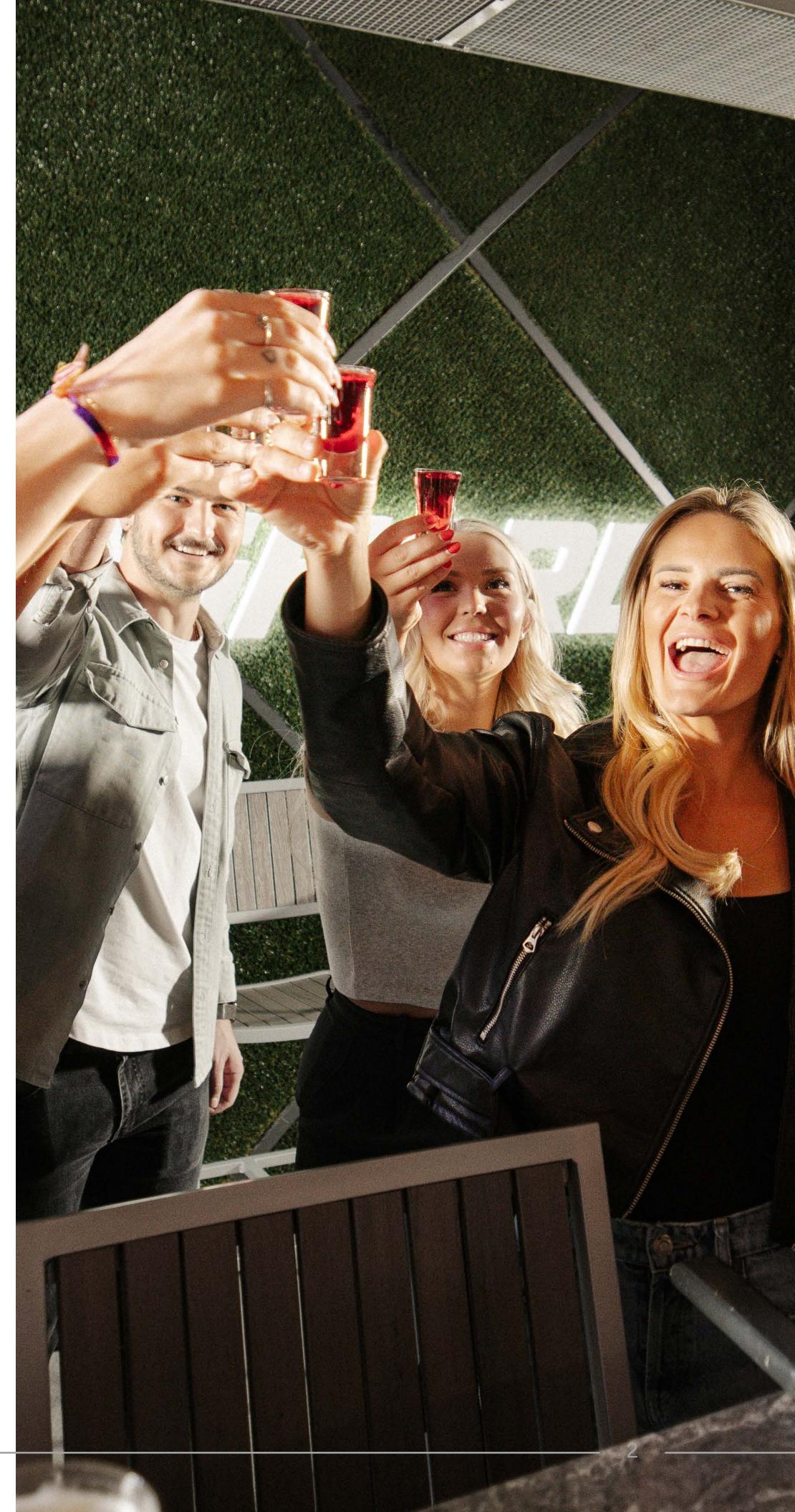
#SWINGHARD

Hit the Sweet Spot for Your Birthday Celebration

Looking for a fresh, exciting way to celebrate your big day? LaunchPad Golf has you covered! Whether you're a golf enthusiast or just here for a good time, we've got everything you need - think tasty food, awesome drinks, and immersive games that are as laid-back or competitive as you want them to be. It's all here, waiting for you.

No golf expertise required! Just bring your favorite people, a good attitude, and get ready for a birthday celebration packed with laughter, connection, and enough friendly banter to keep things interesting.

BOOK YOUR EVENT





SWING. SIP. ENJOY.

Our team is ready to provide customizable options for your birthday experience.

With options to host 19-100 guests, your special day 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
- Complimentary right and left-handed
- Technology training tutorials for all guests club rentals



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.

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)

02.

MENU OPTIONS

CUSTOMIZE YOUR FOOD BY SELECTING FROM OUR SUITE MENUS

- Minimum of 19 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! 160

Crab Rangoons, Chicken Wings (choice of one flavour) Pork Potstickers, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Chili Lime Chippers, Carrot & Celery sticks with dipping sauces

OFF THE DECK 150

Coconut Prawns, Chris Brothers Curly Fried Pepperoni, Chicken Tenders, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Chili Lime Chippers, Carrot & Celery sticks with dipping sauces

IN THE ROUGH 140

Buffalo Cauliflower, Hummus with Black Tahini & Fire toasted Naan, Pickle Spears, Mac & Cheese Bites, Vegetable Samosas, Tempura Zucchini, Chili Lime Chippers, Carrot & Celery sticks with dipping sauces

Contains gluten, tree nuts, and dairy
CRUDITES, CHEESE & MEATS, FRUITS & DESSERTS

Serves up to 6 people

CRISP VEGGIE PLATE 45

With dill ranch dip

CHEESE BOARD 85

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

 Premium cured deli meats, mustards, pickles and crackers
Can be made with gluten-free crackers
DELUXE CHARCUTERIE BOARD 95

 Premium cured deli meats & Import Cheeses, mustards, pickles and crackers and crisps
Can be made with gluten-free crackers
FRESH FRUIT & BERRIES 55
DESSERT BITES & PASTRIES 50

 Selection of brownies, tarts, cakes, cookies and nanaimo bars
Gluten-free option available upon request
GOURMET MINI CUPCAKES 45

Vanilla, double chocolate and red velvet with cream cheese icing

BUFFET OPTIONS

Price 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 (PRICE 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*
 Vegetarian  Gluten-Friendly  Dairy-Free

 Vegetarian  Gluten-Friendly  Dairy-Free

SHAREABLES

CHILI LIME CHIPPERS ✓ VF 13
Our signature Kennebec potato chips with garlic sesame aioli

PICKLE SPEARS ✓ 14
Served with dill pickle ranch dusted with paprika

BLACK & WHITE HUMMUS ✓ VF 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 ✓ VF 16
Sea salted french fries and Canadian cheese curds with demi-glace
Add bacon + 2

★ SWING HARD SLIDERS (3) 21
Three house-made beef sliders with heirloom tomato relish, cheddar cheese and crispy fried onions
Additional slider + 6

PICKLE BRINED CHICKEN SLIDERS (3) 20
Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and pickled cucumber
Additional slider + 6

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 ✓ VF 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
*Vegan cheese option + 2 | Add grilled chicken + 8
Add braised beef + 7 | Add guacamole + 3*

MEGA LAUNCHPAD NACHOS PLATTER ✓ VF 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
*Vegan cheese option + 4 | Add grilled chicken + 14
Add braised beef + 16 | Add guacamole + 6*

BOWLS & GREENS

Add chicken: grilled or cajun + 8

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
✓ Substitute tofu + 24

★ MISO DRAGON BOWL ✓ 24
Gilled sesame chicken, tangy house-made dragon sauce, spicy miso mayo, bok choy, carrot, red pepper and green onion. Served over hot sushi rice
✓ Substitute tofu + 24

TUSCAN MIXED GREENS ✓ VF 18
Fresh garden greens with candied pecans, cucumbers, baby heirloom tomatoes, watermelon radish & pomegranate dressing

✓ Vegan VF Vegetarian GF Gluten-Friendly SP 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
*Add iceberg lettuce & tomato, avocado, mushrooms + 2/each
Add hickory smoked bacon, extra patty, sunny-side egg + 3/each*

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, sautéed 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

BIRTHDAY PARTIES PACKAGE 2025

| SWING HARD COCKTAILS | | | |
|---|---------------------|--|--|
| BLACKBERRY SMASH | 2oz 15 | | |
| Bullett 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, Tajín, 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 | | | |
| <i>Make it Zero Proof - 8</i> | | | |
| 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 | | |
| Bullett 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 | | | |
| <i>Upgrade to Tito's + 2 Make it Zero Proof - 8</i> | | | |
| WINES | | | |
| WHITE | 6oz 9 oz Bottle | | |
| GRAFFIGNA PINOT GRIGIO | 11 14 38 | | |
| MAISON CASTEL CHARDONNAY | 11 15 39 | | |
| CHARLES SMITH KUNG FU GIRLRIESLING | 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 (GF) | 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 | | |
| CAMPIONE BREWING ALBERTOSOURUS | 5.0% 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 | | |
| Dhōs zero proof gin, fresh lemon, honey, soda, rosemary | | | |
| MARGARITA 0% | 11 | | |
| Dhōs 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.

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 fill out this form.](#)

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