



***LAUNCHPAD GOLF HERITAGE POINTE***

**REVOLUTIONIZE YOUR NEXT CORPORATE EVENT**



**LAUNCHPAD**





## ***#SWINGHARD***

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Looking for the perfect spot for your next corporate event? Look no further than LaunchPad Golf at Heritage Pointe

LaunchPad Golf welcomes you to join us to host your next corporate function 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 entertaining clients or thanking your staff with a fun-filled team building event, LaunchPad Golf is ready to provide you with customizable options for parties of 19 - 600 individuals.

Customizable packages are available to fit almost any budget.





## ***PLAN YOUR NEXT CORPORATE FUNCTION***

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LaunchPad Golf is ready to assist you to plan your next corporate function:

- Team Building
- Client/Supplier Events
- Large and Small Corporate Functions
- Year-Round Corporate Tournaments
- Holiday and Stampede Functions
- Fundraisers and Charity Galas

## ***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





# 01.

## ***EVENT DAY + TIME SELECTION***

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### **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 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

### HOT SOCIAL PLATTERS

Designed for up to 6 guests per platter

#### SWING HARD! ..... 160

Crab rangoons, chicken wings (choice of one flavour) pork potstickers, vegetarian springrolls, vegetable samosas, tempura zucchini, chili lime chippers, carrot & celery sticks with dipping sauces

*Contains gluten, dairy, shellfish, and pork*

#### OFF THE DECK ..... 150

Coconut prawns, curly fried pepperoni, chicken tenders, vegetarian springrolls, vegetable samosas, tempura zucchini, chili lime chippers, carrot & celery sticks with dipping sauces

*Contains gluten, dairy, and shellfish*

#### IN THE ROUGH ..... 140

Buffalo tempura cauliflower, hummus with black tahini & toasted pretzel baguette, pickle spears, vegetarian springrolls, vegetable samosas, tempura zucchini, chili lime chippers, carrot & celery sticks with dipping sauces

*Contains gluten, and dairy*

### SOCIAL BOARDS & PLATTERS

Artisanal boards curated for up to 6 guests per platter

#### CRISP VEGGIE PLATE ..... 45

Fresh and crisp veggies with dill ranch dip

#### CHEESE BOARD ..... 90

Assorted import and domestic cheese selection, with pickles, crackers and crisps

*Can be made with gluten-free crackers*

#### CHARCUTERIE BOARD ..... 85

Premium cured international deli meats, mustards, pickles, crackers and crisps

*Can be made with gluten-free crackers*

#### DELUXE CHARCUTERIE BOARD ..... 95

Premium cured deli meats & import cheeses, mustards, pickles, crackers and crisps

*Can be made with gluten-free crackers*

#### SEASONAL FRUITS & BERRIES ..... 60

Sliced seasonal fruit and fresh berries

#### DESSERT BITES & PASTRIES ..... 50

(15pc). Selection of brownies, tarts, cakes, cookies and nanaimo bars

*Gluten-free option available*

#### GOURMET MINI CUPCAKES ..... 35

(6pc). Assorted flavours such as vanilla, double chocolate and red velvet with cream cheese icing

## LAUNCHPAD BANQUET OPTIONS

Price per person. Minimum requirement of 18 guests for banquet orders

One Banquet can be selected per group

#### NASHVILLE HOT CHICKEN SANDWICH ..... 40

Buttermilk marinated chicken breast, golden fried and crispy served with warm brioche buns, tangy colleslaw, bread and butter pickles and honey hot sauce. Caesar salad & sea salted honey wedge potatoes

#### BBQ RIBEYE BEEF ON A BUN ..... 42

Slow roasted shaved ribeye in bourbon bbq au jus with hoagie rolls, sliced provolone and garlic sesame aioli. Tuscan mixed green salad with dressings and potato croquettes.

#### AAA SLOW ROASTED ALBERTA PRIME RIB ..... 68

Prime Alberta Ribeye with peppercorn au jus (🔥) & horseradish aioli, housemade yorkshire puddings, creamy garlic mashed potatoes, mixed vegetables with green & yellow beans in citrus butter. Caesar salad & Tuscan mixed greens with dressings. Carved Entree (Chef attended)

*\*All buffets come with a delicious selection of dessert, pastries, cookies, cakes & tarts.*

*\*Gluten-free meals, desserts & vegetarian/vegan options available upon request*

### BANQUET ENHANCEMENTS

(must order full guest count per person)

#### BAKED MACARONI AND CHEESE ..... 6

Rich and creamy house made cheese sauce baked with a savory golden crust

#### GRILLED SALMON ..... 8

Grilled salmon with citrus herb butter

#### PAN SEARED CHICKEN BREAST ..... 7

Chicken breast with citrus herb butter

#### SEASONAL FRUITS & BERRIES ..... 6

Sliced seasonal fruits & berries

*\*All banquet orders are subject to 18% service charge*

🌱 Vegan   🌿 Vegetarian   🍷 Gluten-Friendly   🌶️ Spicy   🥛 Dairy-Free

GROUP MENU



## SHAREABLES

<b>CHILI LIME CHIPPERS</b> ✓🌶️	13
Our signature Kennebec potato chips with garlic sesame aioli	
<b>PICKLE SPEARS</b> 🌶️	14
Served with dill pickle ranch dusted with paprika	
<b>BLACK &amp; WHITE HUMMUS</b> ✓🌶️	17
Black tahini & white garlic hummus with sambal chili & green onions. Served with carrots, cucumbers and toasted pretzel baguette	
★ <b>COCONUT PRAWNS</b>	19
Golden coconut crusted jumbo prawns with a sweet curry spiced mango chutney	
<b>BREADED MAC &amp; CHEESE BITES</b> 🌶️	16
Served with smoky chipotle dip	
<b>LP SIGNATURE WINGS (1LB)</b> 🌶️	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	
<b>LAUNCHPAD POUTINE</b> 🌶️	16
Sea salted french fries and Canadian cheese curds with demi-glace Add bacon + 2	
★ <b>SWING HARD SLIDERS (3)</b>	21
Three house-made beef sliders with heirloom tomato relish, cheddar cheese and crispy fried onions Additional slider + 6	
<b>PICKLE BRINED CHICKEN SLIDERS (3)</b>	20
Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and pickled cucumber Additional slider + 6	
<b>STEAK BITES</b> 🌶️	23
Soy glazed tenderloin tips over mixed greens topped with Japanese steak sauce and curly fried onions	
<b>TEMPURA CAULIFLOWER</b>	18
Crispy tempura battered cauliflower topped with honey buffalo sauce, crumbled feta cheese & black sesame	
★ <b>BIRRIA TACOS</b> 🌶️	20
Corn tortillas loaded with slow roasted beef, onions, mozzarella cheese & cilantro served with a savory ancho chili consommé and grilled lime	
<b>LAUNCHPAD NACHOS</b> 🌶️	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	
<b>MEGA LAUNCHPAD NACHOS PLATTER</b> 🌶️	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	
<b>LAUNCHPAD CAESAR</b>	17
Chopped romaine hearts, bacon, focaccia croutons, grated Parmesan and fresh lemon with a garlic Caesar dressing	
<b>TUNA POKE BOWL</b> 🌶️	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	
★ <b>MISO DRAGON BOWL</b> 🌶️	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 ✓ Substitute tofu + 24	
<b>TUSCAN MIXED GREENS</b> 🌶️🌶️	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

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

<b>MARGHERITA</b> 🌶️	22
San Marzano tomato sauce, bocconcini cheese and fresh basil	
★ <b>HOT HONEY PEPPERONI</b> 🌶️	23
Classic pie with San Marzano tomato sauce, pepperoni, shredded mozzarella and drizzled with house-made chili infused honey	
<b>BBQ CHICKEN RANCH</b>	25
Maple bourbon BBQ sauce, grilled chicken breast, red onion, baby gem tomatoes, shredded mozzarella blend and dill pickle ranch drizzle	
<b>MEATLOVERS</b>	26
San Marzano tomato sauce, crumbled Italian sausage, capocollo ham, pepperoni, bacon lardons and shredded mozzarella cheese	
<b>CHEESY GARLIC FINGERS</b> 🌶️	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

<b>CHICKEN FINGERS (3)</b>	12
Breaded chicken fingers with french fries and plum sauce	
<b>HOT DOG</b>	11
Served with french fries	
<b>PEPPERONI PIZZA (7")</b>	10
San Marzano tomato sauce, pepperoni and shredded mozzarella cheese	
<b>CHEESY SLIDERS (2)</b>	12
Two beef sliders with cheddar cheese. Served with french fries	

## SWEET BITES

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

# DRINK MENU

## SWING HARD COCKTAILS

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

## SWING HARD CLASSICS

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

## WINES

	6oz	9 oz	Bottle
<b>WHITE</b>			
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
<b>RED</b>			
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
<b>ROSÉ</b>			
GARZON ESTATE PINOT NOIR ROSÉ DE CORTE	14	19	49
CEDAR CREEK ESTATE PINOT NOIR ROSÉ	15	20	52
<b>SPARKLING</b>	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
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
Dhōs zero proof gin, fresh lemon, honey, soda, rosemary		
MARGARITA 0%		11
Dhōs zero proof orange, fresh lime, salted rim		

# 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 (6OZ)***

- 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**

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Where to find us:

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