



LAUNCHPAD GOLF MICKELSON NATIONAL

REVOLUTIONIZE YOUR NEXT CORPORATE EVENT





#SWINGHARD

Looking for the perfect spot for your next party or get together? Look no further than LaunchPad Golf at Mickelson National Golf Club.

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 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 – 150 individuals.

Customizable packages are available to fit almost any budget.





PLAN YOUR PERFECT EVENT

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

- 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 suites
- 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 | \$55 per hour, per suite

MONDAY - THURSDAY

3:00pm - Close | \$65 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 19 attendees
- \$25 minimum food spend per person

Minimum group size required for group menus and pricing. Taxes and 18% gratuity not included. Minimum food spend does not include alcoholic beverages.



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)

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 coleslaw, 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	
<p>CHILI LIME CHIPPERS    _____ 13</p> <p>Our signature Kennebec potato chips with garlic sesame aioli</p>	
<p>PICKLE SPEARS  _____ 14</p> <p>Served with dill pickle ranch dusted with paprika</p>	
<p>BLACK & WHITE HUMMUS   _____ 17</p> <p>Black tahini & white garlic hummus with sambal chili & green onions. Served with carrots, cucumbers and toasted pretzel baguette</p>	
<p>★ COCONUT PRAWNS _____ 19</p> <p>Golden coconut crusted jumbo prawns with a sweet curry spiced mango chutney</p>	
<p>BREADED MAC & CHEESE BITES  _____ 16</p> <p>Served with smoky chipotle dip</p>	
<p>LP SIGNATURE WINGS (1LB)  _____ 22</p> <p>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</p>	
<p>LAUNCHPAD POUTINE   _____ 16</p> <p>Sea salted french fries and Canadian cheese curds with demi-glace</p> <p><i>Add bacon + 2</i></p>	
<p>★ SWING HARD SLIDERS (3) _____ 21</p> <p>Three house-made beef sliders with heirloom tomato relish, cheddar cheese and crispy fried onions</p> <p><i>Additional slider + 6</i></p>	
<p>PICKLE BRINED CHICKEN SLIDERS (3) _____ 20</p> <p>Buttermilk brined chicken thighs golden fried, red onion jam, garlic sesame aioli and pickled cucumber</p> <p><i>Additional slider + 6</i></p>	
<p>STEAK BITES  _____ 23</p> <p>Soy glazed tenderloin tips over mixed greens topped with Japanese steak sauce and curly fried onions</p>	
<p>TEMPURA CAULIFLOWER _____ 18</p> <p>Crispy tempura battered cauliflower topped with honey buffalo sauce, crumbled feta cheese & black sesame</p>	
<p>★ BIRRIA TACOS   _____ 20</p> <p>Corn tortillas loaded with slow roasted beef, onions, mozzarella cheese & cilantro served with a savory ancho chili consommé and grilled lime</p>	
<p>LAUNCHPAD NACHOS   _____ 25</p> <p>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</p> <p><i>Vegan cheese option + 2 Add grilled chicken + 8</i> <i>Add braised beef + 7 Add guacamole + 3</i></p>	
<p>MEGA LAUNCHPAD NACHOS PLATTER   _____ 58</p> <p>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</p> <p><i>Vegan cheese option + 4 Add grilled chicken + 14</i> <i>Add braised beef + 16 Add guacamole + 6</i></p>	
BOWLS & GREENS	
<i>Add chicken: grilled or cajun + 8</i>	
<p>LAUNCHPAD CAESAR _____ 17</p> <p>Chopped romaine hearts, bacon, focaccia croutons, grated Parmesan and fresh lemon with a garlic Caesar dressing</p>	
<p>TUNA POKE BOWL  _____ 23</p> <p>Sesame soy marinated ahi tuna with steamed sushi rice, cucumber, radish, shaved cabbage, carrots, edamame, fresh avocado, pickled ginger and crispy chickpeas</p> <p><i>✓ Substitute tofu + 24</i></p>	
<p>★ MISO DRAGON BOWL  _____ 24</p> <p>Grilled sesame chicken, tangy house-made dragon sauce, spicy miso mayo, bok choy, carrot, red pepper and green onion. Served over hot sushi rice</p> <p><i>✓ Substitute tofu + 24</i></p>	
<p>TUSCAN MIXED GREENS    _____ 18</p> <p>Fresh garden greens with candied pecans, cucumbers, baby heirloom tomatoes, watermelon radish & pomegranate dressing</p>	

 Vegan  Vegetarian  Gluten-Friendly  Spicy  Signature

HANDHELDS & SUCH	
<i>All handhelds served with choice of sea salted fries or house greens. Substitute sides: Caesar salad + 2 Soup + 3 Gluten-free bun + 2</i>	
<p>★ SMASH BURGER _____ 22</p> <p>2 CAB patties, shredded mixed cheese, caramelized onion and LP secret sauce on a toasted potato bun</p> <p><i>Add iceberg lettuce & tomato, avocado, mushrooms + 2/each</i> <i>Add hickory smoked bacon, extra patty, sunny-side egg + 3/each</i></p>	
<p>BUFFALO CHICKEN WRAP  _____ 21</p> <p>Flour tortilla wrapped crispy chicken tenders tossed in hot sauce and Caesar salad</p>	
<p>VEGGIE BURGER  _____ 23</p> <p>Grilled impossible patty with cheddar cheese, fresh avocado, lettuce, heirloom tomato relish on a toasted potato bun</p>	
<p>NASHVILLE HOT CHICKEN SANDWICH  _____ 22</p> <p>Buttermilk marinated breaded chicken breast, sweet pickles and sriracha slaw on a toasted brioche bun</p>	
<p>RIBEYE BEEFDIP _____ 23</p> <p>Shaved Alberta Prime Rib on baguette with provolone cheese, sauteed mushrooms, caramelized onions & garlic sesame aioli</p>	
<p>CLASSIC CHICKEN TENDERS _____ 20</p> <p>Breaded chicken tenders with plum sauce OR make it buffalo style tossed in hot sauce with dill pickle ranch</p>	
PIZZA	
<i>All pizzas are 12" Gluten-free crust + 2 Vegan cheese option available + 2</i>	
<p>MARGHERITA  _____ 22</p> <p>San Marzano tomato sauce, bocconcini cheese and fresh basil</p>	
<p>★ HOT HONEY PEPPERONI  _____ 23</p> <p>Classic pie with San Marzano tomato sauce, pepperoni, shredded mozzarella and drizzled with house-made chili infused honey</p>	
<p>BBQ CHICKEN RANCH _____ 25</p> <p>Maple bourbon BBQ sauce, grilled chicken breast, red onion, baby gem tomatoes, shredded mozzarella blend and dill pickle ranch drizzle</p>	
<p>MEATLOVERS _____ 26</p> <p>San Marzano tomato sauce, crumbled Italian sausage, capocollo ham, pepperoni, bacon lardons and shredded mozzarella cheese</p>	
<p>CHEESY GARLIC FINGERS  _____ 16</p> <p>Cheesy baked house-made flatbread served with a choice of sweet garlic or pizza sauce</p>	
KIDS	
<i>For children 10 years old and younger.</i> <i>All kids meals include a fountain beverage</i>	
<p>CHICKEN FINGERS (3) _____ 12</p> <p>Breaded chicken fingers with french fries and plum sauce</p>	
<p>HOT DOG _____ 11</p> <p>Served with french fries</p>	
<p>PEPPERONI PIZZA (7") _____ 10</p> <p>San Marzano tomato sauce, pepperoni and shredded mozzarella cheese</p>	
<p>CHEESY SLIDERS (2) _____ 12</p> <p>Two beef sliders with cheddar cheese. Served with french fries</p>	
SWEET BITES	
<p>★ MINI DOUGHNUTS  _____ 11</p> <p>Tossed in cinnamon sugar and caramel drizzle</p>	
<p>DEEP FRIED CHEESECAKE  _____ 13</p> <p>Tortilla wrapped cheesecake with whipped cream, chocolate sauce, candied pecan crumble & strawberry coulis</p>	

DRAFT MENU

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, 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 palate - 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
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 <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 GIRL RIESLING _____	13	17	44
MATUA MARLBOROUGH SAUVIGNON BLANC _____	13	17	44
ARBOLEDA SAUVIGNON BLANC _____	13	18	48
RED	6oz	9 oz	Bottle
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	6oz	9 oz	Bottle
GARZON ESTATE PINOT NOIR ROSÉ DE CORTE _____	14	19	49
CEDAR CREEK ESTATE PINOT NOIR ROSÉ _____	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
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

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 contact:

Scott Wishart | Business Development Manager

- 403.688.6733
- scott@launchpadgolf.com

Where to find us:

34122 East Harmony Trail, Calgary, AB T3Z 0G8