



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 19-600 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 18 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	
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 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 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	
<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>	
★ 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 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	
<i>All pizzas are 12" Gluten-free crust + 2 Vegan cheese option available + 2</i>	
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	
<i>For children 10 years old and younger. All kids meals include a fountain beverage</i>	
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	

DRINK 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 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
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

	6oz	9 oz	Bottle
WHITE			
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 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.



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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- scott@launchpadgolf.com

Where to find us:

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T1S 4H1**