



FireRock
Golf Club

2024 EVENTS PACKAGE

WWW.FIREROCKGOLF.COM

THANK-YOU FOR YOUR INTEREST IN FIREROCK GOLF CLUB

Through hosting hundreds of successful events, FireRock Golf Club has partnered with individuals, corporations, charities, and non-profit foundations to deliver customized events that drive home their business, financial and marketing objectives.

Our philosophy is not to sell you a package or fit you into a mold. Instead, we want to work with you to create your own individual event. We listen to your needs, take them into consideration, and build an experience specifically for you. With over 4500 square feet of indoor event space and floor to ceiling windows, it allows us to provide seating for 10-250 people. FireRock Golf Club is a natural consideration for tournaments, meetings, conferences, anniversaries, Christmas parties and corporate events.

FireRock Golf Club combines the best of all worlds—exceptional service, delicious food and breathtaking scenery.

KATERYNA FRIJIA

ASSISTANT GENERAL MANAGER

KATIE@FIREROCKGOLF.COM



FIREROCK GOLF CLUB



PAGE 02



BREAKFAST

COFFEE & TEA STATION 4

Tea, regular and decaf coffee.

BREAKFAST SANDWICH 7

Egg, sausage & cheese on an English muffin.

CONTINENTAL BREAKFAST 17

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants, yogurt and fresh fruit.

TRADITIONAL BREAKFAST 22

Scrambled eggs, bacon, sausage, home fries, fresh fruit, selection of chilled juices, coffee and tea.

BIG BREAKFAST 28

Scrambled eggs, bacon, sausage, home fries, fresh fruit, assortment of muffins, pastries, croissants, yogurt, selection of chilled juices, coffee and tea.

HORS D'OEUVRES

PRICE PER DOZEN

PASSED HORS D'OEUVRES PER DOZEN

Fresh bruschetta on garlic toast with feta cheese	28
Spinach & feta spanikopitas	28
Assorted mini quiches	28
Vegetable spring rolls	28
Chicken antojitos	30
Mini margherita pizza on naan bread	30
Mini beef tacos in a phyllo cup with cheese, salsa & sour cream	30
Mushroom caps stuffed with bacon, chives & cream cheese	30
Brie, fig & prosciutto jelly canapés with balsamic	30
Pear & brie tarts	30
Wonton cream cheese and crab cup with sweet chili sauce	36
Chicken or beef satays	36
Bacon wrapped scallops	36
Coconut island shrimp	36
Mini beef wellington	36
Korean BBQ chicken bites	36
Mini braised beef Yorkshire pudding	36
Mini crab cakes	36

STATIONARY HORS D'OEUVRES PER PERSON

Vegetable crudité platter	5
Assorted flat breads & dips	6
Carved fruit	6
Shrimp cocktail	13
Charcuterie board	16



HORS D'OEUVRES

PRICE PER DOZEN

PASSED HORS D'OEUVRES PER DOZEN

Fresh bruschetta on garlic toast with feta cheese	28
Spinach & feta spanikopitas	28
Assorted mini quiches	28
Vegetable spring rolls	28
Chicken antojitos	30
Mini margherita pizza on naan bread	30
Mini beef tacos in a phyllo cup with cheese, salsa & sour cream	30
Mushroom caps stuffed with bacon, chives & cream cheese	30
Brie, fig & prosciutto jelly canapés with balsamic	30
Pear & brie tarts	30
Wonton cream cheese and crab cup with sweet chili sauce	36
Chicken or beef satays	36
Bacon wrapped scallops	36
Coconut island shrimp	36
Mini beef wellington	36
Korean BBQ chicken bites	36
Mini braised beef Yorkshire pudding	36
Mini crab cakes	36

STATIONARY HORS D'OEUVRES PER PERSON

Vegetable crudité platter	5
Assorted flat breads & dips	6
Carved fruit	6
Shrimp cocktail	13
Charcuterie board	16



LUNCH BUFFETS

INCLUDES COFFEE + TEA WITH
CHEF'S SELECTION OF ASSORTED DESSERTS

TEA SANDWICHES 19

Assortment of tea sandwiches including ham and Swiss, roast beef and cheddar and a variety of egg, tuna and chicken salad.

THAT'S A WRAP 27

Assorted wraps and sandwiches
Choice of one soup
Choice of two salads

Soup Choices:

Roasted Red Pepper, Jalapeno Cheddar, Loaded Potato, Butternut Squash (v), Tomato Pesto (v), Broccoli Cheddar

Salad Choices:

Caesar, Garden, Greek, Creamy Coleslaw, Greek Pasta, Loaded Potato, Orzo Pasta, Southwest

MEDITERRANEAN 36

Orzo pasta salad, Greek salad, garlic-parmesan pita chips, grilled lemon-garlic chicken, seasonal vegetables, rice, marinated tomatoes, feta cheese and Tzatziki.

ITALIAN 36

Caesar salad, house salad, garlic knots, seasonal vegetables, penne pasta, pesto chicken and bruschetta.

MEXICAN 36

Choice of beef or cajun chicken, southwest salad, coleslaw, rice, tomatoes, black beans, corn, shredded cheese, salsa, sour cream, sautéed peppers and onions, jalapeños. Served with nacho chips and soft tortillas.

\$48 PER PERSON
80 PERSON MINIMUM

DINNER BUFFET

Included:
Rolls and butter
Seasonal vegetables
Coffee and tea station

SELECT 2

Caesar salad
Mixed greens salad
Greek salad
Creamy coleslaw
Potato salad
Sundried tomato pasta salad

SELECT 1

Oven-roasted potatoes
Garlic mashed potatoes
Regular mashed potatoes
Loaded baked potato

SELECT 1

Rigatoni bolognese
Penne carbonara
Macaroni and cheese
Chicken stir fry finished with a teriyaki glaze

SELECT 1

Roast beef with herbed gravy and horseradish
BBQ chicken and ribs
Prime rib (Add 10)
8 oz. New York striploin (Add 10)

SELECT 1

Assorted pie or cheesecake bar
Assorted platters of cookies, brownies and squares





PLATED ENTREES

INCLUDES ROLLS AND BUTTER,
CAESAR OR MIXED GREENS SALAD,
SEASONAL VEGETABLES, AND
POTATO.

SALMON 36

8 oz pan-seared salmon fillet with a
lemon and herb beurre blanc sauce.

BEEF SHORT RIB 36

8 oz Angus Beef short rib braised and
finished with a port demi glaze.

NEW YORK STRIP 38

8 oz AAA New York striploin topped
with a garlic compound butter.

RIBEYE STEAK 38

10 oz AAA ribeye topped with a garlic
compound butter.

POTATO CHOICES -

*Roasted, Mashed, Garlic Mashed,
Dauphinoise, Baked*

GRILLED VEGETABLE NAPOLEAN 28

A medley of grilled vegetable layered
between provolone and marinara sauce.

VEGETARIAN PAD THAI 28

Rice noodles, white onions, carrots, red
pepper, bean sprouts, garnished with
cilantro, green onion and crushed peanuts.

CHICKEN SUPREME 30

Oven-roasted skin on chicken breast,
seasoned with fresh herbs and garlic,
served with roasted red pepper or a white
wine portabello mushroom cream sauce.

TUSCAN STUFFED CHICKEN 35

Chicken breast stuffed with spinach,
provolone and sun-dried tomatoes
wrapped in prosciutto. Topped with a sun-
dried tomato cream sauce.

DESSERT

INCLUDES COFFEE + TEA

DEATH BY CHOCOLATE 12

A barely there layer of dark chocolate cake, topped with a smooth dark chocolate mousse.

STRAWBERRY CHAMPAGNE CHEESECAKE (GF) 12

Strawberry swirled vanilla cheesecake with a champagne mousse on top of a chocolate cookie graham base, finished with a strawberry swirl and chocolate shavings.

CREME BRULEE 12

Vanilla infused custard with a sugar glass top, served with berries & whipped cream.

CREME BRULEE CHEESECAKE 12

A buttery graham cracker crust with light creamy vanilla bean cheesecake finished with torched sugar.

DOLCE DE LECHE CHEESECAKE 12

Caramel cheesecake, topped with dulce de leche, finished with whip cream and fresh berries.

CHOCOLATE CHERRY BOMB 12

Rich chocolate mousse with Niagara cherry preserve.

CHOCOLATE DECADENCE CAKE (V,GF) 12

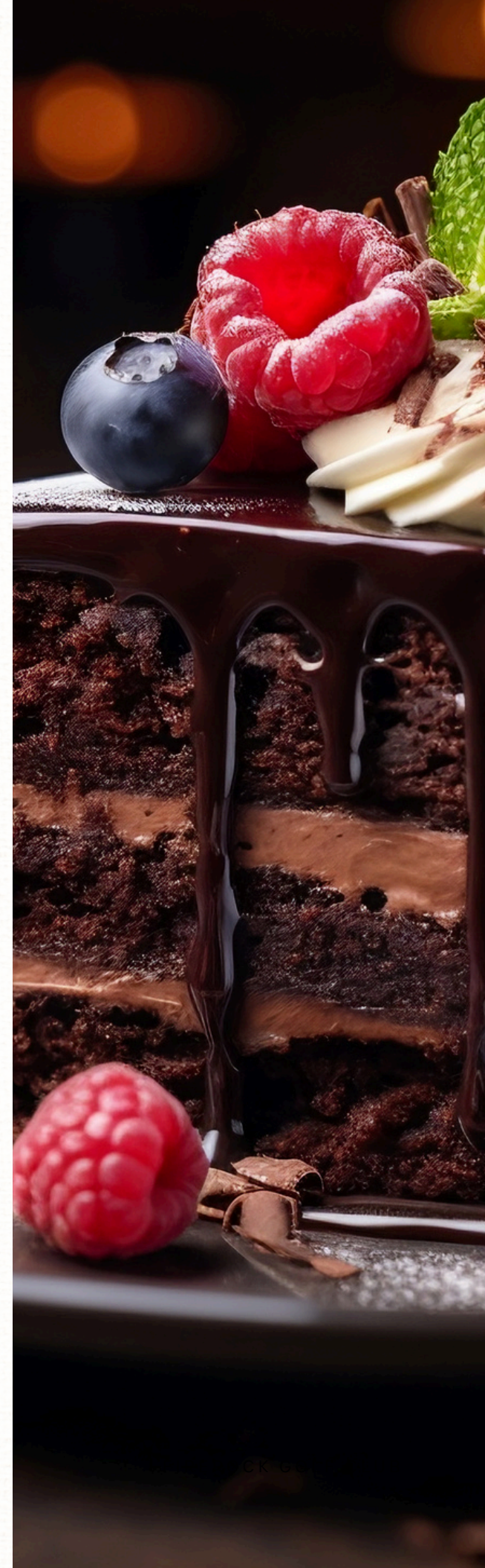
This decadent chocolate cake is comprised of plant-based ingredients mixed with a healthy quantity of cocoa and finished with a heavenly chocolate glaze.

TIRAMISU 12

Features delicate layers of lady fingers soaked in espresso and layered with a velvety smooth mascarpone cheese filling and dusted with cocoa.

TRIPLE BERRY MASON JAR TRIFLE 12

Layered vanilla cake, vanilla custard, whipped cream and fresh berries served in individual mason jars.



GENERAL INFORMATION

EVENTS: A signed agreement and \$1,000 deposit are required to hold the date. Balance due 8 days before event. All deposits are non-refundable.

GUEST NUMBERS AND MENU: A guaranteed number of guests and confirmed event details must be submitted no later than 7 days before the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater.

MENU SELECTION: For plated meals there a maximum of 2 selections entrees and desserts and 1 selection for salads. Additional fees will apply for additional items.

TABLE SETTINGS: Table settings are for 8 to 10 people. If tables of 11 or more are required, rental charges will be applied.

BANQUET RENTALS: Room rentals start at \$750. Food and beverage purchase are required with room rental. Final room rental rate will be calculated on a per event basis once all event details have been received.

LINEN: Standard linen included. Alternate linen colours are available at a surcharge. Special orders for linens must be given fourteen days prior to the event.

PRICES: HST will be added to all pricing and a 15% service charge will be added to all food and beverage purchases. All pricing is per person unless otherwise noted. Prices are subject to change.

A.G.C.O.: FireRock Golf Club's operations are a function of The Alcohol and Gaming Commission of Ontario and operate in accordance with its laws and regulations. All alcohol pricing is based on the current advertised menu price. All alcohol must be purchased through FireRock's liquor licence and sold to the event and its sponsors. Pricing is based on the current advertised price. There are no discounts allowed.



2024



FireRock
Golf Club

10345 OXBOW DRIVE
KOMOKA, ON
NOL 1R0
519-471-3473
WWW.FIREROCKGOLF.COM



KATERYNA FRIJIA
FOOD & BEVERAGE MANAGER
KATIE@FIREROCKGOLF.COM