

# WEDDINGS

2021-2022



FireRock  
Golf Club

# Congratulations on your engagement and thank you for considering FireRock for your wedding celebration!

You only need to visit FireRock Golf Club once to know that you have found the perfect place for your fairy tale wedding. Whether it is an intimate gathering or a lavish gala ball, our courteous and professional staff will aim to exceed your expectations. Our main Ballroom has fantastic views with floor to ceiling windows, and a contemporary but warm and inviting feel. Our management team has the expertise and flexibility to assist you in creating the ideal menu for you and your guests.

Our stunning location provides the perfect setting for your ceremony, with the option of hosting just the reception or both the ceremony and reception at the Club. Set against the magnificent background of our 18 hole championship golf course, FireRock's clubhouse is stylishly furnished with facilities to cater groups of 80 to 250 people.

Here at FireRock Golf Club your every need will be taken care of. Our professional Events Coordinator will ensure that planning your special day is as easy and stress free as possible. With a range of original and individual wedding packages available we guarantee there is something to suit your needs.

Our courteous and attentive staff will ensure that nothing but the happiest of memories are taken away. We also have a list of preferred suppliers to help create a uniquely personal event.

If you would like to schedule a tour of our property and discuss the many possibilities that we can offer, please contact us at:

519-471-8742

[katie@firerockgolf.com](mailto:katie@firerockgolf.com)





THE  
PERFECT  
DAY.



## PRE DINNER RECEPTION

Up to a two hour host bar with premium liquor, regular and premium draught beer, domestic house wine, alcoholic & non-alcoholic signature drink passed.

A selection of passed Hors D'oeuvres (4 per person, up to 5 different options)

## DINNER MENU

- + A selection of baked rolls with butter
- + Choice of salad
- + Roasted skin on chicken supreme served with a roasted red pepper or white wine portobello mushroom sauce
- + Choice of Potato
- + Seasonal vegetable
- + Choice of dessert
- + Coffee & tea
- + Unlimited house red and white wine during dinner (Peller Family Select Chardonnay and Cab-Merlot)

## POST DINNER RECEPTION

Up to a five hour host bar with premium liquor, domestic beer, regular and premium draught, domestic house wine

- + Complimentary cake cutting

Please Note:

Prices are subject to taxes, service charge & room rental

No doubles or shots for host bar

Aged 12 and under \$50 pp

Vendors & <19 \$90 pp

No deductions for non-alcoholic weddings

Starting At \$120 pp

See Entree Upgrades page for additional selections.

# HORS D'OEUVRES

## INCLUDED IN PACKAGE PRICE

- + Fresh bruschetta on garlic toast with feta cheese
- + Spinach & feta spanikopitas
- + Assorted mini quiches
- + Chicken antojitos
- + Phyllo pastry filled with mushrooms & brie
- + Mushroom caps stuffed with bacon, chives & cream cheese
- + Goat cheese, spinach & roasted red pepper canapés
- + Vegetable spring rolls
- + Pear & brie tarts in phyllo pastry
- + Crab cakes with homemade cocktail sauce
- + Chicken or beef satays (tandori, sweet & sour, teriyaki or sweet curry)
- + Bacon wrapped scallops
- + Coconut island shrimp
- + Shrimp purse in mayo
- + Mini beef wellington
- + Mini margherita pizza on naan bread
- + Korean BBQ chicken bites

*Please choose four to five selections or have our chef decide for you.*

## STATIONARY HORS D'OEUVRES PER PERSON

- |                                 |    |
|---------------------------------|----|
| + Flat bread with assorted dips | 5  |
| + Shrimp Cocktail               | 12 |
| + Charcuterie board             | 16 |



# FIRST COURSES

## SALADS

- + Mixed greens with tomatoes, cucumbers, carrots & red onion with your choice of dressing
- + Caesar salad with parmesan cheese, smokey bacon & crouton tossed in our homemade dressing
- + Greek salad with tomatoes, cucumber, black olives & red onion with crumbled feta cheese
- + Baby spinach topped with rustic cut vegetables tossed in a balsamic vinaigrette & finished with crumbled goat cheese
- + California salad with mixed greens, fresh fruit, candied pecans with crumbled goat cheese

## ADD SOUP COURSE

8 PP

- + Roasted Red Pepper
- + Loaded Potato
- + Sweet Potato Bisque
- + Butternut Squash
- + Asparagus & Parmesan
- + Wild Mushroom

All soups can be vegan & gluten free

## ADD ANTIPASTO COURSE

13 PP

Prosciutto, roma tomatoes, buffalo mozzarella, basil & kalamata olives, salami, roasted red peppers drizzled with olive oil, salt and pepper



## ENTREE UPGRADES

+ Tenderloin of beef with port wine au jus (8 oz)	13
+ Tenderloin of beef with port wine au jus (6 oz)	11
+ Tenderloin & chicken duo (6 oz. beef, 4 oz. chicken)	13
+ Prime rib with port wine au jus with Yorkshire (10 oz)	13
+ Filet of salmon served with a lemon dill beurre blanc	9
+ Boneless chicken breast stuffed with sundried tomato & herbed cream cheese wrapped with prosciutto	5
+ Boneless chicken breast stuffed with herbed goat cheese & spinach wrapped with prosciutto	5
+ Add a lobster tail	Market Price

All main courses include seasonal vegetable and your choice of potato: roasted potato, sweet potato puree, mashed potatoes, garlic mashed potatoes, cheddar and chive mashed potato, fingerling potatoes or gratin dauphinois.

Chicken Sauce Choices: Roasted Red Pepper or White Wine Mushroom



# DESSERT SELECTIONS

## TIRAMISU

Rich tiramisu cream in a striped sponge base, dusted with cocoa powder & topped with a chocolate dipped lady finger.

## DEATH BY CHOCOLATE

A barely there layer of dark chocolate cake, topped with a smooth, rich, not too sweet dark chocolate mousse.

A chocolate lovers dream.

## PECAN TURTLE CHEESECAKE

Baked and crowned with roasted pecans, caramel & chocolate drizzle.

## RASPBERRY SWIRL

Marbled raspberry cheesecake finished with a raspberry swirl.

## CREME BRULEE

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

## FLOURLESS CHOCOLATE TORTE

Rich, decadent dark chocolate torte that is gluten free.

## VANILLA CHEESECAKE

Light and creamy gluten and dairy free vegan cheesecake with fresh berries.

## LEMON AND MYRTLE TART

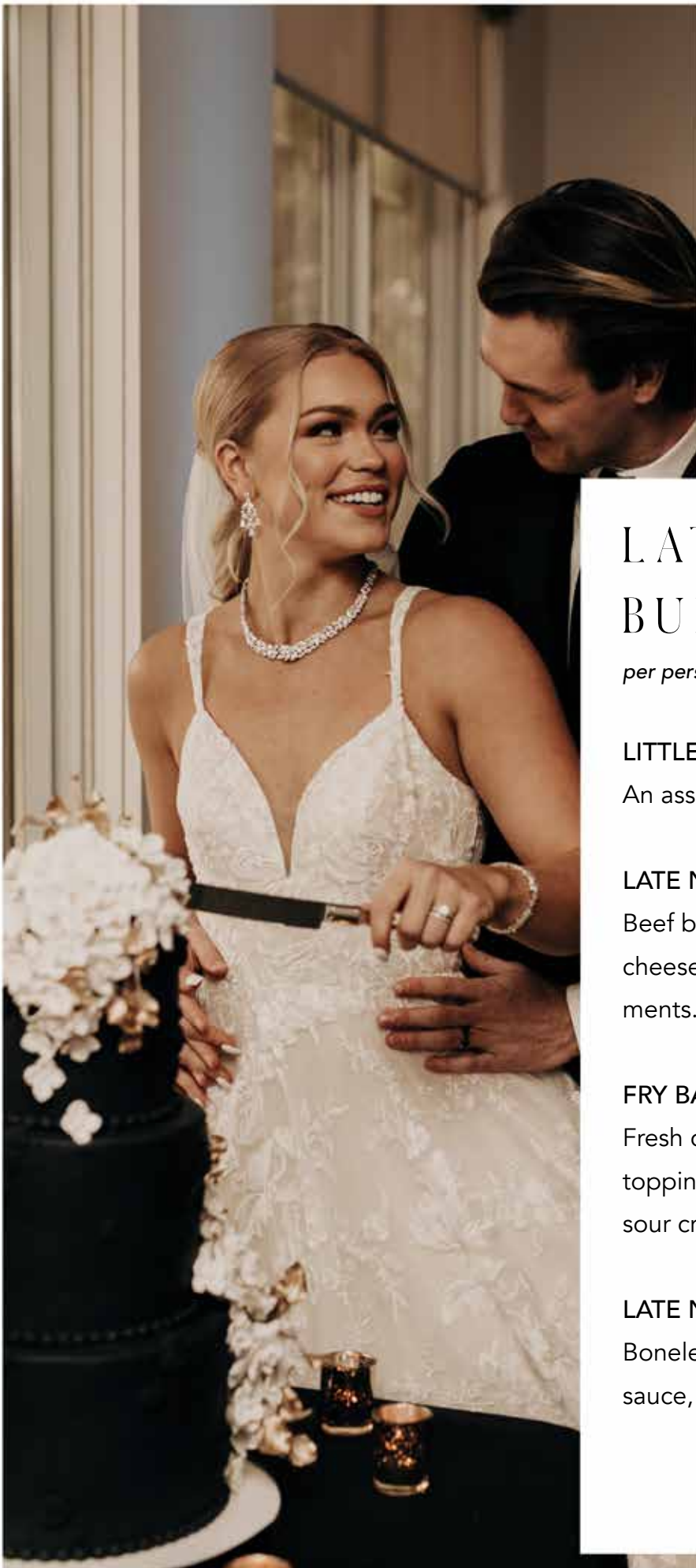
Lemon myrtle curd in a golden toasted buttery pastry with torched Italian meringue.

## CHOCOLATE & SALTED CARAMEL CAKE

Layers of salted caramel chocolate cake slathered in a homemade chocolate frosting.







## LATE NIGHT BUFFET SELECTIONS

*per person*

### LITTLE ITALY 10

An assortment of thin crust pizzas

### LATE NIGHT BURGERS & FRIES 10

Beef burgers served on soft kaiser buns with cheddar cheese, lettuce, pickles, onion tomato and condiments. Served with French fries on the side

### FRY BAR 10

Fresh cut fries served poutine style or with Nacho toppings, peppers, onions, jalapeno, green onion, sour cream and nacho cheese sauce

### LATE NIGHT CHICKEN FINGERS & FRIES 12

Boneless breaded chicken tenders served with plum sauce, ketchup and crudité

# EVENT BAR PRICING

## WINE UPGRADES PER PERSON

### WHITE WINE

Echeverria Sauvignon Blanc	5
Di Bertiolo Pinot Grigio	8

### RED WINE

Kingston Estates Shiraz	10
McManis Vineyards Cabernet Sauvignon	13

### DRAUGHT BEER (14 OZ) \*

Bud Light, Rolling Rock, Michelob Ultra, Triple Bogey, Alexander Kieth's, Mill Street Organic

### LIQUOR (1 OZ) \*

Crown Royal, Captain Morgan White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Smirnoff Vodka

*\* Brands Subject To Change*





# GENERAL INFORMATION

**EVENT BOOKING:** A non-refundable deposit of \$2,500.00 and a signed agreement is required at the time of confirmation. Deposit Structure: 40% 60 days prior, 40% 30 days prior. Balance is due 7 days prior to the event. Decorating the Banquet Hall and/or Clubhouse is at the discretion of Management. All types of confetti, rice, gum balls, paint or glitter are not permitted on Club property

**GUEST NUMBERS & MENU:** A guaranteed number of guests and confirmed room set-ups must be submitted to Management no later than 7 days before the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater. Additional guests added within 48 hours of the event will have a 25% surcharge added to the bill.

**CEREMONY FEES:** There is a \$1,500.00 on site ceremony fee which includes chairs, ceremony coordination, set-up and tear down, golfer traffic control.

**TABLE SETTINGS:** Table settings are for six to ten people. If tables of 11 or more are required rental charges will be applied.

**ROOM RENTAL:** Room rental charges includes room from 7 am to 2 am, set-up, tables, chairs, basic linens, china, silverware, glassware, staffing, podium & microphone, TV, projector and screen, lobby, back patio, and food tasting for 4 people. Room rental is \$2,000.

**LINEN:** Standard linen colour is champagne majestic and napkin colour is gun grey silver. Alternate linen colours are available at a surcharge. Special order linens and chair covers must be given thirty days prior to the event.

**PRICES:** Are subject to applicable provincial and federal taxes, and a 15% service charge on food and beverage items. Prices are subject to change.

**MENU:** FireRock can accommodate most dietary restrictions.

**GOLF COURSE:** Is off limits to banquet hall guests at all times. A complimentary round of golf with carts for 4 people are included when booking FireRock.

**SOCAN:** (Society of Composers, Authors and Music Publishers of Canada) requires an additional licensing fee for all events using live or recorded music \$59.17 + GST (subject to change).

**L.C.B.O.:** FireRock Golf Club's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations.

**BACKDROP RENTAL:** White sheer \$500.

**WEDDING ARCH RENTAL:** \$500.

**PATZEES: FLORAL, DECOR, LINENS,  
BACKDROPS**  
info@patzees.com  
519-858-3282

**BOHEME HAIR ARTISTRY: HAIRSTYL-  
ISTS**  
bohemeartistry@gmail.com  
226-748-3201

**KM IMAGING: CUSTOM VINYL**  
info@kmimaging.com  
519-670-7115

**SPRINGHILL FLOWERS: FLORAL**  
springhillflorists@gmail.com  
519-660-6815

**NOVA MARKINA: PHOTOGRAPHY**  
nova@novamarkina.com  
519-709-3827

**ALYCAT: MAKEUP AND HAIR  
ARTISTRY**  
mandy@alycat.ca  
519-851-0060

**DEVORAH BEAUTY: MAKEUP**  
devorahbeautylondon@gmail.com

**SILK ROW BRIDAL**  
kaitlyn@silkrowbridal.com  
416-312-4988

**BOHO PHOTO BUS**  
info@thebohophotobus.com  
226-919-7221

**GRANDMA'S OVEN: CAKES AND  
BAKERY**  
cakes@grandmasoven.ca  
519-765-2711

**CHERREY BUS LINES:  
TRANSPORTATION**  
info@cherreybuslines.com  
519-271-7741

**HD: OFFICIANTS**  
jeff@hdofficiants.com  
519-701-2345

**MARIA DENOMME PHOTOGRAPHY**  
mariadenommephotography@gmail.com

**FIELD TO TRUCK: FOOD TRUCK**  
info@fieldtotruck.com  
226-678-2397

**A & B PARTY & TENT RENTAL:  
DECOR, CHAIRS, RENTALS**  
info@a-bpartyrental.com  
519-471-7492

**TO SUIT YOUR FANCY: DECOR,  
FLORAL, EVENT DESIGN**  
jackie@tosuityourfancy.com  
519-200-3500

**DJ ALPHA: DJ, PHOTOBOOTH,  
OFFICIANT**  
ashley@djalphabet.ca  
519-614-5636

**CROWN & CARAT: CUSTOM JEWELRY**  
info@crowndandcarat.com  
519-630-1239

**NATALIE ROSE: PHOTOGRAPHY**  
natalierosecamera@gmail.com  
226-377-0106

**CALLIGRAPHIA: CUSTOM CALLIGRAPHY  
COMMISSIONS**  
calligraphia.co@gmail.com

**AK PRODUCTIONS: DJ, LIGHTING,  
SPECIAL EFFECTS**  
alexkirschner@akweddingproductions.com  
226-919-7221

**KOMOKA FAMILY DENTISTRY: TEETH  
WHITENING**  
info@komokafamilydentistry.com  
519-694-2567

**BADDER BUS LINES:  
TRANSPORTATION**  
carolb@badderbus.com  
800-668-1974

**FOUR POINTS SHERATON: HOTEL**  
janicegriffith@fourpointslondon.com  
519-681-0680 Ext. 8297

**MAKEUP BY EMILY FRANZE: MAKEUP  
ARTIST**  
makeupbyemfranze@gmail.com



Preferred  
Vendors



# FireRock

GOLF CLUB

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