



FireRock
G o l f C l u b

2024 TOURNAMENT 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.

AMANDA COOKSON
DIRECTOR OF GOLF
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TOURNAMENT PRICING

SHOTGUNS

Sunday to Thursday \$12,000

Friday & Saturday \$15,000



Includes:

- Gas power carts & GPS system
- Custom scoring & score cards
- Use of driving range prior to shotgun
- Valet bag drop
- Signage placement on course
- Complete on course set-up
- Registration area provided
- Tournament must start by 10 am
- Golf for four with cart to be used at a later date
- Up to 144 players included (regular rate for additional players)

SMALL GROUP PRICING

\$88 Per Golfer

Includes:

- Gas power carts & GPS system
- Custom scoring & score cards
- Use of driving range prior to your round Complete on course set-up
- Registration area provided





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.



ON COURSE LUNCH

INCLUDES A BOTTLE OF WATER,
BAG OF CHIPS AND COOKIE

BBQ LUNCH 14

BBQ hamburger, hot dog, sausage or veggie burger. Served with ketchup, mustard and relish.

ADD 2

Pickles, Tomato, Onions & Cheese

BOXED LUNCH 15

Montreal smoked meat, turkey breast or ham sandwich with lettuce, cheese, mayo and mustard on a potato bun.

Vegan and vegetarian options available upon request

CHICKEN CAESAR WRAP 17

Lemon-garlic herb chicken, bacon, romaine lettuce, Asiago cheese with a creamy Caesar dressing.

TURKEY CLUB WRAP 17

Roasted turkey, bacon, lettuce, cheese, tomato and mayo.

TURKEY PESTO 17

Shaved turkey, pesto, mayo provolone and spring mix on a hoagie bun.

ROAST BEEF 19

House shaved roast beef, onion jam, garlic mayo, aged cheddar cheese and spring mix on an onion baguette.



LUNCH BUFFETS

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

THAT'S A WRAP 27

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

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 marinara, 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 BUFFETS

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

CARROT CAKE 6

Layers of carrot cake with pineapple, walnuts and coconut with a cream cheese icing. Topped with almond pieces.

CHOCOLATE EXTRAVAGANZA 6

Layers of chocolate cake filled with dark chocolate fudge icing.

NEW YORK CHEESECAKE 6

Classic New York style cheesecake with a graham cracker crust

APPLE BLOSSOM 6

Classic apple pie wrapped in a flaky pastry paired with vanilla ice cream and caramel sauce.

SALTED CARAMEL CHEESECAKE 6

White chocolate cheesecake with chocolate cookie crumb topped with salted caramel.

LEMON LAVENDER CHEESECAKE 6

White chocolate lemon cheesecake with white chocolate shavings and raspberry coulis.

BRING YOUR OWN DESSERT 3



GENERAL INFORMATION

GOLF 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. Additional golfers above 144 will be billed at the current prime rate.

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 rental rate is \$750 for half the hall or patio and \$1000 for the full room and patio. Food and beverage purchase is required with room rental.

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.



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FireRock
Golf Club

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