



FireRock
GOLF CLUB

GOLF &
EVENTS
PACKAGE

2021

MAY THE
COURSE BE
WITH YOU.



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 of corporate events.

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

For golf events,
please contact:

Amanda Cosentino
Director of Golf

(519) 471-6559

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For social events,
please contact:

Katie Spivak
Event Coordinator

(519) 471-8742

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TOURNAMENT PRICING

SHOTGUN

PER PLAYER PRICING

\$85

SHOTGUN PRICING INCLUDES:

- + Gas power carts
- + Custom scoring and score cards
- + Use of driving range prior to shotgun
- + Valet bag drop
- + Signage placement on course
- + Proximity markers for Long Drive, Closest to the Pin, and Hole in One
- + 20% discount on regular-priced merchandise in the Pro Shop for prize table
- + One round of golf for 4 with cart donated to your event (to be used at a later date)
- + A minimum number of players will apply

SMALL GROUPS

PER PLAYER PRICING

\$85

SMALL GROUP PRICING INCLUDES:

- + Power carts with GPS scoring
- + Custom scoring and score cards
- + Use of driving range prior to round
- + Proximity markers for Long Drive and Closest to the Pin
- + Use of lockers for the day

A photograph showing a person's hands. One hand is holding a dark, empty bowl, and the other is holding a dark plate with several chocolate chip muffins. The background is a light, neutral color.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET 16

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants and a carved fruit mirror

EXECUTIVE BREAKFAST BUFFET 20

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants, a carved fruit mirror, scrambled eggs, bacon, country sausage and home fries

BREAKFAST SANDWICH 6

Egg, sausage and cheese on an English muffin

COFFEE & TEA STATION 4

Tea, regular and decaf coffee

LUNCH

BBQ LUNCH ON THE TURN

14

BBQ hamburger, hot dog or veggie burger, bag of chips, apple and a bottle of water. Served with ketchup, mustard and relish.

BOXED LUNCH

15

Roast beef, turkey breast or ham sandwich or wrap, a bag of chips, apple, granola bar and a bottle of water.

THAT'S A WRAP

20

An assorted platter of wraps and sandwiches, choice of one soup, choice of two salads. See next page for selections.

SOUP CHOICES:

Chicken noodle, tomato basil, wild mushroom, beef vegetable, broccoli cheddar, roasted red pepper, loaded potato, jalapeno cheddar, butternut squash

SALAD CHOICES:

Caesar, Greek, mixed greens, pasta, potato, coleslaw

LUNCH ENHANCEMENTS

Per Person

Substitute chili instead of soup	2
Vegetable crudité platter	5
Assorted flat breads and dips	5
Carved fruit mirror	6
Cheese platter	9
Add cheddar or Swiss Cheese to BBQ	2
Add additional condiments to BBQ	2
Add coffee, assorted cookies and squares	6
Add coffee and dessert bar	8





HORS D'OEUVRES BY THE DOZEN

PER DOZEN

28

- + Fresh bruschetta on garlic toast with feta cheese
- + Spinach and feta spanakopitas
- + Assorted mini quiches
- + Chicken antojitos
- + Phyllo pastry filled with mushrooms and brie
- + Mushroom caps stuffed with bacon, chives, and cream cheese
- + Goat cheese and roasted red pepper canapes
- + Vegetable spring rolls
- + Pear and brie tarts in phyllo pastry
- + Mini margherita pizza on naan bread

PER DOZEN

30

- + Crab cakes with homemade cocktail sauce
- + Korean BBQ chicken bites
- + Chicken or beef satays
(tandoori, sweet and sour, teriyaki or sweet curry)

PER DOZEN

34

- + Bacon-wrapped scallops
- + Coconut island shrimp
- + Shrimp cocktail served with vodka cocktail sauce
- + Shrimp dumplings

HORS D'OEUVRES DISPLAYS PER PERSON

Vegetable crudité platter	5
Assorted flat breads & dips	5
Carved fruit mirror	6
International cheese board	9
Charcuterie Platter	16

PLATED

Includes seasonal vegetables, choice of roasted, mashed, garlic mashed or cheddar and chive mashed potatoes.

GREEK 25

Chicken, lemon rice, pita chips, marinated tomatoes with red onions, feta, and tzatziki

CHICKEN SUPREME 30

Roasted skin on chicken breast served with roasted red pepper or a white wine portabello mushroom cream sauce

SUNDRIED TOMATO CHICKEN 33

Boneless chicken breast stuffed with sundried tomato and herbed cream cheese, wrapped with prosciutto

BACKYARD BBQ 35

BBQ baby back ribs, coleslaw and baked brown beans

TOP SIRLOIN 35

Slow roasted with herbed gravy and horseradish

NEW YORK STRIPS 38

8 oz. New York striploin

ADD SOUP OR SALAD COURSE 6

Choice of Caesar, Greek or mixed greens salad

VEGETARIAN OPTIONS 26

Eggplant Parmesan, Stir Fry or Lasagna



DESSERT SELECTIONS

Includes coffee & tea service

DEATH BY CHOCOLATE 12

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

PECAN TURTLE CHEESECAKE 12

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

RASPBERRY SWIRL 12

Marbled raspberry cheesecake finished with a raspberry swirl.

CREME BRULEE 12

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

FLOURLESS CHOCOLATE TORTE 12

Rich, decadent dark chocolate torte that is gluten free.

VANILLA CHEESECAKE 12

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

LEMON AND MYRTLE TART 12

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

CHOCOLATE & SALTED CARAMEL CAKE 12

Layers of salted caramel chocolate cake slathered with a home-made chocolate frosting.

SLICE OF PIE 8

Choice of Boston cream, chocolate cream or lemon meringue pie



BUFFET

40 pp (80 person minimum) *Currently Unavailable due to Covid*

SELECT 2

- + Caesar salad with croutons, bacon bits, parmesan cheese
- + Mixed greens salad with tomatoes, cucumbers, onions and carrots
- + Greek salad with red onion, olives, tomatoes and feta cheese
- + Sundried tomato pasta salad with diced vegetables
- + Creamy dill redskin potato salad

SELECT 1

- + Oven-roasted potatoes with fresh herbs
- + Garlic mashed potatoes
- + Cheddar and chive mashed potatoes
- + Seasonal vegetable medley included

SELECT 1

- + Penne with red peppers and chorizo sausage in a tomato-basil sauce
- + Penne carbonara with bacon, onions and chives in an Alfredo sauce
- + Broccoli and cheddar bowtie pasta
- + Jambalaya with blackened chicken and sausage, served over rice with a creole marinara
- + Asian chicken with bean sprouts, water chestnuts, carrots, celery, onion and red peppers, finished with a teriyaki glaze

SELECT 1

- + Roast pork loin seasoned with rosemary and served with homemade applesauce
- + Roast beef with herbed gravy and horseradish
- + Prime rib (additional Fee)
- + 8 oz. New York striploin (additional Fee)
- + 10 oz. New York striploin (additional Fee)

SELECT 1

- + Assorted pie bar
- + Assorted platters of cookies, brownies and squares
- + Includes coffee & tea station

GENERAL INFORMATION

SHOTGUN EVENTS: A non-refundable deposit of \$1,000 and a signed agreement are required to hold the date.

TEE TIME EVENTS: A signed agreement and a deposit of 25% of the tee time value are required to hold the date. Final balance is due 7 days before the event date.

OTHER EVENTS: A non-refundable deposit of \$750 and a signed agreement are required to hold the date. Final balance is due the day of the event date.

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.

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

ROOM RENTALS: Room rental rates start at \$750 for banquet hall or patio. Food and beverage purchase is required with room rental.

LINEN: Standard champagne 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.

ALCOHOL: All alcohol pricing is based on the current advertised price. There are no discounts allowed.



FireRock
Golf Club

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