



FireRock  
GOLF CLUB

# GOLF & EVENTS PACKAGE

2023

# Thank you for your interest in FireRock Golf Club.

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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

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

For social events,  
please contact:

**Katie Spivak**  
**Event Coordinator**

(519) 471-8742

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

# TOURNAMENT PRICING

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## SHOTGUNS

**SUNDAY TO THURSDAY**                      **\$12,000**

**FRIDAY & SATURDAY**                      **\$15,000**

### **SHOTGUN PRICING INCLUDES:**

- + Gas power carts & GPS system
- + Custom scoring and score cards
- + Use of driving range prior to shotgun
- + Valet bag drop
- + Signage placement on course
- + Proximity markers for Long Drive and Closest to the Pin
- + Golf for 4 with cart to be used at a later date
- + Up to 144 players included (rack rate for additional players)

## SMALL GROUPS

**PER PLAYER PRICING**                      **\$88**

### **SMALL GROUP PRICING INCLUDES:**

- + Power carts with GPS system
- + 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 black bowl, and the other is holding a black plate with several chocolate chip muffins. The background is a light, neutral color.

# BREAKFAST

## **EXECUTIVE BREAKFAST BUFFET 20**

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants, a carved fruit board, 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 ON THE TURN

## **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.

## **LUNCH ENHANCEMENTS**

### **Per Person**

Add cheddar or Swiss cheese to BBQ 2

Add lettuce, tomato, onions and pickles 2



# HORS D'OEUVRES BY THE DOZEN

## PER DOZEN

30

- + Fresh bruschetta on garlic toast with feta
- + Spinach and feta spanakopitas
- + Assorted mini quiches
- + Chicken antojitos
- + Mini beef tacos in a phyllo cup
- + Bacon and cheese stuffed mushroom caps
- + Brie, fig & prosciutto canapes with balsamic
- + Vegetable spring rolls
- + Pear and brie tarts in phyllo pastry
- + Mini margherita pizza on naan bread
- + Korean BBQ chicken bites
- + Chicken or beef satays
- + Bacon-wrapped scallops
- + Mini braised beef Yorkshire pudding
- + Coconut island shrimp
- + Strawberry Bruschetta
- + Mini beef wellington
- + Wonton crab cup with sweet chili sauce

## HORS D'OEUVRES DISPLAYS PER PERSON

Vegetable crudité platter	5
Assorted flat breads & dips	5
Carved fruit mirror	6
Charcuterie platter	16

# PLATED

*Includes rolls and butter, choice of Caesar, California or mixed greens salad along with seasonal vegetables and a choice of potato.*

## **CHICKEN SUPREME 30**

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

## **PARMESAN CRUSTED HADDOCK 30**

Pan-seared haddock topped with marinated tomatoes and balsamic reduction.

## **STUFFED CHICKEN BREAST 35**

Chicken breast stuffed with spinach, provolone, sun-dried tomato and wrapped with prosciutto. Topped with a roasted red pepper cream sauce.

## **SLOW ROASTED TOP SIRLOIN 35**

8 oz Certified Angus top sirloin slow roasted, drizzled with Port wine demi glaze and paired with creamy horseradish.

## **NEW YORK STRIPS 38**

8 oz. AAA New York striploin grilled to suit.

## **VEGETARIAN OPTIONS 28**

Vegan Stir Fry or Spinach and Ricotta Cannelloni.



# DESSERT SELECTIONS

*Add Coffee and Tea Service 2 pp*

## **DEATH BY CHOCOLATE**

**8**

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

## **STRAWBERRY CHAMPAGNE CHEESECAKE (GF)**

**8**

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**

**8**

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

## **APPLE CARAMEL CHEESECAKE**

**8**

Topped with apple preserve, caramel drizzle, whipped cream and fresh fruit.

## **DOLCE DE LECHE CHEESECAKE**

**8**

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

## **CHOCOLATE CHERRY BOMB**

**8**

Rich chocolate mousse with Niagara cherry preserve.

## **REESE PEANUT BUTTER TART (V, GF, DF)**

**8**

Peanut butter tarts with a chocolate cookie crumb crust, filled with Reese peanut butter. Finished with coconut whipped cream and fresh berries.

## **BRING YOUR OWN DESSERT**

**3**

Our kitchen will plate your dessert and garnish with fresh berries and whipped topping.



# BUFFET

**48 pp** (80 person minimum)

## **INCLUDED**

- + Rolls and butter
- + Seasonal vegetables
- + Coffee and tea station

## **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
- + Thai mango salad - cabbage, lettuce, peppers, carrots, onions bean sprouts and peanuts. Tossed in a creamy sweet Thai dressing
- + Sundried tomato pasta salad with diced vegetables

## **SELECT 1**

- + Oven-roasted potatoes with fresh herbs
- + Garlic mashed potatoes
- + Cheddar and chive mashed potatoes

## **SELECT 1**

- + Penne with red peppers and Italian sausage in a tomato-basil sauce
- + Penne carbonara with bacon, onions and chives in an Alfredo sauce
- + Pancetta chicken rigatoni
- + Jambalaya with blackened chicken and sausage, served over rice with a creole marinara
- + Chicken stir fry with bean sprouts, water chestnuts, carrots, celery, onion and red peppers, finished with a teriyaki glaze

## **SELECT 1**

- + Roast beef with herbed gravy and horseradish
- + Chicken Supreme with choice of sauce
- + 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

# 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.

**BANQUET EVENTS:** A non-refundable deposit of \$1,000 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.

**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.

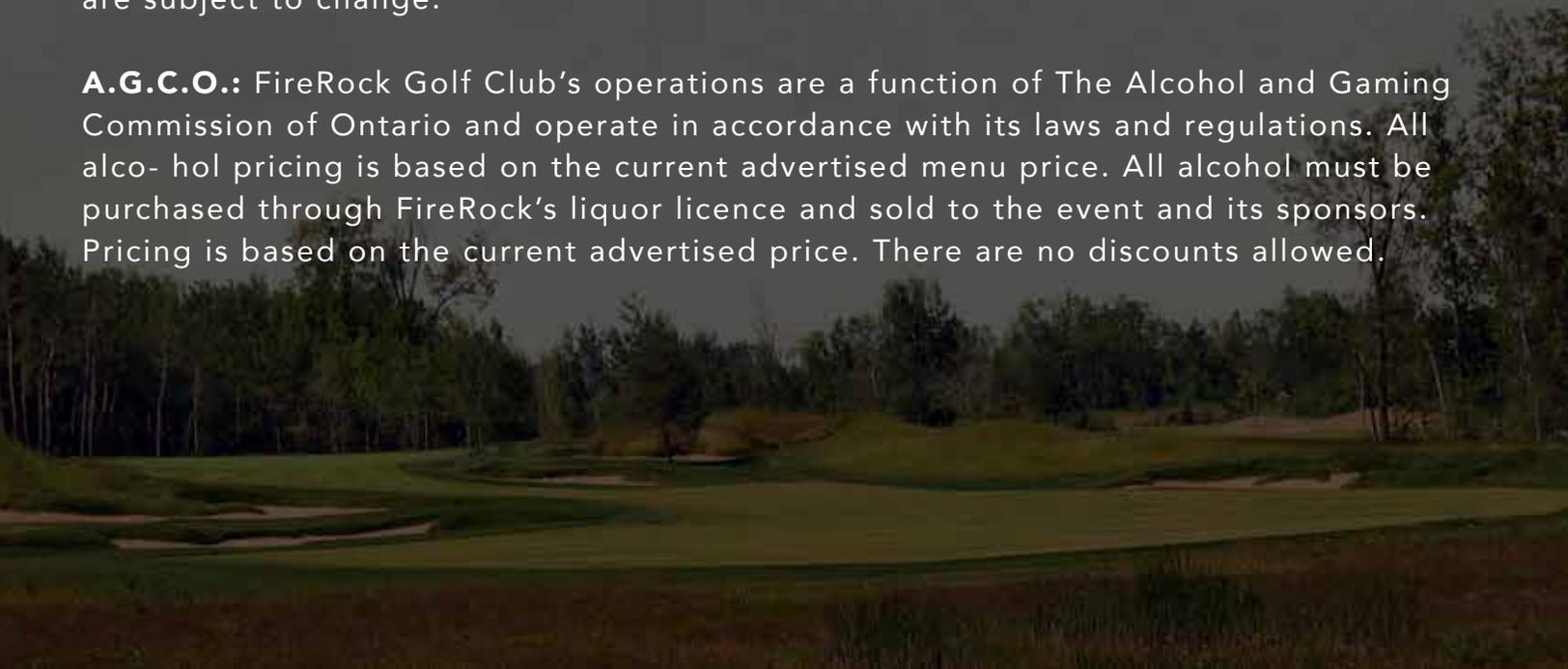
**TABLE SETTINGS:** Table settings are for 8 to 10 people. If tables of 11 or more are required, rental charges will be applied.

**BANQUET RENTALS:** Room rental rates are \$750 for half the hall and \$1,250 for the full banquet hall. 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.





**FireRock**  
Golf Club

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