

WEDDINGS

2022-23



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





THE
PERFECT
DAY.

PRE DINNER RECEPTION

Up to a two hour host bar with premium liquor, 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, white wine portobello mushroom sauce or sun-dried tomato cream sauce
- + Choice of Potato
- + Seasonal vegetable
- + Choice of dessert
- + Coffee & tea
- + 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, draught beer, 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 \$100 pp

No deductions for non-alcoholic weddings

Starting At \$145 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
- + Mini beef tacos in a phyllo cup with cheese, salsa & sour cream
- + Mushroom caps stuffed with bacon, chives & cream cheese
- + Brie & fig jelly canapés with balsamic
- + Vegetable spring rolls
- + Pear & brie tarts in phyllo pastry
- + Wonton cream cheese and crab cup with sweet chili sauce
- + Chicken or beef satays (tandori, sweet & sour, teriyaki or sweet curry)
- + Bacon wrapped scallops
- + Coconut island shrimp
- + 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 with mandarin oranges, chopped peanuts, red onions, crispy wontons with an Asian sesame vinaigrette dressing
- + California salad with mixed greens, fresh fruit, candied pecans with crumbled goat cheese

ADD SOUP COURSE

9 PP

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

ADD PASTA COURSE

11 PP



ENTREE UPGRADES

- + Tenderloin of beef with port wine au jus (8 oz)
- + Tenderloin of beef with port wine au jus (6 oz)
- + Prime rib with port wine au jus with Yorkshire (10 oz)
- + Filet of salmon served with a lemon dill beurre blanc
- + Boneless chicken breast stuffed with sundried tomato & herbed cream cheese wrapped with prosciutto
- + Breaded boneless butterflied chicken stuffed with buffalo mozzarella, roasted red peppers and basil, served with a sun-dried tomato cream sauce
- + Add a lobster tail

All main courses include seasonal vegetable and your choice of potato: roasted potato, mashed potatoes, garlic mashed potatoes, cheddar and chive mashed potato, dauphinoise potato, truffle & parm duchesse potatoes

Chicken Sauce Choices: Roasted Red Pepper or White Wine Portobello Mushroom or sun-dried tomato cream sauce



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.

REESE PEANUT BUTTER TART (GF, DF, V)

Chocolate tart with a creamy peanut butter and chocolate filling

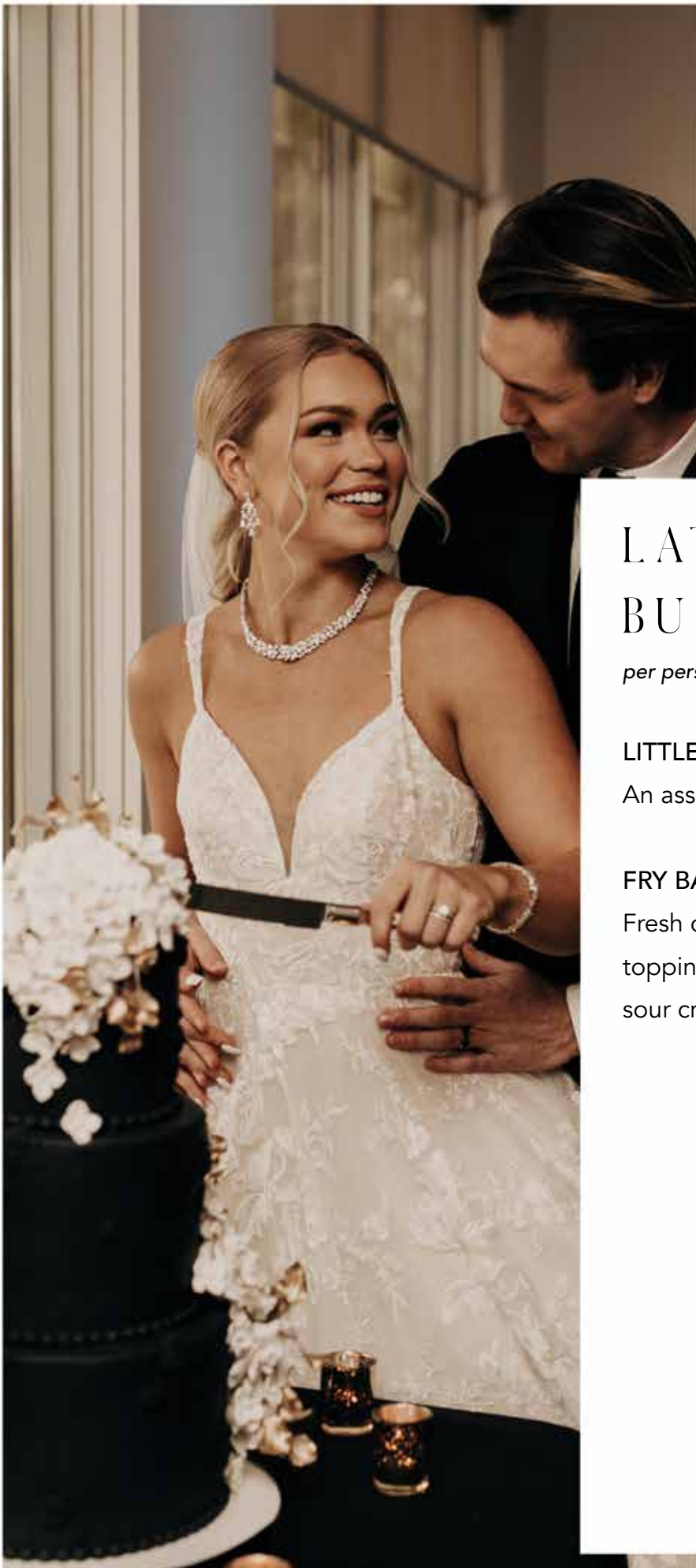
LEMON AND MYRTLE TART

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 14

An assortment of thin crust pizzas

FRY BAR 14

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

INCLUDED IN BAR

WHITE WINE

Peller Family Select Chardonnay

RED WINE

Peller Family Select Cabernet-Merlot

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 \$3,000.00 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.

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 \$2,500.00 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 1 am, set-up and tear down, tables, chairs, basic linens, china, silverware, glassware, staffing, podium & microphone, TV, projector and screen, lobby, back patio, and food tasting for 2 people. Room rental is \$2,500.

LINEN: Standard linen colour is silver grey majestic and napkin colour is white. Alternate linen colours are available at a surcharge. Special order linens and chair covers must be given fourteen 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 except for the bridal party to take pictures on the course.

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 \$550.

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

**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

**RL DESIGNS: WEDDING DESIGN,
FLORAL, DECOR**

info@RLDESIGNS.CA
519-491-2509



Preferred
Vendors



FireRock

GOLF CLUB

10345 Oxbow Drive
Komoka, ON N0L 1R0
519-471-3473
www.firerockgolf.com

