



FireRock
Golf Club

2027 EVENTS 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.

AUDREY ZURBRIGG

FOOD AND BEVERAGE MANAGER

AUDREY@FIREROCKGOLF.COM





BREAKFAST

COFFEE & TEA STATION 4.5

Tea, regular and decaf coffee.

BREAKFAST SANDWICH 9

Egg, sausage & cheese on an english muffin. Add homefries +2

CONTINENTAL BREAKFAST 20

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants, yogurt and fresh fruit.

TRADITIONAL BREAKFAST 25.5

Scrambled eggs, bacon, sausage, home fries, fresh fruit, selection of chilled juices, coffee and tea.

BIG BREAKFAST 32

Scrambled eggs, bacon, sausage, home fries, fresh fruit, assortment of muffins, pastries, croissants, yogurt, selection of chilled juices, coffee and tea.



HORS D'OEUVRES

PRICE PER DOZEN

PASSED HORS D'OEUVRES PER DOZEN

Fresh bruschetta on garlic toast with feta cheese	32
Spinach & feta spanikopitas	32
Assorted mini quiches	32
Vegetable spring rolls	32
Chicken antojitos	34
Mini margherita pizza on naan bread	34
Mini beef tacos in a phyllo cup with cheese, salsa & sour cream	34
Mushroom caps stuffed with bacon, chives & cream cheese	34
Brie, fig & prosciutto jelly canapés with balsamic	34
Pear & brie tarts	34
Wonton cream cheese and crab cup with sweet chili sauce	41
Chicken or beef satays	41
Bacon wrapped scallops	41
Coconut island shrimp	41
Mini beef wellington	41
Korean BBQ chicken bites	41
Mini braised beef Yorkshire pudding	41
Mini crab cakes	41

STATIONARY HORS D'OEUVRES PER PERSON

Vegetable crudité platter	5.5
Assorted flat breads & dips	7
Carved fruit	7
Shrimp cocktail	15
Charcuterie board	19





LUNCH BUFFETS

LUNCH BUFFET 42 PER PERSON

INCLUDES GARLIC KNOTS, SEASONAL VEGETABLES, CHEF'S SELECTION OF ASSORTED DESSERTS, COFFEE & TEA STATION

SELECT 2

Caesar, Garden, Greek, Creamy coleslaw, Greek pasta, Loaded potato, Orzo pasta, Southwest or Kale.

SELECT 1

Coconut rice, Potato wedges, Roasted potatoes, Penne marinara, or Parisienne potatoes.

SELECT 1

Grilled lemon and garlic chicken, with fresh tzatziki, marinated tomato and feta cheese.

Chicken or shrimp kebobs with a teriyaki glaze - add beef \$3.5

Cajun chicken fajitas, sautéed pepper, onions, shredded cheese sour cream, salsa, nacho chips and mini flor tortilla.

THAT'S A WRAP 32

Assorted wraps and sandwiches

Choice of one soup or potato

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.

57 PER PERSON

80 PERSON MINIMUM

DINNER BUFFET

Included:

Garlic knots

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

Penne carbonara

Macaroni and cheese

Asiago penne with roasted red peppers and mushrooms

Chicken stir fry finished with a teriyaki glaze

SELECT 1

Roast beef with herbed gravy and horseradish

BBQ chicken and ribs

Smoked turkey breast

Prime rib (+ 13)

8 oz. New York striploin (+ 13)

SELECT 1

Assorted homemade pies

Assorted cheesecake bar

Assorted platters of cookies, brownies and squares





PLATED ENTREES

INCLUDES GARLIC KNOTS, CAESAR OR MIXED GREENS SALAD, SEASONAL VEGETABLES, AND POTATO.

PRIME TOP SIRLOIN 44

8 oz prime flat iron steak topped with a rich peppercorn reduction sauce. Cooked at medium temperature.

NEW YORK STRIP 46

8 oz AAA New York striploin topped with a garlic compound butter. Cooked at medium temperature.

POTATO CHOICES -

Roasted, mashed, garlic mashed, dauphinoise, baked.

GRILLED VEGETABLE PRIMAVERA PASTA 32

Medley of grilled vegetables and penne noodles, tossed in a rose sauce topped with fresh parmesan. *(Vegetarian)*

VEGETARIAN PAD THAI 32

Rice noodles, white onions, carrots, red pepper, bean sprouts, and tofu tossed in a homemade sauce. Garnished with cilantro, green onion, and crushed peanuts. *(Vegan)*

CHICKEN SUPREME 37

Oven-roasted skin-on chicken breast, seasoned with fresh herbs and garlic, served with roasted red pepper or a white wine portobello mushroom cream sauce.

TUSCAN STUFFED CHICKEN 42

Chicken breast stuffed with sundried tomato, provolone & spinach wrapped with prosciutto. Topped with a Tuscan-style sun-dried tomato cream sauce.



DESSERT

14 PER PERSON

INCLUDES COFFEE + TEA

DEATH BY CHOCOLATE

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

STRAWBERRY CHAMPAGNE CHEESECAKE (GF)

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

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

CREME BRULEE CHEESECAKE

A buttery graham cracker crust with light creamy vanilla bean cheesecake finished with torched sugar.

DOLCE DE LECHE CHEESECAKE

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

CHOCOLATE CHERRY BOMB

Rich chocolate mousse with Niagara cherry preserve.

CHOCOLATE DECADENCE CAKE (V,GF)

This decadent chocolate cake is comprised of plant-based ingredients mixed with a healthy quantity of cocoa and finished with a heavenly chocolate glaze.

TIRAMISU

Features delicate layers of lady fingers soaked in espresso and layered with a velvety smooth mascarpone cheese filling and dusted with cocoa.

TRIPLE BERRY MASON JAR TRIFLE

Layered vanilla cake, vanilla custard, whipped cream and fresh berries served in individual mason jars.



GENERAL INFORMATION

EVENTS: A signed agreement and \$1,000 deposit are required to hold the date. Balance due 8 days before the event. All deposits are non-refundable.

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 is a maximum of 2 selections of entrees and desserts and 1 selection for salads. Additional fees will apply for additional items.

TABLE SETTINGS: Table settings are for 8 to 12 people.

BANQUET RENTALS: Room rentals start at \$750. Food and beverage purchases are required with the room rental. Final room rental rate will be calculated on a per-event basis once all event details have been received. The Half Hall can be rented for \$750 and accommodates a maximum of 72 guests. The Full Hall can be rented for \$1,250 and accommodates a maximum of 250 guests.

LINENS: Standard linens are included and are available in black, white, or ivory. Napkins are available in a variety of colours and are included with your rental. Alternate linen colours are available for an additional charge. Any special linen orders must be submitted at least 14 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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10345 OXBOW DRIVE
KOMOKA, ON
NOL 1R0
519-471-3473
WWW.FIREROCKGOLF.COM



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AUDREY@FIREROCKGOLF.COM