



FireRock
G o l f C l u b

2025 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.

AMANDA COOKSON

DIRECTOR OF OPERATIONS

AMANDA@FIREROCKGOLF.COM



FIREROCK GOLF CLUB



PAGE 02



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.

HORS D'OEUVRES

PRICE PER DOZEN

PASSED HORS D'OEUVRES PER DOZEN

Fresh bruschetta on garlic toast with feta cheese	28
Spinach & feta spanikopitas	28
Assorted mini quiches	28
Vegetable spring rolls	28
Chicken antojitos	30
Mini margherita pizza on naan bread	30
Mini beef tacos in a phyllo cup with cheese, salsa & sour cream	30
Mushroom caps stuffed with bacon, chives & cream cheese	30
Brie, fig & prosciutto jelly canapés with balsamic	30
Pear & brie tarts	30
Wonton cream cheese and crab cup with sweet chili sauce	36
Chicken or beef satays	36
Bacon wrapped scallops	36
Coconut island shrimp	36
Mini beef wellington	36
Korean BBQ chicken bites	36
Mini braised beef Yorkshire pudding	36
Mini crab cakes	36

STATIONARY HORS D'OEUVRES PER PERSON

Vegetable crudité platter	5
Assorted flat breads & dips	6
Carved fruit	6
Shrimp cocktail	13
Charcuterie board	16
Sushi board	16





LUNCH BUFFETS

36 PER PERSON

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

CHOOSE 2

Caesar, garden, Greek, creamy coleslaw, Greek pasta, loaded potato, orzo pasta, Southwest or kale.

CHOOSE 1

Coconut rice, potato wedges, roasted potatoes, penne marinara, cheddar and chive tater tots or Parisienne potatoes.

CHOOSE 1

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

Oven roasted pesto chicken breast topped with fresh bruschetta and mozzarella.

Roasted BBQ chicken quarter with apple mesquite BBQ sauce glaze.

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

THAT'S A WRAP 28

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.

50 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

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
Smoked turkey breast
Prime rib (+ 10)
8 oz. New York striploin (+ 10)

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.

SALMON 38

8 oz pan-seared salmon filet with a lemon and herb beurre blanc sauce.

PRIME TOP SIRLOIN 36

8 oz prime top sirloin steak topped with a rich peppercorn reduction sauce.

NEW YORK STRIP 40

8 oz AAA New York striploin topped with a garlic compound butter.

POTATO CHOICES -

Roasted, mashed, garlic mashed, dauphinoise, baked.

GRILLED VEGETABLE PRIMAVERA PASTA 28

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

VEGETARIAN PAD THAI 28

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 32

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 36

Chicken breast stuffed with spinach, goat cheese and roasted red pepper, wrapped in prosciutto. Topped with a Tuscan style sun-dried tomato cream sauce.

DESSERT

12 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 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 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 12 people.

BANQUET RENTALS: Room rentals start at \$750. Food and beverage purchase are required with room rental. Final room rental rate will be calculated on a per event basis once all event details have been received.

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.



2025



FireRock
Golf Club

10345 OXBOW DRIVE
KOMOKA, ON
NOL 1R0
519-471-3473
WWW.FIREROCKGOLF.COM



AMANDA COOKSON

DIRECTOR OF OPERATIONS

AMANDA@FIREROCKGOLF.COM