2027 TOURNAMENT 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 tournamnets, 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

TOURNAMENT PRICING

SHOTGUNS

Sunday to Thursday 13,000
Friday & Saturday 15,500

Includes:

- Gas power carts & GPS system
- Custom scoring & score cards
- Use of driving range prior to shotgun
- Signage placement on course
- Complete on course set-up
- Registration area provided
- Tournament must start by 10 am
- Golf for four with cart to be used at a later date
- Up to 144 players included (regular rate for additional players)

SMALL GROUP PRICING

99 Per Golfer

Includes:

- Gas power carts & GPS system
- Custom scoring & score cards
- Use of driving range prior to your round Complete on course set-up
- Registration area provided

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.

ON COURSE LUNCH

Includes a bottle of water, bag of chips and cookie

BBQ LUNCH 18
BBQ hamburger, hot dog, sausage or veggie burger. Served with onions, pickles, tomato, lettuce, ketchup, mustard, relish and sliced cheese.

GRAB & GO LUNCH 16.5
Montreal smoked meat, turkey or ham sandwich with lettuce, cheese, mayo and mustard on a potato bun.

Vegan and vegetarian options available upon request

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, cheddar and chive tater tots 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 and mini 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 BUFFETS

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
Prime rib (+ 11)
8 oz. Picanha Steak (+ 11)

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 FLAT IRON STEAK 44
8 oz prime flat iron steak topped with a rich peppercorn reduction sauce.

PICANHA STEAK 46
8 oz AAA Picanha Steak topped with a garlic compound butter.

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 portabello mushroom cream sauce.

TUSCAN STUFFED CHICKEN 42
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

11 PER PERSON

INCLUDES COFFEE + TEA

CARROT CAKE
Layers of carrot cake with pineapple, walnuts and coconut with a cream cheese icing. Topped with crushed almonds.

CHOCOLATE EXTRAVAGANZA
Layers of chocolate cake filled with dark chocolate fudge icing.

NEW YORK CHEESECAKE
Classic New York style cheesecake with a graham cracker crust.

APPLE BLOSSOM
Classic apple pie wrapped in a flaky pastry paired with vanilla ice cream and caramel sauce.

SALTED CARAMEL CHEESECAKE
White chocolate cheesecake with chocolate cookie crust topped with salted caramel.

LEMON LAVENDER CHEESECAKE
White chocolate lemon cheesecake with white chocolate shavings and raspberry coulis.

BRING YOUR OWN DESSERT 4

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. Additonal golfers above 144 will be billed at the current prime rate.

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 of entrees and desserts and 1 selection for salads. Additional fees will apply for additional items.

TABLE SETTINGS: Table settings are for 12 people.

BANQUET RENTALS: Room rental rate is $750 for half the hall or patio and $1250 for the full room and patio. Food and beverage purchase is required with the room rental.

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.

2027

FireRock
Golf Club

10345 OXBOW DRIVE
KOMOKA, ON
N0L 1R0
519-471-3473
WWW.FIREROCKGOLF.COM

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DIRECTOR OF OPERATIONS
AMANDA@FIREROCKGOLF.COM