



MEETINGS & EVENTS

WE MAKE IT WORK | 2019



ADDING
A SPARK.





Welcome To FireRock Golf Club.

Thank you for considering FireRock Golf Club as the venue for your upcoming event. It is not only our goal, but our pleasure to ensure that your event is a success, and that every detail is perfect.

Set against the magnificent background of our 18-hole championship golf course, FireRock Golf Club has a fully equipped clubhouse that will suit your needs. With over 4,500 square feet of event space, it allows us to provide seating for groups from 10-250 people. FireRock Golf Club is a natural consideration for meetings, conferences, anniversary parties, Christmas parties or corporate events.

To arrange a tour, or for further information, please contact:

(519) 471-3473 x103
events@firerockgolf.com



BREAKFAST

Pricing is per person.

CONTINENTAL BREAKFAST BUFFET 12½

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants and a carved fruit mirror

EXECUTIVE BREAKFAST BUFFET 18½

Selection of chilled juices, coffee and tea, assortment of muffins, pastries, croissants, and a carved fruit mirror, scrambled eggs, bacon, country sausage and home fries

BREAKFAST BUFFET ENHANCEMENTS

Selection of cold cereals with milk	3/person
Individual yogurt	3/person
Assorted cookies.....	14/dozen
Assorted breakfast loaves (10 servings per selection)	15/loaf

BREAK TIME

Pricing is per person.

COFFEE & TEA STATION 3½

POPCORN BREAK 5

Fresh popped popcorn with assorted flavour toppings

CHOCOLATE BREAK 8

Assorted cookies, brownies, squares and a fresh fruit basket with coffee and tea

ICE CREAM BAR 9

Up to 3 flavours of your choosing, 5 candy toppings of your choosing, whipped cream, nuts, maraschino cherries, caramel and fudge toppings with coffee and tea





LUNCH

GRAB & GO LUNCH 13

Roast beef, turkey breast or ham sandwich, a bag of chips, apple, granola bar and a bottle of water

THAT'S A WRAP 15½

An assorted platter of wraps, choice of one soup, choice of one salad and an assortment of cookies, brownies and sweets

BUILD YOUR OWN SANDWICH BAR 18

Assorted rolls, breads & baguettes, shaved deli meats, sliced cheese, condiment tray with lettuce, tomatoes, red onions & sliced dill pickles, choice of one soup, choice of two salads and an assortment of cookies, brownies and sweets

LUNCH

SOUP CHOICES:

Chicken noodle, tomato basil, cream of mushroom, beef vegetable, broccoli cheddar, roasted red pepper, loaded potato, jalapeno cheddar, butternut squash, tequila-spiked fiesta chicken, Thai chicken, crab and sweet corn chowder

SALAD CHOICES:

Caesar, Greek, mixed greens, pasta, potato, coleslaw

LUNCH ENHANCEMENTS

Substitute chili instead of soup	2/person
Vegetable crudité platter	4/person
Assorted flat breads and dips	4/person
Carved fruit mirror.....	5/person
Cheese platter	7/person

BAR PACKAGES

Includes premium liquor, domestic and premium beer, domestic house wine and non-alcoholic alternatives. Pricing is per person.

TWO-HOUR HOST BAR 15

EACH ADDITIONAL HOUR 10





HORS D'OEUVRES BY THE DOZEN

PER DOZEN 24

- + Fresh bruschetta on garlic toast with feta cheese
- + Spinach and feta spanakopitas
- + Assorted mini quiches
- + Curried vegetable samosas with sweet chili sauce
- + Phyllo pastry filled with mushrooms and brie
- + Mini chicken quesadillas
- + Garlic-infused mushroom caps stuffed with bacon, chives, and cream cheese
- + Prosciutto-wrapped melon with herb cream cheese
- + Goat cheese, spinach and roasted red pepper canapes
- + Vegetable spring rolls
- + Pear and brie tarts in phyllo pastry

PER DOZEN 26

- + Crab cakes with homemade cocktail sauce
- + Chicken or beef satays
(tandoori, sweet and sour, teriyaki or sweet curry)
- + Smoked salmon canapes with herb cream cheese

PER DOZEN 28

- + Bacon-wrapped scallops
- + Coconut island shrimp 21/25
- + Shrimp cocktail 16/20 served with vodka cocktail sauce
- + Shrimp 16/20 and asparagus skewers

HORS D'OEUVRES DISPLAYS PER PERSON

Vegetable crudité platter	4
Assorted flat breads & dips	4
Carved fruit mirror	5
International cheese board	7

BUFFET

33/person (40 person minimum)

SELECT 2

- + Caesar salad with fresh croutons, bacon bits, parmesan cheese and homemade dressing
- + Mixed greens salad with tomatoes, cucumbers, onions and carrots
- + Greek salad with red onion, olives, tomatoes and feta cheese
- + Sundried tomato pasta salad with diced vegetables
- + Creamy dill redskin potato salad

SELECT 1

- + Oven-roasted potatoes with fresh herbs
- + Garlic mashed potatoes
- + Cheddar and chive mashed potatoes
- + Seasonal vegetable medley included

SELECT 1

- + Penne with red peppers and chorizo sausage in a tomato-basil sauce
- + Penne carbonara with bacon, onions and chives in an Alfredo sauce
- + Broccoli and cheddar bowtie pasta
- + Jambalaya with blackened chicken and sausage, served over rice with a creole marinara
- + Asian chicken with bean sprouts, water chestnuts, carrots, celery, onion and red peppers, finished with a teriyaki or sweet and sour glaze

SELECT 1

- + Smoked ham with a honey-Dijon glaze
- + Roast loin of pork seasoned with rosemary and served with homemade applesauce
- + Roast beef with herbed gravy and horseradish
- + Prime rib (add \$5/person)
- + 8 oz. New York striploins (add \$5/person)
- + 10 oz. New York striploins (add \$8/person)

SELECT 1

- + Assorted cheesecake bar
- + Assorted cookies, brownies and squares
- + Coffee station included





PLATED MEALS

Includes choice of Caesar or mixed greens salad, seasonal vegetables, choice of roasted, baked, mashed, garlic mashed or cheddar and chive mashed potatoes and assorted cheesecake bar with coffee and tea.

CHICKEN SUPREME 27

Roasted skin on chicken breast served with roasted red pepper or a white wine portabella cream sauce

SUNDRIED TOMATO CHICKEN 29

Boneless chicken breast stuffed with sundried tomato and herbed cream cheese wrapped with prosciutto

BACKYARD BBQ 29

BBQ baby back ribs, BBQ chicken, coleslaw, brown bean and assorted cookies, and an assortment of cookies, brownies and sweets

ROAST BEEF 32

Slow-roasted beef with herbed gravy and horseradish

NEW YORK STRIPS 36

8 oz. New York striploins

PRIME RIB 36

Slow roasted AAA prime rib with red wine jus (8 oz.)

TENDERLOIN 39

AAA tenderloin of Alberta beef with red wine jus (6 oz.)

General Information

EVENT BOOKING: A non-refundable deposit of \$250 and a signed agreement are required to hold the date. Final balance is due on or before the event date.

GUEST NUMBERS AND 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.

LINEN: Standard linen colours are ivory. Alternate linen colours are available at a surcharge.

PRICES: HST will be added to all pricing and a 5% service charge will be added to all food and beverage purchases.

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.

ROOM RENTAL: Full room \$500. Half room \$250. Room rental charges include: room set-up, tables, chairs, standard linens, china, silverware, glassware, staffing, podium and microphone, projector with screen.





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