



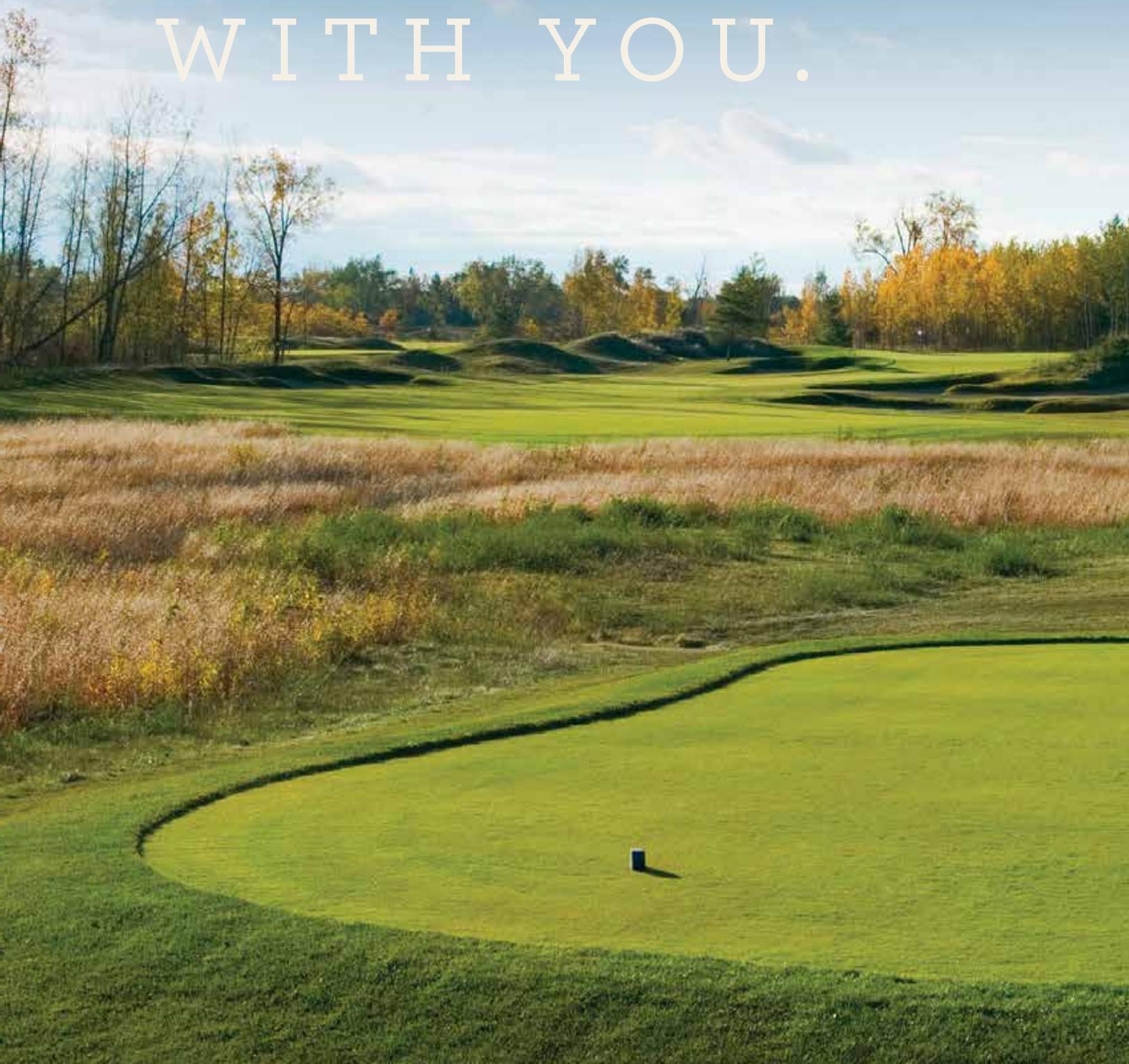
TOURNAMENTS & GOLF EVENTS

YOUR WORST DAY AT GOLF STILL BEATS YOUR BEST DAY AT WORK!

2019



MAY THE
COURSE BE
WITH YOU.



Thank you for your interest in FireRock Golf Club.

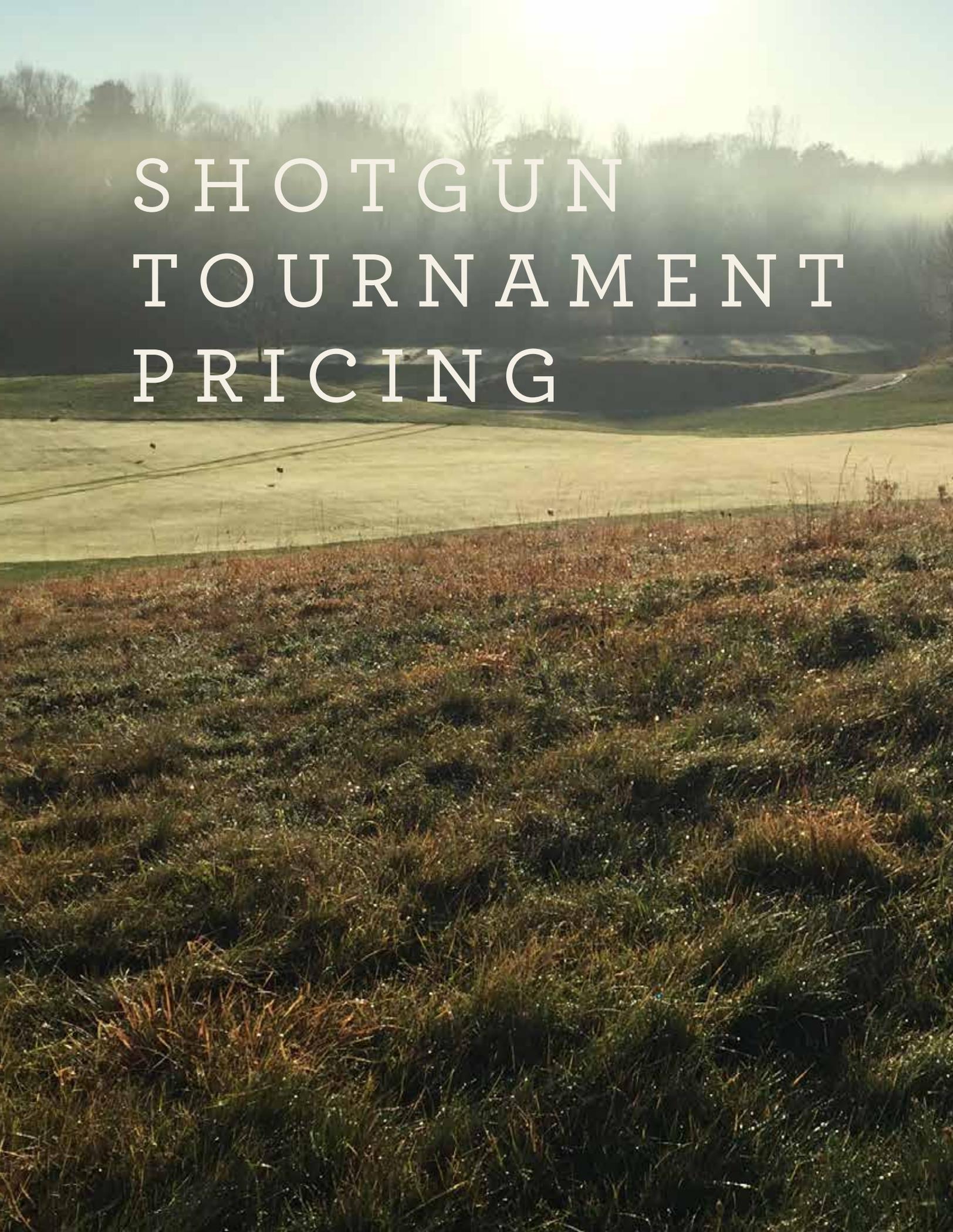
Through hosting successful golf events, FireRock Golf Club has partnered with individuals, corporations, charities, and non-profit foundations to deliver customized events that drive home their business, financial and marketing objectives.

Our philosophy is not to sell you a Tournament 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.

FireRock Golf Club combines the best of all worlds—exceptional service, delicious food and breathtaking scenery.

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

Amanda Cosentino
(519) 471-3473 x105
amanda@firerockgolf.com



SHOTGUN
TOURNAMENT
PRICING

SUNDAY - WEDNESDAY

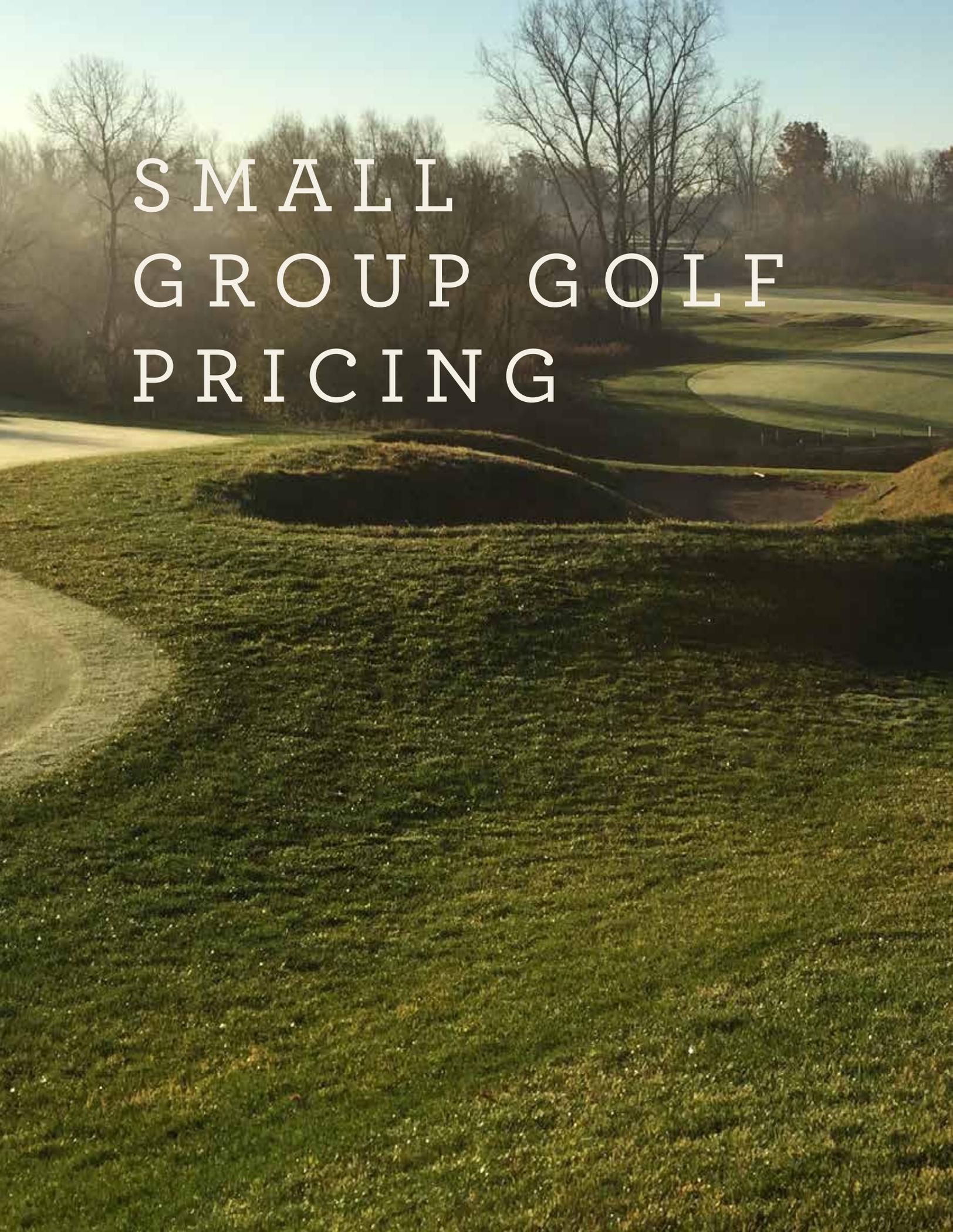
Price per golfer \$60

THURSDAY, FRIDAY & SATURDAY

Price per golfer \$65

SHOTGUN PRICING INCLUDES:

- + Gas power carts with GPS scoring
- + Custom scoring and score cards
- + Use of driving range prior to shotgun
- + Valet bag drop
- + Signage placement on course
- + Proximity markers for Long Drive, Closest to the Pin, and Hole in One contests
- + 20% discount on regular-priced merchandise in the Pro Shop for prize table
- + One round of golf for 4 with cart donated to your event (to be used at a later date)



SMALL
GROUP GOLF
PRICING

PER PLAYER PRICING

\$65

SMALL GROUP PRICING INCLUDES:

- + Power carts with GPS scoring
- + Custom scoring and score cards
- + Use of driving range prior to round
- + Proximity markers for Long Drive, Closest to the Pin, and Hole in One contests
- + Use of locker for the day
- + Players badge
- + Groups of 24 or more will receive one round of golf for 4 with cart donated to your event (to be used at a later date)

*Small Group Golf Pricing is applicable to tee time bookings only
Pricing is per player for groups of 12 or more.*



BREAKFAST

CONTINENTAL 12½ BREAKFAST BUFFET

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

EXECUTIVE 18½ BREAKFAST BUFFET

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

BREAKFAST BUFFET ENHANCEMENTS

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

COFFEE & TEA STATION

Tea, regular and decaf coffee..... 3½ / person

LUNCH

BBQ LUNCH ON THE TURN 11

BBQ hamburger or hot dog, a bag of chips, apple and a bottle of water

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 two salads and an assortment of cookies, brownies and sweets





LUNCH CONT'D

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

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
- + 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 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 striploin (*add \$5/person*)
- + 10 oz. New York striploin (*add \$8/person*)

SELECT 1

- + Assorted cheesecake bar
- + Assorted cookies, brownies and squares

PLATED MEALS

Includes choice of Caesar, Greek or mixed greens salad, seasonal vegetables, choice of roasted, baked, mashed, garlic mashed or cheddar and chive mashed potatoes and an 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 and baked brown beans.

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 au jus (10 oz.)

TENDERLOIN 39

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





General Information

SHOTGUN EVENTS: A non-refundable deposit of \$1,000 and a signed agreement are required to hold the date.

TEE TIME EVENTS: A non-refundable deposit of 25% of the tee time value 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 (golf and hospitality) no later than 7 days before the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater.

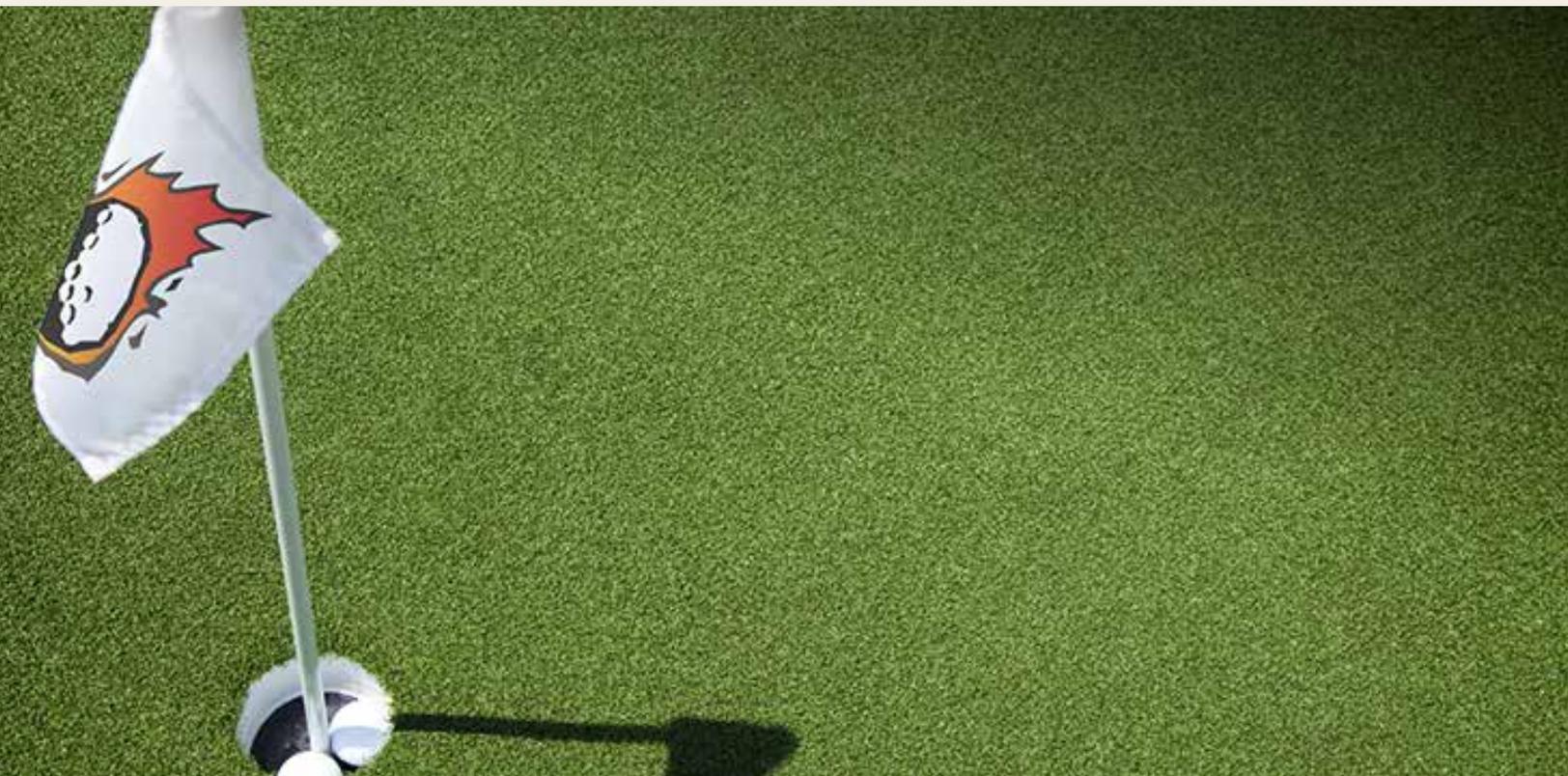
TABLE SETTINGS: Table settings are for eight people. If tables of 10 or more are required rental charges will be applied.

LINEN: Standard linen colours are ivory. Alternate linen colours are available at a surcharge. Special orders for linens and chair covers must be given thirty days prior to the event.

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.

OTHER: Tuesday shotguns must tee off by 10 a.m.



10345 Oxbow Drive, Komoka, ON N0L 1R0 | 519.471.3473 | firerockgolf.com