



WEDDINGS

HAPPILY EVER AFTER | 2019



THE PERFECT DAY.



Congratulations on your engagement and thank you for considering FireRock for your upcoming wedding celebration.

You only need to visit FireRock Golf Club once to know that you have found the perfect place for your fairy tale wedding. Whether it is an intimate gathering or a lavish gala ball, our courteous and professional staff will aim to exceed your expectations. Our main Ballroom has fantastic views with floor to ceiling windows, and a contemporary but warm and inviting feel. Our management team has the expertise and flexibility to assist you in creating the ideal menu for you and your guests.

Our stunning location provides the perfect setting for your ceremony, with the option of hosting just the reception or both the ceremony and reception at the Club. Set against the magnificent background of our 18 hole championship golf course, FireRock's clubhouse is stylishly furnished with facilities to cater groups of 40 to 270 people.

Here at FireRock Golf Club your every need will be taken care of. Our professional Events Coordinator will ensure that planning your special day is as easy and stress free as possible. With a range of original and individual wedding packages available we guarantee there is something to suit your needs.

Our courteous and attentive staff will ensure that nothing but the happiest of memories are taken away. We also have a list of preferred suppliers to help create a uniquely personal event.

If you would like to schedule a tour of our property and discuss the many possibilities that we can offer, please contact us at:

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



WEDDING
PACKAGE
No.1



\$110 pp

PRE DINNER RECEPTION

Up to a two hour host bar with premium liquor, regular and premium draught beer, domestic house wine, alcoholic & non-alcoholic signature drink.

A selection of Hors D'oeuvres (4 per person)

DINNER MENU

- + A selection of baked rolls with butter
- + Choice of salad
- + Roasted skin on chicken breast served with a roasted red pepper or white wine portobella sauce
- + Choice of Potato
- + Seasonal vegetable
- + Choice of dessert
- + Coffee & tea
- + House red and white wine during dinner

POST DINNER RECEPTION

Up to a five hour host bar with premium liquor, domestic beer, regular and premium draught, domestic house wine

LATE NIGHT TREATS

- + Chocolate fountain and fruit mirror
- + Coffee and tea
- + Complimentary cake cutting

Please Note:

Prices are subject to taxes, service charge & room rental

No substitutions for late night

No doubles or shots for host bar

Aged 12 and under deduct \$40

Aged 18 and under deduct \$25

Alcohol-free or cash bars deduct \$25

See Entree Upgrades page for additional selections.

WEDDING PACKAGE No. 2



\$95 pp

PRE DINNER RECEPTION

Up to a two hour host bar with premium liquor, regular and premium draught beer, domestic house wine, alcoholic & non-alcoholic signature drink

A selection of Hors D'oeuvres (4 per person)

DINNER MENU

- + A selection of baked rolls with butter
- + A soup course
- + Choice of salad
- + Roasted skin on chicken breast served with a roasted red pepper or white wine portobella sauce
- + Choice of Potato
- + Seasonal vegetable
- + Your choice of dessert from the menu
- + Coffee & tea
- + House red and white wine during dinner

POST DINNER RECEPTION

Up to a five hour host bar with premium liquor, domestic beer, regular and premium draught, domestic house wine

Please Note:

Prices are subject to taxes, gratuity and room rental

No doubles or shots for host bar

This package applies to Friday & Sunday weddings from June to September and all days in January, February, March, April, November & December

Aged 12 and under deduct \$40

Aged 18 and under deduct \$25

Alcohol-free weddings or cash bars deduct \$25

See Entree Upgrades page for additional selections.



HORS D'OEUVRES

INCLUDED IN PACKAGE PRICE

- + Fresh bruschetta on garlic toast with feta cheese
- + Spinach & feta spanikopitas
- + Assorted mini quiches
- + Crisp frites with chili aioli
- + Spinach, roasted red peppers & goat cheese pinwheels
- + Lobster atojitos with cream cheese & chives
- + Chicken antojitos
- + Phyllo pastry filled with mushrooms & brie
- + Garlic infused mushroom caps stuffed with bacon, chives & cream cheese
- + Goat cheese, spinach & roasted red pepper canapés
- + Vegetable spring rolls
- + Pear & brie tarts in phyllo pastry
- + Smoked salmon canapés with herb cream cheese
- + Shrimp ceviche in phyllo with cilantro & lime
- + Fresh caprese skewers with cherry tomatoes, basil & mozzarella cheese
- + Crab cakes with homemade cocktail sauce
- + Chicken or beef satays (tandori, sweet & sour, teriyaki or sweet curry)
- + Bacon wrapped scallops
- + Coconut island shrimp 21/25

Please choose four to five selections or have our chef decide for you.

FIRST COURSES

SALADS

- + Mixed greens with tomatoes, cucumbers, carrots & red onion with your choice of dressing
- + Caesar salad with parmesan cheese, smokey bacon & crouton tossed in our homemade dressing
- + Greek salad with tomatoes, cucumber, black olives & red onion with crumbled feta cheese
- + Baby spinach topped with rustic cut vegetables tossed in a balsamic vinagrette & finished with crumbled goat cheese
- + Caprese style salad with mixed greens, basil, tomato, bocconcini & our signature balsamic

SOUPS

- + Italian Wedding
- + Cream of Leek
- + Tomato Basil ♣
- + Tandoori Chicken infused with Coconut
- + Roasted Red Pepper ♣
- + Loaded Potato
- + Butternut Squash ♣
- + Asparagus & Parmesan
- + Lobster Bisque

♣ *Vegan & Gluten Free*

ANTIPASTO

Prosciutto, roma tomatoes, buffalo mozzarella, basil & kalamata olives drizzled with olive oil, salt and pepper

Course Substitution..... 6
Additional Course.....11





ENTREE UPGRADES

- + AAA tenderloin of Alberta beef with red wine au jus (8 oz)...10
- + AAA tenderloin of Alberta beef with red wine au jus (6 oz).....7
- + AAA tenderloin & chicken duo (4 oz. of each).....8
- + AAA black angus prime rib with red wine au jus (10 oz).....8
- + Filet of salmon served with a creamy lemon dill sauce7
- + Boneless chicken breast stuffed with sundried tomato & herbed cream cheese wrapped with prosciutto3
- + Boneless chicken breast stuffed with herbed goat cheese & spinach wrapped with prosciutto3

All main courses include seasonal vegetables: asparagus, green & yellow beans, carrots, or mixed vegetables and your choice of one of the following options: roasted potatoes, rice pilaf, mashed potatoes, garlic mashed potatoes, fingerling potatoes

Chicken Sauce Choices: Roasted Red Pepper, White Wine Mushroom or Marinara

VEGETARIAN ALTERNATIVES

- + Asian stir fry vegetables with a Teriyaki sauce served on a bed of basmati rice or rice noodles
- + Eggplant sliced & smothered with our tomato basil sauce & broiled with mozzarella & parmesan
- + Penne pasta in a tomato basil sauce & topped with fresh parmesan

CHILDREN'S MEALS

- + Chicken fingers and fries served with plum sauce and ketchup
- + Pepperoni or cheese pizza
- + Penne with butter or tomato sauce and parmesan

Veggies and dip will be served for the first course with children's meals.

DESSERT SELECTIONS

TIRAMISU

Rich tiramisu cream in a striped sponge base, dusted with cocoa powder & topped with a chocolate dipped lady finger.

CARAMEL BANANA TORTE

A moist banana cake topped with caramel chocolate mousse and decorated with banana chips & chocolate shavings.

DEATH BY CHOCOLATE

A barely there layer of dark chocolate cake, topped with a smooth, rich, not too sweet dark chocolate mousse. A chocolate lovers dream.

PECAN TURTLE CHEESECAKE

Baked and crowned with roasted pecans, caramel & chocolate drizzle.

STRAWBERRY CHEESECAKE

Light and creamy cheesecake finished with a layer of fresh strawberries.

ALMOND AMARETTO CHEESECAKE

Creamy cheesecake with real Amaretto finished with chocolate covered almonds.

RASPBERRY SWIRL

Marbled raspberry cheesecake finished with a raspberry swirl.

ASSORTED FRUITS & BERRIES

Assorted fruits and berries served with fresh whipped cream.

WHITE CHOCOLATE CLOUDS

A fluffy white chocolate mousse with a hint of raspberry in the centre.

CREME BRULEE

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





LATE NIGHT BUFFET SELECTIONS

per person

CHOCOLATE FOUNTAIN AND FRUIT MIRROR

- + An assortment of fruits, melons & berries beautifully arranged with a fountain of semi-sweet milk chocolate for dipping10

Minimum 50 people

LITTLE ITALY

- + An assortment of thin crust pizzas7

LATE NIGHT SLIDERS

- + Beef sliders served on soft kaiser buns with cheddar cheese, caramelized onions & herb mayo. Mini gourmet hot dogs can be added10

POUTINE BAR

- + Fresh cut fries served with shredded cheese, gravy & condiments8

MARBLE SLAB SUNDAE BAR

- + Up to 3 flavours of your choosing, 5 candy toppings of your choosing, whipped cream, sundae nuts & maraschino cherries, caramel & fudge toppings, napkins & spoons. Pricing is based on portion size7

EVENT BAR PRICING

Your host bar includes premium liquor, regular and premium draught beer, house wine and non-alcoholic alternatives.

Bar packages do not include wine or sparkling wine placed on the tables, shooters, or doubles.

WINE LIST

WHITE WINE BY THE GLASS (5 oz)

Peller Estates Chardonnay.....	0
Echeverria Sauvignon Blanc.....	1
Di Bertiolo Pinot Grigio	2

WHITE WINE BY THE BOTTLE (750 mL)

Peller Estates Chardonnay.....	0
Echeverria Sauvignon Blanc.....	5
Di Bertiolo Pinot Grigio	8

RED WINES BY THE GLASS (5 oz)

Peller Estates Family Select Cab-Merlot	0
Kingston Extates Shiraz	3
McManis Vinyards Cabernet Sauvignon	3

RED WINE BY THE BOTTLE (750 mL)

Peller Estates Family Select Cab-Merlot	0
Kingston Extates Shiraz	12
McManis Vinyards Cabernet Sauvignon	12

DRAUGHT BEER (14 OZ) *

Bud Light, Rolling Rock, Michelob Ultra, Shock Top, Alexander Kieth's, Mill Street Organic

LIQUOR (1 OZ) *

Crown Royal, Captain Morgan White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Smirnoff Vodka, Johnnie Walker Red, Baileys, Kahlua, Peach Schnapps

* Brands Subject To Change





GENERAL INFORMATION

EVENT BOOKING: A non-refundable deposit of \$2,000.00 and a signed agreement is required at the time of confirmation. Deposit Structure: 40% 60 days prior, 40% 30 days prior. Balance is due 7 days prior to the event. Decorating the Banquet Hall and/or Clubhouse is at the discretion of Management. All types of confetti, rice, rose petals or glitter is not permitted on Club property

GUEST NUMBERS & MENU: A guaranteed number of guests and confirmed room set-ups must be submitted to Management no later than 14 days before the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater. Additional guests added within 48 hours of the event will have a 25% surcharge added to the bill.

CEREMONY FEES: There is a \$1,200.00 on site ceremony fee which includes chairs, ceremony coordination, set-up and tear down.

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

ROOM RENTAL: Room rental charges includes room from 10am to 1am, set-up, tables, chairs, basic linens, china, silverware, glassware, staffing, podium & microphone, chef consultation and food tasting for 4 people (weddings only). Room rentals for a Saturday are \$1,500. All other days are \$750.

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

PRICES: Are subject to applicable provincial and federal taxes, and a 5% service charge on food and beverage items. Prices are subject to change.

MENU: FireRock can accommodate most dietary restrictions.

GOLF COURSE: Is off limits to banquet hall guests at all times.

SOCAN: (Society of Composers, Authors and Music Publishers of Canada) requires an additional licensing fee for all events using live or recorded music \$59.17 + GST (subject to change).

L.C.B.O.: FireRock Golf Club's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations.

BACKDROP RENTAL: \$50

TESTIMONIALS

SARAH & DAN: "A big thank-you for all the hard work you put in to make our wedding day so special. The venue, food, decorations, set-up and staff were amazing. It'll be a night we'll never forget. Many thanks and lots of love."

CHRISTINA & PAUL: "Thank-you so much for giving us the wedding of our dreams. It was the best day of our lives."

ROB & LIZ: "Thank-you so much for hosting our wedding. You made our wedding an unforgettable and fantastic experience. We'll definitely be recommending you to anyone who is getting married."

ANDREA & ERIK: "It was no easy feat to plan a wedding from a distance, but you really made it a low-stress endeavour! We really appreciate your attention to detail. Thank-you so much for everything."

LEANNE & STEVE: "Thank-you so much for all your hard work and effort in coordinating the most perfect wedding day for us! Our expectations were far exceeded!! It was truly a pleasure working with you."

DJ ALPHA PRODUCTIONS: "Our entire team love DJ'ing at FireRock. The staff are super friendly and helpful, the venue is gorgeous and we always overhear guests talking about how impressed they are by everything. When we meet with the couples prior to the wedding, they rave about how easy the process is to work with FireRock."

TWELFTH NIGHT EVENTS: "FireRock is our top choice when recommending a wedding venue to our clients! From the beautiful modern decor, to the inclusions of their wedding packages, and of course, their top notch team members, we always feel confident that our clients will be well taken care of when hosting their wedding at FireRock. As Wedding Planners, we find it a true pleasure to work with Melanie and her team, and we always look forward to our weddings. They truly value what Wedding Planners can bring to the table, which always makes the planning process more harmonious for everyone!"

NOVA MARKINA PHOTOGRAPHY: "As a wedding photographer, I have the distinct pleasure working with the best of the best in the industry, and FireRock is no exception. The esthetics of the establishment are top notch and the staff is amazing. FireRock employs one of the most pleasurable teams I have had the opportunity to collaborate with. The level of pride amongst the staff is quite apparent and their positive attitudes contagious. Furthermore, their abilities to execute a flawless celebration are second to none, and thus I am always excited to return"

SOMETHING BLUE FLORAL: "FireRock Golf Club is absolutely a first rate wedding venue in South Western Ontario. It is always a great pleasure to work with couples that chose FireRock. As a vendor the staff is always helpful and makes me feel right at home. As a patron the food is always delicious and keeps us coming back. The back drop that this venue provides is like no other-the stunning lobby to greet your guests, the clean lined clubhouse lends itself to a variety of event designs, not to mention the fantastic view! Their staff is sure to impress you guests with a quality event!"





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