



FireRock
Golf Club

2026
WEDDING
PACKAGE

CONGRATULATIONS ON YOUR ENGAGEMENT AND THANK YOU FOR CONSIDERING FIREROCK FOR YOUR WEDDING CELEBRATION!

A visit to FireRock Golf Club is all you need to find the perfect setting for your dream wedding.

Our stunning Ballroom boasts floor-to-ceiling views, combining modern design with a warm, inviting atmosphere. Our expert team will work closely with you to create a personalized menu that delights both you and your guests.

Surrounded by the beauty of our 18-hole championship golf course, FireRock offers an unforgettable location for your ceremony and reception. The clubhouse, stylishly appointed, accommodates groups of 80 to 250 guests.

At FireRock, we handle every detail. Our dedicated Events Coordinator will ensure your planning is smooth and stress-free, while our attentive staff will help create lasting memories of your special day.

To schedule a tour and explore all we offer, please contact us at:

**AUDREY ZURBRIGG
FOOD & BEVERAGE MANAGER**
AUDREY@FIREROCKGOLF.COM





PRE DINNER RECEPTION

Up to a two-hour host bar with premium liquor, draught beer, domestic house wine, and alcoholic & non-alcoholic signature drinks passed. A selection of passed Hors D'oeuvres (4 per person, up to 5 different options)

DINNER MENU

Baked rolls with butter
Choice of salad
Roasted skin on chicken supreme served with a roasted red pepper, white wine portobello mushroom sauce or sun-dried tomato cream sauce
Choice of Potato
Choice of vegetable
Choice of dessert
Coffee & tea
House red and white wine during dinner (Peller Family Select Pinot Grigio and Cab-Merlot)

POST DINNER RECEPTION

Up to a five hour host bar with premium liquor, draught beer, domestic house wine.
Complimentary cake cutting for late night

Please Note:

Prices are subject to taxes, service charge & room rental
No doubles or shots for host bar
Aged 12 and under \$84 pp
Vendors & <19 \$126 pp
No deductions for non-alcoholic weddings

STARTING AT \$175pp

See Entree Upgrades page for additional selections.

HORS D'OEUVRES

INCLUDED IN PACKAGE PRICE

PASSED HORS D'OEUVRES PER DOZEN

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

STATIONARY HORS D'OEUVRES PER PERSON

- Vegetable Platter 5
- Fruit Platter 6
- Assorted flat breads & dips 6
- Shrimp cocktail 14
- Charcuterie board 17
- Sushi Platter 17





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

Caprese Insalata - roma tomatoes, buffalo mozzarella over baby arugula with balsamic and olive oil

Roasted beet salad - fresh baby spinach topped with roasted beets, toasted pumpkin seeds, red onion and goat's cheese, dressed with a blueberry balsamic vinaigrette.

California salad with mixed greens, fresh fruit, candied pecans with crumbled goat cheese, dressed with a raspberry vinaigrette

ADD SOUP COURSE 9PP

- Roasted Red Pepper
- Loaded Potato
- Sweet Potato Bisque
- Butternut Squash
- Asparagus & Parmesan
- Truffle & Wild Mushroom

All soups can be vegan & gluten free

ADD ANTIPASTO COURSE 14 PP

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

ADD PASTA COURSE 12 PP

- Sweet Basil Marinara with Penne noodles and Parmesan Cheese
- Cheese Cannelloni
- Beef or Vegetarian Lasagna
- Garlic and Mushroom Alfredo Penne

ENTREE UPGRADES

Tenderloin of beef with port wine demi glaze (6oz or 8 oz) 15 or 20 **

Prime rib with port wine demi glaze with Yorkshire (10 oz) 20 **

Filet of salmon served with a lemon and herb hollandaise 15 **

Boneless chicken breast stuffed with sundried tomato, provolone & spinach wrapped with prosciutto 6

All main courses include seasonal vegetables and your choice of potato:

Oven roasted potatoes with garlic and herbs

Creamy Mashed potatoes

Garlic mashed potatoes

Cheddar and chive mashed potato

Dauphinoise potato

Piped Truffle & parm duchess potatoes

Chicken Sauce Choices:

Roasted Red Pepper

White Wine Portobello Mushroom

Sun-dried tomato cream sauce *

* Final price will be determined ninety days prior to wedding date.

LATE NIGHT BUFFET

PER PERSON

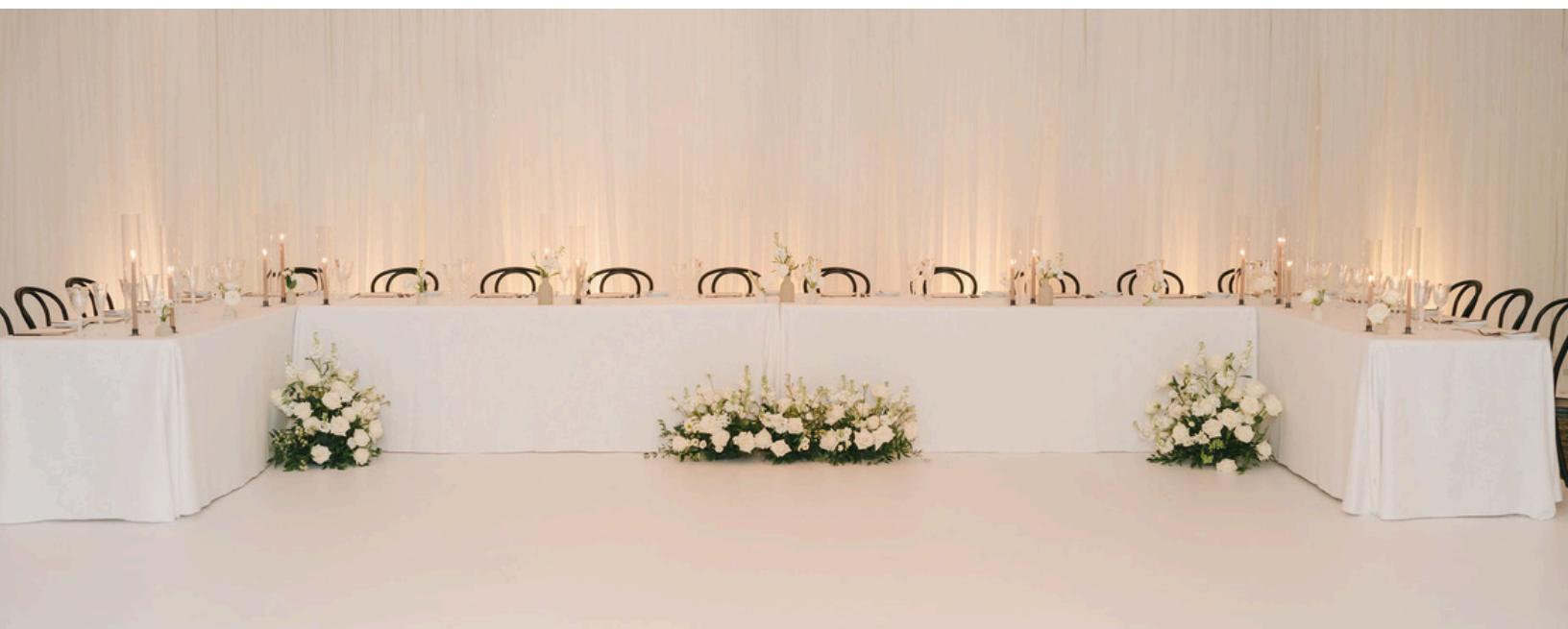
LITTLE ITALY 15

An assortment of thin-crust pizzas

FRY BAR 15

Fresh-cut fries served poutine style or with Nacho toppings, peppers, onions, jalapeno, green onion, sour cream and nacho cheese sauce





INCLUDED IN BAR

WHITE WINE

Peller Family Select Pinot Grigio

RED WINE

Peller Family Select Cabernet-Merlot

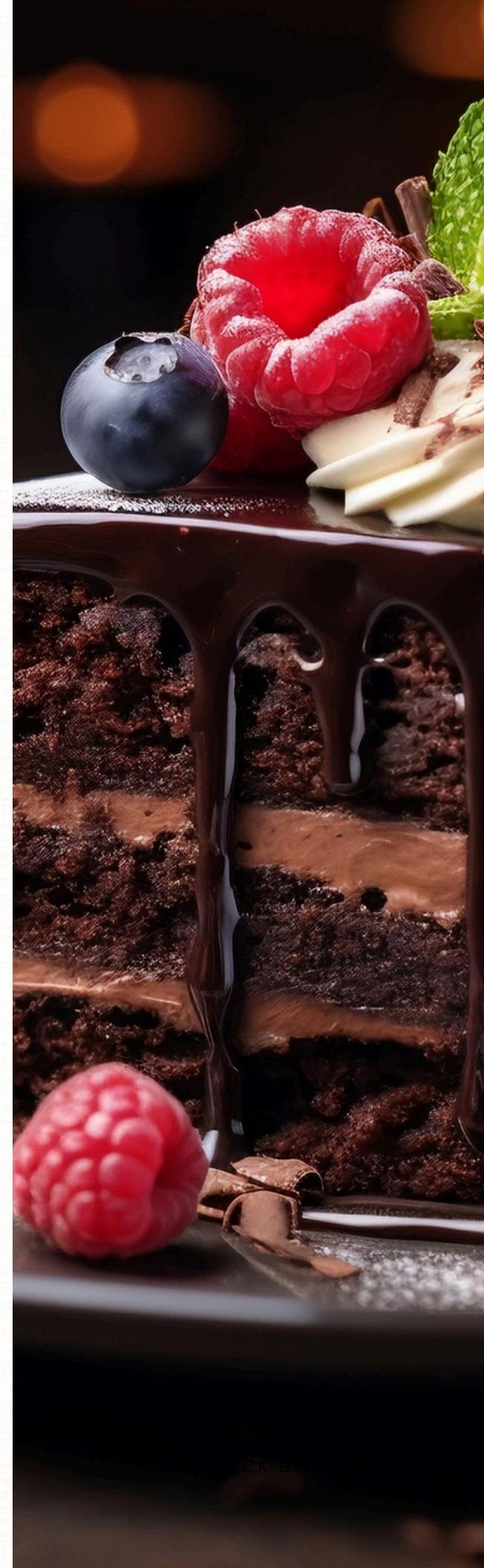
DRAUGHT BEER (14 OZ) *

Bud Light, Michelob Ultra, Triple Bogey Lager, Triple Bogey Amber, Rolling Rock, Alexander Keith's

LIQUOR (1 OZ) *

Crown Royal, Captain Morgan White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Smirnoff Vodka, Baileys

*** Brands Subject To Change**



DESSERT

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 dolce 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

EVENT BOOKING: A non-refundable deposit of \$3,000.00 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.

GUEST NUMBERS & 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. Additional guests added within 48 hours of the event will have a 25% surcharge added to the bill.

CEREMONY FEES: There is a \$1,500.00 on site ceremony fee which includes chairs, ceremony coordination, set-up and tear down, golfer traffic control.

TABLE SETTINGS: Table settings are for six to ten people. If tables of 11 or more are required rental charges will be applied.

ROOM RENTAL: Room rental charges includes room from 7 am to 1 am, set-up and tear down, tables, chairs, basic linens, china, silverware, glassware, staffing, podium & microphone, TV, projector and screen, lobby, back patio, and food tasting for 2 people. Room rental is \$3,000.

LINEN: Over fifty different napkin and linen colours included. Alternate linen colours are available at a surcharge. Special order linens and chair covers must be given fourteen days prior to the event.

PRICES: Are subject to applicable provincial and federal taxes, and a 15% 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 except for the bridal party to take pictures on the course.

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.

PORTABLE BAR: \$250 Set-up fee plus \$100 hourly charge will apply. Two hour minimum.

BACKDROP RENTAL: White sheer backdrop with white uplighting \$800.



K
ASHLEY KELTERBO
KIM KNOX
LINDA KNOX
RICK KNOX
ROB KNOX

L
ANIELA LOPRE
MARY LOPRE
PETER LOPRE

M
EMMA MACMILLAN
KYLE MANDERETTE
MIKE MANDERETTE
JACOB MARTIN
KELLY MARTIN
CHRIS MCDougall
LINDA MCDougall
THOMAS MCLELLAN
ASHLEY MCLEAN
KRATTON MCLEAN
GEOFFREY MCGRAN
JAKE MORGAN
BEN MORRISH
CLARE MORRISH
JOHN MOYLAN
MARINA MURPHY
ROB MURPHY

N
DYLAN NASH
SAM NASH
RACHEL NEUFERT

P-R
COLE PEASEN
AL RATCLIFFE
ELAINE RATCLIFFE
ISABEL RATCLIFFE
KEATON RATCLIFFE
LANDON RATCLIFFE
LIVIANA RATCLIFFE
JUSTIN REAY
KAYLE REAY
MATT REAY
KATHLEEN ROBERTS
ROBBIE ROBERTS
TYLE ROBINSON

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ALEX SANDERS
YVONNE STEWART

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CALEY TEICHROE
CHELSEA TEICHROE

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COLE VAN MEERBERGEN
GUIDO VAN MEERBERGEN
JESSICA VAN MEERBERGEN
PAT VAN MEERBERGEN
MICHAEL VAN MEERBERGEN
DANIEL VAN MEERBERGEN
MICHAEL VERHEY
ELIZA YOUNG
JASMIN VOJIN
WENDY VOJIN

Z
MARJORIE ZAYITZ
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2026



FireRock

Golf Club

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PHOTOGRAPHY: CLOUD NINE PHOTOGRAPHY, @CLOUD9PHOTO

WEDDING PLANNER: PERFECTLY DESIGNED EVENTS, @PERFECTLYDESIGNEDEVENTS

FLORIST & DECORATOR: FLOWERS FROM THE RIDGE, @FLOWERSFROMTHERIDGE

CAKE: GRANDMA'S OVEN, @GRANDMASOVENBAKERY

RENTALS: A&B RENTALS, SOMETHING BORROWED RENTALS, @ABEVENTRENTAL, @SOMETHING_BORROWED_EDR

VINYL: KM IMAGING @KMIMAGING