

2024

*Tournament Package*

*Mount Nemo Golf Club*



## *Make your event come to life!*

It gives me great pleasure to present to you our 2024 Mount Nemo Golf Club Event Package! Our event package is completely customizable to all your wants and needs.

“Savouring the Moment” at Mount Nemo Golf Club can offer you any numerous menus to maximize your dining experience. Whether your event is grand or intimate; we can bring your personal style and tastes to the table. With “Savouring the Moment” planning your reception, your food will be delicious, the service will be excellent and your guests will be wowed!

Mount Nemo Golf Club comfortably sits 140 guests in our banquet facility with wrap-around patio, natural surroundings and personalized service which will make your event a memorable occasion. Located in Burlington, north of Dundas Street on Walkers Line at the base of Mount Nemo. Our well-manicured grounds provide a gorgeous backdrop for your pictures and floor-to-ceiling bright, beautiful windows, and a dance floor.

Select from one of our menus or provide us with your personal tastes so that we may customize and create an unforgettable experience for you. Whether you are planning a simple breakfast or lunch occasion to a stylish cocktail reception or a formal dinner, we will ensure a momentous event with your individual style and budget in mind. Our motto is “Your Memories, Your Way”.

We look forward to hosting you and your guests at Mount Nemo Golf Club!

*Shelley Kindos*

Food & Beverage Manager

Mount Nemo Golf Club

(Savouring the Moment Catering)

savouringthemoment@gmail.com

905-335-2955 ext:34



# Breakfast



## MENU SELECTIONS



*Lite & Lovely*

MEET AND GREET

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Assorted danishes, muffins and breakfast breads  
Coffee & tea

#GUESTS	PER PERSON
30-50	\$14
51-99	\$12
100+	\$10

*It's a Wrap*

FAST AND FRESH

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Breakfast wraps  
Home fried potatoes  
Fresh fruit  
Coffee and tea

#GUESTS	PER PERSON
40-60	\$20
61-90	\$19
over 90	\$18

*Mountain Breakfast*

COMPLETE BREAKFAST

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Assorted breakfast breads and fresh fruit  
Scrambled eggs, bacon, framers sausage, home fried potatoes with onions and peppers  
Coffee/tea

#GUESTS	PER PERSON
40-60	\$30
61-90	\$28
over 90	\$25

**Enhance your breakfast buffet (per person):**

- French toast or pancakes \$4
- Assortment of yogurt \$3
- Eggs Benedict \$6
- Fresh fruit \$5
- Assorted juices & water \$4

NOTE: Minimum guest counts are listed for each package. All prices do not include applicable tax and 18% service fee. All prices and fees are subject to change. Inclusive in pricing is use of wireless microphone, choice of setup with black and/or white linens, exclusive use of banquet hall, large screen television for presentations, podium and sound system.

# Lunch

## MENU SELECTIONS



### *The Best Ball*

KEEP IT SIMPLE

*Offered on buffet:*

- Hamburger
- Veggie burgers
- Hot dog
- Sausage

*Deli sandwich on request  
with all the fixings  
with a choice of pop or water with  
potato chips or fruit*

#GUESTS	PER PERSON
30-50	\$17
51-99	\$16
100+	\$15

### *The Ace*

BEFORE OR AFTER GOLF

*Offered on buffet:*

- Hamburger
- Sausage
- Veggie burger
- Grilled chicken breast
- 2 seasonal salads  
with all fixings
- Choice of pop or water

#GUESTS	PER PERSON
40-60	\$28
61-99	\$26
100+	\$24

### *The Mulligan*

ON THE GO

*Want to keep things moving?  
Boxed lunch option includes a  
fresh sandwich or wrap,  
water, juice or pop,  
fruit & cookie.  
Available before round or on the turn.*

#GUESTS	PER PERSON
30-50	\$18
51-99	\$17
100+	\$16

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# Dinner Buffets

## MENU SELECTIONS



### The "Gimme"

CLASSIC CHOICES FOR EVERYONE

**Choose 2 proteins:**

- Roast chicken breast
- Slow roasted pork loin roast
- Chicken cacciatore
- Roast beef brisket
- BBQ Pork back ribs
- Panko crusted filet of fish w/ red pepper aioli

#GUESTS	PER PERSON
40-60	\$46
61-90	\$44
Over 90	\$42

### The Pin Seeker

CARVING STATION

**Choose 2 proteins (max 1 beef):**

- Prime Rib
- Slow roasted beef strip loin
- Oven roasted ham
- Lemon dill salmon side
- Chicken with Pinot Grigio cream sauce
- Roasted turkey breast

#GUESTS	PER PERSON
40-60	\$70
61-90	\$65
Over 90	\$62

### the 19th Hole

THE FINISH

- Slow roasted beef (carved)
- Yorkshire puddings
- Au jus
- Roasted chicken

#GUESTS	PER PERSON
40-60	\$44
61-90	\$42
Over 90	\$40

*Each of our signature dinner buffets include the following:*

*Warm bread with butter*

*Penne marinara with roasted vegetables*

*Chef's choice 3 signature salads*

*Choose 1: Scalloped, roasted, mashed, baked potatoes, chef's choice rice*

*Seasonal vegetables*

*Dessert display*

*Coffee/Tea*

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# Additions, Upgrades & Enhancements

## Hors D'Oeuvres

### Cold

- Olive tapenade bruschetta \$30/doz
- Antipasto skewers \$30/doz
- Steak bruschetta \$42/doz
- Caprese skewers \$30/doz
- Cocktail shrimp with spicy mango \$42/doz
- Shrimp Ceviche \$42/doz
- Cucumber canapes with humus, tomato & olive \$30/doz

### Hot

- Meatballs \$30/doz
- Shrimp & chorizo \$42/doz
- Vegetarian Spring rolls \$30/doz
- Jerk chicken satays with lime crema \$42/doz
- Kimchi and pork pot stickers \$36/doz
- Beef satays \$42/doz
- Spanakopita \$42/doz
- Panko shrimp \$42/doz
- Mini "Mac" sliders \$42/doz
- One bite quiche Lorraine \$30
- Vegetable samosas \$42

Minimum 3 doz of any item order.

## Food Displays

### Assorted cheese display

- Selection of imported and domestic cheeses garnished with grapes and an assortment of crackers*
- Small - Serves 20 \$90
  - Medium - Serves 40 \$170
  - Large - Serves 60 \$240

### Bruschetta Platter

- Traditional bruschetta mix with chopped tomato, garlic, red onion served with garlic toasts*
- Small - Serves 20 \$70
  - Medium - Serves 40. \$130
  - Large - Serves 60 \$180

### Crudities with Traditional Dips

- Fresh cut vegetables served with ranch, humus and blue cheese*
- Small - Serves 20 \$55
  - Medium - Serves 40 \$100
  - Large - Serves 60 \$135

### Charcuterie Platter

- Selection of cured meats, pickles, bread & crackers*
- Small - Serves 20 \$100
  - Medium - Serves 40 \$140
  - Large - Serves 60 \$270

## Seafood

### SHRIMP COCKTAIL

- Served with cocktail sauce and spicy mango sauce*
- 50pc \$115
  - 100pc \$230

### OYSTER BAR

dozen/market price

Price per

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