

Tournament Menu

2025

PACKAGE INFORMATION




Savouring The Moment
CATERING

Make your event come to life

It gives me great pleasure to present to you our 2025 Mount Nemo Golf Club Tournament, Package! Our tournament 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 has 140 seat 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)
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Morning

EVENTS

RISE & SHINE

- An assortment of breakfast breads and pastries accompanied by various spreads and butter
- Fresh whole fruit
- Breakfast bars
- A variety of juices and water
- Freshly brewed coffee along with a selection of teas

\$16/pp

THE MOUNTAIN BREAKFAST

- An assortment of breakfast breads and pastries accompanied by various spreads and butter
- Fresh grade A scrambled eggs
- Smokey bacon
- Farmers sausage
- Home fried potatoes
- A vibrant fresh fruit display
- A variety of juices and water
- Freshly brewed coffee along with a selection of teas

\$30/pp

IT'S A WRAP

- Fresh fruit
- Warm breakfast wraps (scrambled eggs, bacon, sausage, ham, cheese & potato in a flour tortilla)
- A variety of juices and water
- Freshly brewed coffee along with a selection of teas

\$18/pp

BREAKFAST ON THE GO

- Fresh whole fruit
- Warm breakfast sandwich on English muffin (egg, off the bone ham & cheese)
- A variety of juices and water
- Freshly brewed coffee along with a selection of teas

\$18/pp

BUFFET ENHANCEMENTS

Omelette station **\$8/pp**

Yogurt with berries. **\$3/pp**

Eggs Benedict **\$6/pp**

NOTE: Minimum guest count is 60 guests.. All prices do not include applicable tax and 18% service fee.

All prices and fees are subject to change. Space available for 4 hours inclusive of set-up and breakdown of the event. Groups under minimum guest count: \$12 /pp surcharge. Inclusive in pricing is use of wireless microphone, choice of setup with black and white linens, exclusive use of banquet hall, large screen television for presentations, podium and sound system.

Lunch

EVENTS



THE BEST BALL

- Choose one - Hamburger, hot dog, sausage, veggie burger
- Bottled water and soft drinks
- Potato chips
- Whole fruit
 - Deli sandwich upon request

\$17/pp

THE ALBATROSE

- 2 Chef's choice salads
- Grilled antipasto vegetable platter
- Penne pomodoro with vegetables
- Slow roasted beef sandwich with pan jus and Swiss cheese and caramelized onions
- Porchetta sandwich with Italian salsa verde and fresh slaw
- Caprese grilled chicken breast sandwich fresh mozzarella, tomato and basil pesto
- Dessert display
- Fresh fruit display
- Freshly brewed coffee and selection of teas

\$45/pp

THE MULLIGAN

- Fresh rolls and butter
- 3 Chef's choice salads
- Grilled vegetable antipasto platter
- Chef's choice starch
- Warm seasonal vegetables
- Penne pomodoro with fresh basil
- Dessert display
- Fresh fruit with cheese
- Fresh coffee and selection of teas

Choose 2 options:

- Slow roasted beef with demi glaze & yorkies
- Bourbon glazed ham
- BBQ pork back ribs
- Panko breaded fish with red pepper aioli
- Chicken cacciatore
- Roasted pork loin with dijon cream sauce

\$50/pp

THE CADDIE

- A selection of deli sandwiches and wraps as a boxed lunch
- Bottled water and soft drinks
- Potato chips
- Whole fruit
- Cookies

\$18/pp

BUFFET ENHANCEMENTS

- Add pork back ribs to hot buffet **\$7/pp**
- Add soup **\$4/pp**

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Dinner

EVENTS

OUR DINNER BUFFETS INCLUDE:

3 Chef's choice salads

Fresh warm rolls with butter

Warm seasonal vegetables

Penne pomodoro

Grilled antipasto vegetables

Dessert display

Coffee and a selection of teas

Choose one:

Potato: scalloped, herb roasted, mashed,
double stuffed, garlic parmesan.

Rice: pilaf, Greek style, saffron tomato

THE PIN SEEKER

Choose 2 options:

- Slow roasted NY striplion with peppercorn demi
- Roast chicken supreme with white wine cream sauce
- Salmon with lemon tarragon cream sauce
- Herb goat cheese stuffed pork loin with white wine dijon jus
- Baked lemon butter cod
- Creole gumbo with shrimp, chicken and sausage

\$65/pp

THE 19TH HOLE

Choose two (max 1 beef):

- Slow roasted beef with au jus with yorkies
- Smoked beef brisket with BBQ pan jus
- Lemon herb garlic butter roasted chicken
- Slow roasted pork loin with dijon cream
- Bourbon glazed bone-in ham
- Baked lemon buerre blanc fish picatta

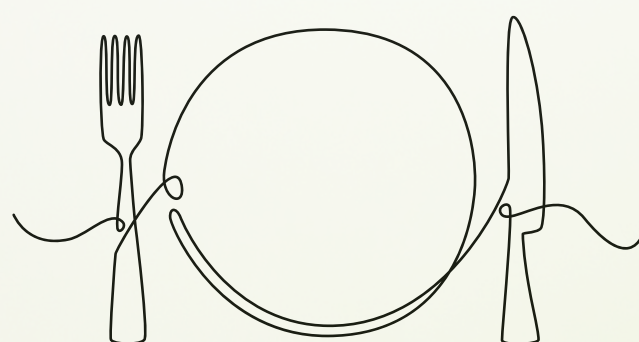
\$52/pp

THE "GIMME"

Choose two:

- Roast pork loin with wine and herb gravy
- Chicken cacciatore
- BBQ pork back ribs
- French onion gourmet meatloaf
- Panko crusted filet of fish with red pepper aioli

\$45/pp



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Additions and Upgrades

OR MAKE IT A COCKTAIL EVENT

HOT OFFERINGS

Price per doz:

- Pork Gyoza with Chile sesame / \$24
- Korean BBQ meatballs / \$20
- Cajun shrimp and sausage skewers / \$42
- Smoked beef brisket slider with horseradish aioli / \$48
- Pork souvlaki skewers with tzatziki / \$36
- Honey garlic butter grilled shrimp & pineapple / \$46
- Bam Bam chicken satays / \$42
- Mini beef wellington / \$46
- Olive cheese bread / \$20
- Crab Rangoon / \$42
- Chicken & vegetable gyoza / \$20
- Spanakopita / \$20
- Thai chicken spring rolls / \$20
- Vegetable samosas with tamarind / \$20
- Phyllo brie and cranberry / \$46
- Porchetta slides with provolone cheese and caramelized onions / \$36

BAR PACKAGES

Options and pricing per person:

4 hour standard bar / \$38

4 hour premium bar / \$45

Extra hour of standard bar time / \$9

Extra hour of premium bar / \$11

Sparkling wine toast / \$48

COLD SELECTIONS

Priced per dozen:

- Caprese skewers / \$30
- Bloody caesar devilled eggs / \$20
- Shrimp ceviche / \$42
- Whipped feta crostini with walnuts and salted honey / \$30
- Antipasto skewers / \$30
- Roast beef horseradish spirals / \$30
- Pear & brie salad skewers / \$30
- Shrimp cocktail with mango sambal / \$42
- Roasted cherry tomato bruschetta / \$30
- Shrimp crostini with cream cheese pepper jelly / \$42
- Goat cheese tomato bruschetta / \$30

CHILDREN SELECTIONS

Choose one option:

- Breaded chicken tenders and fries
- Penne pasta with tomato sauce or butter
- Beef burger sliders with fries
- Grilled chicken breast with potatoes and vegetables

\$30/pp

(includes dessert)

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Food Displays and stations

SERVED BUFFET STYLE

CRUDITIES DISPLAY

Fresh cut vegetables served with ranch, humus and blue cheese dip

Small - serves 40 / \$90

Large - serves 60 / \$115

ASSORTED CHEESE PLATTER

Selection of imported and domestic cheese garnished with grapes and assorted crackers

Small - serves 40 / \$160

Large - serves 60 / \$225

CHARCUTERIE

Selection of cured meats, pickles, grilled vegetables, dips, spreads, olives and crostini

Small - serves 40 / \$180

Large - serves 60 / \$260

add a selection of cheese to charcuterie:

for 40 guests / \$120

for 60 guests / \$165

MASHED POTATO MARTINI BAR

Creamy mashed potatoes with a selection of toppings; bacon, cheese, sour cream, scallions, jalapeños, crispy onions, olives

Minimum 40 guests - \$15/pp

Add crispy chicken, ground beef or porchetta
- \$3/pp

SHRIMP COCKTAIL STATION

Served with cocktail and spicy mango sauce

50pc - \$130

100pc - \$250

OYSTER BAR

Selection of fresh oyster with traditional sauces and toppings

Market pricing/per dozen

SLIDER BAR

Station of a variety of sliders of beef burgers, buffalo chicken and porchetta

Minimum 60 guests - \$14/pp

PIZZA STATION

A variety of 14" pizzas with a variety of toppings

Minimum 6 pizzas - \$20/pizza

PIEROGI STATION

Potato & cheese pierogi, sour cream, bacon and caramelized onions

Small - serves 40 / \$120

Large - serves 60 / \$165

POUTINE STATION

Crispy fries, cheese curds with rich brown gravy

Minimum 40 guests - \$10/pp

Add crispy chicken or porchetta - \$3/pp

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Terms & Conditions

WHAT YOU NEED TO KNOW

Tentative Bookings will be held for a period of 5 working days, after which time if we received no response, the space will be automatically released.

Deposit Deposit is made to the proshop. You will be charged if there are outstanding charges from the bar, room rental and/or cleaning charges.

Room Charges When you secure a tournament with the golf course for a minimum of 60 dining guests, room rental fees will not apply. Groups smaller than 60 guests will be subject to additional room or per person fees.

Payment Terms The event must be paid in full at the day of the event. Payment can be made by cash, credit card or certified cheque.

Confirmation The guaranteed number of guests is required two weeks prior to your event. The guaranteed number is not subject to reduction. On the day of the event, a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct. All seating chart arrangements must be confirmed one week prior to your event.

Taxes 13% HST applies to all food, beverages, labour, service charge, and room rental

Service Charge All food, beverages, service and rental are subject a 18% service charge on total price and HST is required to be charged to service per Federal Law.

Building Evacuation Mount Nemo Golf Club's policy is last call at 12:00am for a 12:30am bar closing, and the building must be entirely vacated by 1:00am. Fee of \$300/hour for each additional hour guests remain in the building.

Health Regulations Food and Beverage must not be brought onto the property of Mount Nemo Golf Club with the exception of a celebratory cake from an established business that is municipally inspected. Furthermore, no food prepared by Mount Nemo Golf Club is permitted to leave the premise. This is standard practice in the Hotel & Food Industry.

Alcoholic Beverages All alcoholic beverages are to be supplied by Mount Nemo Golf Club; all alcoholic beverages will be confiscated by any employee of Mount Nemo Golf Club or Savouring the Moment Catering Company per the Liquor License Act of Ontario and the Alcohol and Gaming Commission of Ontario.

Host Bar We are regulated by the Liquor Control Act of Ontario as well as the Alcohol & Gaming Commission of Ontario therefore a host bar does not mean unlimited or “all you can drink” bar. All Mount Nemo Golf Club staff are smart served and reserve the right to halt service to any guest(s) before the point of intoxication. We also reserve the right to close any bar for any reason we feel that can put our liquor licence under threat or any provincial or federal laws are not being observed.

Menu Selection Final menu selections, beverage arrangements and time lines are required one week prior to your event. If you have guests with special dietary requirements, please inform us at this time and may be subject to additional charges for special ordering.

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WHAT YOU NEED TO KNOW

Menu Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of product. For bookings beyond 1 year, menus are samples only and new menus will be confirmed closer to your event date.

Liability Mount Nemo Golf Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of violations of Mount Nemo Golf Club policy or Provincial and Federal Law. Should Mount Nemo Golf Club discontinue services to any or your guests, you will remain liable for all amounts owed to Mount Nemo Golf Club. Mount Nemo Golf Club assumes no responsibility for any loss or damaged goods, property, and/or equipment brought in to the facility by the organizer or guests.

Toasting In classic tradition of toasting by “Clinking” of the glasses may lead to broken stemware and dinnerware. All broken stemware and dinnerware that is broken while “Clinking” with any object will be applied to your damage deposit

Personal Effects & Equipment must be removed from the function room at the end of the scheduled day, unless otherwise arranged. Mount Nemo Golf Club prides itself on caring for its guests and their belongings. However, we cannot accept responsibility for damage or loss of items left at Mount Nemo Golf Club before, during or after the event.

Decorating Mount Nemo Golf Club is responsible for room setup, preparation and cleanup. Decorations provided by the host are the responsibility of the event organizer. Decorating may take place at 8am the morning of your event, unless otherwise arranged. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceiling. Any use of confetti on tables etc. is not permitted. The use of candles is prohibited due to fire regulations. Outside decorations provided by the host clean up is the responsibility of the host. Any clean up of decorations, confetti or any other items requiring clean up by Mount Nemo Golf Club will be subject to a \$100/hr clean up charge.

Music: SOCAN & RESOUND (Society of Composers, Authors and Music Publishers of Canada) and ReSound requires that the users of music obtain a SOCAN and ReSound licence to perform, or authorize others to perform copyright music in public. The required licence fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. These fees are included in your packages but all a la carte pricing will be subject to these fees.

Photography Photographs can be taken in and around the clubhouse. It is recommended one month prior to the event to select your locations with your photographer. No high heels shoes may be worn on any golf greens at any time, and all guest must be aware of and give way to the golfers at all times.

Supervision all guests: All guests are the responsibility of the host if there are any damages and violations of the rules & regulations of the club the host will be held liable. In addition, children are not allowed to roam the golf club or facility and must be under parent supervision at all times. The facility is open to the public and is a operating golf club; the health and safety of your children is a priority however it is the responsibility of your guests to supervise them at all times.