

# Tournament Menu

## 2026

PACKAGE INFORMATION



# MAKE YOUR EVENT COME TO LIFE

It gives me great pleasure to present to you our 2026 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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905-335-2955

  
Savouring The Moment  
CATERING



# MORNING

## EVENTS

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### The Early “Birdie”

**\$18/pp**

- 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

### Par-Tee Breakfast

**\$30/pp**

- 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

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### The Hole-in-one Wrap

**\$22/pp**

- 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

### The Fairway Flavour

**\$18/pp**

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

### Buffet enhancements

- Omelette station **\$8/pp**
- Yogurt cups. **\$3/pp**
- Eggs Benedict **\$8/pp**
- Egg & cheese bites **\$3/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

\$18/PP

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

## The “Executive” Lunch \$49/pp

- Fresh rolls and butter
- 3 Chef’s choice salads
- Chef’s choice starch
- Warm seasonal vegetables
- Penne pomodoro with fresh basil
- Dessert display
- Fresh coffee and selection of teas

### Choose 2 options:

- Slow roasted beef with demi glaze & yorkies
- BBQ pork back ribs
- Panko breaded fish with red pepper aioli
- Bone-in BBQ Chicken
- Roasted pork tenderloin with dijon cream sauce
- Chicken caccatori
- Sausage with sauteed peppers & onions

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## Buffet enhancements

- Add grilled chicken breast on a bun \$4/pp
- Add choice of two salads \$6/pp
- Add soup \$4/pp

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## The Tee-ziki Grill

\$40/pp

- Warm pita bread
- Mixed green salad with a selection of dressings
- Greek salad
- Pasta salad
- Chicken & pork souvlaki
- Falafel
- Greek style potatoes
- Rice pilaf
- Selection of toppings: tzatziki, chopped tomato, cucumber, red onions, feta cheese
- Dessert display
- Freshly brewed coffee and selection of teas

## The Caddie

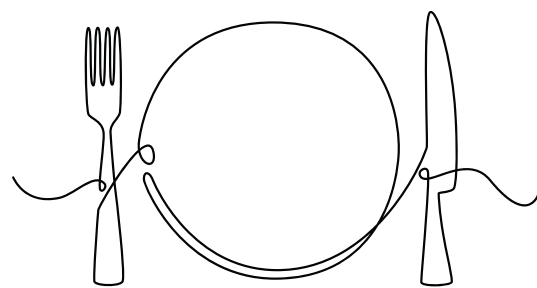
\$19/pp

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

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# DINNER



## EVENTS

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### OUR DINNER BUFFETS INCLUDE:

- 3 Chef's choice salads
- Fresh warm rolls with butter
- Warm seasonal vegetables
- Penne pomodoro
- Fresh fruit display
- Dessert display
- Coffee and a selection of teas

#### Choose one:

**Potato:** scalloped, herb roasted, mashed, baked, garlic parmesan.

**Rice:** pilaf, Greek style, saffron, tomato



### The Fairway Feast: \$55/pp

#### 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
- Chicken caccatori
- BBQ Pork Ribs
- Baked herb lemon butter fish

### The Albatross: \$65/pp

#### Choose 2 options (max 1 beef):

- Slow roasted NY striplion with red wine demi
- Slow roasted ribeye roast with au jus & yorkies
- Chicken supreme with white wine cream sauce
- Salmon with lemon tarragon cream sauce
- Slow roasted pork tenderloin with dijon cream
- Seared cod with lemon herbed butter
- Creole gumbo with shrimp, chicken and sausage

### INTERNATIONAL BUFFET OPTIONS:

### Big Fat Greek Buffet: \$53/pp

- Warm pita bread
- Greek salad
- Mediterranean orzo salad
- Chicken and pork souvlaki with tzatziki
- Baked pastitsio or tomato penne
- Greek style rice
- Lemon potato wedges
- Seasonal vegetables
- Baklava
- Coffee & tea

### The Italian Bella Tavola: \$52/pp

- Garlic bread
- Caesar salad
- Green salad in lemon vinaigrette
- Chicken parmesan
- Penne rosa
- Garlic parmesan potatoes OR Tuscan roasted potatoes
- Seasonal vegetables
- Tiramisu
- Coffee & tea

### La Table du France: \$54/pp

- Fresh bread
- Crisp greens & bacon salad a la Lorraine
- Fresh greens with shallot vinaigrette
- Chicken white wine cream sauce with mushrooms & fresh thyme
- Butter onion baked rice
- Scalloped potatoes au gratin
- Seasonal vegetables
- Assorted bite sized desserts
- Coffee & tea

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# ADDITIONS AND UPGRADES

OR MAKE IT A COCKTAIL EVENT

## Hot offerings

**Price per doz:**

**3 doz per item ordered**

- Pork Gyoza / \$24
- Classic meatballs marinara/ \$20
- Cajun shrimp and sausage skewers / \$42
- Bacon cheese burger sliders/ \$48
- Teriaki glazed chicken satay/ \$36
- Honey garlic butter grilled shrimp & pineapple / \$46
- Mini beef wellington / \$46
- Chicken & vegetable gyoza / \$20
- Spanakopita / \$20
- Thai chicken spring rolls / \$20
- Vegetable samosas with tamarind / \$20
- Phyllo brie and cranberry / \$46
- Pulled pork sliders with chipotle aioli / \$36

## Cold selections

**Priced per dozen:**

**3 doz per item ordered**

- Caprese skewers / \$30
- Dirty martini devilled eggs / \$20
- Shrimp ceviche / \$42
- Whipped feta crostini with walnuts and salted honey / \$30
- Antipasto skewers / \$30
- Steak bruschetta / \$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

## 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 bottle

## 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 pulled pork** - \$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 or beverage prepared by Mount Nemo Golf Club is permitted to leave the premise.** This is standard practice in the Hotel & Food Industry. Food can only be served from the buffet for a maximum of 1.5 hours for food safety and quality reasons. Some items may be removed before 1.5 hours if deemed necessary by Mount Nemo Golf Club management staff.

**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. If you, or your guests/attendees are found with personal alcoholic beverages may also be asked to leave the premises and golf course without compensation and possible legal action will be taken. **There is a zero tolerance on this policy.**

**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.



# TERMS & CONDITIONS

## 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.