



2018 Tournament Rates

Golf & Ride (HST included)

18 holes Monday: \$51 (tee times or 1pm shotgun start)

18 holes Saturday/Sunday: \$57 (tee times 11am or later)

18 holes Saturday/Sunday: \$62 (1pm shotgun start)

Food & Beverage (Prices below are subject to 13% HST and 15% gratuity)

Lunch at the Gazebo BBQ

- **Eagle:** Italian Sausage, Burger or Hot Dog; Bag of Chips; Beer (Tallboy) or Cooler: **\$11.25**
- **Birdie:** Italian Sausage, Burger or Hot Dog; Beer (Tallboy) or Cooler: **\$9.75**
- **Par:** Italian Sausage, Burger or Hot Dog; Bag of Chips; Non-Alcoholic Drink: **\$8.25**
- **Bogey:** Italian Sausage, Burger or Hot Dog; Non-Alcoholic Drink: **\$6.75**

*Ice Cold Beer/Cooler: Coors Light, Triple Bogey or Moosehead (Tallboys) or Palm Bay Cooler

*Cold Non-Alcoholic Drinks: Coke, Diet Coke, Sprite, Iced Tea, Powerade or Bottled Water

Plated Dinners *All include a dessert station (a selection of house-made squares) and coffee/tea station.

- **Chicken and Ribs** Fresh rolls, Garden salad, Roast chicken breast brushed with a tangy BBQ sauce and 1/3 rack of hickory smoked ribs, Baked potato with sour cream, and Baby carrots. **\$27**
- **Chicken Parmesan** Fresh rolls, Garden salad, Hand breaded chicken breast topped with mozzarella cheese and house-made tomato sauce, served with penne. **\$24**
- **Roast Chicken Breast** Fresh rolls, Garden salad, Chicken breast with a house-made Madeira sauce, Garlic herb roasted potatoes, and Roasted root vegetables. **\$25**

Salad Upgrades

- Mixed greens, apple, walnuts, dried cranberries, and feta with maple vinaigrette. **\$1.50/person**
- Baby spinach, fresh strawberries, blueberries, pecans, and feta with balsamic vinaigrette. **\$1.50/person**

Buffet Dinners *All include a dessert station (selection of house-made squares) and coffee/tea station.

- **Prime Rib** Fresh rolls, Garden salad, Seasonal pasta salad, Carved herb rubbed AAA Angus prime rib with au jus, Garlic herb roasted potatoes, and Corn on the cob. **\$30**
- **Matt's BBQ'd Steak** Fresh rolls, Garden salad, NY strip steak grilled to your liking by Chef Matt, Baked potato with sour cream, and Corn on the cob.
8oz NY Strip \$25 10oz NY Strip \$27
- **Italian** Fresh rolls, Caesar salad, Penne pasta with Italian sausage in a house-made tomato basil sauce, and Fusilli with baby spinach and mushrooms tossed in a house-made cream sauce. **\$19**
- **Pulled Pork Sandwich** Slow-cooked pork shoulder served with smoky BBQ sauce on a fresh brioche bun, Coleslaw, and Potato salad. **\$16**

For more information, please contact Jeremy at 905.562.4041 or Jeremy@sawmillgolf.com.