

SJG



Special Event Menu

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Weddings
Reunions
Retirement Parties
Baby Showers
Staff Parties

Fundraisers
Networking Events
Seminars
Golf Tournaments
Corporate Meetings

Celebrations
Special Dinners
Banquet Dinners
Family Reunions
Birthdays

BREAKFAST

Continental Buffet

\$16/per person

Cheese + Charcuterie Board

Assorted Muffin Loaves + Croissants

Fresh-cut Fruit, Yogurt and Granola

Chilled Orange Juice and Coffee + Tea

Hot Breakfast Buffet

\$22/per person **minimum 25 people*

Scrambled Eggs with Cheddar + Green Onion

Breakfast Sausages and Bacon

Crispy Home Fries

Freshly Baked Croissants with Honey Butter

Assorted Pastries + Muffins

Fresh-cut Fruit, Yogurt

Chilled Orange Juice and Coffee + Tea

Plated Breakfast

\$19/per person

**Scrambled eggs, crispy home fries, breakfast sausage + bacon,
freshly baked croissant with honey butter, fresh cut fruit**

**includes self-serve station of chilled orange juice and coffee + tea*

Custom menus and a la carte items also available - discuss with your coordinator.

All prices are subject to 15% HST. and 18% service charge.

BREAKS + REFRESHMENTS

Breaks

CLASSIC

assorted muffins, coffee + tea *\$7/person*

RESTORE

assorted muffins, fresh-cut fruit salad, coffee + tea *\$9/person*

INDULGE

house chips + dip, fresh-cut fruit salad, cookies, coffee + tea *\$10/person*

REVIVE

assorted dessert squares and cookies, coffee + tea *\$8/person*

NOURISH

crisp veggie board with chef inspired dip, house chips + dip,
chocolate chip cookies, coffee + tea *\$12/person*

CRAVE

assorted local cheese, cured meats, grainy mustard + jam,
pickled things, crackers, coffee + tea *\$14/person*

Refreshments

COFFEE + TEA STATION

unlimited for 4 hours *\$3/person*

NON-ALCOHOLIC REFRESHMENTS

Ice cold Pepsi products + Bubbly *\$3.5/each* - charged on consumption

UNLIMITED BEVERAGE BAR

coffee + tea, Pepsi products, Perrier and Bubbly
unlimited for 4 hours - *\$5/person*

SANDWICH BUFFET

\$32 per person

Includes coffee/tea and selection of house-made sweets.

Add an additional salad +4

salads

Choose one (2) salads for your group

FARMER'S MARKET SALAD

mixed greens, seasonal vegetables, lemon-dijon vinaigrette

KALE CAESAR

shredded kale, Grana Padano, bacon, fried chickpeas,
house garlic + anchovy dressing (gf)

GATE SALAD

mixed greens, roasted beets, house "boursin cheese",
walnuts, house blueberry vinaigrette

ROASTED FINGERLING SALAD

fresh herbs, capers, aged cheddar, green onion, grainy mustard aioli

SUNDRIED TOMATO PASTA SALAD

roasted seasonal vegetables, fresh herbs, sundried tomatoes,
feta + parmesan cheese, red wine vinaigrette

soup

choose one (1) for your group

BEER + CHEDDAR | TRUFFLE MUSHROOM

TOMATO BASIL | CORN CHOWDER | CHICKEN + VEG

SWEET POTATO + LIME | CARROT + GINGER

sandwiches

Choose three (3) for your group

HOUSE-SMOKED BRISKET

swiss cheese, yellow mustard + dill pickle

CLASSIC HAM + SWISS

honey mustard, brioche bun

SMOKED CHICKEN + BRIE

maple bacon, smoked tomato jam, brioche bun

CRISPY CHICKEN CAESAR WRAP

bacon, Grana Padano, romaine

BBQ CHICKEN WRAP

Kansas City BBQ sauce, pickles,
red onion, shredded cheddar

ITALIAN

cold cuts, mozzarella, red onion,
dijonnaise, fresh baguette

GRILLED VEGETABLE WRAP

grilled seasonal vegetables, goat cheese + house
vinaigrette, flour tortilla

TRUFFLED EGG SALAD

on white bread

Minimum 20 people required for sandwich buffet. Custom menus also available - discuss with your coordinator.

All prices are subject to 15% HST and 18% service charge.

\$32 PER PERSON *(menu only available until 4pm)*

includes choice of coffee, tea or non-alcoholic beverage
and a mini sweet board for dessert

**pre-order required for groups 30 or more*

to start choice of:

CAESAR SALAD

crisp romaine, Grana Padano, bacon, fried chickpeas, house Caesar dressing

DAILY SOUP chef inspired

main dish choice of:

GATE BURGER

bacon, house "boursin" cheese, smoked tomato jam,
lettuce, tomato + pickle, house-cut fries

**veggie burger also available*

CRISPY CHICKEN SANDWICH

house brined + fried chicken, Swiss cheese, chipotle aioli
lettuce, tomato + pickles, ciabatta bun, house-cut fries

FUNDY FISH TACOS

rice flour-battered haddock, avocado crema, coleslaw,
smoked tomato jam, pickled onion, flour tortillas

**also available blackened or grilled*

CHICKEN CARBONARA

house-smoked chicken, fettuccini, mushrooms, bacon,
rich cream, Grana Padano, parsley

FISH + CHIPS

two piece battered haddock, remoulade, slaw + house-cut fries

BOXED LUNCH

\$14 per person - includes bottled water, chips, cookies + whole fruit

Choose two (2) sandwiches plus a vegetarian option for your group.

Final selections due 7 days prior to event. Lunches can be delivered and pre-set on each golf cart.

sandwiches

HOUSE-SMOKED BRISKET

swiss cheese, yellow mustard + dill pickle

CLASSIC HAM + SWISS

honey mustard, brioche bun

SMOKED CHICKEN + BRIE

maple bacon, smoked tomato jam, brioche bun

CRISPY CHICKEN CAESAR WRAP

bacon, Grana Padano, romaine

BBQ CHICKEN WRAP

Kansas City BBQ sauce, pickles, red onion, shredded cheddar

ITALIAN

cold cuts, mozzarella, red onion, dijonnaise, fresh baguette

GRILLED VEGETABLE WRAP

grilled seasonal vegetables, goat cheese + house vinaigrette, flour tortilla

TRUFFLED EGG SALAD

on white bread

TURKEY DINNER

four course plated menu

\$42 per person

FOR THE TABLE

bread + SJG honey butter

BUTTERNUT SQUASH SOUP

ROASTED SQUASH + BEET SALAD

artisanal greens, dried cranberries, feta, maple shallot vinaigrette

SLOW-ROASTED TURKEY DINNER

buttery whipped garlic potatoes + gravy

maple + herb roasted root vegetables

sausage, apple + sage stuffing

cranberry sauce

DESSERT

Option for an assorted dessert buffet or a plated option below:

Harvest Crumble | Maple Bourbon Butter Tart | Chocolate Fudge Brownie

make it a buffet +6

HOUSE-BAKED BREAD + HONEY BUTTER

ROASTED SQUASH + BEET SALAD

SLOW-ROASTED TURKEY + HERB-CRUSTED PORK LOIN

APPLE, SAUSAGE + SAGE STUFFING

BUTTERY WHIPPED GARLIC POTATOES

MAPLE + HERB ROASTED ROOT VEGETABLES

TURKEY GRAVY + CRANBERRY SAUCE

CHOICE OF ASSORTED MINI SWEETS OR HARVEST CRUMBLE

COFFEE/TEA

PLATED DINNER

Includes fresh-baked bread + honey butter on each table

Select one starter and one dessert for your group. Select a maximum of two (2) main plus a vegetarian option.

Select only one starch for all main dishes. A list of main selections are due at least 7 days prior to event.

starter

SOUP DU JOUR discuss soup options with your coordinator +7

HOUSE SALAD chef inspired seasonal vegetables, lemon dijon vinaigrette +8

CAESAR SALAD bacon, Padano, crispy chickpeas, house garlic + anchovy dressing +9

WEDGE SALAD cherry tomato, pickled onion, bacon, blue cheese, tarragon buttermilk ranch +10

GATE SALAD roasted beets, toasted walnuts, house "boursin" cheese, blueberry vinaigrette +9

STRAWBERRY SALAD fresh strawberries, red onion, cherry tomato, cucumber, feta, balsamic dressing +10

main dish

*served with choice of tumeric rice pilaf, parmesan roasted fingerlings
roasted garlic mash (select one for group, excludes risottos) and seasonal vegetables*

RED WINE BRAISED BEEF demi-glace +29

SEARED SALMON lemon + dill beurre blanc +29

MISO ROASTED SALMON ginger sesame soy reduction + green onion +29

HERB CRUSTED PORK CHOP roasted mushroom + sherry cream sauce +30

BACON-WRAPPED PORK TENDERLOIN maple apple + cranberry chutney +27

CHICKEN SUPREME choice of mustard demi veloute or lemon + caper pan sauce +29

CRISPY CHICKEN house brined + fried chicken cutlet, herbed pan gravy +27

CHICKEN SALTIMBOCCA prosciutto wrapped chicken breast cutlet, sage, white wine butter sauce +28

SEAFOOD RISOTTO lemon + leek risotto, shrimp + scallops, shiitake mushrooms, red peppers, spinach +32

TUMERIC ROASTED CAULIFLOWER STEAK lentils, carrot ginger + coconut puree, chimichurri (vegan/GF) +24

MUSHROOM RISOTTO truffle oil, Grana Padano (V) +26

dessert

**ASSORTED MINI SWEET BUFFET | HARVEST CRUMBLE | MAPLE BOURBON BUTTER TART
WARM BROWNIE | CHEF INSPIRED CRÈME BRÛLÉE +11**

Plated Dinner Menu available for groups of 35 people or more.

All prices are subject to 15% HST. and 18% service charge.

BUFFET DINNER

\$49 per person

Includes coffee/tea and selection of house-made sweets.

salads

Choose one (1) for your group

FARMER'S MARKET SALAD

mixed greens, seasonal vegetables, lemon-dijon vinaigrette

KALE CAESAR

shredded kale, Grana Padano, bacon, fried chickpeas,
house garlic + anchovy dressing (gf)

GATE SALAD

mixed greens, roasted beets, house "boursin cheese",
walnuts, house blueberry vinaigrette

ROASTED FINGERLING SALAD

fresh herbs, capers, aged cheddar, green onion, grainy mustard aioli

STREET CORN SALAD MACARONI SALAD

roasted corn + red peppers, red onion, black beans, tomato,
feta cheese, fresh herbs, chipotle dressing

SUNDRIED TOMATO PASTA SALAD

roasted seasonal vegetables, fresh herbs, sundried tomatoes,
feta + parmesan cheese, red wine vinaigrette

ROASTED CHICKEN SUPREME

choice of mustard demi veloute or lemon + caper pan sauce

CRISPY CHICKEN

house brined + fried chicken cutlets, pan gravy

ROTISSERIE-STYLE WHOLE CHICKEN

house-brined + smoked, chalet sauce

hot sides

Choose two (2) for your group

SOUP OF THE DAY

ROASTED GARLIC MASHED POTATO

HERB ROASTED FINGERLINGS

SEASONAL VEGETABLES

MEXICAN STREET CORN ON THE COB

SEASONED RICE PILAF

AGED CHEDDAR MAC N CHEESE

CRISPY ROASTED CAULIFLOWER + BROCCOLI

LEMON-SPIKED GRILLED ASPARAGUS

HONEY GLAZED CARROTS

main dish

Choose two (2) for your group

RED WINE BRAISED BEEF

demi-glace

GARLIC + HERB CRUSTED PORK LOIN

maple roasted cranberry + apple chutney

BAKED HADDOCK

lemon + dill cream sauce, fried capers (gf)

HORS D'OEUVRES

Appetizers can be passed or plated/served buffet style. We recommended the following as guideline:

4-5 pieces per person outside of meal hours | 8-10 pieces per person during meal hours

cold

Priced per dozen. Minimum order of 3 dozen per item.

CAPRESE + SALAMI SKEWER cherry tomato, bocconcini, salami, basil, balsamic glaze (gf) 26

STEAK CROSTINI caramelized onion, horseradish aioli, crumbled bleu 38

ROASTED TOMATO BRUSCHETTA lemon + roasted garlic whipped feta, crostini (v) 28

WATERMELON + FETA SKEWER fresh mint, balsamic reduction (v/gf) 24

SCRATCH HUMMUS mini naan, pickled onion, Kalamata olive, fried chickpea (v) 24

TORCHED BRIE CROSTINI tomato jam + salted walnuts 28

SHRIMP TOSTADA fried tortilla chip, avocado, shredded, radish, feta, cilantro 38

SMOKED SALMON CROSTINI lemon + dill cream cheese, pickled onion 28

warm

TUNA TARTARE crispy wonton chip, soy + honey reduction 38

FLATBREAD chef inspired (v) 68

JUMBO SHRIMP COCKTAIL house cocktail sauce, lemon 36

FISH CAKES dill + caper remoulade 38

SHRIMP SALAD fresh dill + cucumber rounds (gf) 34

BACON-WRAPPED SCALLOPS (gf) 36

OYSTERS locally sourced, on the half shell (gf) 40

COCONUT SHRIMP turmeric + dill aioli 28

BEEF TARTARE aioli + shaved parm on crostini 36

ARANCINI kimchi puree + roasted garlic aioli 36

BISON KOFTA middle eastern spices, house tzatziki 26

VEGETABLE SPRING ROLLS sweet + sour sauce (v) 24

CHICKEN SLOUVAKI house tzatziki, shredded, feta, mini naan 32

BANG BANG SHRIMP house breaded + fried, sweet chili lime sauce 36

BABY BACK RIBS house-smoked, individually glazed in KC BBQ sauce 36

COCKTAIL MEATBALLS BBQ or demi-glace cream sauce 26

MOZZA BITES hand-breaded, spicy arrabbiata sauce (v) 28

FISH + CHIP crispy haddock + house-fried potato chip, remoulade 36

MUSHROOMS ON TOAST truffle mushroom ragu + goat cheese (v) 26

BEEF SLIDERS aged cheddar, smoked tomato jam + pickle 40

TRUFFLE MAC + CHEESE BITES with tarragon buttermilk ranch (v) 36

SPINACH + ARTICHOKE DIP on toasted mini naan (v) 26

(gf): gluten free

(v): vegetarian

S R E T E A L P

CHEESE + CHARCUTERIE

assorted fine cheeses, cured meats, grainy mustard, pickled things, crackers - *just cheese or charcuterie is cool too**

small \$125 | large \$225

VEGGIE BOARD

crisp vegetables with house tzatziki + Stilton dip

small \$85 | large \$125

SMOKED SALMON BOARD

dill + garlic cream cheese, capers, pickled red onion, grilled lemon, crackers + crostini

small \$175 | large \$250

SEASONAL FRUIT

sliced fresh fruits + berries with yogurt dip

small \$75 | large \$115

ASSORTED TEA SANDWICHES

chef's inspiration \$7/sandwich, cut in quarters

DUO DIPS

house fried + seasoned kettle chips, caramelized onion and garlic dill pickle dip

\$55

CAST IRON SPINACH + ARTICHOKE DIP

served with mini naan + toasted flatbread

\$115

THINGS ON TOAST BOARD

chef inspired, served on crostinis - price per dozen

\$24

DESSERT BOARD

assorted mini sweets

\$60 per 40pieces

POLICIES & CONTRACT

To ensure a successful event, the following policies have been established, Remittance of the first deposit assumes your acceptance of the following policies. St. James' Gate at West Hills Golf will be referred to as WHG for the purpose of this contract.

**BY SIGNING THIS DOCUMENT, YOU ARE AGREEING TO ALLOW WEST HILLS GOLF TO
FINALIZE PAYMENT FOR ANY OUTSTANDING SERVICES WITH THE CREDIT CARD NUMBER PROVIDED.**

A 10% LATE FEE MAY BE APPLIED TO OUTSTANDING BILLS THAT EXCEED FOURTEEN (14) DAYS.

ACCEPTED ON THIS _____ DAY OF _____ C.C. #: _____
DATE OF EVENT: _____ EXP DATE: _____
PHONE NUMBER: _____ SECURITY CODE: _____
EMAIL: _____ NAME ON CARD: _____
FULL NAME (PRINTED): _____ COMPANY NAME (IF APPLICABLE): _____
SIGNATURE: _____

AN EVENT PROPOSAL: A proposal will be provided prior to the event, outlining all details and anticipated charges of the event. This proposal will be made a part of the contract. The proposal order must be finalized and signed by the event host no less than seven (7) days prior to the event date.

DEPOSIT: A non-refundable deposit of \$500 is required to secure the room. Space is not contractually obliged until a signed contract and non-refundable deposit are received by WHG. Deposit payments may be made by credit card, debit, cheque or cash. All monies deposited will be credited to the final bill. All deposits are non-refundable.

EVENT CHARGES AND PAYMENTS: A second deposit equal to fifty percent (50%) of the event proposal is due thirty (30) days prior to the event. Final payment amount is due within 7 days post event. Payments can be made by credit card, debit, cheque or cash. A credit card number must be provided for any incidentals or last minute additions as requested by the host. The remaining balance will be charged to credit card on file, unless otherwise noted.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests (within 15% of initial contracted number) is required seven (7) days prior to the event. In the event that no guarantee is received, the original contracted number will be charged, or the actual number of guests served, whichever is greater. The guaranteed number is not subject to reduction within seven (7) days of the event.

CANCELLATIONS: In the event of a cancellation, all deposits are non-refundable. An administration fee for consulting services rendered may be charged at the discretion of the event coordinator, should the event be cancelled within fourteen (14) days of the scheduled event.

SERVICE CHARGES AND TAX: All food and beverage is subject to an 18% service charge & 15% harmonized sales tax (hst). A SoCan music fee (determined based on the number of attendees) may also apply (approximately \$60).

FOOD AND BEVERAGE: All food and beverage must be purchased through WHG. For the safety of our guests and due to provincial and safety standards, no food or beverage shall be brought onto the WHG premises as well as no food or beverage shall be removed from the premises.

TICKET SALES: Should the host wish to sell tickets for their event, details must be discussed and approved by WHG prior to any ticket sales or commencement of marketing.

SMOKING: Smoking is not permitted within 15 feet from any of the main entrances. Please use designated areas.

ALCOHOL SERVING: WHG reserves the right to inspect and monitor all functions, as well as discontinue service to some or all of the guests in the event of violation of WHG policies or the New Brunswick liquor control act. No liquor will be served to minors, under the age of nineteen (19) years old or those who appear to be intoxicated. Please note that it is unlawful to remove unused product from the licensed area of WHG, as we are responsible for all beverage sales and services in accordance with the regulations of the New Brunswick liquor control act. If any liquor is found on the premises that is not licensed (purchased by WHG), it will be confiscated. Those who violate any of the WHG policies (listed here or otherwise) or the New Brunswick liquor control act will be asked to leave the premises.

ROOM SETUP AND DECORATIONS: Setup and tear down time must be taken into account when reserving the room. Any and all room setup plans, decorations and displays must be approved prior to the event. This includes any interior and exterior signage and banners, room decorations and exterior decorations not normally present on the premises. The use of nails, staples, and tacks on the function walls is not permitted. The use of confetti or rice is not permitted. Smoke machines are not permitted. All candles must be contained or enclosed in glass. Personal belongings must be removed from WHG property at the end of each event unless alternative pickup arrangements have been established prior to the event. Any violation of these regulations may result in a service fee of one hundred dollars (\$100), added to the final bill.

THIRD PARTY VENDORS: The use of third-party vendors must be approved by WHG. A list of approved vendors hired by the event host must be provided to the event manager prior to the event. Contact info may be requested as well.

PROPERTY DAMAGES AND LOSSES: The contract signer will be responsible for the cost of any damages, theft or destruction to WHG and its premises by attendees and other persons at the event, included third party vendors hired by the event host. WHG will not be held responsible for items lost, stolen, damaged or left on the premises by the event guests.