



SJG RESTAURANT
BAR & EVENTS

COCKTAIL RECEPTION

menus available for private event room only.

All food and beverage charges are subject to an 18% Service Charge and 15% HST.
Menus and pricing are subject to change at any time.

hors d'oeuvres

Appetizers can be passed around the room, or plated (some restrictions may apply for plated).
We recommended: 4-6 pieces per person outside of meal hours | 7-10 pieces per person during meal hours

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

things on toast

- STEAK & BLEU** caramelized onion, horseradish aioli, crostini 48
- BEEF TARTARE** with aioli + shaved parm, crostini 48
- TRUFFLE MUSHROOM** goat cheese + fresh herbs [V] 28
- GRILLED HALLOUMI** roasted tomato sauce, parmesan, crostini [V] 34
- STRAWBERRY BRUSCHETTA** goat cheese, basil, sweet balsamic, crostini [V] 30
- WHIPPED FETA** bomba hot honey, crostini [GF/V] 28
- TORCHED BRIE** cranberry chutney, crostini [V] 28
- SMOKED SALMON** lemon + dill cream cheese, cucumber ribbon, crostini 34
- MINI CHICKEN SLOUVAKI** house tzatziki, feta, cucumber, pickled onion, mini naan 34
- ROASTED GARLIC HUMMUS** pickled onion, Kalamata olive, fried chickpea, mini naan [V] 28
- FISH + CHIP** crispy haddock, remoulade, house-fried potato chip [GF] 34
- SHRIMP TOSTADA** avocado crema, feta, cilantro, radish, fried corn chip [GF] 38
- TUNA POKE** watermelon, avocado, wasabi aioli, fried wonton 46

light + fresh

- BACON-WRAPPED SCALLOPS** [GF] 38
- JUMBO SHRIMP COCKTAIL** house cocktail sauce [GF/V] 36
- SHRIMP SALAD ROLL-UP** cucumber ribbon [GF] 32
- OYSTERS ON THE HALFSHELL** locally sourced, house-cocktail sauce [GF] 42
- CHIPOTLE DEVEILED EGGS** cilantro, lime, feta [GF] 28
- PROSCIUTTO-WRAPPED MOZZARELLA** balsamic drizzle [GF] 34

hearty

- GATE BURGER SLIDER** boursin cheese, bacon, smoked tomato jam + pickle 64
- PULLED PORK SLIDER** kansas city BBQ, fried onions, coleslaw 64
- BANH MI SLIDER** braised pork belly, pickled veg, cilantro, jalapeno aioli 64
- CHIPOTLE CHICKEN SLIDER** aged cheddar, shreduce, pickle, chipotle aioli 64
- BABY BACK RIBS** house-smoked, Kansas City BBQ 42
- COCKTAIL MEATBALL** kansas BBQ (GF) or demi-cream sauce 28
- FLATBREAD** chef inspired 20

fried + crispy

- BUFFALO CAUIFLOWER** garlic buffalo sauce, buttermilk ranch [GF/V] 34
- TRUFFLE MAC + CHEESE BITES** buttermilk ranch [V] 48
- ARANCINI** mushroom + goat cheese, aioli [V] 40
- SPRING ROLLS** vegetables, sweet + sour sauce [V] 28
- POTSTICKERS** pork + leek dumplings, ginger soy dipping sauce 28
- BANG BANG HALLOUMI** sweet chili glaze [V] 40
- CRAB RANGOONS** sweet chili sauce 36
- FISH CAKE** dill + caper remoulade 38
- COCONUT SHRIMP** cocktail sauce + jalapeno aioli 36

skewered

- MELON PROSCIUTTO** bocconcini, basil, balsamic reduction [GF] 30
- WATERMELON FETA** cucumber, balsamic, mint + citrus [GF/V] 30
- ANTIPASTO** pesto tortellini, sun-dried tomato, salami, mozzarella 32
- CHICKEN SATAY** thai marinade, peanut sauce, cilantro 36

platters + boards

CHEESE + CHARCUTERIE

grainy mustard / smoked tomato jam / pickled things / crackers + crostini

**just cheese or charcuterie is cool too*

small \$135 (serves 10-20 people) | **large** \$245 (serves 20-30 people)

5-foot live edge grazing board \$495 (serves 40-60)

MEZZE GRAZING BOARD

crisp veggies / house-made dips + spreads / grilled pita + crackers / tabbouleh / pickled things

5-foot live edge grazing board \$275 (serves 40-60)

VEGGIE PLATER

crisp vegetables served with house-made buttermilk ranch + Stilton blue cheese dip

small \$95 (serves 15-25 people) | **large** \$125 (serves 25-40 people)

ROASTED GARLIC HUMMUS PLATTER

crispy chickpeas / pickled onion / grilled pita + mini naan / chili oil

\$115 (serves 15-25 people)

SMOKED SALMON PLATTER

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

small \$175 (serves 15-25 people) | **large** \$275 (serves 25-40 people)

SEASONAL FRUIT PLATTER

sliced fresh fruits + berries

small \$95 (serves 15-25 people) | **large** \$125 (serves 25-40 people)

SANDWICHES + WRAPS

tea sandwiches, chef inspired \$8/sandwich | **full-size, chef inspired** \$14/sandwich

CAST IRON SPINACH + ARTICHOKE DIP

served with mini naan + toasted flatbreads \$125 (serves 25-40 people)

CHEF INSPIRED CROSTINI BOARD

sample menu: truffle mushroom + goat cheese / torched brie + cranberry / strawberry bruschetta

\$150 per six (6) dozen pieces

MINI SWEETS

assorted mini dessert squares **\$15 per dozen pieces**



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DINNER MENUS

menus available for private event room only.

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custom plated dinner

minimum 25 people and pre-order required. available in private event room only.
includes house-baked bread + butter on every table.

HOW TO PLAN A THREE-COURSE MENU FOR YOUR EVENT:

- select *one starter, three pre-selected mains, and one dessert* for all guests (include a vegetarian option)
- send your guests the list of pre-selected mains and request any allergies/dietary restrictions.
- provide us with a guest list along with their meal choices.
- all menu selections due no later than 7 days prior to event. guaranteed number of guests not subject to reduction within 72 business hours.

starter

SOUP truffle mushroom / carrot + ginger / roasted red pepper bisque / potato leek / bacon corn chowder +8
MARKET GREENS chef inspired seasonal vegetables & house vinaigrette or choice of dressing +9
FENNEL & ARUGULA SALAD shaved fennel + red onion, arugula, green apple, Padano, citrus vinaigrette +10
CAESAR romaine hearts, bacon, Padano, fried chickpeas, parmesan, house garlic + anchovy dressing +10
ROASTED SQUASH + BEET mixed greens, goat cheese, toasted walnuts, dried cranberry, balsamic dressing +11
SUMMER BERRY mixed greens, seasonal berries, goat cheese, blueberry vinaigrette +10
PEAR & GORGONZOLA mixed greens, candied walnut, pickled onion, maple shallot vinaigrette +11
TOMATO CAPRESE heirloom tomato, fresh mozza, mixed greens, fresh basil, flakey salt, balsamic + EVOO +12
SUPERFOOD quinoa, shaved brussels sprouts + broccoli, dried cranberries, apple, pumpkin seed, crumbled feta, radish, maple + shallot vinaigrette +11

main dish

all proteins served with choice of sauce, seasonal vegetables and choice of one starch (same for all guests):
garlic mashed potato / herb-roasted fingerlings / lemon + parmesan orzo / tumeric rice pilaf

RED WINE BRAISED BEEF +31
ATLANTIC SALMON +30
BAKED HADDOCK +29
HALF CORNISH HEN +29

ROASTED CHICKEN SUPREME +31
BUTTERMILK FRIED CHICKEN BREAST +28
HERB-CRUSTED PORK CHOP +29
BACON-WRAPPED PORK TENDERLOIN +28

demi-glace | mustard demi veloute | house-made chalet sauce | lemon dill beurre blanc | chimichurri
lemon caper pan sauce | white wine pan sauce | maple apple + cranberry chutney | carrot ginger puree

VEGETARIAN MEALS:

CAST IRON MAC-N-CHEESE bechamel, parmesan + cheddar, red peppers, toasted panko + parsley (V) +24
FETTUCINE cherry tomato, spinach, mushroom, white wine + roasted garlic sauce, Grana Padano (V) +24
SJG RISOTTO squash, shiitake mushrooms, garlic + shallot, red peppers, spinach, Grana Padano (V) +25
TUMERIC ROASTED CAULIFLOWER STEAK lentils, carrot + ginger puree, chimichurri (VEGAN) +27

dessert

Includes Coffee & Tea

ASSORTED MINI DESSERT SQUARES | WARM BERRY CRUMBLE | GF TURTLE CHEESECAKE
RED VELVET VAKE | LEMON MOUSE CAKE | WARM BROWNIE | CREME BRULEE INSPIRED CUSTARD +12

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buffet dinner

minimum 25 people required/private event room service only.
includes coffee, tea and selection of mini dessert squares.
\$58/person

salads

Choose one (1) for your group

MARKET GREENS seasonal vegetables with
choice of two dressings: red-wine vinaigrette / blueberry dressing
balsamic vinaigrette / buttermilk ranch dressing

KALE CAESAR Grana Padano, bacon, fried chickpeas,
garlic + anchovy dressing (gf)

BEET & FETA mixed greens, goat cheese, toasted walnuts,
dried cranberry, balsamic dressing (gf)

SUPERFOOD quinoa, shaved brussels sprouts + broccoli,
dried cranberries, apple, pumpkin seed, crumbled feta,
radish, maple + shallot vinaigrette (gf)

SUMMER BERRY mixed greens, seasonal berries, goat cheese,
blueberry vinaigrette (gf)

ROASTED FINGERLING fresh herbs, capers,
aged cheddar, green onion, grainy mustard aioli (gf)

STREET CORN MACARONI SALAD roasted corn, red peppers,
red onion, black beans, tomato, feta cheese, fresh herbs,
chipotle lime aioli

SUNDRIED TOMATO PASTA SALAD seasonal vegetables,
fresh herbs, sundried tomatoes, feta + parmesan cheese,
creamy red wine vinaigrette

hot sides

Choose two (2) for your group

SEASONAL VEGETABLES

GARLIC MASHED POTATO

HERB ROASTED FINGERLINGS

TURMERIC RICE PILAF

CORN SUCCOTASH

SUMMER VEGETABLE RATATOUILLE

BECHAMEL MAC N CHEESE

CAULIFLOWER + BROCCOLI GRATIN

LEMON + PARMESAN ASPARAGUS

GRILLED BROCCOLINI

HONEY GLAZED CARROTS

proteins

Choose two (2) for your group

*individually plated meals can be prepared for vegetarians and/or specific dietary requirements

ROASTED CHICKEN SUPREME
cabernet + demi reduction

BUTTERMILK FRIED CHICKEN CUTLET
mustard demi veloute

ROTISSERIE-STYLE WHOLE CHICKEN
house-brined + smoked, chalet sauce (gf)

RED WINE BRAISED BEEF
demi-glacé

GARLIC + HERB CRUSTED PORK LOIN
cranberry + apple chutney (gf)

BAKED HADDOCK
lemon + dill cream sauce, fried capers (gf)

holiday menu

minimum 25 people required. private event room service only.
select **only one** starter (soup or salad) for group.
a pre-order is required for menus with more than one entree selection.

plated

ROASTED BUTTERNUT SQUASH SOUP

coconut / apple / toasted pepita **[\$8/person]**

CAESAR SALAD

crisp romaine, bacon, Grana Padano, crispy chickpeas, house dressing **[\$10/person]**

SLOW-ROASTED TURKEY DINNER

classic stuffing / maple + herb roasted root vegetables /
roasted garlic mashed potato / turkey gravy / cranberry sauce **[\$28/person]**

RED WINE BRAISED BEEF

demi-glace / maple + herb roasted root vegetables /
roasted garlic mashed potato **[\$30/person]**

STUFFED ACORN SQUASH

quinoa, cranberry, wild mushroom, maple, apple, sage + cinnamon **[\$26/person]**

DESSERT BUFFET

assorted mini dessert squares / coffee + tea **[\$10/person]**

buffet

\$52/ person

HOUSE-BAKED BREAD + BUTTER
KALE CAESAR SALAD
SLOW-ROASTED TURKEY
HONEY-GLAZED HAM
TRADITIONAL BREAD STUFFING
CONFIT GARLIC MASHED POTATO
MAPLE + HERB ROASTED ROOT VEGETABLES
TURKEY GRAVY + CRANBERRY SAUCE
MINI DESSERT SQUARES
COFFEE + TEA

substitute Ham for Red Wine Braised Beef +\$4/ person

add Roast Beef Carving Station + \$8/ person

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To ensure a successful event, the following policies have been established. Remittance of deposit and/or signed contract assumes your acceptance of the following policies. St. James' Gate West Hills 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 PROCESS PAYMENT FOR ANY DEPOSITS AND ANY OUTSTANDING PAYMENTS WITH THE CREDIT CARD NUMBER PROVIDED BELOW.

Please note that all event payments made via Credit Card (with exception of initial \$500 deposit) are subject to an additional 2.5% processing fee. You can make payments via cheque, cash or debit card to avoid additional processing fees.

EVENT DATE: _____ CARD TYPE: _____

CONTACT NAME: _____ C.C. #: _____

PHONE NUMBER: _____ EXP DATE: _____

EMAIL: _____ SECURITY CODE: _____

DATE OF SIGNATURE: _____ NAME ON CARD: _____

SIGNATURE: _____ COMPANY NAME: _____

AN EVENT PROPOSAL: An Event Proposal will be provided to client prior to the event, outlining all details and anticipated charges of the event. This proposal will be made a part of the contract. Pricing is not confirmed nor guaranteed until providing in official format of Even Proposal. Event Proposals are valid for (30) thirty days, after which pricing and availability is subject to change. The proposal order must be finalized and signed by the event host no less than seven (7) days prior to the event date.

DEPOSITS & PAYMENTS: A non-refundable deposit of \$500 is required to secure the room. Space is not contractually obliged until a signed contract and/or non-refundable deposit are received by WHG. Deposits and payments can be via by credit card, debit card, cheque or cash. After the initial \$500 deposit, any further payments made towards the event are subject to a 3% processing fee when paid via credit card. Debit, cheque or cash payments are accepted without any additional fees. All deposits/payments will applied to final bill as a credit. All deposits are non-refundable.

A second deposit equal to fifty percent (50%) of the Event Proposal may be due thirty (30) days prior to the event, unless otherwise discussed with your event coordinator. Payment plans may be unique to each event and should be discussed in more detail with your coordinator. Final payments are due within 30 days post event date. Outstanding bills past 30 days may be subject to a 10% late fee. With the exception of government and certain organizations, a valid credit card number must be provided on file 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 or discussed with your event coordinator.

All event payments made via credit card (with exception of initial \$500 deposit) are subject to a 2.5% processing fee. Processing fees can be avoiding by payment via cash, debit or cheque.

CANCELLATIONS: In the event of a cancellation, all deposits are non-refundable. An administration fee for consulting services rendered may also be charged at the discretion of the event coordinator, should the event be cancelled within fourteen (30) days of the scheduled event.

GUARANTEE OF ATTENDANCE: An estimated number of guests is required for an Event Proposal. This number serves as the original contracted number until a guaranteed number is provided. A semi-final guaranteed number of guests is required at least two weeks (14 days) prior to the event - for the purposes of ordering and scheduling. ***A Final Guarantee is due no later than 72 hours prior to event date and is not subject to change.***

Please note that in some cases (special order requirements, etc.), the Final Guarantee may not be subject to a reduction of more than a 10% from original Semi-Final Guarantee. If Final Guarantee is reduced by more than 20% of initial contracted number of guests, certain pricing adjustments may apply or an increased room rental charge may be considered. It is the client's responsibility to communicate guaranteed number of guests to WHG. In the event that no guarantees are received, then the original contracted number of guests will be used as the final guarantee (or the actual number of guests served, whichever is greater) and will be charged accordingly.

TICKET SALES & THIRD PARTY VENDORS: 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. Discuss details with your coordinator for approval. 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.

SMOKING: Smoking is legally not permitted within 15 feet from any of the main entrances. Please use designated areas. Littering on the property will not be tolerated and may incur a clean-up fee of \$100.

FOOD AND BEVERAGE: With the exception of specialty desserts and wedding cakes, all food and beverage must be purchased through WHG. Outside desserts are subject to a fee of \$2/person. 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. All food and beverage charges are subject to an automatic 18% service charge & 15% HST.

ALCOHOL SERVING & LOITERING: No liquor will be served to minors, under the age of nineteen (19) years old or to 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. Those who violate any of the WHG policies (listed here or otherwise) or the New Brunswick liquor control act may be asked to leave the premises.

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 any violation of WHG policies (listed here or otherwise) or the New Brunswick liquor control act.

We have a zero-tolerance policy for un-licensed (outside) liquor. If any outside liquor is found on the premises, it may not only be confiscated, but if any guest is caught drinking or in possession of any un-licensed alcohol - it could also be grounds for immediate termination of the event. Note that guests are not allowed to loiter in the parking lot, on the golf course or in the restaurant (after hours) during any event. Guests must stay within the Event Room (including all upstairs space), Balcony, Lobby and Front Entrance. Unnecessary loitering is a violation of WHG policies and may also be grounds for event termination.

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 command hooks, nails, staples, and tacks on the function walls is not permitted. The use of glitter, confetti or rice is also 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 at least one hundred dollars (\$100) but could be more depending on the circumstances.

PROPERTY DAMAGES AND LOSSES: The contract signer will be responsible for the cost of any damages, theft or destruction to WHG (including any damage to Simulator Room, if used) 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 any items lost, stolen, damaged or left on the premises by the event guests.