

The background of the entire page is a dark, monochromatic photograph showing the silhouettes of several people in a meeting room. Some individuals are standing and talking, while others are seated at a table with office chairs. The lighting is dramatic, highlighting the shapes of the people and furniture against a lighter background.

**SJG** RESTAURANT  
BAR & EVENTS

# MEETINGS & LUNCH

JANUARY 2025 EDIT

# breaks & refreshments

## BREAK Packages

**SIMPLE** assorted pastries, coffee + tea **8/person**

**THE BASICS** assorted pastries, fresh-cut fruit, coffee + tea **10/person**

**MORNING FUEL** assorted pastries, Greek yoghurt granola parfait with macerated berries, fresh-cut fruit, coffee + tea **14/person**

**COOKIES + COFFEE** fresh-baked cookies, coffee + tea **5/person**

**SWEET TOOTH** mini dessert squares, fresh-baked cookies, coffee + tea **12/person**

**MUNCHIES** house-fried kettle chips with all-dressed aioli, crudité with buttermilk ranch dip, chocolate chip cookies, coffee + tea **12/person**

**NOURISH** crisp veggies + pita with house-made hummus + tzatziki, coffee + tea **12/person**

**CRAVE** assorted cheeses, cured meats, crackers, crostini, mustard + jam, scratch hummus, pickled things, coffee + tea **14/person**

## A la carte

**ASSORTED MUFFINS + PASTRIES** 36/dozen

**FRESH-BAKED COOKIES** 22/dozen

**BAGGED CHIPS** 36/dozen

**GRANOLA BARS** 36/dozen

**MINI DESSERT SQUARES** 24/dozen

**HARD-BOILED EGGS** 24/dozen

**WHOLE FRUIT** 30/dozen

## Refreshments

**COFFEE + TEA**  
unlimited for 4 hours 3/person

**UNLIMITED BEVERAGE BAR**  
coffee + tea, Pepsi products, Perrier + Bubly  
unlimited for 4 hours 5/person

**HOUSE-MADE ICED TEA or LEMONADE**  
16/litre

**ICE-COLD REFRESHMENTS**  
Pepsi products, Perrier + Bubly  
charged on consumption

Custom menus and a la carte items also available - discuss with your coordinator.  
All prices are subject to 15% HST and 18% service charge. Menu and prices subject to change at any time.

# personal preference lunch

designed with convenience in mind. menus are preplaced on tables before arrival and orders are taken during AM break for prompt service and ease of planning.

All sandwiches served with fries, sweet fries, garden salad or Caesar salad.

Gluten Free Buns also available upon request for all sandwiches\*

**\$25/person**

## SEAFOOD CHOWDER

shrimp, scallops, haddock, grilled bread

## CAESAR SALAD [GF]

crisp romaine, Grana Padano, bacon, fried chickpeas,

add: **grilled chicken -or- blackened chicken**

## CHICKEN CARBONARA

fettucine, mushrooms, bacon, cream, Grana Padano, parsley

vegetarian option: **MUSHROOM FETTUCINE**

## GATE BURGER

bacon, boursin cheese, smoked tomato jam, lettuce, tomato, pickle, brioche

## BLACK BEAN VEGGIE BURGER

aged cheddar, pickled onion, avocado, jalapeno aioli, lettuce, tomato, brioche

## CRISPY CHICKEN SANDWICH

buttermilk fried chicken breast, Swiss, chipotle aioli, lettuce, tomato, pickle, brioche

## FUNDY FISH TACOS

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

vegetarian option: **substitute fish for crispy tofu**

## CHICKEN SOUVLAKI

marinated chicken skewers, roasted fingerlings, Greek salad, house tzatziki, mini naan

## POKE BOWL

rice, edamame, green onion, cucumber, carrot, avocado, pineapple, poke sauce

add: **Thai marinated chicken / crispy chicken bites / seared tuna**

## VEGAN HUMMUS RICE BOWL -OR- WRAP [GF]

greens, fried chickpeas, pickled onion, tomato, cucumber, kalamata olives, vinaigrette

**add fresh-baked cookies, fresh coffee and tea +5/person**

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

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# soup & sandwich buffet

includes coffee/tea and freshly baked chocolate chip cookies

**\$32 per person**

## Salads

Choose one (2) salads for your group

### **FARMER'S MARKET SALAD**

mixed greens, seasonal vegetables + house-made dressings (gf)

### **KALE CAESAR**

shredded kale, Grana Padano, bacon, fried chickpeas, house Caesar dressing (gf)

### **BEET SALAD**

mixed greens, roasted beets, crumbled goat cheese, walnuts, blueberry shallot dressing (gf)

### **ROASTED FINGERLING POTATO SALAD**

grainy mustard aioli, shredded cheddar, green onion, capers + fresh herbs (gf)

### **CAVATAPPI PASTA SALAD**

roasted seasonal vegetables, fresh herbs, sundried tomato, parmesan, red wine vinaigrette

### **SEASONAL QUINOA SALAD**

seasonal vegetables, leafy greens, feta + vinaigrette

## Soup

choose one (1) for your group

**POTATO LEEK | CREAM OF MUSHROOM**

**ROASTED RED PEPPER BISQUE**

**CORN CHOWDER | CHICKEN VEGETABLE**

**CARROT + GINGER | BUTTERNUT SQUASH + APPLE**

## Sandwiches

Choose two (2) protein options plus one (1) vegetarian option for your group

### **BLT SLIDERS**

maple bacon, lettuce, tomato, roasted garlic aioli, mini brioche

### **SMOKED MEAT ON RYE**

swiss cheese, pickles, mustard

### **WEST HILLS REUBEN**

smoked meat, coleslaw, swiss cheese, all dressed aioli, rye bread

### **CHICKEN SALAD CROISSANT**

celery + fresh herbs

### **GRILLED CHICKEN + BRIE**

maple bacon, smoked tomato jam, melted brie, garlic aioli, brioche bun

### **CALIFORNIA CLUB**

grilled chicken, bacon, avocado, lettuce, tomato, jalapeno aioli, brioche bun

### **CRISPY CHICKEN**

buttermilk fried chicken breast, swiss cheese, chipotle aioli, pickles, brioche bun

### **CHICKEN CAESAR WRAP**

crispy chicken, bacon, parmesan, romaine

### **ROASTED GARLIC HUMMUS WRAP**

mixed greens + crisp veggies (vegan)

### **HERBED EGG SALAD**

on white bread (vegetarian)

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

All prices are subject to 15% HST and 18% service charge. Menu and prices subject to change at any time.



# CREDIT CARD AUTHORIZATION

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 may be referred to as WHG for the purpose of this contract.

DATE OF EVENT: \_\_\_\_\_

EVENT TYPE: \_\_\_\_\_

NAME: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

EMAIL: \_\_\_\_\_

COMPANY NAME, IF APPLICABLE: \_\_\_\_\_

**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 payments made via Credit Card (with exception of initial \$500 deposit) are subject to an additional 3% processing fee. To avoid additional processing fees, we also accept payments via cheque, cash or debit card**

NAME ON CARD: \_\_\_\_\_

CREDIT CARD #: \_\_\_\_\_

EXP (mm/yy): \_\_\_\_\_

CVC: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

DATE SIGNED: \_\_\_\_\_

**WEDDING PACKAGES:** Drink tickets are valid on 5oz house wine, rail liquor, signature cocktails and all beer. Fairytale package hors d'oeuvres selection does not include some premium selections - a specific hors d'oeuvres menu will be provided for selections. Bottles of wine with dinner are based on a table occupancy of 8 guests. If less than 8 guests per table, some adjustments may be required or an additional fee may apply. The open bar included in the Grand Affair Package is based on one hour of service, or \$20 value per head - whichever comes first. Guests may only order one drink at a time and may be subject to our alcoholic serving policies. Late night food stations may be subject to restrictions based on our kitchen hours of operation.

**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 Event 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 be 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 3% processing fee. Processing fees do not apply to cash, debit, cheque or direct deposit.

**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 (14) 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.