



SJG RESTAURANT
BAR & EVENTS

DINNER MENUS

menus available for private event room only.

All food and beverage charges are subject to an 18% Service Charge and 15% HST.
Due to the nature of fluctuating cost of goods, menu and pricing are subject to change at any time*



PLATED

49+/person

Starters

select one starter.

TOMATO & RED PEPPER BISQUE

roasted garlic / rich cream / parmesan

BUTTERNUT SQUASH SOUP

creme fraiche / toasted pepitas

ROASTED BEET & SQUASH SALAD

cranberry / feta / walnuts / blueberry dressing

KALE CAESAR

bacon / fried chickpeas / parmesan

Mains

select up to two proteins. all mains served with garlic whipped potatoes & seasonal vegetables.

BACON-WRAPPED PORK TENDERLOIN

cranberry chutney 49

RED WINE BRAISED BEEF

demi-glace 52

TURKEY DINNER

brined & roasted turkey / classic stuffing / house gravy & cranberry sauce 50

BUTTERMILK CHICKEN CUTLET

mustard demi cream sauce 50

SEARED ATLANTIC SALMON

lemon dill cream sauce 52

Dessert

ASSORTED MINI DESSERT SQUARES

with coffee * tea

2025 HOLIDAY MENU

BUFFET

52+/person

DINNER ROLLS

and honey butter

KALE CAESAR

bacon, fried chickpeas, grana padano, house dressing

SUPERFOOD SALAD

quinoa, shaved brussels + broccoli, dried cranberry, apple, pepitas, feta, radish, maple shallot vinaigrette

ROASTED TURKEY

with traditional stuffing & house gravy

HONEY-GLAZED HAM

ROASTED VEGETABLES

maple & herbs

WHIPPED POTATOES

roasted garlic, butter & rich cream

CRANBERRY SAUCE

ASSORTED MINI DESSERT SQUARES

with coffee & tea

Upgrades

ADD CHEF ATTENDED ROAST BEEF CARVING STATION +12

ADD RED WINE BRAISED BEEF +8

ADD ATLANTIC SALMON +8

SUBSTITUTE HAM FOR SALMON OR RED WINE BRAISED BEEF +4

ADD EXTRA SIDE DISH +5

custom plated dinner

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

starters

SOUP truffle mushroom / carrot + ginger / roasted red pepper bisque / potato leek / corn chowder +8
SEAFOOD CHOWDER haddock / scallops / shrimp / rich cream +14
MARKET GREENS chef inspired seasonal vegetables & house vinaigrette or choice of dressing +10
WATERMELON + FETA cucumber, micro greens, citrus vinaigrette, balsamic reduction +12
CAESAR romaine hearts, bacon, Padano, fried chickpeas, parmesan, house garlic + anchovy dressing +11
ROASTED SQUASH + BEET mixed greens, goat cheese, toasted walnuts, dried cranberry, honey balsamic +11
SUMMER BERRY mixed greens, seasonal berries, goat cheese, toasted walnuts, blueberry 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 +12

mains

all proteins served with roasted seasonal vegetables and choice of one starch (same for all guests):
garlic mashed potato / herb-roasted fingerlings / saffron rice pilaf

RED WINE BRAISED BEEF demi-glaze +32
ATLANTIC SALMON chimichurri, lemon dill cream or honey mustard glaze +31
BAKED HADDOCK lemon caper or mustard dill cream +30
BUTTERMILK CHICKEN CUTLET mustard demi veloute +29
HALF ROASTED CORNISH HEN herbed pan sauce or mustard demi veloute +30
ROASTED CHICKEN SUPREME mustard demi veloute or roasted red pepper pesto sauce +32
BACON-WRAPPED TENDERLOIN cranberry apple chutney or mustard demi veloute +29
PORK CHOP apple bacon jam or mustard demi veloute +30

BUTTERNUT SQUASH GNOCCHI kale, sundried tomato, Grana Padano, toasted pepita (V) +24
MUSHROOM & SPINACH FETTUCINE garlic parmesan cream sauce (V) +22
TUMERIC ROASTED CAULIFLOWER STEAK* lentils, carrot + ginger puree, chimichurri (VEGAN) +26

KIDS MEALS: popcorn chicken & fries **or** macaroni & cheese +14

dessert

Includes Coffee & Tea

ASSORTED MINI DESSERT SQUARES served buffet-style +12

**TURTLE CHEESECAKE (GF) | WARM BROWNIE & ICE CREAM | STRAWBERRY SHORTCAKE |
HOUSE-MADE APPLE CRUMBLE & ICE CREAM | CARROT CAKE | & MORE** +14

Want to bring your own specialty dessert? No problem!
Please note that a cake-cutting fee of \$2 per person may apply.

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buffet dinner

minimum 25 people required for any buffet.
includes coffee, tea and selection of mini dessert squares.
\$52/person

salads

Choose **one** (1) for your group

MARKET GREENS seasonal vegetables & house-made dressings

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

ROASTED SQUAST + BEET 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, toasted walnuts 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

sides

Choose **two** (2) for your group

SEASONAL VEGETABLES

GARLIC MASHED POTATO

HERB ROASTED FINGERLINGS

SAFFRON RICE PILAF

CORN SUCCOTASH

SUMMER VEGETABLE RATATOUILLE

BECHAMEL MAC N' CHEESE

CAULIFLOWER + BROCCOLI GRATIN

LEMON + PARMESAN ASPARAGUS

GRILLED BROCCOLINI

HONEY GLAZED CARROTS

Add an Extra Salad or Side Dish
+4/person

proteins

Choose **two** (2) for your group

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

ROASTED CHICKEN SUPREME

lemon caper, mustard demi veloute **or** roasted red pepper cream

BUTTERMILK FRIED CHICKEN CUTLET

mustard demi veloute

ROTISSERIE-STYLE CHICKEN

house BBQ glazed **or** house-made chalet sauce (gf)

CHICKEN CACCIATORE

braised chicken in a rustic italian tomato sauce

ATLANTIC SALMON

honey mustard glaze, chimichurri **or** mustard dill cream

BBQ PULLED PORK

slow-braised with house BBQ sauce

BABY BACK RIBS

adobo style or house BBQ

RED WINE BRAISED BEEF

demi-glaze

GARLIC + HERB CRUSTED PORK LOIN

mustard demi veloute **or** cranberry + apple chutney (gf)

BAKED HADDOCK

mustard dill cream, fried capers (gf)

Add a Chef-Attended Prime Rib Carving Station +10/person

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COCKTAIL RECEPTIONS

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hors d'oeuvres

Appetizers can be passed around the room, or plated on boards (some restrictions may apply).
We recommend: 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.

STEAK & BLEU CROSTINI	caramelized onion, horseradish aioli, crumbled bleu	40
TRUFFLE MUSHROOM CROSTINI	creamy truffle mushroom ragu & goat cheese [V]	30
WHIPPED GOAT CHEESE CROSTINI	blueberry compote [V]	28
STRAWBERRY BRUSCHETTA	shallot, basil, goat cheese, balsamic reduction [V]	30
ROASTED GARLIC HUMMUS CROSTINI	pickled onion, kalamata olive, chili oil [V]	24
SMOKED SALMON CROSTINI	dill cream cheese & pickled onion	36
MINI CHICKEN SOUVLAKI	house tzatziki, feta, pickled onion, mini naan	36
TORCHED BRIE CROSTINI	cranberry chutney or bomba hot honey & toasted walnut [V]	28
BEEF TARTARE	with aioli + shaved parm, crostini	52
	BACON-WRAPPED SCALLOP [GF]	40
	RAW OYSTERS house-cocktail sauce [GF]	42
	JUMBO SHRIMP COCKTAIL cocktail sauce [GF/V]	42
	TUNA POKE soy honey, avocado, mango, cilantro, fried wonton	44
	CRISPY HADDOCK BITES caper dill remoulade [GF]	34
	COCONUT SHRIMP cocktail sauce	36
POTSTICKER	chicken + pork gyoza, green onion, soy honey	28
BAKED SPANAKOPITA	house tzatziki	28
TRUFFLE MAC + CHEESE BITES	chipotle aioli [V]	42
HOUSE-MADE POPCORN CHICKEN	tossed in garlic buffalo ranch or asian sesame with buttermilk ranch	32
FRIED CAULIFLOWER	tossed in garlic buffalo ranch or asian sesame with buttermilk ranch [GF/V]	34
ARANCINI	mushroom + goat cheese, san marzano sauce + parmesan [V]	38
FRIED HALLOUMI BITES	with bomba hot honey [V/GF]	32
SPRING ROLLS	sweet chili dip [V]	28
	MINI BEEF WELLINGTON demi-glace d rizzle	52
	MARINATED STEAK SKEWER chimichurri drizzle	42
	CHICKEN SATAY thai marinade, peanut sauce, cilantro	36
	GATE BURGER SLIDER boursin cheese, bacon, smoked tomato jam	64
	BIG MAC SLIDER fried onion, cheddar, pickle & all-dressed aioli	64
	BBQ PULLED PORK SLIDER crunchy fried onion, coleslaw	64
	COCKTAIL MEATBALL Nonna style (GF), house BBQ (GF) or demi-cream sauce	28
	BABY BACK RIBS house-smoked + individually glazed	42

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platters + boards

CHEESE + CHARCUTERIE

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

*just cheese or charcuterie is cool too

small \$165 (serves 15-30) | **medium** \$325 (serves 30-50) | **large** \$495 (serves 50-80)

MEZZE GRAZING BOARD

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

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

VEGGIE PLATER

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

small \$125 (serves 15-25 people) | **large** \$165 (serves 25-40 people)

PITA & DIP PLATTER

roasted garlic hummus / tzatziki / kalamata olives / pickled onion / mini naan & grilled pita

one size \$95 (serves 15-25 people)

SMOKED SALMON PLATTER

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

small \$195 (serves 15-25 people) | **large** \$295 (serves 25-40 people)

SEASONAL FRUIT PLATTER

sliced fresh fruits + berries

small \$125 (serves 15-25 people) | **large** \$165 (serves 25-40 people)

ASSORTED SANDWICHES + WRAPS

tea sandwiches \$8/sandwich | **full-size** \$15/sandwich

WARM SPINACH + ARTICHOKE DIP

served with mini naan, grilled pita + house-fried kettle chips **one size** \$195 (serves 25-40 people)

CHEF INSPIRED CROSTINI BOARD

live edge boards plated with a variety of chef inspired crostinis

CHICKEN WINGS

house-made sauces on the side: garlic buffalo, BBQ, buttermilk ranch and bleu cheese \$30/dozen

MINI SWEETS

assorted mini dessert squares \$24 per 12pc

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PLATED MEALS: Each guest will receive the same starter and dessert. We allow for a choice of two entrees plus a vegetarian option. If two options are given, menu place-cards must be provided at each place setting to clearly indicate the guest's choice. The guest's option must be visible on the front of the menu card. We can also create basic place-cards upon request. A final guest list with meal choices, allergies/dietary restrictions and which table they are sitting at must be provided in advance.

BUFFETS: We will always prepare more than enough food to ensure that every guests receives one full plate of food. After all guests have passed through the buffet, we will leave it up incase anyone returns for a second plate or a little extra of something in particular. However certain some items may run low and will not be replenished once all guests have received their one plate. Buffets are not intended to be "all-you-can-eat", but rather a help yourself style of dinner.

COCKTAIL RECEPTION: We offer passed hors d'oeuvres (canapes passed around by our staff), appetizer boards (plated appetizers for guests to help themselves), or combination of both. There is no extra cost for the staff to pass around the food.

THE BAR: We offer a full-service bar for all events with a variety of craft beer & coolers, West Hills Lagered-Ale by Trailway on draft, liquor, cocktails, non-alcoholics, etc. Custom Signature Cocktails can be created for your event. Depending on the event size, we recommend limiting the cocktail menu to manage any line-ups at the bar. We can offer an open bar (all drinks added to master bill), cash bar (guests pay for their own, either cash or credit cart), drink tickets, subsidized bar prices, etc. Please note that any drinks included on the master bill (open bar, drink tickets, subsidized bar) are generally included on the Event Order as an estimate only. Drinks are charged on actual consumption and will be added to the final bill after the event. Note that a labour fee of \$20/hour (per bartender) for a minimum of 3 hours may be applied if net beverage sales are less than \$500.

ALLERGIES: We are very diligent to accommodating all food allergies you. Please note that nuts and seafood are both used in the Kitchen, however we are very careful in preparing for special events. Many of our desserts are made by a third party bakery, and therefore cannot be guaranteed nut free.

ROOM CAPACITY:

Stand-Up Receptions: accommodate 120-150 guests, depending on room setup requirements.

Seated Dinners: accommodate 80-100 people, depending on room setup requirements.

U-Shape Meeting: accommodate 20 people

Classroom-style Rounds (5-6 guests, all facing the front): accommodate 56 people

Full Rounds (8 guests per table): accommodate 96 people

OUTSIDE FOOD AND BEVERAGE: With the exception of specialty desserts and wedding cakes, all food and beverage must be purchased through WHG. Outside desserts may be subject to a fee. For the safety of our guests and due to provincial and safety standards, no food or beverage shall be brought onto the WHG 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 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 other arrangements have been made with your event coordinator (extended-day wedding bookings). 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.

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 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 and non-transferrable to future dates. 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.

ALCOHOL SERVING & LOITERING: Alcohol will not be served to minors, under the age of nineteen (19) years old, or to any individuals 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 immediate event termination.

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: We do allow smoking on the balcony during private events. Please use this as a designated smoking/vaping area and be sure to dispose of cigarette butts appropriately (ashtrays may be provided). Littering on the property will not be tolerated and may incur a clean-up fee of \$100.

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.



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: _____