



SJG RESTAURANT
BAR & EVENTS

COCKTAIL RECEPTIONS

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**

the bar

We offer a full-service bar with a wide variety of options designed to accommodate any budget.

Signature Cocktails are also available upon request for special occasions.



CASH BAR

all guests pay for their own drinks.

DRINK TICKETS

We can provide drink vouchers (or feel free to bring your own) that allow only drinks ordered with a ticket to be added to the master bill.

OPEN BAR

all drinks are added to the master bill.

PARTIAL OPEN BAR

If you are interested in an open bar but not for the entire night, a great option is to cover the cost of drinks for your guests for a specific amount of time (ie. during cocktail hour, or until dinner is served) - or if you are working with a specific budget, you can cover the drinks up to a certain dollar amount (ie. up to \$1000) then once the budget is reached, we can switch to cash bar.

SUBSIDIZED (“TOONIE”) BAR

You can partially cover the cost of drinks to lower the price for your guests. For example, if you want guests to pay \$2 for each drink, then you would pay for the difference plus tax and gratuity. Please note that if this option is selected, it must remain in place for the entire night as prices cannot be adjusted mid-service.

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hors d'oeuvres

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

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.

- STEAK & BLEU CROSTINI** caramelized onion, horseradish aioli, crumbled bleu 40
- TRUFFLE MUSHROOM CROSTINI** wild mushroom medley, rich cream & parmesan [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
- TORCHED BRIE CROSTINI** cranberry chutney **or** bomba hot honey & toasted walnut [V] 28
- SMOKED SALMON CROSTINI** dill cream cheese & pickled onion 34
- PROSCIUTTO-WRAPPED MOZZARELLA** basil & balsamic reduction 38
- CHICKEN SOUVLAKI** house tzatziki, feta, pickled onion, mini naan 38
- BEEF TARTARE** with aioli + shaved parm, crostini 48
- 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 42
- CRISPY HADDOCK BITES** caper dill remoulade [GF] 34
- COCONUT SHRIMP** cocktail sauce 32
- FRIED MUSHROOMS** horseradish aioli (V) 20
- STICKY HALLOUMI BITES** fried crispy with hot honey [V/GF] 30
- POTSTICKER** chicken + pork gyoza, green onion, soy honey 28
- HOUSE-MADE POPCORN CHICKEN** tossed in garlic buffalo **or** asian sesame with buttermilk ranch 34
- FRIED CAULIFLOWER** tossed in garlic buffalo **or** asian sesame with buttermilk ranch [GF/V] 32
- ARANCINI** mushroom + goat cheese, san marzano sauce, whipped ricotta & parmesan [V] 36
- TRUFFLE MAC N' CHEESE BITES** chipotle aioli [V] 42
- SPRING ROLLS** sweet chili dip [V] 28
- BAKED SPANAKOPITA** house tzatziki 28
- MINI BEEF WELLINGTON** demi-glacé 52
- MARINATED STEAK BITES** horseradish aioli 42
- CHICKEN SATAY** thai marinade, peanut sauce, cilantro 36
- GATE BURGER SLIDER** boursin cheese, bacon, smoked tomato jam 64
- SMASH BURGER SLIDER** fried onion, cheddar, pickle & all-dressed aioli 64
- BBQ PULLED PORK SLIDER** crunchy fried onion, coleslaw 64
- MEATBALLS** Nonna style (GF), house BBQ (GF) **or** mustard demi cream sauce 28
- INDIVIDUAL BABY BACK RIBS** glazed in our house BBQ sauce 42

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platters + boards

CHEESE + CHARCUTERIE

house-cut cured meats / assorted cheeses & spreads / pickled things / crackers / crostinis
**just cheese or charcuterie is cool too*

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

VEGGIE PLATER

crisp vegetables served with house-made dilly ranch

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

BREADS & SPREADS

roasted garlic hummus, bruschetta, french onion dip, served with crostinis, pita and kettle chips
one size \$125 (serves 25-40 people)

SMOKED SALMON PLATTER

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

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

TURKEY PINWHEELS

roasted turkey / bacon / buttermilk ranch / cheddar / cream cheese / green onion \$12/wrap

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

a hand-made live edge board plated with a variety of our signature crostinis

CHICKEN WING PLATTER

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

MINI SWEETS

assorted mini dessert squares \$24 per 12pc

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DINNER MENUS

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custom plated dinner

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

INSTRUCTIONS:

Please select a maximum of (2) starters, three (3) mains (including a vegetarian option) and two (2) dessert options for your group.
If more than one option is selected for either course, a guest list with meal choices and seating chart is required in advance.
Place cards at each seat may also be required to indicate each guests' meal choice for a seamless service.

starters

- SOUP** cauliflower leek / truffle mushroom / carrot ginger / roasted red pepper / loaded potato / tomato pesto bisque +9
- SEAFOOD CHOWDER** haddock / scallops / shrimp / rich cream +14
- MARKET GREENS** chef inspired seasonal vegetables & house vinaigrette (VEGAN) +10
- WATERMELON FETA** cucumber, micro greens, citrus vinaigrette, balsamic reduction (V) +12
- CAESAR** crisp romaine, bacon, fried chickpeas, parmesan, house garlic anchovy dressing +12
- ROASTED SQUASH & BEET** mixed greens, goat cheese, toasted walnuts, dried cranberry, honey balsamic (V) +12
- SUMMER BERRY** mixed greens, seasonal berries, goat cheese, toasted walnuts, blueberry vinaigrette (V) +12
- TOMATO CAPRESE** heirloom tomato, fresh mozzarella, mixed greens, fresh basil, flakey salt, balsamic + EVOO (V) +12
- APPLE & BLUE CHEESE** mixed greens, dried cranberry, shaved red onion, candied pecan, balsamic dressing (V) +12
- SUPERFOOD** kale, quinoa, shaved brussels, dried cranberry, apple, pepitas, feta, radish, maple shallot vinaigrette (V) +12
- CLASSIC WEDGE** iceberg lettuce, bacon, cherry tomato, pickled onion, blue cheese & buttermilk ranch dressing +12

mains

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

- RED WINE BRAISED BEEF** rich demi-glace +33
- SEARED ATLANTIC SALMON** maple soy glaze **or** dill crème fraiche **or** roasted red pepper cream sauce +34
- BAKED HADDOCK** lemon caper sauce **or** dill crème fraiche +31
- FRIED CHICKEN CUTLET** mustard demi +30
- CORNISH HEN** herbed pan sauce **or** mustard demi +30
- ROASTED CHICKEN SUPREME** mustard demi **or** roasted red pepper cream sauce +33
- BACON-WRAPPED PORK TENDERLOIN** cranberry apple chutney **or** mustard demi +30
- STRIPLOIN** 10oz certified angus beef (*served medium*) with rich demi-glace, peppercorn sauce **or** garlic herb butter +MP
- BUTTERNUT SQUASH GNOCCHI** kale, sundried tomato, Grana Padano, toasted pepita (V) +26
- MUSHROOM & SPINACH FETTUCINE** garlic parmesan cream sauce (V) +24
- TUMERIC ROASTED CAULIFLOWER STEAK*** lentils, carrot ginger puree, chimichurri (VEGAN) +26

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

dessert

includes coffee & tea

- ASSORTED MINI DESSERT SQUARES** served buffet-style +12
- TRIPLE CHOCOLATE MOUSSE | SALTED CARAMEL CHEESECAKE | WARM FUDGE BROWNIE | MASCARPONE TIRAMISU | STICKY TOFFEE PUDDING | CARROT CAKE | TURTLE CHEESECAKE** +14

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buffet dinner

minimum 25 people required for any buffet.
includes coffee, tea and selection of mini dessert squares.

\$59/person

salads

Choose two (2) for your group

MARKET GREENS seasonal vegetables & house-made dressings

HOUSE CAESAR kale or romaine, Grana Padano, bacon, fried chickpeas, garlic + anchovy dressing (gf)

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

SUPERFOOD kale, quinoa, shaved brussels, apple, dried cranberry, 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)

DILL PICKLE POTATO SALAD
hard-boiled egg, mustard, relish, celery, red onion & fresh dill

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

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

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 **or** mustard demi veloute **or** roasted red pepper cream

BUTTERMILK FRIED CHICKEN CUTLET
hot honey **or** mustard demi

ROTISSERIE-STYLE CHICKEN
seasoned with house BBQ **or** house-made chalet sauce (gf)

CHICKEN CACCIATORE
braised chicken in a rustic, briny italian tomato sauce

ATLANTIC SALMON
maple soy glaze **or** lemon dill cream **or** pineapple salsa

BBQ PULLED PORK
slow-braised with house BBQ sauce

BABY BACK RIBS
adobo style **or** house BBQ

RED WINE BRAISED BEEF
demi-glace

GARLIC + HERB CRUSTED PORK LOIN
mustard demi **or** cranberry apple chutney (gf)

BAKED HADDOCK
lemon dill cream, fried capers (gf)

Add a Chef-Attended Roast Beef Carving Station +12/person

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

ROASTED ASPARAGUS

GRILLED BROCCOLINI

HONEY GLAZED CARROTS

Add an Extra Salad or Side Dish
+4/person

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PLATED MEALS: Each guest will receive the same starter and dessert. Guests can choose from three entrees (including a vegetarian option). If more than one option is selected for any course, menu place-cards must be at each place setting to clearly indicate the guest's choice. The guest's meal choice must be visible. 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 for a short period of time incase anyone would like 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 can 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, however a minimum order requirement may apply.

THE BAR: We offer a full-service bar and custom Signature Cocktails can also be created for your event. Depending on the event size, we recommend limiting the cocktail menu to manage any line-ups at the bar. Note that a labour fee of \$20/hour (per bartender) for a minimum of 3 hours will 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, seafood and other allergens are 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 up to 150 guests, depending on room setup requirements. Seated Dinners: accommodate up to 100 people, depending on room setup requirements.

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 should be approved in advance to ensure capabilities and avoid any unnecessary damage or clean-up fees. 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.

SMOKING: Smoking may be allowed on the balcony during private events only. 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.

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 e-transfer, credit card, debit card, cheque or cash. After the initial \$500 deposit, any further payments made towards the event are subject to a 2.5% processing fee when paid via credit card. E-transfer, 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.

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.

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.

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.

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.

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.