

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**

festive cocktails.

sjg sangria
peach, amaretto, red or white wine, fruit & juices

cranberry sauce
chambord, pomegranate, citrus and prosecco

spiced rum and eggnog.
a cozy classic with a pinch of nutmeg.

bourbon berry
whiskey forward with berry and ginger beer.

mocktails.

ginger berry
pomegranate, mixed berry, fresh citrus, ginger beer

hold the g&t
zero proof gin, elderflower, fresh citrus and cucumber tonic.

wine list available on our wesbite:
westhillsfredericton.ca

Dinner pricing listed above | 20% discount applies for lunch service | Buffets require a minimum of 25 guests.
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2026 HOLIDAY MENU

SJG RESTAURANT + BAR WEST HILLS

TABLE D'HOTE

three courses | priced per main

first.

includes dinner rolls & whipped honey butter.
select one:

BUTTERNUT SQUASH SOUP
apple, crème fraiche and toasted pepita

HOUSE CAESAR
crisp romaine, bacon, fried chickpeas and grana padano

ROASTED BEETS
greens, goat cheese, candied walnuts, dried cranberry and house vinaigrette

second.

served with garlic whipped potatoes & seasonal vegetables.
*guest list with meal choices must be provided**

RED WINE BRAISED BEEF | 60
demi-glace

ROAST TURKEY DINNER | 54
all the classic fixings *(min. order of 10 plates)*

SEARED ATLANTIC SALMON | 60
lemon dill beurre blanc

BACON-WRAPPED PORK TENDERLOIN | 54
cranberry apple chutney

CHICKEN SUPREME | 58
roasted mushroom madeira cream sauce

third.

FESTIVE DESSERT SPREAD
with coffee & tea

Or - select one full-sized dessert (+2 for lunch):
HARVEST PUMPKIN CHEESECAKE
WARM GINGER CARAMEL SPICE CAKE
WARM APPLE CRUMBLE & ICE CREAM

BUFFET

57/person

DINNER ROLLS
and honey butter

KALE CAESAR
bacon, fried chickpeas, grana padano and house dressing

WINTER ORZO
butternut squash, spinach, feta, toasted pepitas, dried cranberry and lemon djion dressing

ROASTED TURKEY
with stuffing & house gravy

HONEY-GLAZED HAM

ROASTED ROOT VEGETABLES
with maple & herbs

WHIPPED POTATOES
roasted garlic, butter & cream

CRANBERRY SAUCE
rosemary & orange

FESTIVE DESSERT SPREAD
with coffee & tea

extras.

***Substitute** Ham for:*
BRAISED BEEF +3 **| ATLANTIC SALMON** +4

***Add** a Protein:*
BRAISED BEEF +7 **| ATLANTIC SALMON** +8

***Add** a Carving Station:*
TOP SIRLOIN +10
CAB STRIPLOIN +14
CAB PRIME RIB +20

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Bruschetta
French onion Dip
Roasted Garlic









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.

Place cards at each seat may also be required to indicate each guests' meal choice for a seamless service.

starters

select one starter:

SOUP cauliflower leek | wild mushroom & thyme | carrot ginger | loaded potato | roasted tomato bisque | **9**
SEAFOOD CHOWDER haddock, scallop, shrimp, rich cream | **14**
MARKET GREENS chef inspired fresh seasonal vegetables & honey balsamic vinaigrette | **10**
CAESAR crisp romaine, bacon, fried chickpeas, parmesan, house garlic anchovy dressing | **12**
WATERMELON FETA cucumber, micro greens, fresh mint, citrus vinaigrette, balsamic reduction (V) | **12**
ROASTED BEET & GOAT CHEESE arugula, toasted walnut, honey balsamic vinaigrette (V) | **12**
SUMMER BERRY mixed greens, fresh berries, goat cheese, candied walnut, lemon herb vinaigrette (V) | **12**
TOMATO CAPRESE heirloom tomato, fresh mozzarella, fresh basil, flakey salt, balsamic + EVOO (V) | **12**
APPLE & BLUE CHEESE mixed greens, dried cranberry, shaved red onion, candied walnut, maple dijon vinaigrette (V) | **12**
MEDITERRANEAN shredded kale, pomegranate, toasted walnut, kalamata, feta, pickled onion, fresh herb vinaigrette | **12**
CLASSIC WEDGE iceberg lettuce, bacon, cherry tomato, pickled onion, blue cheese & buttermilk ranch dressing | **12**

mains

select two proteins and one vegetarian option. guest list with meal choices must be provided in advance*

RED WINE BRAISED BEEF rich demi-glace, roasted garlic whipped potatoes, seasonal vegetables | **34**
CHICKEN SUPREME roasted mushroom madeira cream sauce, roasted garlic whipped potatoes, seasonal vegetables | **34**
CHICKEN PARMESAN roasted garlic whipped potatoes, seasonal vegetables | **32**
SEARED ATLANTIC SALMON lemon-dill beurre blanc, roasted fingerlings, seasonal vegetgables | **34**
PANKO & HERB CRUSTED HADDOCK lemon caper sauce, rice pilaf, seasonal vegetables | **30**
BACON-WRAPPED PORK TENDERLOIN apple bacon chutney, roasted garlic whipped potatoes, seasonal vegetables | **30**
BONE-IN GRILLED PORK CHOP mustard pan sauce, roasted garlic whipped potatoes, seasonal vegetables | **34**
STRIPLOIN served medium-rare with choice of sauce, roasted garlic whipped potatoes, seasonal vegetables | **MP**
BEEF TENDERLOIN served medium-rare with choice of sauce, roasted garlic whipped potatoes, seasonal vegetables | **MP**

BUDDHA BOWL crispy tofu, quinoa & mixed greens, roasted garlic hummus, cucumber, radish, cherry tomato, shredded carrot, pickled onion, fried chickpeas and lemon herb vinaigrette (VEGAN/GF) | **26**
MUSHROOM & SPINACH FETTUCINE garlic parmesan cream sauce (V/GFO) | **24**
LEMON LEEK RISOTTO spinach, red pepper, mushroom and grana padano (V/GF) | **26**
SEASONAL GNOCCHI chef inspired based on the season (V) | **26**
STUFFED RED PEPPER quinoa, veg medley, san marzano tomato sauce (VEGAN/GF) | **24**

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** | **WARM APPLE CRUMBLE** | **STICKY TOFFEE PUDDING** | **CARROT CAKE** | **TURTLE CHEESECAKE (GF)** | **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 chef inspired fresh seasonal vegetables & white balsamic vinaigrette

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

ROASTED BEET & GOAT CHEESE
arugula, toasted walnut, balsamic dressing (gf)

SUMMER BERRY mixed greens, fresh berries, goat cheese, candied walnut, lemon herb vinaigrette (gf)

WATERMELON FETA cucumber, micro greens, fresh mint, citrus vinaigrette, balsamic reduction (V)

FINGERLING POTATO SALAD
fresh herbs, capers, green onion, grainy mustard aioli (gf)

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

ORZO SALAD
roasted butternut squash, spinach, feta, toasted pepitas, dried cranberry, lemon djion dressing

CAPRESE PASTA SALAD
cherry tomato, bocconcini, fresh basil, parmesan, balsamic dressing

sides

Choose two (2) for your group

CHEF'S SEASONAL VEGETABLES

SUMMER VEGETABLE RATATOUILLE

CAULIFLOWER & BROCCOLI GRATIN

GARLIC SOY GREEN BEANS

ROASTED ASPARAGUS

GRILLED BROCCOLINI

HONEY GLAZED CARROTS

MAPLE ROASTED ROOT VEG

ROASTED GARLIC WHIPPED POTATOES

HERB-ROASTED FINGERLINGS

LEMON HERB RICE PILAF

PARMESAN POLENTA

MAC N' CHEESE

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

GRILLED CHICKEN THIGHS
roasted mushroom Madeira cream sauce

BUTTERMILK FRIED CHICKEN CUTLET
hot honey drizzle **or** chicken parmesan style

ROTISSERIE-STYLE CHICKEN
herbed pan sauce

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

ATLANTIC SALMON
roasted red pepper, lemon dill cream **or** maple soy glaze

BBQ PULLED PORK
slow-braised with maple bourbon BBQ

BABY BACK RIBS
slow-cooked with maple bourbon BBQ

RED WINE BRAISED BEEF
rich demi-glace

HERB CRUSTED PORK LOIN
mustard pan sauce

BAKED HADDOCK
lemon caper sauce & toasted panko gremolata

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

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COCKTAIL RECEPTIONS

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the bar



We offer a full-service bar with a wide variety of option 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: 3-6 pieces per person outside of meal hours | 6-9 pieces per person during meal hours

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

STEAK & BLEU CROSTINI caramelized onion, horseradish crema, crumbled bleu 40
TRUFFLE MUSHROOM wild mushroom medley, demi-cream, parmesan & crostini [V] 32
SPINACH ARTICHOKE DIP on fried pita [V] 30
STRAWBERRY BRUSCHETTA shallot, basil, whipped goat cheese, balsamic reduction [V] 32
LOADED HUMMUS pickled onion, kalamata olive, crispy chickpeas & fried pita [V] 28
TORCHED BRIE hot honey, toasted walnut & crostini [V] 30
SMOKED SALMON cream cheese, fresh dill, pickled onion & crostini 34
MINI CHICKEN SOUVLAKI herbed yogurt, feta, cucumber, pickled onion, mini naan 36
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 salsa, wasabi aioli, fried wonton 42
CRISPY HADDOCK BITES caper dill remoulade [GF] 34
COCONUT SHRIMP cocktail sauce 32

FRIED MUSHROOMS horseradish aioli (V) 22
HALLOUMI BITES fried crispy with hot honey [V/GF] 30
POTSTICKER chicken + pork gyoza, green onion, soy honey 30
FRIED CAULIFLOWER tossed in garlic buffalo **or** asian sesame with buttermilk ranch [GF/V] 34
ARANCINI san marzano sauce, whipped ricotta & parmesan [V] 40
TRUFFLE MAC N' CHEESE BITES chipotle aioli [V] 42
SPRING ROLLS sweet chili dip [V] 28
BAKED SPANAKOPITA house tzatziki 32

MINI BEEF WELLINGTON demi-glace 56
MARINATED STEAK BITES horseradish aioli 46
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) | maple bourbon BBQ (GF) | demi-cream sauce 28
INDIVIDUAL BABY BACK RIBS glazed in our house BBQ sauce 42

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platters + boards

CHEESE + CHARCUTERIE BOARD
house-cut cured meats / assorted cheeses & spreads / pickled things / crackers / crostinis
just cheese or charcuterie is cool too* *$7/person***

VEGGIE PLATER
crisp vegetables served with house-made dilly ranch **$5/person**

BREADS & SPREADS
roasted garlic hummus, bruschetta and chef inspired dip
served with crostini, pita and kettle chips **one size $150** (serves 25-40 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 **$14-16/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, maple bourbon BBQ and bleu cheese **$30/dzn**

MINI DESSERT SQUARES
assorted mini dessert squares **$24 per 12pc**

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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.