

SJG RESTAURANT BAR & EVENTS

MEETINGS & LUNCHES

FEBRUARY 2026 EDIT

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**

your perfect meeting venue.



OUR INVENTORY:

- Standard black banquet chairs **x120**
- 60" round banquet tables with black linen **x12**
- 6-foot tables (72" x 30") with black spandex **x8**
- 24" round natural solid wood high top tables with optional black spandex linen **x8**
- Complimentary Wifi
- Smart TV mounted on the wall for presentations. HDMI hook up or wireless connection via Airplay or Chromecast
- Podium, wireless microphone with built-in speakers + Sonos speakers for background music
- Private balcony with stunning views
- Coat rack
- Elevator to 2nd floor & Private washrooms
- Built-in buffet counter for food and beverage



ROOM SETUPS

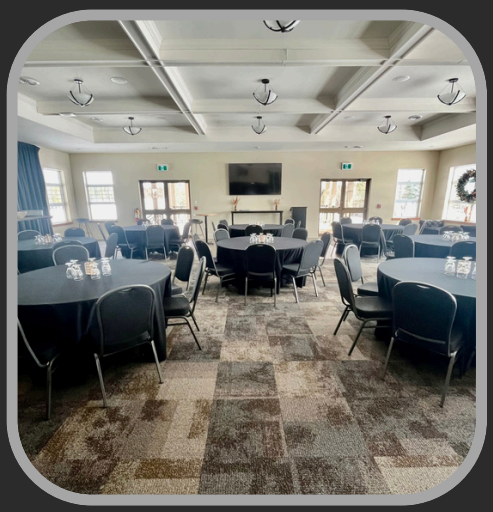
- **Banquet Style:** Round tables of 8 guests, promoting face-to-face conversation.
  - We *can accommodate up to 80 guests most comfortably, or more if needed.*
- **Classroom Style:** Round tables of 5-6 guests facing the front, suitable for training sessions or presentations.
  - We *can accommodate up to 48 comfortably, or more if needed.*
- **U-Shape:** Tables arranged in a U-shape, encouraging interaction among participants.
  - We *can accommodate up to 20 comfortably.*
- **Theater Style:** Chairs arranged in rows facing a stage or presentation area, best for lectures or presentations.
  - We *can accommodate up to 120.*
- **Cocktail Style**: An open layout with cocktail tables placed throughout the room to encourage movement and conversation among guests.
  - We *can accommodate up to 150 guests.*








SJG
WEST HILLS






BIENVENUE








SJG
WEST HILLS





breaks & refreshments

BREAK Packages

SIMPLE assorted pastries, coffee + tea 8/person

THE BASICS assorted pastries, fresh-cut fruit, coffee + tea 12/person

MORNING FUEL assorted pastries, fresh-cut fruit, yogurt & granola, coffee + tea 14/person

SWEET TOOTH dessert squares, fresh-baked cookies, fresh-cut fruit, coffee + tea 12/person

NOURISH crisp veggies with buttermilk ranch dip, pita with roasted garlic hummus, fresh-cut fruit, coffee + tea 14/person

CRAVE chef inpsired antipasto platter with assorted cheese, charcuterie, spreads and pickled things. with coffee + tea 17/person

CONTINENTAL assorted pastries & croissants, fresh-cut fruit, individual yogurts, hard-boiled eggs, assorted cheeses, coffee + tea 19/person

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

A la carte

ASSORTED MUFFINS + PASTRIES 36/dozen

FRESH-BAKED COOKIES 22/dozen

BAGGED CHIPS 36/dozen

GRANOLA BARS 20/dozen

MINI DESSERT SQUARES 24/dozen

HARD-BOILED EGGS 30/dozen

WHOLE FRUIT 30/dozen

Refreshments

COFFEE + TEA
unlimited for 4 hours 3/person

CHILLED JUICE
4/person

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

HOUSE-MADE ICED TEA or LEMONADE
16/litre (serves 4-5)

INDIVIDUAL POP, SPARKLING WATER & BUBLY 4/each

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**

a la carte lunch menu

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.
Maximum of 25 guests*
$26/person

add one of these to any salad entree or buddha bowl:
grilled chicken / blackened chicken / crispy shredded tofu

CHOWDER & SALAD *seafood chowder & choice of salad with grilled bread*

CAESAR SALAD [GF] *crisp romaine, bacon, fried chickpeas, parm*

GATE SALAD (GF/V) *mixed greens, roasted beets, boursin cheese, toasted walnuts, blueberry shallot dressing.*

CHICKEN CARBONARA (GFO) *mushroom, bacon, garlic parmesan cream*

PESTO CHICKEN GNOCCHI (VO) *tomato, peppers, spinach, pesto cream and grana padano.*

KUNG PAO (V) *egg noodles, veg medley, sweet ginger soy sauce, crushed peanuts, lime and cilantro.*

WEST HILLS REUBEN *swiss cheese, house sauce, coleslaw and toasted rye.*

SMASH BURGER (GFO) *fried onion, cheddar, dill pickle and all-dressed aioli on a brioche bun, fries or salad [Beyond Meat Burger also available*]*

CALIFORNIA CLUB (GFO) *grilled chicken, bacon, avocado puree, lettuce, tomato, jalapeno aioli, croissant, fries or salad*

BOMBA CRISPY CHICKEN *bomba hot honey, bacon, swiss cheese, dill pickle, jalapeno aioli, brioche, fries or salad*

FISH TACOS *fried haddock, charred corn & red pepper salsa, shredded iceberg, chipotle aioli and pickled onion on flour tortillas., fries or salad*

BUDDHA BOWL (GF/VEGAN)
lemon quinoa & mixed greens, roasted garlic hummus, cucumber, radish, cherry tomato, shredded carrot, pickled onion, fried chickpeas and herb vinaigrette.
side salad options: gate salad / caesar salad / garden salad

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**

soup & sandwich buffet

includes coffee/tea and freshly baked chocolate chip cookies
Minimum of 25 guests*
$32 per person

Salads

Choose one (2) salads 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

Soup

choose one (1) for your group

cauliflower leek / truffle mushroom / carrot ginger / roasted red pepper / loaded potato / tomato pesto bisque

Sandwiches

Choose three (3) varieties for your group

GRILLED HALLOUMI SLIDER
hot honey & mixed greens

MAPLE BLT SLIDER
maple chili bacon, lettuce, tomato, and roasted garlic aioli

SMOKED MEAT ON RYE
swiss cheese, pickles, mustard

WEST HILLS REUBEN
smoked meat, coleslaw, swiss cheese, all dressed aioli, rye bread

TURKEY BACON RANCH PINWHEELS
cheddar, cream cheese, green onion, wrapped in a tortilla & sliced into bite-sized pinwheels

CHICKEN SALAD CROISSANT
lemon & dill aioli

HAM & SWISS CROISSANT
honey mustard & pickles

BBQ CHICKEN WRAP
blackened chicken, mixed cheese, red onion, lettuce, pickles, BBQ sauce

CHICKEN CAESAR WRAP
crispy chicken, bacon, parmesan, romaine

CHIPOTLE CHICKEN
roasted chicken & cheddar on brioche

ROASTED GARLIC HUMMUS WRAP
mixed greens + crisp veggies (vegan)

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**

meeting lunch buffets

includes coffee/tea and freshly baked chocolate chip cookies
Minimum of 25 guests*
$35 per person

SOUVLAKI

GREEK SALAD
crisp romaine, tomato, red onion, cucumber, kalamata olive, feta cheese, red wine vinaigrette

WARM PITAS & CHICKEN SOUVLAKI
marinated + grilled chicken

TURMERIC RICE & ROASTED FINGERLING POTATOES

HOUSE TZATZIKI & GARLIC HUMMUS

PASTA

MARKET GREEN SALAD
assorted seasonal vegetables & house-made dressings

CHICKEN ALFREDO
cavatappi pasta, mushroom, bacon, parmesan, garlic cream sauce, parsley

GNOCCHI BOLOGNESE
ground beef bolognese with whipped ricotta and parmesan

GARLIC BREAD

BBQ

MARKET GREEN SALAD
assorted seasonal vegetables & house-made dressings

DIY PULLED PORK SANDWICHES
house BBQ pulled pork & brioche buns
coleslaw, pickles & fried onions
house BBQ sauce

MAC N' CHEESE
creamy bechamel sauce, toasted panko + parsley

CRISPY TATOR TOTS
with ketchup

TACO BOWLS

MIXED GREENS & SAFFRON RICE

TACO BEEF
tex mex seasoned ground beef

CHICKEN FAJITAS
marinated + grilled chicken with sauteed onions & peppers

ASSORTED TOPPINGS
house-fried tortilla chips
guacamole & pico de gallo
hot sauce, sour cream & chipotle aioli
limes, jalapenos & pickled onion
shredded cheese

VEGAN OPTION:
STUFFED RED PEPPER
with quinoa, veg and tomato basil sauce

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 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.