



## Banquet Menu Package



**The Juniper Bistro & Lounge** offers unsurpassed and majestic southerly views of the Bow Valley in the Banff National Park. The first peoples word to describe our bistro is "muk a muk" which is Chinook for "food" or "feast". The Juniper Bistro & Lounge offers a tranquil atmosphere and breath-taking Rocky Mountain views. Guests from all around meet at the Juniper Bistro to experience memorable dining.

Inspired by the Bow Valley corridor bridging two abundant food baskets from the prairie grasslands to the Fraser Valley Delta the Juniper Bistro features "cross roads" cuisine. "Cross Roads" is drawn from the memory of the first peoples who traveled between the salmon region to the west and the buffalo plains to the east.

We are proud to weave the stories of regional growers and producers in to our menus.





Banquet Menu Package  
**BREAK SELECTIONS**

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**Beverages**

coffee & tea station	\$3.50 per person
freshly brewed coffee & decaffeinated, assorted regular & herbal teas	
specialty coffees – espresso, latte, cappuccino	\$4.50 each
hot chocolate	\$3.50 per person
assorted soft drinks	\$2.75 each
assorted juice - orange, apple, cranberry cocktail, grapefruit	\$2.75 each
tomato juice, V8 juice (250 ml)	\$3.00 each
bottled mineral water (250 ml)	\$2.75 each
sparkling water – Pellegrino	\$5.00 each
milk (250 ml carton)	\$2.75 each
fruit smoothie	\$4.00 per person

**From the Bakery**

J.K. Bakery assorted donuts	\$2.00/per piece
apple turnovers	\$2.00/per piece
muffins	\$2.00/per piece
croissants	\$2.00/per piece
brownies	\$2.00/per piece
danishes	\$2.00/per piece
assorted cookies – oatmeal raisin, chocolate chip, chocolate chunk	\$2.00/per piece
chocolate dipped banana bread	\$2.00/per piece

**Other Break Favorites**

fruit yogurt (individual cups)	\$2.50 per cup
fruit skewers with dip	\$3.50 per person
chocolate dipped strawberries	\$3 per piece
whole fresh fruit	\$1 per piece
assorted nuts or trail mix (50 g pkg)	\$2 per pkg
salty snacks – pretzels or chips	\$6 per basket
vegetable crudités with herb yogurt dip (serves 20)	\$60 per tray
fresh fruit platter (serves 20)	\$70 per platter



Banquet Menu Package  
**COFFEE BREAKS**

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<b><u>The Timberline Break</u></b>	\$10 per person
fresh fruit tray with whipped yogurt dip house baked muffins fresh brewed regular and decaffeinated coffee assorted regular and herbal teas	
<b><u>Trail Blazers Health Break</u></b>	\$12 per person
harvest trail mix whole fresh fruit fruit yogurt cups fruit smoothies fresh brewed regular and decaffeinated coffee assorted regular and herbal teas	
<b><u>Tasty Treats Break</u></b>	\$13 per person
chocolate fudge brownies chips and pretzels assorted large cookies fresh brewed regular and decaffeinated coffee assorted regular and herbal teas bottle juice (one per person)	
<b><u>The Bistro Break</u></b>	\$14 per person
roasted red pepper hummus, baked spinach and artichoke dip grilled flatbread wedges and fresh baquette slices whole fresh fruit fresh brewed regular and decaffeinated coffee assorted regular and herbal teas bottle juice (one per person)	



Banquet Menu Package  
**BREAKFAST BUFFETS**

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**Cascade Continental Buffet**

vanilla yogurt and granola  
fresh baked muffins and pastries  
toast station with preserves  
fresh brewed regular and decaffeinated coffee, assorted teas  
apple juice and orange juice

\$13 per person  
(minimum of 15)

**Bistro Bagel Station**

smoked salmon platter  
sliced black forest ham  
sliced tomatoes, assortment of Canadian cheese,  
regular and flavored cream cheese, capers, red onions,  
spring mixed greens, assortment of preserves  
fresh brewed regular and decaffeinated coffee, assorted teas  
orange and apple juice

\$16 per person  
(minimum of 15)

**The Sun Riser**

vanilla yogurt  
fresh fruit salad  
toasted granola  
toast station with preserves  
scrambled eggs  
english breakfast sausage & bacon  
breakfast potatoes  
french toast & syrup  
fresh brewed regular and decaffeinated coffee, assorted teas  
orange juice and apple juice

\$17 per person  
(minimum of 20)

**Add to your Breakfast**

bison whiskey sausages	\$3.00 per person
buttermilk pancakes	\$2.00 per person
eggs benedict	\$4.00 per person
oven roasted tomatoes	\$1.00 per person
sautéed wild mushrooms	\$2.00 per person



Banquet Menu Package

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**ON THE GO MEALS**

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**Lite Boxed Breakfast**

lemon poppy seed muffin  
fruit and granola yogurt cup  
chocolate chip granola bar  
whole fresh fruit  
bottled orange juice  
fresh brewed regular and decaffeinated coffee, assorted teas  
(picked up and served at the front desk if prior to 7:30 a.m.)

\$12 per person  
(minimum of 10)

**Bagel Boxed Breakfast**

bagel with cream cheese  
fruit and granola yogurt cup  
chocolate chip granola bar  
whole fresh fruit  
bottled juice  
fresh brewed regular and decaffeinated coffee, assorted teas  
(picked up and served at the front desk if prior to 7:30 a.m.)

\$14 per person  
(minimum of 10)

**Gourmet – to – Go Boxed Lunch**

Sandwich choice of:  
1. smoked turkey breast, cheddar cheese, sundried tomato pesto on baguette  
2. black forest ham, gouda cheese, dijon mayonnaise on multi grain bread  
3. b.c smoked salmon wrap, chipotle cream cheese, roasted red peppers, lettuce  
4. grilled vegetables, basil pesto, cambozola cheese, ciabatta bread  
carrot and celery sticks  
whole fresh fruit  
chocolate chip cookies  
potato chips  
bottled juice

\$17 per person  
(minimum of 10)

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**PLATED LUNCH SELECTIONS**

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All food and beverage prices are subject to 18% gratuity and 5% GST  
Food and beverage menu prices are subject to change



Banquet Menu Package

Served from 11:30 a.m. – 2:30 p.m. – Minimum of 15 people

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**Select your Two Course Lunch Menu**

All plated lunches are a minimum of two courses

**Choose your soup, salad, sandwich or entrée selection – add dessert for \$8**

Also includes freshly brewed regular and decaffeinated coffee and assorted teas

**Soup - Choose One**

roasted butternut squash and apple

tomato and roasted red pepper

potato and bacon with white truffle oil

chicken vegetable and orzo

**Salad – Choose One**

mixed field greens, spiced pecans, pear ginger vinaigrette, stilton cheese and grape tomatoes

spinach salad, fresh strawberries, toasted pinenuts, goats cheese, black pepper balsamic vinaigrette

hearts of romaine, crisp pancetta, croutons, creamy garlic and lemon dressing, shaved parmesan

bocconcini and tomato salad, basil pesto vinaigrette, aged balsamic vinegar

pancetta and asparagus salad, lemon truffle dressing, goats cheese

**Sandwich – Choose Two**

Smoked Turkey Wrap, grilled apple, cambozola cheese, cranberry compote, fries \$18 per person

Alberta Bison Burger, smoked cheddar, BBQ sauce, toasted ciabatta bun, fries \$18 per person

Rocky Mountain Stack, ham, smoked turkey, ciabatta bun, potato salad \$18 per person

Grilled Vegetable Sandwich, smoked cheddar, ciabatta bun, mixed green salad \$18 per person

**OR**

**Entrée – Choose Two**

West Coast Fish & Chips – tender beer battered fillet, caper gin aioli, coleslaw \$24 per person

Penne Pasta Pomodoro with bison whiskey sausage, fresh spinach, roasted garlic tomato sauce, freshly grated cheese \$24 per person

Sweet Potato Crab Cakes, gin and caper berry aioli, mixed organic greens with grape tomatoes, balsamic vinaigrette \$24 per person

Grilled Chicken Supreme, roasted potatoes, seasonal vegetables, rosemary jus \$24 per person

Organic Flatbread with sundried tomato pesto, red onion, artichokes, olives, roasted garlic and goats cheese \$24 per person

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**PLATED & BUFFET LUNCHES**

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Banquet Menu Package  
Served between 11:30 a.m. – 2:30 p.m.  
Minimum of 10 people required for group lunches November – April

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**Norquay Two Course Lunch**

\$19 per person

Chef's soup of the day

or

Mixed field greens, spiced pecans, pear ginger vinaigrette, stilton cheese and grape tomatoes

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Chicken Club Sandwich with bacon, aged cheddar, chipotle sauce on ciabatta bun with mixed greens

Or

Alberta Bison Burger with smoked Canadian cheddar, barbecue sauce on ciabatta bun with fries

Or

Smoked Salmon Frittata goats cheese, fresh asparagus, organic greens

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Fresh brewed regular and decaffeinated coffee, assorted teas

**Chinook Three Course Lunch**

\$26 per person

Tomato and Roasted Red Pepper

or

Tomato Bocconcini Salad

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Sweet Potato Crab Cakes, gin aioli, mixed organic greens with grape tomatoes, balsamic vinaigrette

Or

Grilled Chicken Supreme, roasted potatoes, seasonal vegetables, rosemary jus

Or

Penne Pasta Pomodoro with bison whiskey sausage, fresh spinach, roasted garlic tomato sauce, freshly grated cheese

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Chef's Dessert Plate

fresh brewed regular and decaffeinated coffee, assorted teas

**Alpine Deli Lunch Buffet**

\$26 per person  
(minimum of 20)

german potato salad with grainy mustard

mixed organic greens

black forest ham, turkey and deli condiments

roasted vegetables, tuna salad, chicken salad

vegetable crudité's with dip

basket of fresh baked breads

fresh fruit platter with vanilla yogurt

chef's selection of desserts

fresh brewed regular and decaffeinated coffee, assorted teas

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**BUFFET LUNCH**

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Banquet Menu Package

**Chef's Lunch Buffet**

soup of the day  
tomato and olive platter & tri color tortellini salad  
mixed green salad & greek salad with grape tomatoes

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**Your choice of three of the following selections**

seared salmon filet with tomato fennel broth  
pan seared lemon chicken with tarragon cream sauce  
grilled bison whiskey sausage with roasted red peppers in tomato sauce  
roast baron of beef with jus  
herb roasted agria potatoes  
buttermilk mashed potatoes  
vegetable medley  
cauliflower gratin

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chef's selection of desserts  
fresh brewed regular and decaffeinated coffee, assorted teas

\$30 per person  
(minimum of 20)

**Sundance Barbecue Lunch Buffet** (available 11:30 a.m. – 2:30 p.m.)  
(*weather dependant – May to October\**)

\$36 per person  
(minimum of 20)

bistro Caesar salad with cornbread croutons and crumbled pancetta  
organic mixed greens salad  
greek salad, potato chips  
baked potato with fixings  
grilled seasonal vegetables or corn on the cob (if in season)

Alberta beef burger                      grilled chicken breast  
buffalo whiskey sausage              6 oz AAA Alberta steak

assorted breads, condiments & fixings  
platter of house baked sweets and fruit salad  
fresh brewed regular and decaffeinated coffee, tea

\* In the event of poor weather menu choices remain and meal will be served indoors

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**RECEPTIONS**



## Banquet Menu Package

### Cold Hors d'oeuvres

Smoked elk and gouda wrap with apple and asparagus	\$26.00/ dozen
smoked salmon on pumpernickel, dill crème fraiche	\$28.00/dozen
poached shrimp, lemon chive aioli	\$28.00/dozen
prosciutto wrapped melon ball on crostini, minted yoghurt dressing	\$27.00/dozen
mini Bocconcini and grape tomato, pesto crostini	\$27.00/dozen
steak tartar quenelles served on a spoon	\$30.00/dozen
Seared BC albacore tuna tartar, bannock chip and Wasabi mayo	\$26.00/dozen

### Hot Hors d'oeuvres

chicken wings, chili lime or salt and pepper	\$14.00/dozen
mini vegetable and goats cheese quiche	\$25.00/dozen
spinach and feta cheese in a phyllo bundle	\$25.00/dozen
mini bison burger with grilled bison whiskey sausage smoke tomato jam	\$27.00/dozen
double smoked bacon wrapped scallops	\$28.00/dozen
mini corn meal crusted sweet potato crab cakes juniper aioli	\$26.00/dozen
butternut squash fritters with blueberry compote	\$25.00/dozen
mini buffalo meat balls stuffed with Canadian Ermite cheese	\$26.00/dozen
vegetarian samosas	\$26.00/dozen

### Reception Platters

vegetable crudités with dips (serves 20)	\$60 per platter
fresh fruit platter (serves 20)	\$70 per platter
grilled flatbread with trio of dips (serves 15)	\$60 per platter
cheeseboard – assorted cheese, crackers, fruit	\$180 – 40 people \$80 – 10 people

### Taste of the Rockies Platter – Juniper signature item

elk pastrami, bison whiskey sausage & Indian candied salmon, artichokes, kalamata olives, chutney, pickle, Canadian cheeses & grilled flatbread assorted deli meat (serves 20)	\$70 per platter
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### Reception Menu Upgrade – Add these items to any dinner menu

seared scallops with parsley lemon oil	Add to any menu for \$9 per person  (3 pieces per person – 20 person minimum)
butternut squash and goat cheese fritter with blueberry compote	
mini bison burger with bison whiskey sausage, tomato jam, grilled red pepper on bannock	
crab and sweet potato crab cakes with juniper mayo	
smoked elk around Alberta gouda, grilled apple and asparagus	

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## PLATED DINNER MENU



## Banquet Menu Package

All plated dinners are a minimum of three (3) courses  
soup or appetizer or salad, entrée and dessert  
include freshly brewed coffee, decaffeinated coffee and tea fresh baked rolls

### SOUP SELECTIONS – A la carte

wild mushroom puree with tarragon crème fraiche	\$7 per person
roasted butternut squash pumpkin seed oil	\$7 per person
smoked salmon sweet potato bisque	\$7 per person
parsnip and vanilla bean with parsnip chips	\$7 per person
roasted red pepper and tomato with crème fraiche	\$7 per person
potato and bacon with white truffle	\$7 per person

### SALAD SELECTIONS – A la carte

mixed organic greens spiced pecans, pear and ginger vinaigrette, stilton cheese, grape tomatoes	\$11 per person
bistro caesar salad crumbled pancetta house made croutons creamy caesar dressing	\$10 per person
tomato boconccini salad basil pesto and reduced balsamic	\$11 per person
spinach salad black pepper balsamic, toasted pine nuts, fresh strawberries and goats cheese	\$10 per person
butter leaf salad toasted almonds, grape tomatoes, roast shallot and apple vinaigrette	\$10 per person

### APPETIZER SELECTIONS – A la carte

BC albacore tuna wrapped in double smoked bacon Sweet corn vinaigrette	\$14 per person
asparagus, pancetta, goats cheese, mixed green salad, aged balsamic and white truffle	\$12 per person
pan seared quail wild mushroom barley risotto toasted hazel nuts and date jus	\$16 per person
AAA Alberta beef Carpaccio slivers of fresh padano grainy mustard vinaigrette mixed organic greens	\$15 per person
sautéed shrimp	\$13 per person
smoked salmon marinated red onions, dill crème fraiche cornishons	\$13 per person

## PLATED DINNER MENU

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### **ENTRÉE SELECTIONS – A la carte**

Pan seared chicken supreme with Yukon gold mashed, rhubarb and vanilla compote	\$28 per person
seared venison loin with wild mushroom, pearl onion ragout and blackcurrant jus	\$37 per person
pan seared Brome Lake duck breast with duck confit and beluga lentil hash, golden chanterelles and pomegranate molasses	\$29 per person
grilled AAA Alberta beef tenderloin with roasted sweet potatoes béarnaise sauce and red wine jus	\$36 per person
slow roasted AAA Alberta prime rib with buttermilk mashed potato and red wine jus (minimum 20 persons)	\$30 per person
Alberta pork tenderloin with barley risotto and apple rosemary butter sauce	\$29 per person
seared B.C. sablefish roasted pearl onion and double smoked bacon gala apple curry butter sauce	\$34 per person
pan seared wild B.C. steel head with salt cod potato cakes, cranberry orange butter sauce, pea shoot salad	\$26 per person
rocky mountain white fish with warm potato tapenade salad and tarragon cream	\$27 per person
Braised Alberta bison short ribs braised in dark ale blueberries, crushed organic agria potatoes	\$30 per person

### **DESSERT SELECTION – A la carte**

warm molten dark chocolate cake with vanilla bean gelato	\$8 per person
Caramel orange crème brulee with fresh berries in season	\$8 per person
warm bourbon apple crumble with vanilla bean gelato	\$8 per person
mocha espresso torte with chantilly cream fresh fruit coulis	\$8 per person
lemon curd tart with pine nut crust and fresh berries	\$8 per person
Vanilla panna cotta white chocolate sable bisquite raspberry coulis	\$8 per person

### **Muk a Muk Three Course Dinner**

#### Starters

\$44 per person  
(20 person minimum)

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### Banquet Menu Package

Roasted Red Pepper & Tomato Puree with basil crème fraiche

**or**

Corn Meal Crusted Sweet Potato Crab Cakes  
smoked tomato roasted red pepper jam

Add reception menu  
upgrade for \$9 per  
person

#### Mains

Pan Seared Rocky Mountain Whitefish  
warm potato olive tapenade salad, tarragon cream

**or**

Roasted Chicken Supreme  
Yukon gold mashed, rhubarb vanilla compote, port wine jus

**or**

Slow Roasted AAA Alberta Beef Prime Rib (minimum 20 people)  
buttermilk mashed yukon gold mashed potatoes, red wine jus

#### Dessert

Warm Molten Dark Chocolate Cake vanilla bean gelato and fresh fruit coulis

Includes bread, rolls, fresh brewed regular and decaffeinated coffee & tea

### **Minnewanka Four Course Dinner** (20 person minimum)

\$54 per person  
(20 person minimum)

#### Starters

Parsnip and Vanilla Bean Soup

**or**

Mixed Organic Greens  
spiced pecans, pear ginger vinaigrette, stilton cheese, grape tomatoes

Add reception menu  
upgrade for \$9 per  
person

#### Appetizer

Tomato and Boconccini Salad  
basil pesto and aged balsamic drizzle

#### Mains

Roasted Organic Chicken Supreme  
mashed Yukon potato, rhubarb vanilla bean compote, port wine jus

**or**

Crispy Skin Brome Lake Duck Breast  
with warm duck confit and beluga lentil hash chanterelle mushrooms  
pomegranate jus

**or**

Braised Alberta Bison Short Ribs  
braised in dark ale and blueberries, crushed organic agria potatoes

#### Dessert

Warm Molten Dark Chocolate Cake with vanilla bean gelato

**or**

Vanilla Panna Cotta with peach and blue berry compote

Includes bread, rolls, fresh brewed regular and decaffeinated coffee & tea

### **Castle Mountain Five Course Dinner**

\$62 per person



## Banquet Menu Package

### Salad

Mixed Organic Greens

spiced pecans, pear ginger vinaigrette, stilton cheese, grape tomatoes

### Soup

Smoked Salmon Sweet Potato Bisque with tarragon cream

### Appetizer

AAA Alberta Beef Carpaccio, grainy mustard vinaigrette, shaved parmesan, white truffle oil

**or**

Seared Albacore Tuna Loin with wasabi vinaigrette, pea shoot salad

### Mains

Pan Roasted Pork Tenderloin with barley risotto, apple cider rosemary sauce

**or**

Pan Seared Salmon and Shrimp

salt cod potato cakes, cranberry orange butter sauce pea shoot salad

**or**

Grilled AAA Alberta Beef Tenderloin

roasted sweet potatoes and béarnaise sauce

### Desserts

Warm Molten Dark Chocolate Cake with vanilla bean gelato

**or**

Lemon Curd Tart pine nut crust and fresh berries

Includes bread, rolls, fresh brewed regular and decaffeinated coffee & tea

(minimum of 20)

Add reception menu  
upgrade for \$9 per  
person

## **Vermilion Lakes Buffet Dinner**

### Salads

\$42 per person  
(minimum of 20)

All food and beverage prices are subject to 18% gratuity and 5% GST  
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### Banquet Menu Package

baby creamer potato salad with grainy mustard dressing  
bistro Caesar salad with cornbread croutons & crumbled pancetta  
organic mixed greens salad

Add reception menu  
upgrade for \$9 per  
person

#### Vegetables

Herb roasted agria potatoes  
medley of fresh seasonal vegetables

#### Mains

roasted chicken supreme with wild mushrooms and red wine jus  
charbroiled Alberta steak, chipotle and roasted garlic butter  
poached salmon in saffron vegetable broth

#### Dessert

dessert squares, brownies and fresh fruit

fresh baked breads and dinner rolls

fresh brewed regular and decaffeinated coffee, assorted teas

### **Vegetarian Buffet Dinner**

#### Salads

five grain, spring onion & parsley salad  
fresh tomato and kalamata olive salad with feta  
organic mixed greens with balsamic vinaigrette  
artichoke and white bean dip  
fresh herb pesto  
assorted artisan breads and dinner rolls

\$40 per person  
(minimum of 20)

Add reception menu  
upgrade for \$9 per  
person

#### Hot Dishes

hot smoked tofu with wild mushroom and fresh thyme jus  
baked cauliflower, Almond and Gouda Gratin  
organic polenta roasted with tomato sauce  
herb and sea salt roasted organic agria potatoes  
grilled asparagus with cracked pepper and lemon

#### Dessert Platter

fruit tarts  
chocolate mousse with fresh seasonal fruit  
mocha cake  
bite sized eclairs

fresh baked breads and dinner rolls

fresh brewed regular and decaffeinated coffee, assorted teas

### **The Juniper's Signature Buffet Dinner**

\$59 per person



## Banquet Menu Package

(minimum of 40)

### Salads

smoked chicken and cranberry salad  
organic mixed greens with oven cured tomatoes  
bistro Caesar salad with cornbread croutons  
tomato and olive platter with balsamic reduction  
greek salad with grape tomatoes

Add reception menu  
upgrade for \$9 per  
person

### Fish & Seafood

smoked salmon with capers and red onion  
chilled poached prawns with lemon chive aioli  
crab and baby shrimp salad

### Hot Dishes & Carvery

west coast seafood hot pot – scallops, salmon, prawns and mussels  
pan fried chicken supreme with wild mushroom port wine jus  
freshly carved Alberta beef rib eye with red wine jus  
medley of seasonal vegetables with Juniper herb butter  
roasted organic agria potatoes

### Dessert Platters

fresh fruit tarts  
chocolate mousse with fresh seasonal fruit  
mocha cake  
bite sized eclairs

fresh brewed regular and decaffeinated coffee, assorted teas  
fresh baked breads and dinner rolls

A Chef attended carving station enhances the dining experience  
\$100 additional for 3 hours



## Banquet Menu Package

### Little Diner's Menu Ages 3-13 years

#### Breakfast & Brunch

Continental Breakfast Buffet	\$5 per child
Sun Riser's Hot Breakfast Buffet	\$7 per child
Brunch Buffet	\$12 per child
Buffet Lunch	Half price

#### Lunch & Dinner

Chef's chicken strips with dipping sauces and organic mixed greens	\$10 per child
Penne with tomato sauce and bison whiskey sausage	\$10 per child
Grilled chicken with roasted potatoes and vegetables	\$10 per child
Mini deep dish cheese and pepperoni pizza with caesar salad	\$10 per child
Dinner buffet	Half price

### Group Bar Options

Tier 1 – Satellite Bar

House wine by the glass

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Domestic and draft beer  
Soda pop, juices

**Tier 2 – Standard Bar**

House wine by the glass  
Standard bar brand hi-balls  
Domestic, imported and draft beer  
Soda pop, juices

**Tier 3 – Premium Bar**

Wine list by the glass  
Standard and premium brand hi-balls  
Standard and premium brand cocktails  
Martinis  
Mid range scotches  
Domestic, imported and draft beer  
Liqueurs  
Standard bar shots  
Soda pop, juices

**Tier 3 – Platinum Full Bar**

Wine list by the glass  
Standard and premium brand hi-balls  
Standard and premium brand cocktails  
Martinis  
Full selection of aged whiskey and scotches  
Domestic, imported and draft beer  
Standard and premium liqueurs  
Standard and premium bar shots  
Soda pop, juices

**Bar Menu**

**Standard Bar Brands 1 oz.**

Canadian Club, Lamb’s Dark Rum, Johnny Walker Red, Smirnoff Vodka, \$6.75  
Bacardi White Rum, Beefeater Gin

**Premium Bar Brands 1 oz**

Juniper Green Organic Gin, Absolut, Captain Morgan’s Rum, Bombay & Tanqueray Gin \$7.75

**Deluxe Vodkas 1 oz - Grey Goose, Belvedere & Ketel One** \$9.25

**Premium Scotches & Martinis** \$10 – \$12

**Remy VSOP** \$13.50

**Liqueurs - Kahlua, Bailey’s, Sambuca, Bar Brandy, Cognac, Grand Marnier, Drambuie** \$7.75

**Domestic Bottled Beer – Kokanee, Keith’s, Coors, Grasshopper and Canadian** \$6.25

**Imported Bottled Beer – Corona, Heineken, Budweiser, Stella Artois** \$7.00

**Draft Beer** \$6.75

**Champagne Punch (20 servings per gallon)** \$90 per gallon

**Soft Drinks & Juice** \$2.50

**Wine List**

The Juniper Bistro & Lounge wine list is always changing as many fabulous new wines are released. Our Food & Beverage Manager would be pleased to suggest wine selections that would pair with your meal choice.

**BEVERAGE SERVICE**



#### Banquet Menu Package

**Host Bar:** Recommended for groups when the host is paying for all liquor consumption, plus an 18% service charge and applicable taxes.

**Cash Bar:** Recommended when guests purchase their own tickets from a cashier/bartender provided by the Hotel. Cash bar prices include gratuity and applicable taxes.

**Corkage:** We encourage you to utilize our knowledgeable team of food & beverage professionals for your wine selections. However, should you wish to bring your own choices, a corkage charge of \$18 per 750 ml bottle (wine only) brought into the hotel will be applied. This charge is applicable to 18% gratuity and 5% GST.

**Service:** The Juniper's service is committed to serve alcoholic beverages in a responsible manner and will adhere to all Alberta liquor laws and regulations. Please note that persons under the age of 18 are not permitted to consume alcohol.

**Hours:** The hours of service at the Juniper Bistro & Lounge are from 11:00 a.m. to 12:00 a.m. Last call is at 12:00 a.m. and closing at 1:00 a.m. No extensions are available.