



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

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



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COFFEE BREAKS

<u>The Timberline Break</u>	\$8 per person
assorted whole fruit	
yogurt cups	
fresh brewed regular and decaffeinated coffee	
assorted regular and herbal teas	
 Add organic house baked muffins - \$2.00 per person	
<u>Trail Blazers Health Break</u>	\$11 per person
banana bread	
Highwood Crossing Farm granola	
fresh cut fruit tray	
fruit yogurt cups	
fresh brewed regular and decaffeinated coffee	
assorted regular and herbal teas	
<u>Sweet Tooth Break</u>	\$12 per person
banana bread	
trail Mix	
selection of large cookies	
fresh brewed regular and decaffeinated coffee	
assorted regular and herbal teas	
<u>Fruit & Veggie Break</u>	\$13 per person
fresh cut fruit tray	
yogurt cups	
vegetable crudité's with orange and curry yogurt dip	
fresh brewed regular and decaffeinated coffee	
assorted regular and herbal teas	
<u>The Bistro Break</u>	\$13 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	



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BREAKFAST BUFFETS

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



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ON THE GO MEALS

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

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

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

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



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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

PLATED & BUFFET LUNCHES

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

<u>Norquay Two Course Lunch</u>	\$19 per person
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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

<u>Chinook Three Course Lunch</u>	\$26 per person
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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

<u>Alpine Deli Lunch Buffet</u>	\$26 per person (minimum of 20)
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german potato salad with grainy mustard

mixed organic greens

black forest ham, turkey and deli condiments

roasted vegetables, tuna salad, chicken salad

vegetable crudités with dip

basket of fresh baked breads

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fresh fruit platter with vanilla yogurt
chef's selection of desserts
fresh brewed regular and decaffeinated coffee, assorted teas

BUFFET LUNCH

Chef's Lunch Buffet

\$30 per person
(minimum of 20)

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

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



Banquet Menu Package

RECEPTIONS

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	



Banquet Menu Package

PLATED DINNER MENU

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



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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

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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 win 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



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Vanilla panna cotta white chocolate sable bisquite raspberry coulis

\$8 per person

Muk a Muk Three Course Dinner

Starters

Roasted Red Pepper & Tomato Puree with basil crème fraiche

or

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

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

\$44 per person
(20 person minimum)

Add reception menu
upgrade for \$9 per
person

Minnewanka Four Course Dinner (20 person minimum)

Starters

Parsnip and Vanilla Bean Soup

or

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

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

\$54 per person
(20 person minimum)

Add reception menu
upgrade for \$9 per
person



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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

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

\$62 per person
(minimum of 20)

Add reception menu
upgrade for \$9 per
person



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Vermilion Lakes Buffet Dinner

Salads

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

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

\$42 per person
(minimum of 20)

Add reception menu
upgrade for \$9 per
person

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

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

\$40 per person
(minimum of 20)

Add reception menu
upgrade for \$9 per
person



Banquet Menu Package

fresh baked breads and dinner rolls

fresh brewed regular and decaffeinated coffee, assorted teas

The Juniper's Signature Buffet Dinner

\$59 per person
(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



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Group Bar Options

Tier 1 – Satellite Bar	House wine by the glass 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, Bacardi White Rum, Beefeater Gin	\$6.75
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

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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

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.