



Story Ideas

Who we are

- ✳ Surrounded by castle hotels, the 52 room Juniper Hotel was originally designed and built in the 1950's by John A. Cawston, an Albertan who was a champion for modern architecture in the province. A savvy marketer as well, Cawston chose the hotel's continuous clean lines to evoke a visual connection to speed and technology to tie in with the newly opened TransCanada Highway. Originally named the "Timberline", it had the distinction of having the first outdoor patio dining room - a feature locals and guests to the Juniper enjoy today. The hotel was also the first in Banff to feature "television sets to entertain guests, with reception the best in the area" as well as "several rooms with natural fireplaces."
- ✳ The renovated Juniper Hotel & Bistro is the first hotel in North America to reflect Art Eco design. It is a term coined by the Banff based design team from [Arctos & Bird](#) as the perfect way to describe the reclamation, recycling and re-use that characterized the 2003-2004 restoration of the hotel. Inspired by the way the hotel fit in so naturally into its surroundings, the team looked to the existing property to find materials to rebuild and enhance the hotel. For example, the rippled glass that graces the reception wall was found tucked away in a mechanical room. The roof of one of the outbuildings yielded six pallets of re-usable slate.
- ✳ The Juniper is the first hotel in Western Canada to sign on for 100 per cent of its energy needs to come from green electricity with [Bullfrog Power](#)®. Bullfrog's electricity comes exclusively from wind and hydro facilities that have been certified as low impact by Environment Canada, under their EcoLogo program, instead of from polluting sources like coal, oil, natural gas and nuclear.

The Cuisine

- ✳ 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. As they journeyed to these places the first peoples used the current Juniper site as a resting ground and location to cache food.
- ✳ When it comes to sustainable seafood practices, the Juniper is the first hotel property in Canada's National Mountain Parks to be approved by [Ocean Wise](#), the Vancouver Aquarium's rigorously monitored restaurant conservation program. In addition, The Juniper kitchen is mandated to have 80% of all products served be regional (Alberta and British Columbia) with the remaining 20% (seasonal fruits and vegetables) coming further a field.

- ✳ The Juniper Bistro is reinventing an age old tradition and bringing back some nostalgic menu design with their "**Blue Plate Specials.**" Beginning June 2010 guests and visitors to the Juniper Hotel & Bistro can enjoy a \$30 three course menu offered daily between 5 and 6 pm. Menus change weekly and feature inspired "Cross Roads Cuisine" specials.

The Scene:

- ✳ [The Juniper Hotel & Bistro](#) is one of Banff's most cycle friendly hotels with the most recent additions of retro- cruiser bike rentals, a Park Tool™ Tuning & Wash Station and a back up tool kit with onsite mechanic support. With a our small fleet of Electra Delux Relic and Giant Simple Seven Cruisers the Juniper Hotel offers three and seven speed bikes that are perfect for gliding around town or around Vermillion Lakes. Bicycles will be available for ½ day or full day rentals and include a helmet and lock.
- ✳ The Juniper is perfectly situated for the destination cyclist and the property is ideally located as a jumping off point for various loops and trails in and around the Banff town site. The Banff Mountain Biking and Cycling Guide is available from our front desk. Guests who go Green and bring their own bikes and book an overnight stay at the Juniper will receive a **Velo Voucher** for two at Banff's [Wild Flour Bakery](#). What better way to enjoy Banff than to finish a ride and enjoy a latte and savoury croissant from Banff's only organic bakery.

Who we are partnering with June 21, 2010

- ✳ **Wild Flour: Banff's Artisan Bakery Café.** The Wild Flour is a locally-owned, environmentally-thoughtful place to savour great food. They bake with all natural ingredients - often organic - and use no preservatives, artificial colours or flavours. They bake fresh traditional artisan breads, pastries and gluten free treats daily, along with a great selection of coffee, teas and refreshing summer drinks. In keeping with their values, they use only biodegradable or recycled packaging for their to-go items and compost or recycle all their waste. Open seven days a week from 7 am to 6 pm.
- ✳ **Discover Banff Tours** began in 1999 with a great idea to provide winter sightseeing tours and activities in Banff National Park. By embracing "Small Personalized Tours" as their company philosophy, DBT has grown, now providing tours year round with six different departing tours every day. **Voyageur Canoe Tour:** A Voyageur guide takes 14 passengers back in time on a fun and relaxing one hour paddling tour down the Bow River. This important waterway was one of the nation's highways: used by First Nations, explorers and fur traders. With awe inspiring views, the tour on this glacier fed river system provides an engaging experience of history and beauty in Banff National Park.

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