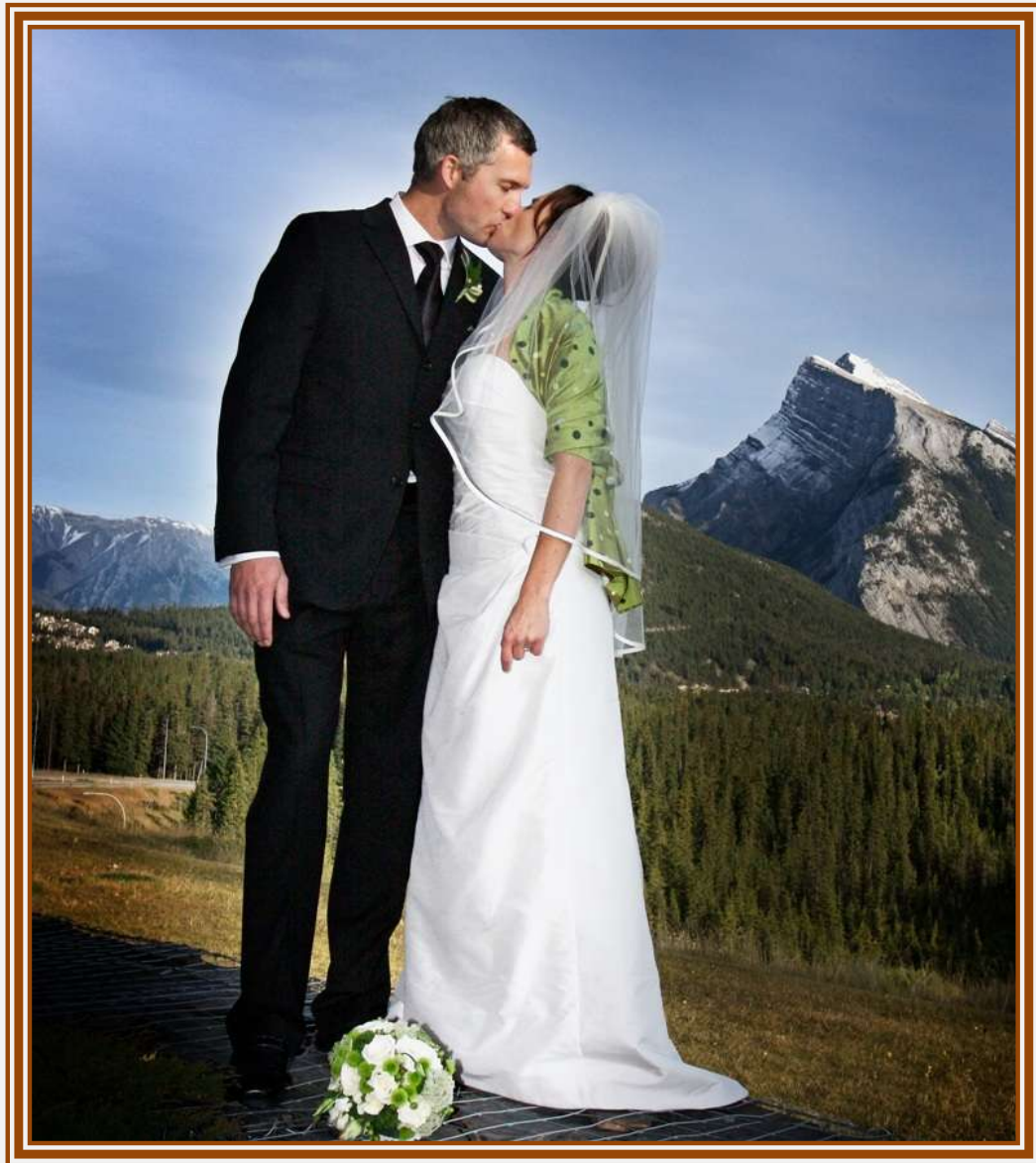


A Juniper Wedding

Simple

Sophisticated

Spectacular



Your Spectacular Wedding Stage in the Rockies

With its charming splendor, intimate setting and warm hospitality, The Juniper is the perfect setting for your wedding and celebration. With a majestic backdrop of sweeping mountains and lush forests, The Juniper is your wedding stage for mountain inspired romantic sophistication.

Our team specializes in wedding events from an intimate group of 6 to larger celebrations of 100 guests.



A Juniper wedding, with the spectacular mountain backdrop, requires no glitz and glam. The pristine location, the awe-inspiring vistas complement your desire for simple and sophisticated. Envision your guests and family marveling over a wedding destination that is unsurpassed – the Juniper is such a place.

Decades of Fairytale Weddings

Weddings have been taking place at The Juniper for over 50 years. The Juniper's walls can tell many wonderful tales of joyous unions on our terrace and family and friends celebrating throughout. In fact, many of our guests return for honeymoons and anniversaries.

The All in One Advantage

Few destination venues can offer it all in one convenient location. Start with a spectacular ceremony on the Juniper Terrace with the mountains & Vermillion Lakes as your backdrop, followed by stunning photo opportunities, to a reception in the lounge and on the terrace and a fun and festive evening dining and dancing the night away in our beautiful Bistro. At The Juniper you and your guests can have it all.

Photo: Bonner Photography

Personalized Service

The Juniper has solid experience when it comes to helping you coordinate your special day. From the very first time you contact us to the day we wave you off on your honeymoon, our services are available to help all the way. While we are not wedding planners, we are pleased to help you through the process of organizing your accommodation, meals and the overall flow of the day's events.

You are Invited

Our Group Services Manager will be delighted to set some time aside to personally show you our property and sit down with you to go through what your big day could look like. Accept our invitation for a personalized tour and discover why The Juniper has gained a world wide reputation as one of the best wedding venues in Banff and the Rocky Mountains.

Congratulations on Your Engagement You've found the perfect partner. The next step is choosing the perfect venue to celebrate with family and friends. We are here to help from the very beginning as you start your lives together.

Juniper Terrace

Unsurpassed as the ideal ceremony location in Banff
The natural backdrop here requires little decoration.

The Juniper is south-facing and sunny all day. In case of rain or snow, you can also use the lounge standing reception. The decision of an indoor or outdoor ceremony can be made the night before the ceremony.

Photo: Open Image



Ceremony Fee From \$400.00

includes set up and tear down for either the Terrace or inside the Kiguli Room

The Vermilion Lakes Room

6-35 People



The Vermilion Lakes Room is a spectacular room which is perfect for private dining functions. Very popular for rehearsal dinners, smaller weddings and as a post wedding breakfast & gift opening room, this room has an inviting and cosy atmosphere.

The Vermilion Lakes Room features a walk out door to the Juniper Terrace and stunning mountain vistas. Artwork by famous Bow Valley mountaineer, Bruno Engler is showcased. Sometimes a local artist's exhibit is showcased.

Venue Rental / Food & Beverage Minimums

<i>Vermilion Lakes Room</i>	
Saturday event bookings are unavailable unless the booking is within 4 months of your event date A non refundable deposit of \$500.00 is needed at the time of booking	<i>Food and beverage minimum</i> \$2,000 – January – June & November- December \$3,000 – July – October Hotel room minimum requirement of 12 rooms
Venue Rental Charge	\$350.00



Unquestionably the best views of Banff's iconic Mountain Ranges and Vermilion Lakes. The Bistro & Lounge features wall to wall windows for maximum panoramic views, grand wood-burning fireplace with original copper hood as well as double patio doors to walk out to the Juniper Terrace. Minimalist, hip, vibrant and naturally opulent are some of the words to describe the interior style.

Venue Rental / Food & Beverage Minimums

<i>Juniper Bistro</i>	
A maximum of 100 guests A non refundable deposit of \$2000.00 is needed at the time of booking	<i>Food and beverage minimum</i> \$7,000 – January – June & November - December \$8,500 – July – October Hotel room minimum requirement of 20 rooms
Venue Rental Charge	\$450.00

The Juniper Bistro & Vermilion Lakes Room Exclusive

65-100 People



Unquestionably the best views of Banff's iconic Mountain Ranges and Vermilion Lakes. The Bistro & Lounge features wall to wall windows for maximum panoramic views, grand wood-burning fireplace with original copper hood as well as double patio doors to walk out to the Juniper Terrace. Minimalist, hip, vibrant and naturally opulent are some of the words to describe the interior style.

Venue Rental / Food & Beverage Minimums

<i>Juniper Bistro & Vermilion Lakes Room exclusive</i>	
<p>A maximum of 100 guests A non refundable deposit of \$2000.00 is needed at the time of booking</p>	<p><i>Food and beverage minimum</i></p> <p>\$10,500 – January – June & November - December \$12,500 – July – October</p> <p>Hotel room minimum requirement of 25 rooms</p>
<p>Venue Rental Charge</p>	<p>\$600.00</p>

included in your venue rental

Set up and removal of tables and chairs
White table linen and napkins (table skirting for head table, all other tables are additional charge)
Tea light candles on each table upon request
Registration & gift table
Easel for seating chart
Water station and coat rack
Podium (microphone additional charge)

Food & Beverage

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.



The Juniper Chef and his kitchen brigade are inspired by the views they too enjoy while artfully preparing Bistro-style plates to nourish the body and soul. The Bistro's cuisine ranges from relaxed and comforting to sophisticated and adventuresome.

Food & Beverage Policies

The Juniper charges a flat rate venue rental and a food and beverage minimum dependant on time of year

Banquet menu pricing is not guaranteed and is subject to change with thirty (30) days notice. Please keep in mind that prices listed in the banquet menu will likely change for advanced bookings.

A food & beverage minimum requirement is defined as all food and beverage for the reception and/or dinner, cash bar or host bar for the day that the Bistro & Lounge is booked. A food and beverage minimum is not applicable for a group's multi-day stay.

The food & beverage minimum is subject to 18% service charge and 5% GST. Service and GST are not included as part of the required food and beverage minimum. Service is distributed amongst the serving staff and kitchen staff.

SOCAN – Public Music License

SOCAN – The Society of Composers, Authors and Music Publishers of Canada grants the license for The Juniper Hotel to communicate copyright-protected music publicly, at rates approved by the Copy Right Board of Canada. The Juniper Hotel is required to report each event at hotel where musical works are played. The fees collected are distributed as royalties to SOCAN members and to affiliated performing arts societies worldwide. The fee is based on venue capacity and function and is not revenue for the hotel. Visit www.socan.ca for more information.

Photo: Orange Girl

Fee Structure

# of people in attendance	Without Dancing (fee per event)	With Dancing (fee per event)
1-100	\$20.56	\$41.13
100+	\$29.56	\$59.17

* rates applicable to 5% GST (rates are subject to change per SOCAN regulation and are subject to change



Accommodation for your guests



Dependant on your contract a minimum guest room bookings is required
Guests can call in to book available rooms or use the group code provided by the hotel to book online through the hotel's website. A valid credit card is required to guarantee the reservation.

****Room prices are based on the contracted rates. These rates will not change and are not valid with any promotions or change in the Junipers regular room rates****

ROOMS	January – April	April – June	July – September	October – December
Standard	\$80-90	\$90-130	\$150-160	\$100-115
Deluxe	\$140-150	\$140-190	\$150-190	\$140-150
Suites	\$180-190	\$190-230	\$230-250	\$140-160

****Rooms and room types may be subject to change-
Speak with the wedding coordinator for current rates ****

Juniper Hotel Policies

Booking Deposit: A \$2,000 deposit is required to hold the venue space and block hotel rooms. This deposit can be made via cash, certified cheque or credit card.

Group Cancellation: Cancellation notice of 45 days is required in writing to the Group Services Manager. Should the group cancel the event within 45 days of the scheduled date, the deposit and 50% of all room, venue, rental, food and beverage charges will be charged.

Group Payment: Full payment of the group's estimated charges, including food and beverage, room, venue, audio visual, taxes and gratuities are required in full 30 days prior to arrival. Should the final invoice total be less than the group's advance payment a refund will be issued upon the group's departure.

Individual Room cancellations: A block of guest rooms will be allocated for the group based on the signed contract. Guests can book rooms either by calling direct or using their group code to book through the hotel's secure website booking system. A valid credit card is required to guarantee the reservation. If a guest cancels the reservation any used rooms under the contract will be billed directly to the parties responsible on the contract.

Hotel Guest Policies

The Juniper is pleased to be a non-smoking establishment

Check-in time is 4:00 pm. Check-out is 11:00 am.

Rooms occupied after 12 noon on the day of check out are subject to \$50 per hour charge until checked out.

Quiet times at The Juniper are observed from 11:00 pm - 8:00 am.

Last call is at 12:00 am. At 12:30 am the music must be turned off.

Venue closing time is 1:00 a.m. No extensions will be granted.

The Juniper Staff & Management reserve the right to deny alcoholic beverage service to persons who are unable to present proper identification or who appear intoxicated. No food or beverages may leave the function room.

A clean up charge of \$275 will be applied if your event causes above average maintenance and housekeeping clean up.

The Couple is responsible for their guests and will be held responsible for any noise complaints or damage caused by their guests. A fee could be applied.

The Juniper has designated pet friendly rooms. A \$25 per pet, per day charge applies. Pet guest rooms must be planned in advance. Pets are not permitted in the restaurant or patio area.

Juniper Food & Beverage Policies

The Juniper will be the sole provider of all food and beverage.

Any outside alcohol or wine is not permitted in the licensed venues or public areas of the hotel. This includes any gifts for rooms or gifts on tables.

Any alcoholic beverages must be purchased through the Juniper hotel and bistro. This is an Alberta liquor control board regulation.

Beverage Service: The Juniper Bistro & Lounge's service team 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. The Juniper Staff and Management retains the right to refuse alcohol service to persons who are unable to present proper identification or who appear intoxicated. No food or beverages may leave the function room.

Soft drink alternatives will be available to any adult or child. This will be charged on a consumption basis including reception drinks and drinks with the meal.

Cake Cutting: A \$1.50 per person cake cutting fee to cut the cake, plate it and serve to your guests applies. Should you wish to self-serve the cake; a serving knife will be provided. We recommend cake cutting take place prior to 9 p.m. and serving the cake at any time specified. Left over cake can be packaged and refrigerated for pick up the following day at no charge.

Confirmed Guests: Fourteen (14) days prior to the event, the wedding planner document, utilized by the hotel and group, and is to be finalized in order to confirm all food and beverage requirements. We ask that you sign a copy of the final wedding planner and return a copy to The Juniper at least 14 days prior to the event. The Juniper kitchen must be notified of the guaranteed number of guests attending the function no later than 12:00 noon 14 days prior to the event. The hotel reserves the right to fulfill catering requirements based on the most recent written (email or fax) communication from the group.

Pricing: Prices quoted may be subject to change, although every effort is made to honour them. Please note if booking for future years, it will reflect the current year pricing. Food and drink are charged at the prevailing rates on the date of your wedding.

Receiving & Storage: Storage space in the hotel is the discretion of the Food & Beverage Manager, Chef and Group Services Manager. The Juniper is not responsible or liable for items received on behalf of the group nor liable or responsible for the storage of them.

Venue Set Up: We are pleased to help with recommendations for set up style and configuration. The Juniper; however, is not responsible for set up of table decorations, place settings, gifts, etc.

Security: Please note that the hotel accepts no responsibility for any wedding gifts received on the day.



Reception Menu

Cold Hors d'oeuvres

Smoked elk and gouda wrap with apple and asparagus	\$30.00/dozen
smoked salmon & Olive caper cream cheese on crostini	\$30.00/dozen
poached shrimp, lemon chive aioli	\$30.00/dozen
Duck confit & cambozola puff pastry rolls	\$30.00/dozen
Roast Beef on thyme rosti, horseradish aioli	\$32.00/dozen
steak tartar quenelles served on a spoon	\$30.00/dozen
Smoked Salmon mousse herb & citrus blini	\$30.00/dozen



Hot Hors d'oeuvres

Duck confit	\$30.00/dozen
mini vegetable and goats cheese quiche	\$30.00/dozen
mini bison burger with grilled bison whiskey sausage smoke tomato jam	\$27.00/dozen
double smoked bacon wrapped scallops	\$30.00/dozen
mini corn meal crusted sweet potato crab cakes juniper aioli	\$30.00/dozen
butternut squash fritters with blueberry compote	\$30.00/dozen
mini buffalo meat balls stuffed with Canadian Ermite cheese	\$30.00/dozen
vegetarian samosas	\$30.00/dozen

Reception Platters

vegetable crudité's with dips (serves 20)	\$80 per platter	fresh fruit platter (serves 20)	\$90 per platter
grilled flatbread with trio of dips (serves 15)	\$60 per platter		
cheeseboard – assorted cheese, crackers, fruit	\$250 – 40 people		
	\$130 – 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) \$150 per platter			

Reception Menu Upgrade – Add these items to any dinner menu

The Juniper's most favorite hors D'Oeuvres Additional \$11.00 per person

Roast Beef on thyme rosti, horseradish aioli
 Smoked Salmon mousse herb & citrus blini
 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

Plated Dinners

Cascade Three Course Dinner

Starters

Roasted Red Pepper & Tomato Puree with basil crème fraiche
or
Juniper House salad, candied pecans, maple vinaigrette

Mains

Pan Seared Arctic char
warm potato olive tapenade salad, tarragon cream
or
Roasted Organic Chicken Supreme
Yukon gold mashed, rhubarb vanilla compote, port wine jus
or
Slow Roasted AAA Alberta Beef Prime Rib
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

\$49 per person

Add	NY Steak	\$ 5.00
	Grilled Shrimp	\$ 4.00
	Alberta AAA Tenderloin	\$ 6.00

Castle Mountain Four Course Dinner

Starters

Smoked Salmon and Sweet potato bisque
or
crabcakes

Appetizer

Tomato and Boconccini Salad
basil pesto and aged balsamic drizzle

Mains

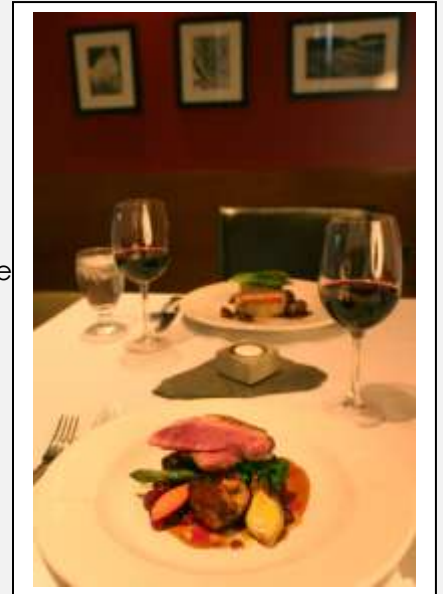
Roasted Organic Chicken Supreme
mashed Yukon potato, rhubarb vanilla bean compote, port wine jus
or
Duck Cassoulet
with warm duck confit and beluga lentil hash chanterelle mushrooms pome
or
Braised Alberta Bison Short Ribs
braised in dark ale and blueberries, crushed organic agria potatoes

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

\$59 per person



Rundle 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

Buffet Dinners

Buffet dinners are a great option for a less formal service style. Guests can choose from a variety of items and it creates a mingle-factor.

Lake Minnewanka Buffet

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

\$49 per person

Vermilion Lakes Buffet Dinner

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

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

Photo: Alan Maudie

Included a Chef attended carving station enhances the dining experience

\$69 per person

Bar Options

Satellite Bar

House wine by the glass
Domestic Beer
\$6.00 ++

Standard Bar

House wine by the glass
Domestic Beer
Standard Brand Hi – balls
Standard Cocktails
Standard Martini's
Mid range scotches
Liqueurs
Standard bar shots
\$6.00 ++

Premium Bar

Premium wine by the glass
Domestic Beer & Imported Beer
Premium Brand Hi – balls