

Receptions and Meetings

Spectacular

Sophisticated

Simple



Reception starters

Cold Hors d'oeuvres

Poached shrimp with lemon aioli	\$32.00/dozen
Zucchini rolls, roasted pepper cream cheese	\$30.00/dozen
Rice paper rolls	\$30.00/dozen
Cucumber, avocado mousse, smoked salmon	\$32.00/dozen
Caprese skewers	\$32.00/dozen
Crab salad crostini with chives	\$34.00/dozen
Tomato tartar crostini with cream cheese	\$30.00/dozen

Hot Hors d'oeuvres

Duck confit and cambozola puffs	\$34.00/dozen
Sweet potato and crab fritters	\$34.00/dozen
Double smoked bacon wrapped scallops	\$34.00/dozen
Bison Meat Balls	\$32.00/dozen
Mushroom brushetta	\$30.00/dozen
Bison sliders	\$32.00/dozen
Spanakopita	\$30.00/dozen

Reception Menu Addition – Add these items for \$12.00 per person

Poached Shrimp with lemon aioli
Rice paper rolls
Bison Meat Balls
Bison sliders
Tomato tartar crostini with cream cheese

Reception Platters

vegetable crudités with dip (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, crostini, Garnished with fruit	\$250 – 40 people \$130 – 10 people
Assorted Crostini with spreads	\$50.00 per tray
Duck rilette & cronichon Crab salad & chive with cucumbers Triple cream brie, red onion jam	
Taste of the Rockies Platter – <i>Juniper signature item</i> Charcuterie selection, gherkins, olives, red onion chutney and assorted crostini	\$150 per platter- 40 people
Tea Sandwiches - <i>Choice of 2</i>	\$12.00 per person <i>min 12</i>
Tuscan Olive cream cheese, fresh tomato chutney Rare roast beef, grainy Dijon and arugula Shrimp salad with watercress Lemon and dill cream cheese, smoked salmon and cucumber Egg salad and gherkin	

Meeting Additions

Coffee and tea station (replenished for 4 hours)	\$4.75 per person <i>min 12</i>
Assorted fresh fruit platter with yogurt	\$4.25 per person <i>min 12</i>
Freshly baked Muffins	\$2.75 per person <i>min 12</i>
Banana Bread, zucchini bread or lemon loaf	\$3.00 per person <i>min 12</i>
Breakfast or Western Scones	\$3.00 per person <i>min 12</i>
Croissants and Biscotti Platter	\$3.50 per person <i>min 12</i>
House made cookies	\$3.50 per person <i>min 12</i>
Humus and flatbread	\$3.00 per person <i>min 12</i>
House made granola bars	\$3.50 per person <i>min 12</i>
Crudités and dip	\$3.00 per person <i>min 12</i>

Meeting Breaks

Morning Break **Choice of one of the following**

Assorted fresh fruit platter and yogurt cups

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Scones and biscotti platter

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Freshly baked muffins

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Western Scone

\$12.00 per person – minimum of 15 people

## **Afternoon Break** **Choice of one of the following**

Lemon Loaf and Chocolate Zucchini Bread

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Crudités and dip

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Hummus and Flatbread

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Tray of house made cookies

\$ 12.00 per person – minimum of 15 people



Breakfast

The Sun Riser

Toast station, with preserves
scrambled eggs, & bacon
breakfast potatoes, baked beans
whole fruit
fresh brewed regular coffee, tea & fruit punch
\$15.00 per person

The Bagel station

smoked salmon platter, sliced black forest ham
sliced tomatoes, assortment of Canadian cheese,
regular and flavoured cream cheese, capers, red onions,
butter leaf lettuce, assortment of preserves
\$14.00 per person

Lunch Options

Efficient lunch buffet offers a variety of fresh sandwiches which includes a hot soup of the day

Your choice of three of the following sandwiches

Grilled vegetable and goat cheese.

Tuscan olive cream cheese, and roasted tomato.

Ham & Swiss cheese, honey mustard mayo.

Chicken & cranberry salad.

Roast beef, grainy Dijon and arugula.

\$15.00 per person / minimum of 15 people for

Dinner Selections

Sweet Potato Soup

or

Juniper House Salad

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Pasta Puttanesca

Wilted greens, cherry tomatoes, fresh parmesan

or

Roasted Chicken Breast

Garlic mashed potatoes, seasonal vegetables and herb jus

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\$28.00 per person ++

Pea & Mint Soup

or

Juniper spinach salad with pine nuts, goats cheese, cherry tomatoes white balsamic vinaigrette

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Squash Ravioli

Sage brown butter, tomato sauce and fresh parmesan

or

Braised Bison Ribs

Natural Jus, roasted fingerling potatoes and seasonal vegetables

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\$38.00 per person ++

Roasted Red pepper Bisque with crème fraiche

or

Seared scallops with wilted spinach, apple beurre blanc

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Hand Rolled Gnocchi

Crispy leeks, sweet peas, wilted spinach and fresh parmesan

or

Beef tenderloin with hollandaise

Horseradish mashed potatoes and seasonal vegetables

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\$44.00 per person ++

Buffet Selection – with 55 people or more

Slow roasted prime rib, red wine reduction
Roasted chicken breast, wild mushroom sauce
Whole roasted Salmon, lemon & herb butter
Potato Gratin
Seasonal Vegetables
Greens salad with aged balsamic vinaigrette
Fresh rolls and breads
\$59.00 per person based on a minimum of 20 people

Bar Options

Host Bar: Recommended for groups when the host is paying for all liquor and wine

Drink Tickets: Recommended for groups when a certain amount of drinks are paid by the host.
Any other drinks are the responsibility of the individual

Cash Bar: Recommended when guests purchase their own drinks from the bartender provided by the Hotel.
Cash bar prices include gratuity and applicable taxes.

Service & Hours: The Juniper 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.

