



JUNIPER
HOTEL



MEETINGS AND RETREATS

WELCOME TO THE JUNIPER



The Juniper Hotel and Bistro sits on a plateau that rises above the Vermilion Lakes, surrounded by towering mountain peaks. For thousands of years people have travelled to gather at this spot. It's close to the bustling town of Banff, yet removed enough to truly relax. Nature is all around you and there are so many ways to explore it. The intimate setting is perfect for smaller groups.

Our 52 room boutique hotel has everything you need for meetings and retreats that meet the unique needs of your business. Inspiring meeting spaces. Fresh, modern dining. Friendly, personalized service.

When you stay at the Juniper, you can rest easy knowing that we're taking care of the planet. From improvements to our building to the items on our menu, everything we do is geared towards respecting the environment. It's part of our commitment to preserving the beauty of Banff National Park.

Whatever your goals, you'll find inspiration here.



THE VERMILION ROOM

When you come to the Canadian Rockies, you don't want to be stuck in a standard board room, buried in the middle of a big hotel. The Vermilion Room's picture windows offer panoramic views of the mountains and the Vermilion Lakes, flooding the space with natural light. You'll feel surrounded by nature.



THE KIGULI ROOM

Our largest meeting space gives you plenty of room to spread out and be productive. Double doors open up to the rear of the hotel, with green spaces only steps away. Wondering about the unusual name? A kiguli is a traditional pithouse dwelling, built by the Indigenous peoples of the BC interior. The remains of one such structure, dated to around 4,000 years old, are located just next to the hotel site.



THREE-BEDROOM SUITE

In need of a break out space for small group discussions, or special accommodation for your company's VIP? Our newly renovated three bedroom suite is one of Banff's most spectacular spaces, with million dollar views over the valley and tastefully luxurious finishes throughout.

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OUR SPACES



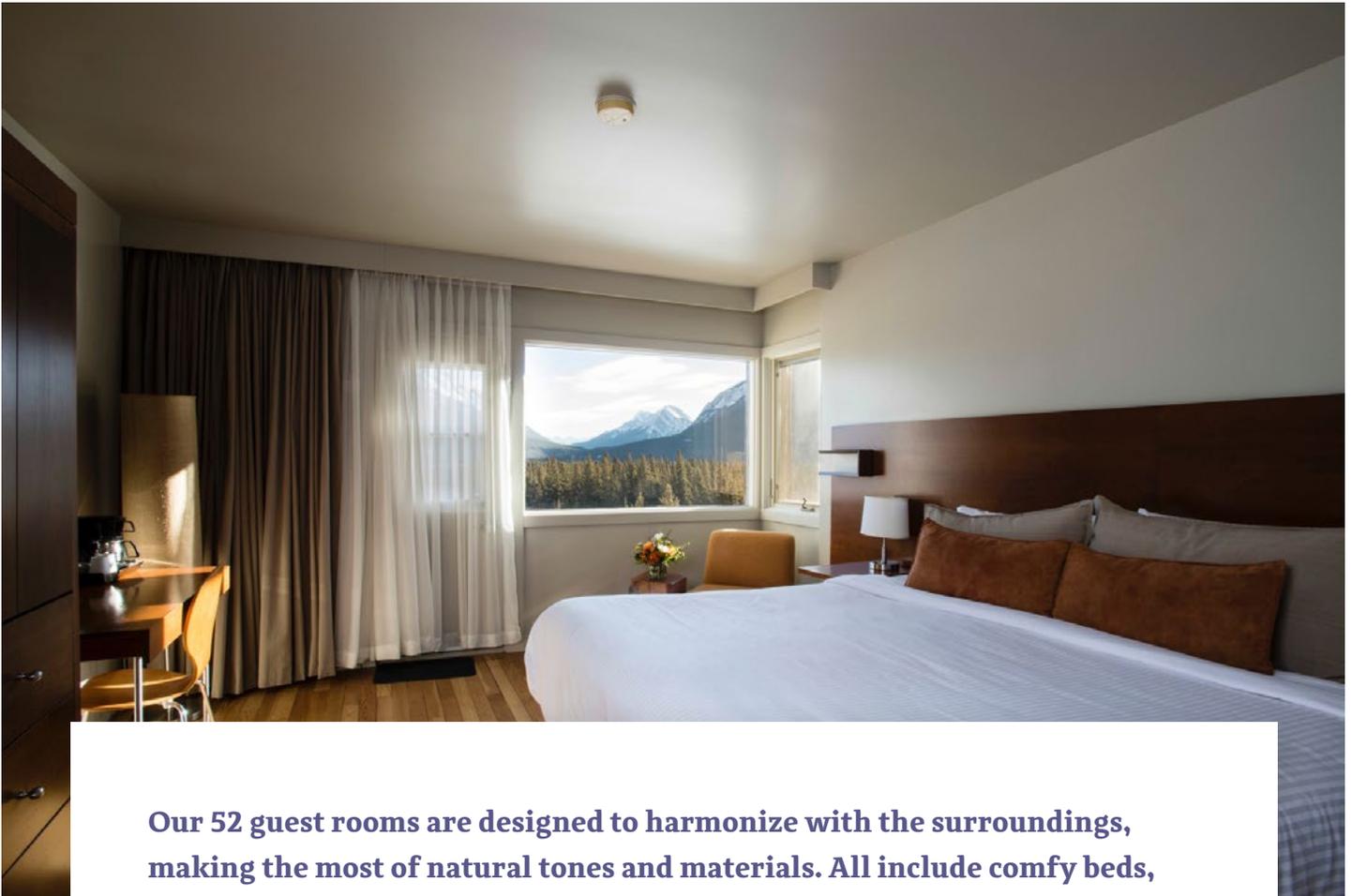
THE JUNIPER BISTRO & LOUNGE

Boasting handcrafted, seasonal Canadian cuisine as well as Banff's best views and an award-winning patio, The Juniper Bistro can seat up to 100 guests for a private booking.

VITAL STATISTICS

	Vermilion	Kiguli	Bistro	Suite
Sq. ft	555	1504	870	348
Max # Guests:				
Reception	30	100	100	
Banquet	30	80	100	
Theatre	36	70		
Classroom	21	55		
Boardroom	30	60		10
U-shape	24	45		

3 OUR ROOMS



Our 52 guest rooms are designed to harmonize with the surroundings, making the most of natural tones and materials. All include comfy beds, fluffy duvets, complimentary parking and Wi-Fi. Wheelchair accessible and pet friendly rooms are also available.

Choose from our standard woodland rooms, with views out to the surrounding forest, or our deluxe valley rooms with walkout decks and panoramic mountain views. Both options are available with one king or two double beds. For added luxury, we also offer upgraded options, including king suites with rain showers and jacuzzi tubs.

Our sales team will be pleased to provide more details on room types, availability and rates; contact sales@thejuniper.com



Forget the standard conference centre fare and treat your team to a true taste of Banff. The Juniper Bistro serves modern Canadian cuisine handcrafted with responsibly sourced ingredients from local producers. Our flavours are fresh and sophisticated, showcasing the best this region has to offer on every plate.

From casual buffet lunches to full service dinners, the quality of our food shines at every meal. Our sample menus give you a taste of our offerings, and we can work with you to customize a menu to delight your group. Our dishes can be adapted to accommodate a range of special dietary needs; simply advise us when you make your booking.

BREAKFAST MENU

Continental Breakfast Buffet • 25 + Guests • \$14pp++

TOAST STATION fresh Wild Flour breads, served with our homemade jams {GF +\$1}

YOGURT vanilla honey yogurt, Juniper's signature granola {GFP, VP}

FRUIT SALAD

Buffalo Breakfast Buffet • 25 + Guests • \$20++pp

All items from the Continental Breakfast, plus:

EGGS Chef's choice eggs {GFP, DFP}

VALBELLA SMOKED BACON OR FARMER SAUSAGE (Choose one) {GFP, DFP}

HASH BROWNS brown butter, green onion, shallots & mustard seeds {GFP, DFP, VP}

Totem A La Carte Breakfast • Max. 25 Guests • \$25++pp

GRILLED AVOCADO charred corn, crumbled Crystal Springs feta, poached egg, oven dried tomatoes, sourdough {V, GFP, DFP}

EGGS YOUR WAY Valbella Farmhouse sausage or bacon, 2 eggs cooked your way served w/brown butter hash. {GFP, VP}

JUNIPER BENNY bannock, buffalo mozzarella, braised rabbit, medium-poached eggs, hollandaise & juniper berry glaze served w/ brown butter hash {GFP, VP}

SALMON BENNY citrus biscuit, house smoked wild salmon, poached eggs, hollandaise, lemon crème fraiche, & pickled shallots served w/ brown butter hash {GFP, VP}

STEAK AND EGGS hanger steak, red pepper relish, semi dried tomato, watercress, sunny side eggs served w/brown butter hash {GFP}

STUFFED FRENCH TOAST fresh pain de mie, stewed cinnamon apples, Canadian brie, frisée, apricot coulis, candied nuts {VP}

Totem Breakfast includes fresh juice as well as Fratello drip coffee & a selection of teas

All breakfasts include Fratello drip coffee & a selection of teas

DINNER MENU

Juniper Way Hot Buffet • 30 + Guests • \$65pp++

To Start:

BREAD SELECTION a variety of fresh Wild Flour bread {GFP, DFP, VP}

DAILY SOUP {if req. GFP, VP, DFP}

FIELD GREEN SALAD tuscan mix, rainbow carrot, sunflower seed, & balsamic vinaigrette {GFP, VP, DFP}

BEET SALAD yellow & golden beets, roasted brussels sprouts, noble farms goats cheese, candied pecans {GFP, VP}

The Main Event:

CHICKEN SUPREME seared chicken breast, apple, onion & cider sauce {GFP, DFP}

WHOLE ROASTED STRIPLOIN chimichurri & roasted shallot {GFP, DFP}

GF GNOCCHI signature sweet pea sauce, fresh peas, blue cheese, spinach {GFP, VP}

SMASHED NEW POTATOES, Junipers brown butter sauce {GFP,VP}

TRI COLOUR CARROTS & BABY TURNIPS chilli honey vinaigrette {GFP, VP, DFP}

To Finish:

FRESH FRUIT SALAD mint simple syrup {GFP, VP, DFP}

PASTRY CHEFS COUNTER seasonally inspired dessert, prepared freshly in our pastry kitchen {if req. GFP, VP, DFP}

TEA & COFFEE Fratello coffee & a selection of teas

Three Course A La Carte Menu • \$60++pp

To Start:

SUNFLOWER SALAD Biotanic Garden sunflower shoots, roasted sunchokes, candied sunflower seeds, fennel & radish {VP, GF}

BEET CURED SALMON GRAVLAX saffron aioli, apple gel, cucumber, pickled beet & sesame tuille {GFP, DFP}

The Main Event:

SQUASH TRIO acorn, butternut, & summer squash, beluga lentil, charred corn, pumpkin seed, tomatillo mole {VP, GFP, DFP}

DUCK BREAST King Cole duck breast, beluga lentil & mushrooms, pickled Okanagan cherries, seasonally inspired vegetables {GF, DF}

STRIPLOIN 10 oz CAB summer squash gratin, char grilled broccolini, tomato & green peppercorn relish, jus {GF, DFP}

Treat Yourself:

GELATOS & SORBETS homemade gelatos & sorbets

CRÈME BRULEE

TEA AND COFFEE fratello coffee & a selection of teas

Looking to take your event to the next level? We can help you craft an itinerary that your group will love, incorporating all the things that make Banff National Park a dream destination

FEED YOUR WELLNESS

Outdoor activities are a great way to energize your group and promote team building. The Juniper is a well-positioned base for all the Rockies has to offer. Let us connect you with active experiences, including:

- Seasonal activities at Mount Norquay: skiing, snow tubing, hiking, sightseeing chairlift and Via Ferrata.
- Triviography – a location-based team scavenger hunt using your smartphone.
- Yoga/Meditation sessions

FEED YOUR CREATIVITY

From its earliest days, Banff has been a centre for art and culture, drawing creative types from around the world. Unleash your team's creativity at the Juniper, where you'll be surrounded by our thoughtful selection of Canadian art. Ask us about the wealth of cultural experiences on offer in Banff, including:

- Galleries and Exhibitions
- The Whyte Museum of the Canadian Rockies
- The Historic Luxton Home Museum

FEED YOUR SPIRIT

Here at the Juniper, we feel a special connection to the Indigenous cultures of Canada. Next to the hotel grounds are the archaeological remains of a 4,000 year old kiguli pithouse, a type of summer home traditionally used by the Secwepemc people of the B.C. interior. Honouring this history, a Circle of Elders from six different language groups meets here each year. Through our links with Indigenous communities we would be pleased to facilitate:

- A welcome blessing from a local Elder to open your retreat.
- Smudging ceremonies, which in Indigenous tradition promote cleansing of the spirit and open the mind.
- Indigenous storytelling sessions. Storytelling is an essential marketing skill in the modern world; be inspired by masters of this ancient art.

To start planning your event, call us on **1-866-551-2281** or contact **sales@thejuniper.com**.

We look forward to welcoming you to the Juniper.