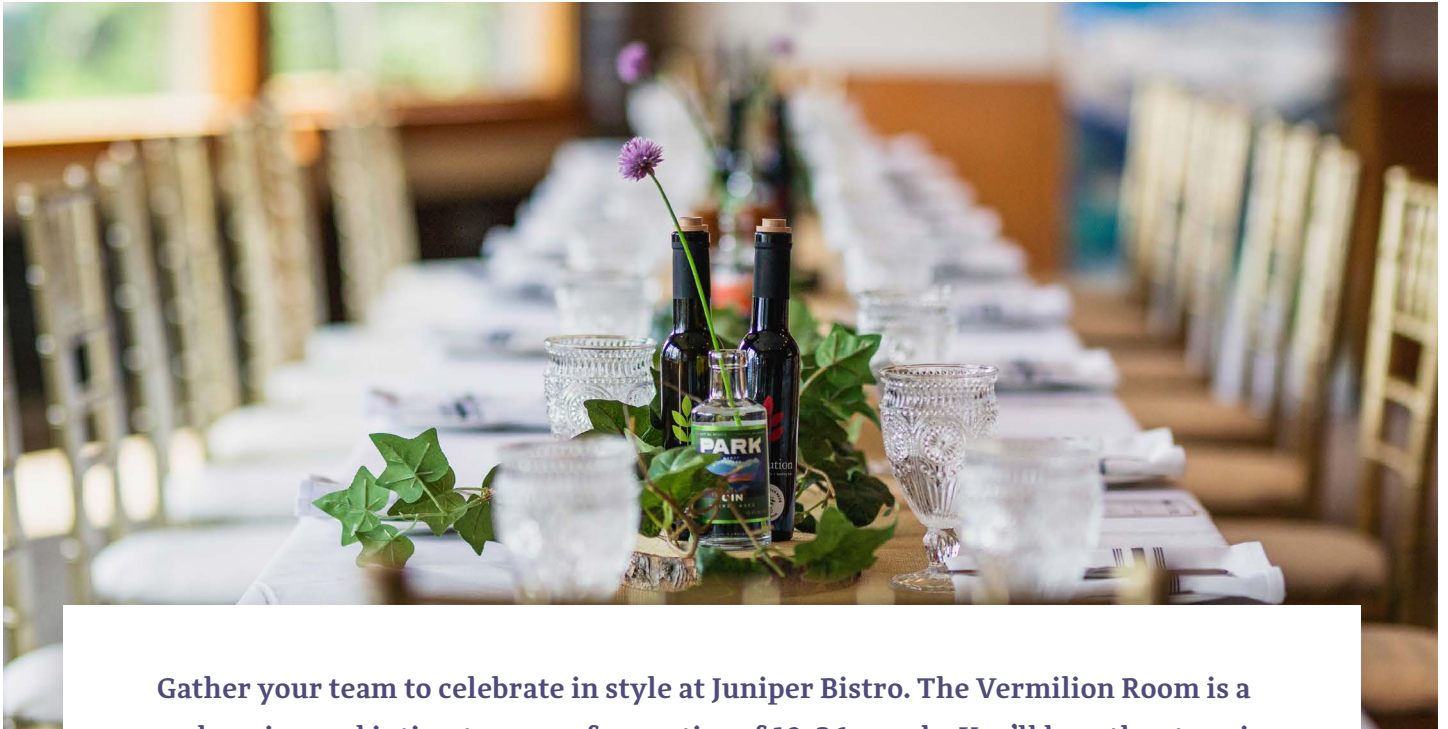


HOLIDAY EVENTS AT JUNIPER BISTRO

Come celebrate with us!



Gather your team to celebrate in style at Juniper Bistro. The Vermilion Room is a welcoming and intimate venue for parties of 10-26 people. You'll love the stunning mountain views in daylight hours and authentic Indigenous artwork on the walls. Smaller groups will enjoy the uplifting atmosphere of a table in the main dining room.

There are no boring buffet options here - our plated group menus are made from scratch with ethically sourced, local ingredients. Customize your evening with canapés, creative cocktails and quality beverages. Our team are excited to create the memorable event you're dreaming of - so you can relax and enjoy the good company!

Complete the experience with an overnight stay in one of our 52 comfortable guest rooms. The morning view of the mountains has to be seen to be believed... Our daily brunch, a long time local favourite, is the perfect way to bring your celebration to a close.

Ready to learn more? Contact sales@thejuniper.com for your custom quote.



FIRESIDE FAVOURITES MENU

TO SHARE

CHEESE AND CHARCUTERIE locally sourced meats and cheeses, pickled vegetables & accoutrements
@ \$15 per guest

VEGETABLE PLATTER fresh assorted vegetables, two housemade dips & Wildflour Bakery artisan bread
@ \$8 per guest

3 COURSES @ \$75 PER GUEST

TO START

JUNIPER SALAD mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette {V, GF, VEGP}

THE MAIN EVENT

ROASTED CHICKEN BREAST Three Sisters succotash, smoked crema, seasonal vegetables {GF, DFP}

or

KUTERRA SALMON FILET fingerling potato, leek confit, broccolini, maple sumac butter {GF, DF}

or

CAULIFLOWER PANISSE wild mushrooms, local kale, sundried tomato, cashew cream, pepitas, sesame
{V, GF, DF}

or

BRAISED ALBERTA SHORT RIB potato puree, bordelaise, buttered broccolini {GF, DFP}

TREAT YOURSELF

SEASONAL HOUSEMADE CHEESECAKE chef's daily creation

As our ingredients are regionally sourced and seasonal, menus may be subject to change.

LUXURY LOG CABIN MENU

TO SHARE

CHEESE AND CHARCUTERIE locally sourced meats and cheeses, pickled vegetables & accoutrements
@ \$15 per guest

VEGETABLE PLATTER fresh assorted vegetables, two housemade dips & Wildflour Bakery artisan bread
@ \$8 per guest

3 COURSES @ \$97 PER GUEST

TO START

WINTER SQUASH SOUP maple cream fraiche, Wild Flour Bakery bread, seasonal butter {V, GF}

THE MAIN EVENT

6 OZ AAA ALBERTA TENDERLOIN pomme puree, winter glazed beets, smoked carrot crema, bordelaise
or

KUTERRA SALMON FILET fingerling potato, leek confit, broccolini, maple sumac butter {GF, DF}
or

CAULIFLOWER PANISSE wild mushrooms, local kale, sundried tomato, cashew cream, pepitas, sesame
{V, GF, DF}
or

SMOKED DUCK BREAST cassoulet, glazed carrots, buttered greens, pomegranate glaze

TREAT YOURSELF

SEASONAL HOUSEMADE CHEESECAKE Alberta honey & saskatoon berry coulis, chantilly cream
or

CHOCOLATE MOLTEN CAKE vanilla ice cream, cherry compote

As our ingredients are regionally sourced and seasonal, menus may be subject to change.

PARTY FAQ'S



BOOK YOUR EXPERIENCE

- Email sales@thejuniper.com for availability.
- Bookings accepted 30 days prior to your event.
- \$250 deposit required to confirm reservation.
- Cancellations within 14 days of event forfeit deposit.



CHOOSE YOUR MENU

- Minimum spend \$2000, excluding tax and gratuities.
- 18% Service Charge will be applied to your bill.
- Menu choices must be provided 7 days in advance.
- Please inform us of all special dietary requirements.



PERSONALIZE THE SPACE

- Booking includes simple white linens.
- Candles and seasonal greenery available by request.
- Additional decor may be rented locally:
mountaineventrentals.ca
- Organizers are responsible for additional decor setup.