

Meeting & Retreats 2024



JUNIPER
HOTEL

Welcome.

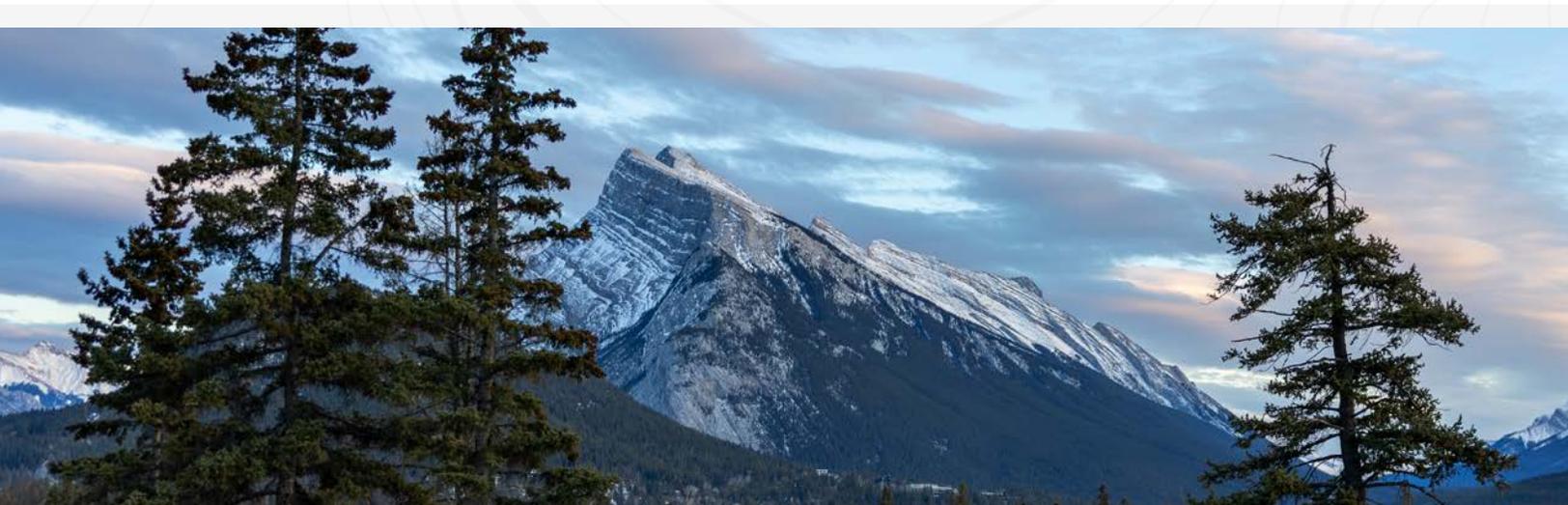
For your ultimate group retreat, the Juniper offers both convenience and authentic mountain character.

Located just outside the centre of Banff, your group will enjoy uplifting views and easy access to nature and activities.

We're an independent boutique property, providing personalized service every step of the way. Onsite amenities like our mountain view hot tub and patio fire pits complete your mountain experience. And with catering by the top-rated Juniper Bistro, your meals will be as unforgettable as the surroundings...

You'll find plenty of ways to elevate your experience. Add outdoor adventures, natural landmarks and cultural experiences to your itinerary – we're here to help you craft an unforgettable retreat.

Whatever your goals, you'll find inspiration here.



Our offerings.



- Function Rooms >
- Hotel >
- Dining >
- Banquet Menus >
- Event Bars >
- Activities >



Function Rooms.

Our bright and airy function spaces are surrounded by nature, with direct access to the outdoors and only a few steps away from guest rooms and dining areas.

The Vermilion Room and Bistro Lounge are comfortably sized for smaller groups, while the Kiguli Room and main Dining Room are spacious enough for up to 60 guests. All feature large windows, modernist design and touches of character, creating an inspiring backdrop for your event.

	The Kiguli Room	The Vermilion Room	The Juniper Bistro*	The Bistro Lounge*
Square Footage	1504	555	870	390
Max Guests: Reception	80	30	60	30
Max Guests: Banquet	60	30	60	24
Max Guests: Theatre	80	36	/	/
Max Guests: Classroom	36	21	/	/
Max Guests: U-Shape	28	24	/	/
Max Rounds (10guests/table)	8 rounds of 80 guests	3 rounds of 30 guests	/	/
Max Guests: Boardroom	20	20	/	/

*Subject to availability and minimum spend for buyout.



The Kiguli Room

Our largest gathering space is perfect for presentations, round-table discussions, intimate events and performances and memorable buffet dinners. Double doors open up to the rear of the hotel, with green spaces only steps away.

Please note that plated dinner menus are not currently available in the Kiguli Room, but our elevated buffets deliver an elegant experience for larger groups.



CAPACITY:

Reception: 80 guests

Banquet: 60 guests

Theatre: 80 guests

Classroom: 36 guests

U-shape: 28 guests

Rounds of 10: 80 guests

Boardroom: 20 guests

Square Footage: 1504



The Vermilion Room

The ideal space for smaller groups to enjoy meals and breaks, films and presentations, collaborative discussions and break-out sessions. The Vermilion Room's picture windows offer panoramic views of the mountains and the Vermilion Lakes, flooding the space with natural light. Authentic Indigenous art lines the walls and you have easy access to our patio, with the option to create a private outdoor space with seating and firepits.

You'll feel immersed in the nature and culture of this special place.



CAPACITY:

Reception: 30 guests

Banquet: 30 guests

Theatre: 36 guests

Classroom: 21 guests

U-shape: 24 guests

Rounds of 10: 30 guests

Boardroom: 20 guests

Square Footage: 555



The Juniper Bistro

With original mid-century features, Banff's best views and authentic Indigenous artwork, Juniper Bistro is an inspiring location for your event. And as one of Banff's top-rated restaurants, you know the food is going to be just as fabulous as the space... Our main dining room connects to both the Juniper Lounge and Vermilion Room, giving you options to customize the space to your needs. To secure a buyout of Juniper Bistro, advanced booking is required and availability may be limited. Minimum spends will apply.



CAPACITY:

Reception: 60 guests

Banquet: 60 guests

Square Footage: 870



The Bistro Lounge

Host a reception or break-out session in the lounge and enjoy the cozy atmosphere, original wood-burning fireplace and well-stocked bar. Connected to the main Bistro, the lounge boasts the same stunning mountain views. It's an ideal spot to enjoy a cocktail, welcome your group and kick any event off in style! Minimum spend applies.



CAPACITY:

Reception: 30 guests

Banquet: 24 guests

Square Footage: 390



The Juniper Hotel.



Mountain Views



Outdoor Hot Tub



Luxury Shuttle



Minutes to Lifts



Inspiring Dining



Nature Positive



Indigenous Art

The Juniper offers a compact layout connected to naturally landscaped outdoor spaces, for effortless transitions between sessions, meals, activities and breaks.

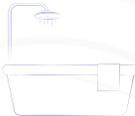
Enjoy overnight stays in one of our 52 comfortable guest rooms, with simple, nature-inspired décor and thoughtful home comforts.

In their free time, guests can enjoy a soak in our mountain view hot tub, and access our luxury hybrid shuttle vehicle for trips into town.



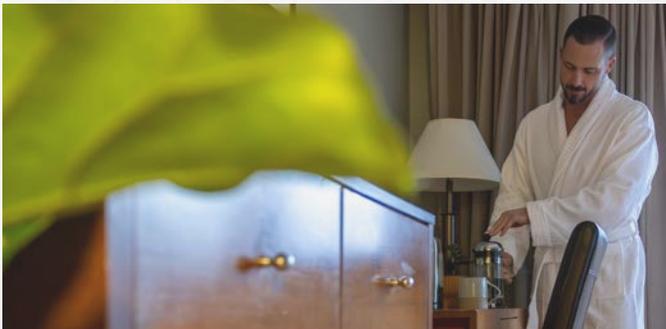
Guest Rooms

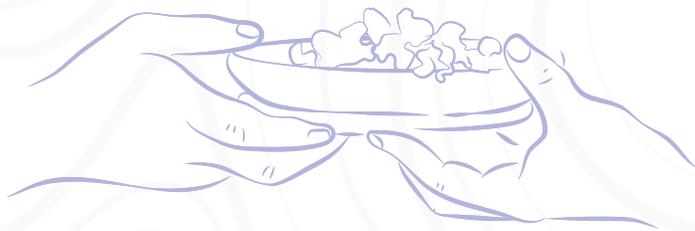
Choose from our standard rooms, with views out to the surrounding forest, or our deluxe valley rooms with walkout decks and mountain views. Most rooms feature one King bed, with 2-Double and 2-Queen options also available. All guest rooms include these amenities, for a comfortable and relaxing stay:

-  Free Wi-Fi
-  Climate Control
-  Mini Fridge
-  French Press
-  Safe
-  Tub & Shower
-  Cozy Robes
-  Hair dryer

For your VIP attendees or breakout spaces, we also offer a small number of suites and woodland cabins with additional features. Please enquire with our sales team for further details.

-  Fireplace
-  Mountain View
-  Kitchen





Dining.

Turn your event into a gourmet experience with Juniper Bistro.

Share something different, from elevated family-style and buffet options to breaks and snacks that give you a boost. Vegetarian, vegan and gluten-free options aren't an afterthought – they're a core part of our menus. Every plate is handcrafted by our team from consciously sourced ingredients. Sophisticated and satisfying: this is feel-good food.



Breakfast

Mountain Brunch

49/person | 12-25 guests

Includes choice of brunch plate and grazing table.
Served in the Vermilion Private Dining Room with patio access.

GRAZING TABLE

Seasonal selection of fresh fruit, granola and assorted pastries.

BRUNCH PLATES - choice of:

- STUFFED FRENCH TOAST (V)
- HUEVOS RANCHEROS (V)
- JUNIPER BENNY
- SALMON BENNY
- SMASHED AVOCADO TOAST (V+)
- ALPINE MELT
- JUNIPER BURGER
- HUMMUS PLATE (V+)
- HOUSE-SMOKED SALMON PLATTER

Sleeping Buffalo Buffet

29/person | minimum 12 guests

Served in form of a traditional buffet in the Kiguli or Vermilion Private Dining Room depending on guest numbers.

HOUSE-MADE GRANOLA (V)

TOAST STATION

EGGS

BREAKFAST MEATS (GF, DF)

BROWN BUTTER HASH (V)

FRENCH TOAST, PANCAKES OR WAFFLES (V)

Add-ons

- Brewed Coffee & Organic Tea Selection 4/person
- Juice Bar 4/person

V - Vegetarian, vegan and dairy-free options available
V+ - Vegan
GF - Gluten-free and gluten-reduced options available
DF - Dairy-free

Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

Lunch



COLD TRAVELLER

39/person | 12-35 guests

CHOICE OF SALAD OR HOUSE SOUP

Choose 1 SALAD from the below options:

- JUNIPER SALAD** mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette **(V, GF)**
- HOUSEMADE COLESLAW** mixed cabbage, sunflower seeds, carrots, dried fruit, house vinaigrette **(V, GF)**
- BABY SPINACH** quinoa, red onion, feta cheese, crispy chickpeas, sundried cranberries, balsamic vinaigrette **(V, GF)**

Choose 3 SANDWICHES from the below options:

- SMASHED AVOCADO** Canadian brie, local hothouse tomato, basil and greens **(V)**
- SHAVED RARE ROAST BEEF** tomato peppercorn jam, house pickled onion, roasted portabella mushrooms, smoked cheddar
- CURRIED CHICKEN SALAD** carrots, chickpeas, red cabbage, toasted sunflower seeds and red grapes wrapped in a flour tortilla
- GRILLED EGGPLANT** red pepper and zucchini, hummus, fresh arugula **(V)**
- FARMHOUSE EGG SALAD** house aioli, scallions, paprika, dill, baby greens **(V)**

Lettuce wraps can be substituted for bread at an additional charge.

PASTRY COUNTER assorted cookies & dessert squares

Add-ons

Brewed Coffee & Organic Tea Selection	4/person
Juice Bar	4/person
Daily Soup	4/person
Local Craft Soft Drinks	5/person

V - Vegetarian, vegan and dairy-free options available
V+ - Vegan
GF - Gluten-free and gluten-reduced options available
DF - Dairy-free

Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

Lunch



HOT LUNCH BUFFETS

48/person | 20-60 guests

Prairie Chili Buffet

- BISON CHILI
- THREE SISTERS CHILI (V+)
- JUNIPER SALAD (V+)
- HOUSE CORNBREAD with Alberta Honey Butter (V)
- ASSORTED DESSERT SQUARES

Western Sandwich Bar

- PULLED PORK
- PULLED JACKFRUIT (V+)
- ARTISAN BUNS (V+)
- COLESLAW (V+)
- FINGERLING POTATO SALAD (V)
- ASSORTED DESSERT SQUARES

Valley View Lunch

- FREE RANGE GRILLED CHICKEN BREAST
- SPINACH & ARTICHOKE RAVIOLI with Walnut and Sage Cream Sauce (V)
- JUNIPER SALAD (V+)
- ARTISAN ROLLS/SEASONAL BUTTER
- ASSORTED DESSERT SQUARES

Gluten-free options are available upon request.

V - Vegetarian, vegan and dairy-free options available | V+ - Vegan
 GF - Gluten-free and gluten-reduced options available | DF - Dairy-free
 Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

Meeting Breaks



CLASSIC

15/person | minimum 12 guests

ASSORTED BAKED GOODS
SEASONAL FRUIT SALAD
IN-HOUSE MADE FRUIT PRESERVES

GLUTEN-FREE

17/person | minimum 12 guests

GLUTEN-FREE BAKED GOODS
SEASONAL FRUIT SALAD
IN-HOUSE MADE FRUIT PRESERVES

SAVOURY

19/person | minimum 12 guests

HOUSE HUMMUS WITH GRILLED PITA BREAD
SEASONAL CRUDITÉS
JUNIPER TRAIL MIX
ASSORTED PHYLLO PASTRIES

LIGHT SNACK

12/person | minimum 12 guests

ASSORTED COOKIES
SEASONAL HANDHELD FRUIT

HOT BEVERAGES

4/person

BREWED COFFEE & ORGANIC TEA SELECTION
DECAF COFFEE 2L @ 12 (~6/ppl)

Includes choice of coffee cream and/or oat milk & sugar

COLD BEVERAGES

Sparkling water, 300ml	4.5/person
Assorted juices	4.5/person
Craft soft drinks	5/person
Organic cold pressed juice STOKE 16 oz	12/person
Milk 32oz carafe: dairy or oat	15/carafe

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.



REFRESHMENT BREAK PLATTERS

Below quoted prices are per person | Minimum of 12 guests.

SEASONAL FRUIT PLATTER SLICED AND SEASONAL WHOLE FRUITS	9.5
ASSORTED COOKIES, SQUARES AND GRANOLA BARS CHEF'S DAILY CREATION	5.5
MUFFINS AND WILD FLOUR BAKERY CROISSANTS HOUSE PRESERVES AND BUTTER	5.5
CHEESE PLATTER ACCOMPANIED WITH ARTISAN CRACKERS AND GRILLED SOURDOUGH	9.5
CHEESE AND CHARCUTERIE SELECTION OF THREE MEATS AND TWO CHEESES WITH HOUSE PICKLED VEGETABLES AND ACCOUTREMENTS	15.0
VEGETABLE PLATTER FRESH AND PICKLED ASSORTED VEGETABLES WITH TWO DIPS	9.5

HOT BEVERAGES

4/person

BREWED COFFEE & ORGANIC TEA SELECTION
DECAF COFFEE 2L @ 12 (~6/person)

Includes choice of coffee cream and/or oat milk & sugar

COLD BEVERAGES

Sparkling water, 300ml	4.5/person
Assorted juices	4.5/person
Craft soft drinks	5/person
Organic cold pressed juice STOKE 16 oz	12/person
Milk 32oz carafe: dairy or oat	15/carafe

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.



Banquet Menus.

However you like to gather, we have a menu to inspire you. A reception of drinks and light bites is a perfect start to any evening. Then, choose an elevated buffet for a relaxed feel, or a family-style selection of shareable plates to enjoy together. Or opt for a refined, plated dinner with options to tempt every palate.

As well as vegan and vegetarian choices in each menu, we're pleased to offer plant-forward or fully plant-based banquets in each style. Please advise us of specific dietary requirements for each guest so we can ensure a suitable and delicious plate prepared just for them.

À la Carte Reception



Hors D'Oeuvres

Price per dozen | Minimum 12 guests

Minimum order: 2 dozen

Seasonal crostini with tomatoes, whipped Fairwinds Farms chevre herbs, blood orange and elderflower vin (V) 30/dozen

House hummus on grilled pita with wild mushrooms & smoked olivewood oil (V+) 33/dozen

Wild mushroom duxelles & Fairwinds Farms chevre tartlets (V) 36/dozen

Salmon crudo with sesame & green onion tartlets 36/dozen

Pulled pork sliders with celeriac Dijon slaw 54/dozen

Pulled rabbit on artisan crackers with Juniper jelly 44/dozen

Beef cheek served on polenta rounds with pickled onions 46/dozen

Crab croquettes with black garlic aioli 52/dozen

Oysters 48/dozen (seasonal)

Platters

Price per person | Minimum 12 guests

Cheese & Charcuterie Platter*

selection of three meats and two cheeses with house pickled vegetables & accompaniments 15/person

Cheese Platter (V)

accompanied with artisan crackers & house crostini 9.5/person

Evolution white truffle popcorn with parmesan salt (V)

4/person

Truffle & parmesan fries (V)

5/person

*Vegan cheese platter priced on request.

Sweets: Pastry Counter

Assorted cookies & dessert squares 5.50 per person*

*Plant-based options are possible at a surcharge.

Please note, all reception menus are served for a maximum of two hours.

V - Vegetarian, vegan and dairy-free options available | V+ - Vegan
Gluten-free and gluten-reduced options available are available at a surcharge
Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

A selection of plates to share, inspired by the elements of nature.
Served in the Vermilion Private Dining Room or Juniper Bistro.

Plated Dinner

Juniper

Collection Dinner

83/person | 12 guests minimum

To Start

JUNIPER SALAD mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette **(V, GF, V+)**

The Main Event

CHICKPEA CAULIFLOWER PANISSE wild mushroom, cashew crema **(V+, GF)**

or

ROASTED CHICKEN BREAST

Three Sisters succotash, smoked crema, seasonal vegetables

(GF, DF)

or

BRAISED ALBERTA SHORT RIB potato puree, red demi, seasonal vegetable **(GF)**

or

SPLICED SALMON FILLET roasted fingerling potatoes, local medley tomato confit, seasonal vegetable **(GF)**

Dessert

Seasonal Housemade Cheesecake

Greenhouse

Vegan Menu

83/person | 12 guests minimum

To Start

DAILY SOUP **(GF)**

or

JUNIPER SALAD mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette **(GF)**

The Main Event

SWEET POTATO black lime, tomato cardamom sauce, basmati rice pilaf, almond and dried fruit dukkah **(GF)**

or

CHICKPEA CAULIFLOWER PANISSE wild mushroom, cashew crema **(V+, GF)**

or

ROAST TAMARIND POTATOES oat yogurt, chimichurri, pickled onion, sesame, **(GF)**

Dessert

VEGAN CHOCOLATE CAKE fruit coulis, coconut cream

Luxury Log Cabin

125/person | 12 guests minimum

To Start

WINTER SQUASH SOUP maple crème fraîche, Wild Flour bakery bread **(V, GF)**

The Main Event

6 OZ AAA ALBERTA TENDERLOIN pomme puree, bordelaise

or

SALMON FILLET leek confit, broccolini, maple sumac butter **(GF, DF)**

or

CHICKPEA CAULIFLOWER PANISSE wild mushroom, cashew crema **(V+, GF)**

or

SMOKED DUCK BREAST cassoulet, demi glaze

Dessert

SEASONAL SORBET fresh berries

or

CHOCOLATE MOLTEN CAKE vanilla ice cream, cherry compote

All of the above options can be made gluten-free upon request.

V - Vegetarian, vegan and dairy-free options available | V+ - Vegan
GF - Gluten-free and gluten-reduced options available | DF - Dairy-free
Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

Served in the Vermilion Private Dining Room or Juniper Bistro.

Dinner Buffet

Signature Dinner Buffet

79/person | 15-60 guests

All main courses come with seasonal vegetables and roasted fingerling potatoes.

To Start

SOUP OF THE DAY made in house **(V, GF)**
 JUNIPER SALAD with apple cider vinaigrette **(V+)**
 ARTISAN BREAD ROLLS and seasonal butter **(V)**

Main Events

Please select 2 main dishes:

16-HOUR BRAISED ALBERTA BEEF SHORT RIB red wine demi
 ROAST CHICKEN SUPREME prairie chimichurri
 PORK RIBS with birch syrup BBQ sauce

Please select 1 vegetarian main dish:

ROASTED SWEET POTATO in tomato cardamom sauce with rice pilaf **(V+)**
 SPINACH & ARTICHOKE RAVIOLI with sage and walnut cream sauce **(V)**
 CHICKPEA CAULIFLOWER PANISSE with wild mushrooms and cashew crema **(V+, GF)**

Dessert

VANILLA CHEESECAKE with fruit coulis and berries **(V)**

Gluten-free or dairy-free cheesecake is available on request at an additional cost.

Vegan Dinner Buffet

79/person | 15-60 guests

All main courses come with seasonal vegetables and roasted fingerling potatoes.

To Start

SOUP OF THE DAY made in house **(GF)**
 JUNIPER SALAD with apple cider vinaigrette
 ARTISAN BREAD ROLLS and seasonal spread

Main Events

ROASTED SWEET POTATO in tomato cardamom sauce with rice pilaf
 SPINACH & ARTICHOKE RAVIOLI with sage and walnut pesto
 CHICKPEA CAULIFLOWER PANISSE with wild mushrooms and cashew crema **(GF)**

Dessert

VEGAN CHEESECAKE with fruit coulis and berries

V - Vegetarian, vegan and dairy-free options available
V+ - Vegan
GF - Gluten-free and gluten-reduced options available
DF - Dairy-free

Please advise us of all allergies.

Discover our plant-forward banquets, offering a deliciously nature-conscious dining experience

Vegan & Vegetarian Dinner

Earth & Fire

Collection Dinner

79/person | 15-60 guests

The EARTH & FIRE set menu gathers our most delicious vegetarian choices.

From The Earth

INSPIRED GREENS
SEARED BRUSSELS SPROUTS
birch syrup
GLAZED CARROTS smoked honey
SPINACH & ARTICHOKE RAVIOLI
sage & walnut pesto
POTATO DUMPLING blistered tomato
ARTISAN MUSHROOM SAUTÉE
shallots, kale

Created with Air & Fire

CAST IRON BRIE dried fruit & mustard
seed compote, sourdough

Dessert

Chef's seasonal dessert selection

Vegan Dinner Buffet

79/person | 15-60 guests

Served in the Vermilion Private Dining Room or Juniper Bistro.

To Start

Choice of DAILY SOUP **(GF)**
or INSPIRED GREENS SALAD **(GF)**

Main Events

SWEET POTATO lime & cardamom sauce **(GF)**
CHICKPEA CAULIFLOWER PANISSE
wild mushroom, cashew crema **(GF)**
SPINACH & ARTICHOKE RAVIOLI
sage & walnut pesto

Sides

BASMATI RICE PILAF dukkah
SEASONAL VEGETABLE MEDLEY

Dessert

VEGAN CHOCOLATE CAKE fruit coulis,
coconut cream

Greenhouse

Vegan Menu

89/person | 15-60 guests

Served in the Vermilion Private Dining Room or Juniper Bistro.

To Start

Choice of DAILY SOUP **(GF)**
or INSPIRED GREENS SALAD **(GF)**

Main Events

SWEET POTATO lime & cardamom sauce **(GF)**
or
CHICKPEA CAULIFLOWER PANISSE
wild mushroom, cashew crema **(GF)**
or
ROAST TAMARIND POTATOES
chimichurri, sesame **(GF)**

Dessert

VEGAN CHOCOLATE CAKE fruit coulis,
coconut cream
or
VEGAN CARROT CAKE

V - Vegetarian, vegan and dairy-free options available | **V+** - Vegan
GF - Gluten-free and gluten-reduced options available | **DF** - Dairy-free

Please advise us of all allergies.

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.



Event Bars

Host Bar

Ideal for gatherings where the host covers all beverage expenses.

WINE

House: Canada or USA

5 oz glass

White 15 / Red 16

Wines (750 ml Bottle)

White 50 / Red 55

Other wines available as per the current Bistro menu.

BEER & CIDER

Domestic Beer 8

Premium Beer 9

Ciders 9

LIQUOR 1oz

House Brands 9.5

Premium Brands 10.50

Deluxe Average Price 12

Host bar pricing excludes GST and 20% surcharge.

Summer Experience

serves 25 guests per order

Sangria or Punch 160

Items may be changed based on seasonal availability. Menu choices required 14 days in advance.

Cash Bar

Guests are responsible for purchasing their own beverages from a cashier/bartender provided by the hotel. Pricing as per Bistro Menu.

Additions

BOURBON, WHISKEY, RYE AND SCOTCH:

Hennessy VS 14

Chivas Regal Scotch 15

Crown Royal Northern Harvest 13

Wildlife Wheat Whisky 15

Luxury Add-ons 1oz

Gibson's Finest Venerable, 18yr 25

Glenmorangie, 10yr 22

Remy Martin VSOP Fine Champagne 20

Ardbeg Whisky 24

Baker's 7 yr old Small Batch Bourbon 20

Winter Experience

serves 25 guests per order

Mulled wine 150

Fireside 160

or non-alcoholic Hot apple cider 120

Audio-Visual & Music



A variety of audio-visual equipment is available to support your event.

For additional ambiance during meals and breaks, request a selection of relaxed music in your function space. Private events can also be animated with live acoustic performances – please ask our sales team for more details and local recommendations.

In consideration of our hotel guests, amplifiers, discos, karaoke and DJs are only available for full buy-out events.

Audio-Visual Equipment Rental

ITEM	PRICE PER DAY (unless indicated otherwise)
Projector	150
Projector screen	25
Cart	25
Conference Phone	75
Note Pads and Pens	3.50 per set
LCD Monitor	150
Wireless Hand-Held Microphone	50
Wireless Lavalier Microphone	50
Power Bar and Extension Cord	25 per stay
Flip Chart Stand and Papers	35

Recommended Activities.

Whichever season you visit, Banff offers a wealth of activities to elevate your experience. We would love to make tailored recommendations for your group – just let us know your interests and we'll go from there! In the following pages, you'll find some ideas to inspire your planning.

We're also pleased to connect you with providers of Indigenous cultural experiences in the local area. While The Juniper is not an Indigenous-led business, we're grateful for our relationships with local communities, and value opportunities to share and celebrate their deep connection with this place.





Active & Nature

Winter Thrills

Only minutes from the Juniper, Mt. Norquay resort offers downhill skiing and snowboarding from November – April (weather dependent). The smallest of the Big 3 resorts, it's ideal for a short group outing or beginner-intermediate skiers. If you're a more advanced group, direct highway access makes a trip to Sunshine Village (25 minutes) or Lake Louise (45 minutes) extra convenient.

Mt. Norquay also offers snow tubing – a fun, adrenaline packed mountain activity with no experience necessary!

For even more winter fun, an indoor curling and hockey rink, plus outdoor skating meadow, are only moments away at Banff's Fenlands Recreation Centre.

Relaxed Hiking Trails

For a group walk in nature, the nearby Fenlands Loop, Vermilion Lakes and Banff River Trail offer gorgeous scenery without too much exertion. These can be enjoyed at any time of year, though ensure proper non-slip footwear for winter walks.

For a little more elevation, but still accessible to most, Tunnel Mountain Trail is a Banff classic. For a lesser-known alternative, Stoney Lookout is close to the Juniper and offers a 'summit' experience with a quick round-trip. Both these trails are most recommended in Spring/Summer, but can be explored with snowshoes in the winter months.





Active & Nature

Sightseeing from Above

For all the views without the effort, Mt. Norquay operate a sightseeing chairlift with amazing views in winter and summer! A less crowded alternative to the popular Sulphur Mountain Gondola, it's just a little way up the hill from the Juniper.

For an even easier group photo opportunity, continue a couple of minutes past the hotel turn-off on Mount Norquay road and stop off at the lookout spot. You'll find an open grassy patch on the hillside with all of Banff spread out below.

Guided experiences

A guided hike or tour can be a wonderful way to learn more about our unique destination. We particularly recommend Indigenous-led walks from Mahikan Trails and Zucmin Guiding, which explore local flora and fauna and give insights into their role in traditional cultures.

For a more adrenaline-filled activity, the Mt. Norquay Via Ferrata (summer only) lets you experience mountain climbing without needing any expertise. With the support of a guide and all equipment provided, you'll follow a route of holds and ladders bolted into the mountain.



Cultural

Elders tell us of six First Nations language groups who hold cultural memory of the Bow Valley. It is spoken of as a meeting place, territory that does not belong to any one community, but is shared by all. A place to lay down weapons, in the shadow of the Sacred Guardian Buffalo Mountain, home to the healing waters of the Holy Spring.

At the edge of our leasehold lies a tangible piece of Secwepemc culture, here in the Rocky Mountains. The archaeological remains of a Kiguli (or Kekuli) semi-subterranean pit house date back over 4,000 years. They tell the story of Secwepemc peoples travelling from the west to the mountains, returning season after season into the 19th century, and perhaps beyond.

In honour of this living memory, we are pleased to connect our guests with Indigenous cultural experiences to enhance their time here. We also provide space for Indigenous groups and leaders to gather and share knowledge and culture.

Smudge

Open your meetings with a traditional smudge ceremony led by an Indigenous elder. We would be pleased to connect you with local elders who offer this experience, and guide you on appropriate protocols and honoraria. Weather permitting, we ask that smudge ceremonies are performed outdoors – a private space can be organized for your group.

Indigenous Cultural Infrastructure

An area of the Juniper grounds can be provided for Indigenous leaders and groups to construct a sweat lodge and hold a sweat. Washroom facilities are available in the neighbouring cabins, which will be allocated for the group's exclusive use during this time. We are committed to creating space for Indigenous cultural practices in Banff, so please reach out with any specific needs and we will do our best to accommodate.

Land Acknowledgment

If you would like to open your meetings with a land acknowledgment, we are happy to provide suggested wording options, or links to multimedia content. You may also request a member of our team to perform a land acknowledgment, depending on availability for your dates.

Cross-Cultural Education

Our teams have benefited from the wisdom of cultural educators in the Bow Valley. If you would like to include a learning session as part of your program, we would be happy to offer some recommendations.



Contact Us:

sales@thejuniper.com

Toll Free: 866-551-2281

Direct: 403-763-6202

Fax: 403-762-8331

thejuniper.com