



# IN ROOM DINING

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*Caring for you is our top priority. With this in mind, please note that servers will not enter your room. Our servers will knock on your door, place your meal on a stand at the doorway and wait for you to collect it before departing.*

# IN ROOM DINING

**BREAKFAST** 7AM - 11AM

**ORDER ONLINE**

**THE GREAT HALL CONTINENTAL | 25 PER PERSON**

Chef's Choice of Local and Imported Charcuteries and Cheeses,  
Baked Breads and Pastries, Seasonal Cubed Fruit,  
Yogurt and Granola, Assorted Jams and Butter  
Choice of Juice, Coffee or Tea

## SIGNATURE BREAKFASTS

**THE OMELET | 23** VG/DF/GF/NF

3 Free-Range Eggs, Crispy Home-Fried Potatoes, Grilled Tomato

Choose 3 Omelet Fillings: Ham, Cheddar Cheese, Goat Cheese, Green Onion,  
Bell Pepper, Mushroom, Tomato, Spinach, Bacon  
+ *Extra Fillings* | 3 Each

**CLASSIC BREAKFAST | 23** GF/NF

3 Free-Range Eggs Your Way, Crispy Home-Fried Potatoes, Grilled Tomato,  
Choice of Bacon, Pork Sausage or Chicken Apple Sausage (GF)  
Choice of Juice, Coffee or Tea

**EGGS BENEDICT | 25** NF

2 Poached Free-Range Eggs, Thick Cut Canadian Back Bacon,  
Hollandaise, English Muffin, Crispy Home-Fried Potatoes, Grilled Tomato

**TOFU SCRAMBLE | 20** VEGAN/DF/NF

Broccoli, Sweet Potato, Bell Pepper, Spinach, Turmeric, Nutritional Yeast, Sourdough Bread

**BUTTERMILK BLUEBERRY PANCAKES | 18** VG/NF

Whipped Cream, Maple Syrup, Macerated Blueberries

**CHOCOLATE CHIP WAFFLES | 17** VG/NF

Maple Syrup, Sliced Banana

## A LIGHTER START

**BREAKFAST PARFAIT | 7.50** VG

Coconut Chia Seed Pudding, Greek Yogurt, Fresh Berries, Dried Cranberry Granola, Honey

**THE BREAKFAST SANDWICH | 7.50** NF

Poached Egg, Canadian Back Bacon, Cheddar, English Muffin

**TURKEY SAUSAGE BREAKFAST SANDWICH | 9** NF

Poached Egg Whites, Turkey Sausage, Cheddar, English Muffin

*Please note that a \$6 in-room dining delivery charge and an 18% automatic gratuity will be added to your bill.*

VG - Vegetarian

DF - Dairy Free

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# IN ROOM DINING

**BREAKFAST** 7AM - 11AM

**ORDER ONLINE**

## ADD TO YOUR MEAL

**BREAKFAST SAUSAGE** | 7 NF      **POTATOES** | 7 VEGAN/DF/GF/NF      **BACON** | 7 DF/GF/NF  
**SEASONAL FRUIT** | 7 VEGAN/DF/GF/NF      **BERRY BOWL** | 10 VEGAN/DF/GF/NF

## FROM THE BAKERY

**BANANA BREAD** | 4.25 NF  
**HIKER'S OATMEAL COOKIE** *or* **CHOCOLATE CHIP COOKIE** | 4.25 NF  
**GLUTEN FREE PEANUT BUTTER CHIP COOKIE** | 4.50 GF  
**SPECIALTY CROISSANTS: PLAIN, CHOCOLATE** *or* **ALMOND** | 4.75  
**BAKERY BASKET & JAMS** | 12  
Danish, Croissants, Mini Muffins

## HOT BEVERAGES

**POT OF COFFEE** | 10      **AMERICANO** | 4.25      **LOT 35 TEA** | 5.00  
*(4 Cups)*

## COLD BEVERAGES

**MILK** | 5      **SAN PELLEGRINO SPARKLING WATER 500ML** | 6  
**JUICE** | 5      **SAN PELLEGRINO SPARKLING WATER 750ML** | 10  
**REDBULL** | 8      **EARTH WATER 473ML** | 5  
**ACQUA PANNA 1000ML** | 8

## FRESH PRESSED JUICES 12oz

**FRESH PRESSED ORANGE** | 9 VEGAN/DF/GF/NF  
**FRESH PRESSED GRAPEFRUIT** | 7 VEGAN/DF/GF/NF  
**CARROT, ORANGE, LEMON, TURMERIC** | 8 VEGAN/DF/GF/NF  
**LEMONADE** | 6 VEGAN/DF/GF/NF

## SMOOTHIES 16oz

**GREEN MANGO SHAKE** | 10 VG/DF/GF/NF  
Soy Milk, Spinach, Oats, Mango, Pumpkin Seed, Birch Syrup  
**ANTIOXIDANT** | 10 VG/DF/GF/NF  
Blueberry, Vanilla, Flax Seed, Banana  
**FUZZY PEACH** | 10 VG/DF/GF/NF  
Peach, Banana, Orange, Lemon, Clove, Cinnamon

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# IN ROOM DINING

**ALL DAY DINING 11AM - 11PM**

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## SMALL BOWLS

**FRENCH ONION SOUP | 14** NF

Gruyere Cheese, Toasted Baguette, Veal Broth

**BEET, PECAN & PEAR SALAD | 14** VG

Beets, Candied Pecans, Pears, Mixed Greens, Goat Cheese, White Balsamic Dressing

**CAULIFLOWER, QUINOA & KALE SALAD | 15** VG

Toasted Almonds, Carrot, Red and Yellow Quinoa, Dried Cranberries, Roasted Cauliflower

**CAESAR SALAD | 14** NF

Double Smoked Bacon, Parmesan, Focaccia Croutons, Lemon

**ADD:** Grilled Halloumi | 10      5oz Pan Seared Salmon | 12      6oz Chicken Breast | 10

## HANDHELDS

**FALAFEL WRAP | 22** VG/NF

Red Onion, Lemon and Cucumber Crema, Fresh Dill, Tomato, Piadina, Waffle Fries

**SUGAR SHACK CHICKEN SANDWICH | 24** NF

Winter Coleslaw, Bread and Butter Pickles, Brioche Bun, Waffle Fries

**THE JPL BURGER | 22** NF

Cheddar Cheese, Shaved Red Onion, Tomato, Butter Leaf Lettuce, 1000 Island Dressing, Bread and Butter Pickles, Brioche Bun, Waffle Fries

**ADD:** Bacon | 5 DF/GF/NF      Sautéed Mushrooms | 4 GF/NF      Couple of Onion Rings | 4 NF

## CLASSIC COMFORTS

**CHICKEN WINGS | 16** DF/GF/NF

Choice of: Sugar Shack, Hot Sauce, Whiskey Honey BBQ, Garlic Parmesan

**CREAMY CAVATAPPI PASTA | 22** GF ON REQUEST/NF

Garlic Cream Sauce, Double Smoked Bacon, Brussels Sprouts, Parmesan

**FISH & CHIPS | 28** NF

Beer Battered Cod, Thick Cut Fries, Winter Slaw, Tartar Sauce, Lemon

**SALMON & SHRIMP | 34** GF/NF

Parsnip Purée, Broccolini, Chimichurri Sauce

**BUTCHER'S CUT | MP** GF/NF

Creamy Yukon Mash, Roasted Root Vegetables, Cranberry Jus

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# IN ROOM DINING

**JPL PIZZERIA** 12PM - 9PM

**ORDER ONLINE**

## 10" CLASSIC NEAPOLITAN STYLE PIZZAS

**MARGHERITA | 22** NF

Tomato Sauce, Buffalo Mozzarella, Basil Leaves

**THREE CHEESE | 24** NF

Tomato Sauce, Fresh Mozzarella, Cheddar, Feta, Pickled Jalapeño, Oregano

**CANADIAN | 26** NF

Tomato Sauce, Fresh Mozzarella, Prosciutto, Ham, Mushrooms, Smoked Peppers

**JPL SIGNATURE | 28** NF

Tomato Sauce, Gruyere, Smoked Duck, Caramelized Onions, Fresh Arugula, Aged Balsamic

**CREATE YOUR OWN PIZZA | 19** NF

Tomato Sauce, Fresh Mozzarella

ADD FOR \$2 EACH

Red Onions

Basil Pesto

Roasted Peppers

Kalamata Olives

Ham

Bacon

Mushrooms

Spinach

Pepperoncini

Feta Cheese

Pickled Jalapeño

Cheddar Cheese

ADD FOR \$3 EACH

Buffalo Mozzarella

Goat Cheese

Prosciutto

Chicken

Short Rib

Smoked Duck

Beyond Meat

Shrimp

Smoked Salmon

**DESSERT** 11AM - 11PM

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## SWEET TOOTH

**THE CARROT PLANT | 13** VG/NF

Carrot Cheesecake, Blood Orange, Cinnamon

**JPL'S SIGNATURE CHOCOLATE CAKE | 13** NF

Brownie Sponge, Ganache, White Chocolate Mousse, Kalamansi

**GIANDUJA CRUNCH | 14**

Chocolate Crème, Lime, Praline, Hazelnut Nougat

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# ORSO AT HOME

Orso Trattoria is known for its modern Italian dishes that fuse fresh, regional ingredients with traditional cooking techniques. Now, with this modern twist in mind, we are excited to offer you Orso at Home.

Guests in Luxury Signature Cabins with full kitchens can order these menus as meal kits to be prepared at leisure. Alternatively, we welcome all of our guests to order these menus prepared by our kitchen and delivered fresh, hot and ready to eat.

*Orso at Home must be ordered 24 hours in advance.*

## BEL PASTO

\$200 | SERVES 4

**FRESHLY BAKED FOCACCIA** VEGAN  
Extra Virgin Olive Oil & Aged Modena Balsamic

**HANDMADE TAGLIATELLE** NF  
Slow Braised Beef Bolognese, Grated Parmigiano-Reggiano

**CHOCOLATE SWIRL** VG  
Dark Chocolate Mousse, Candied Cranberries & Red Currants

## LA VITA BELLA

\$270 | SERVES 4

**FRESHLY BAKED FOCACCIA** VEGAN  
Extra Virgin Olive Oil & Aged Modena Balsamic

**SQUASH & ORANGE SOUP** VEGAN/DF/GF  
Macerated Raisins & Hazelnut Oil

**CHICKEN SALTIMBOCCA** GF/NF  
Lemon Rosemary Potatoes, Roasted Root Vegetables

**CHOCOLATE SWIRL** VG  
Dark Chocolate Mousse, Candied Cranberries & Red Currants

## LA FAMIGLIA

\$300 | SERVES 4

**FRESHLY BAKED FOCACCIA** VEGAN  
Extra Virgin Olive Oil & Aged Modena Balsamic

**BURRATINI & TOMATO CAPRESE** VG  
Baby Arugula, Pine Nuts, Balsamic Vinegar

**24 OZ BISON WELLINGTON**  
Mushroom Duxelle, Beef Jus, Lemon Rosemary Potatoes, Roasted Root Vegetables

**CHOCOLATE SWIRL** VG  
Dark Chocolate Mousse, Candied Cranberries & Red Currants

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# JUST FOR KIDS

**KIDS' MENU** 12 AND UNDER

**ORDER ONLINE**

## KIDS' BREAKFAST

7AM - 11AM

**CHEESY SCRAMBLED EGGS | 12** GF/NF

Cheddar, Free-Range Eggs, Home Fries, Seasonal Fruit

**BUTTERMILK BLUEBERRY PANCAKES | 13** NF

Whipped Cream, Maple Syrup, Macerated Blueberries

**CHOCOLATE CHIP WAFFLES | 12** NF

Maple Syrup, Sliced Banana

## KIDS' ALL DAY DINING

11AM - 11PM

**CHICKEN NOODLE SOUP | 7**

**SPAGHETTI & MEATBALLS | 12** NF

Beef Meatballs, Tomato Sauce, Parmesan

**FOUR PEAKS GRILLED CHEESE & TOMATO SOUP | 10** GF ON REQUEST

Mozzarella, Cheddar Cheese

**CHICKEN TENDERS & FRIES | 12** NF

Served with Plum Sauce

**KIDS' BEEF BURGER | 14** NF

Lettuce, Tomato, Mayo

Served with French Fries or House Salad

## LITTLE SWEET TOOTH

11AM - 11PM

**CHOCOLATE BROWNIE | 9** VG/NF

Market Berries, Whipped Cream

**ICE CREAM SUNDAE | 8** VG/GF/NF

Choose Your Ice Cream: Strawberry Chocolate or Vanilla

Choose Your Sauce: Caramel or Chocolate

Topped with Whipped Cream, Sprinkles and Chocolate Shavings

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# FROM THE BAR

**BAR SERVICE** 11AM - 9:45PM

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## WINES AVAILABLE BY THE GLASS

### WHITE & ROSE

	5oz	BTL
Monte Creek Riesling	14	65
Quail's Gate Chenin Blanc	15	68
Mission Hill Pinot Gris	14	65
Oyster Bay Sauvignon Blanc	16	72
St. Francis Chardonnay	17	80
Feudi di San Gregorio Rose	15	68

### RED

	5oz	BTL
Sea Sun Pinot Noir	16	72
San Felice Chianti Sangiovese	15	68
Velvet Devil Merlot	14	65
Terrazas Reserva Malbec	16	72
James Mitchell Cabernet Sauvignon	18	85
Barossa Valley Estate Shiraz	14	65

### SPARKLING

	5oz	BTL
Veuve Clicquot Yellow Label Brut	33	155
Pasqua Prosecco	15	68
Veuve D'Argent Rosé	14	65

**[CLICK HERE TO VIEW OUR MASTER WINE LIST](#)**

## BEERS & CIDERS

### CRAFT BEER

Jasper Brewing Crisp Pils | 9  
Brewster's Hawaiian Coconut Porter | 9  
Village Blacksmith Ale | 9  
Grizzly Paw Beavertail Raspberry Ale | 9

### TALL CANS 473ML

Folding Mountain Overlander Pale Ale | 12

### CIDER

Lonetree | 9  
No Boats On Sunday Tall Can | 12

### IMPORTED BEERS

Corona | 10  
Stella Artois | 10  
Kronenburg 1664 Blanc | 10  
Guinness 500ML | 12

### DOMESTIC BEERS

Kokanee | 9  
Coors Light | 9  
Alexander Keiths IPA | 9

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# FROM THE BAR

**BAR SERVICE 11AM - 9:45PM**

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## SEASONAL COCKTAILS

**SIDECAR 2.5 oz | 17**

Hennessy VS, Lemon Juice, Cointreau, Simple Syrup

**PAPER PLANE 3 oz | 19**

Makers Mark Bourbon, Amaro Nonino, Aperol, Lemon Juice

**EMERALD SOUR 2 oz | 16**

Jim Beam Bourbon, Amaretto, Egg White, Lemon Juice, Cherry Syrup

**ROSEMARY & CUCUMBER COLLINS 1.5 oz | 14**

Hendrick's Gin, Lillet, Lemon Juice, Simple Syrup

## EMERALD LOUNGE CLASSICS & FAVOURITES

**WOODFORD MAPLE OLD FASHIONED 2 oz | 17**

Woodford Reserve Bourbon, Maple Syrup, Angostura & Orange Bitters

**MATTHEW'S BARREL AGED MANHATTAN 3 oz | 21**

Jim Bean Rye, Martini Rosso Vermouth, Housemade Chocolate & Port Bitters

**MOUNTAIN CAESAR 2 oz | 17**

Absolut Elyx Vodka, Worcestershire, Tabasco, Horseradish, Clamato Juice, Jerky & Pickled Delicacies

**EMPRESS 75 2 oz | 17**

Empress Gin, Prosecco, Lemon Juice, Simple Syrup

**EMERALD MULE 1.5 oz | 14**

Absolut Elyx Vodka, Ginger Purée, Soda Water, Lime Juice

**DAIQUIRI 2 oz | 15**

Bacardi White Rum, Lime Juice, Simple Syrup

**MARGARITA 2.75 oz | 18**

Casamigos Blanco Tequila, Cointreau, Lime Juice, Agave Syrup

**NEGRONI 3 oz | 18**

Botanist Gin, Campari, Aperol, Carpano Antica

## AFTER DINNER FAVOURITES

**SPIKED CIDER 1.5 oz | 15**

Captain Morgan's Spiced Rum, Amaretto, 5 Spice Syrup, Apple Juice

**HOT BUTTERED RUM 1.5 oz | 13**

Captain Morgan's Spiced Rum, Spiced Butter, Hot Water

**HOUSEMADE MULLED WINE 5 oz | 15**

## ZERO-PROOF

**HOUSEMADE GINGER ALE | 11**

Ginger Purée, Honey Syrup, Lemon Juice, Soda Water

**NOT SO BOOZY MULE | 12**

Seedlip Spice, Fentimans Ginger Beer, Lime Juice, 5 Spice Syrup

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