



fun
fabulous

groups

alouette



Expansive roof top patios and meeting rooms with generous natural light. Hotel Le Soleil and its restaurant Alouette Bistro offer versatile spaces with balcony dining or vaulted ceilings and open kitchens. Our guests like to call us their best kept secret in downtown Vancouver and now it can be yours too.

ALOUETTE BISTRO

A perfect place to meet, the high vaulted ceilings, balcony dining and private dining tables create an atmosphere that can suit parties of all sizes, large groups and social functions.

Total Capacity: 100 seated over two floors or 135 for standing reception

Capacity: Main dining room 50 guests seated dinner & 75 guests for a reception

Mezzanine (upper level) 45 guests seated dinner & 60 guests for a reception + 10 in the private dining room

LES ETOILES

This versatile space of 65 square meters (700 square feet) is perfect for a variety set ups that accommodate 5-50 people seated at tables. In addition to the versatile indoor space, Les Etoiles has a beautiful 93 square meter (1,000 square foot) patio that is an ideal place for receptions or mid-meeting fresh air breaks.

The room features an 85" Samsung Smart TV, premium WiFi, wired phone line and wired Ethernet.

Capacity: 50 guests seated dinner/meeting & 80 guests for a reception + 45 outside seated or 90 standing.

PENTHOUSE SUITES

Our two penthouse suites are impressive in design and size with vaulted ceilings, beautiful artwork and space to accommodate 50 people reception style. Both of the Penthouses have large rooftop patios that have quintessential Vancouver views of the city's great skyline, water and mountains. The Penthouses are ideal for weddings, receptions and social functions; with both being able to host up to 100 people when combining the space all together.

Capacity: 40 guests seated outdoor dinner & 100 guests for a standing reception cobined indoor & outdoor.

group lunch One

3 Course

\$37 per person

FIRST

Panisse

crispy chickpea fries, rouille, fine herb salad

or

Oranic Greens

seasonal greens and dressing du jour

MAIN

Tuna Pan Bagnat

pan bagnat, olives, tomato, arugula, gribiche, baguette

or

Ham

jambon beurre, camembert, truffle butter, spinach, baguette

or

Flamiche

puff pastry pie, leeks, mushrooms, onions, raclette, herbs



DESSERT

Cream Puff

chocolate, vanilla pastry cream, almonds

Minimum order of 10 guests for all selections

group lunch Two

3 Course

\$49 per person

FIRST

Lyonnaise Salad

endive, radicchio, apple, egg,
roquefort, walnut vinaigrette

or

Fench Onion Soup

caramelized onions, beef broth, gruyère

MAIN

Le Burger

6oz, double smoked bacon, raclette,
tomato, butter lettuce, egg, brioche, fries,
truffle aioli

or

Moules et Frites

BC mussels, pastis, fennel, tomato, leeks, herbs

or

Vol-au-Vent

puff pastry, onions, mushrooms, fennel,
mascarpone, fine herbs salad



DESSERT

Cream Puff

chocolate, vanilla pastry cream, almonds

Minimum order of 10 guests for all selections

group dinner One

3 Course

\$55 per person

FIRST

Panisse

crispy chickpea fries, rouille, fine herb salad

or

French Onion Soup

caramelized onions, beef broth, gruyère

or

Lyonnaise Salad

endive, radicchio, apple, egg, roquefort, walnut vinaigrette

MAIN

Le Burger

6oz, double smoked bacon, raclette, tomato, rouille, butter lettuce, egg, brioche, fries

or

Artichoke Barigoule

braised artichoke, white wine broth, potato, seasonal vegetables

or

Duck Cassoulet

confit duck, lardon, sausage, cannellini bean, carrots, celeriac, tomato, onions



DESSERT

Cream Puff

chocolate, vanilla pastry cream, almonds

Group menus are available exclusively to groups of 10 guests or more

group dinner Two

4 Course

\$85 per person

FIRST

French Onion Soup

caramelized onions, beef broth, gruyère

or

Gougères

savoury goat cheese puffs, herbs,
house pickles

SECOND

Beef Tartare

cornichon, shallots, chives, dijonnaise, egg,
pecorino, bread

or

Wild Boar Rilette

confit boar, shallots, pickled mustard seed, cress

or

Asparagus

tomato, mushroom bearnaise

THIRD

Bistro Filet

6oz steak, garlic, shallots, red wine peppercorn
sauce

or

Chicken

sunchoke, braising greens,
mushroom, bacon gruyere cumble,
sauce espagnole

or

Tagliolini Provençal

fresh pasta, tomato, green beans, fennel, olives,
onions, spinach



DESSERT

Cream Puff

chocolate, vanilla pastry cream, almonds

or

Crème Brûlée

elderflower, berries



Group menus are available exclusively to groups of 10 guests or more

canapes

Priced per dozen, minimum order 2 dozen per selection

Chill

Vegetable

Gougere
chevre, herbs 35

Tomato Consommé
parmesan, cucumber, basil, pine nuts 38

Potato Crisp
celeriac remoulade, herbs 35

Seafood

Crepe
crab, avocado, mascarpone 51

Salmon Tartar
beets, cucumber, shallot, crème fraiche, crisp 49

Tuna Crudo
olive, tomato, fennel, lemon 50

Meat

Boar Rilette
chestnuts, pickled mustard seed, arugula 48

Beef Tartar
cornichon, shallot, egg yolk, dijonnaise, sourdough
crisp 55

Chicken Pate
tomato, onions, herbs crumble 42



Hot

Vegetable

Olive Panisse
chickpea, rouille, herb 35

Mushroom Toast
brie, mushroom, pine nut, crisp 42

Gnudi
brown butter, spinach, almond 41

Seafood

Fish Croquette
halibut, potato, herbs, lemon, aioli 39

Mussel Gratin

leek, lemon herb crumble 48

Seafood st Jacques

shrimp, scallops, peas, tomato, potato, mornay 54

Meat

Meat Balls
tomato, herbs, cheese sauce 45

Duck Confit

onion, herbs, potato crisp 47

Sausage Rolls

house sausage blend, puff pastry, tomato jam 49



Platters

aprox 10 guests per platter

Office Herro

Selection of freshly baked pastries

Bakers Dozen 32

Cheese

premium cheese selections, seasonal fruit
compote, bread and crackers 99

West Coast Seafood

cured and smoked fish, mussels, clams,
prawns, horseradish tomato jam, aioli 160

Local Charcuteries

cured meats and salami, mostarda, pickled
vegetables, bread 140

Seasonal Crudites

seasonal vegetables, tapenade,
blue cheese dip 70