



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

## Fun

\$37 per person

## FIRST

### Hors d'oeuvres Platter

### Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

ADD

### Beef Tartare

- trending as the best in Vancouver -  
cornichon, shallots, chives, dijonnaise,  
egg, pecorino, bread \$9

## MAIN

choice of:

### Vol-Au-Vent

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

or

### Salade Niçoise

tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette

or

### Le Burger

hand cut brisket, raclette, dijonnaise,  
butter lettuce, caramelized onions,  
brioche, fries



*For groups of 12 or more guests*

# group lunch Two

## Fabulous

\$49 per person

### FIRST

Hors d'oeuvres Platters

#### Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

#### Lyonnaise Salad

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

ADD

#### Beef Tartare

- trending as the best in Vancouver -  
cornichon, shallots, chives, dijonnaise,  
egg, pecorino, bread \$9



### MAIN choice of

#### Le Burger

hand cut brisket, raclette, dijonnaise,  
butter lettuce, caramelized onions,  
brioche, fries

or

#### Vol-au-Vent

puff pastry, onions, mushrooms, fennel,  
mascarpone, fine herbs salad  
(vegetarian)

or

#### Pasta Provençal

gnocchi, clams, prawns, shallots, leek, fennel,  
white wine, herbs, fennel, spinach  
(GF) (Vegan on request)



### DESSERT

#### Cream Puff

chocolate, vanilla pastry cream, almonds

*For groups of 12 or more guests*

# group dinner One

## Fun

\$59 per person

## TO START

Hors d'oeuvres Platters

### Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

### Lyonnaise Salad

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

ADD

### Beef Tartare

- trending as the best in Vancouver -  
cornichon, shallots, chives, dijonnaise,  
egg, pecorino, bread \$9

## MAIN

choice of

### Duck Cassoulet

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

or

### Pasta Provençal

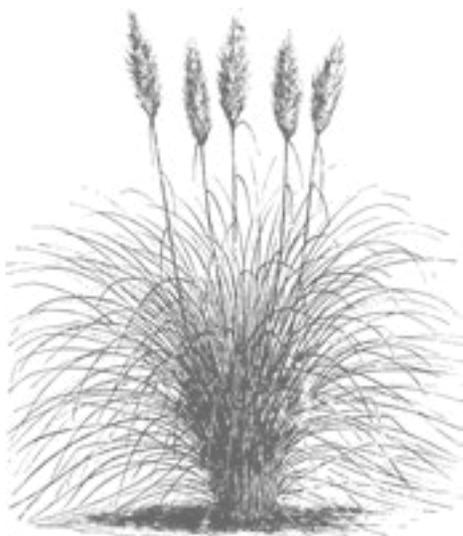
gnocchi, clams, prawns, shallots, leek, fennel,  
white wine, herbs, fennel, spinach

(GF) (Vegan on request)

or

### Steak Frites

tenderloin, garlic, shallots,  
red wine peppercorn sauce



## DESSERT

### Cream Puff

chocolate, vanilla pastry cream, almonds

*For groups of 12 or more guests*

# group dinner Two

## Fabulous

\$85 per person

### TO START

#### Hor D'oeuvres Platters

#### Hors d'oeuvres Platters

##### Charcuterie

with Bread & Butter  
house made pickles, cheeses, cured meats

##### Lyonnaise Salad

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

##### Shrimp Cocktail

jumbo prawns, cocktail sauce,  
horseradish, lemon

#### ADD

##### Beef Tartare

- trending as the best in Vancouver -  
cornichon, shallots, chives, dijonnaise,  
egg, pecorino, bread \$9

### MAIN

#### Bistro Filet

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

or

#### Coq au Vin

chicken, potato, spinach,  
mushroom, celeriac, carrots, onions,  
red wine sauce or

or

#### Pasta Provençal

gnocchi, clams, prawns, shallots, leek, fennel,  
white wine, herbs, fennel, spinach

(GF) (Vegan on request)



### DESSERT

#### Chefs Seasonal Dessert Platters

craquelin cream puff, lark bar, and more



*For groups of 12 or more guests*

# canapes

Priced per dozen, minimum order 2 dozen canapes per selection

## Chill

### Vegetable

Potato Crisp  
celeriac remoulade, herbs 35

### Seafood

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

### Meat

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



## Hot

### Vegetable

Olive Panisse  
chickpea, rouille, herb 35

Mushroom Toast  
brie, mushroom, pine nut, crisp 42

### Seafood

Shrimp Cocktail  
cocktail sauce, lemon, horseradish 39

Mussels  
leek, lemon herb crumble 48

### Meat

Meat Balls  
tomato, herbs, cheese sauce 45

Duck Confit  
onion, herbs, potato crisp 47



## 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 120

### West Coast Seafood

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

### Local Charcutaries

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

### Seasonal Crudites

seasonal vegetables, tapenade,  
blue cheese dip 80