



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

\$38 per person

FIRST

Hors d'oeuvres Platter

Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

Crowd Pleaser Upgrade?

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

\$53 per person

FIRST

Hors d'oeuvres Platters

Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

Bistro Salad

butter lettuce, arugula, chèvre, almonds,
herb vinaigrette

Crowd Pleaser Upgrade?

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

\$62 per person

TO START

Hors d'oeuvres Platters

Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

Bistro Salad

butter lettuce, arugula, chèvre, almonds,
herb vinaigrette

Crowd Pleaser Upgrade?

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

\$95 per person

TO START

Hor Deurves Platters

Hors d'oeuvres Platters

Charcuterie

with Bread & Butter

house made pickles, cheeses, cured meats

Lyonnaise Salad

frisée, lardon, croûton, shallots, egg, citrus

Shrimp Cocktail

jumbo prawns, cocktail sauce,

horseradish, lemon

Crowd Pleaser Upgrade?

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

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

Lentil Salad
endive, herbs 35

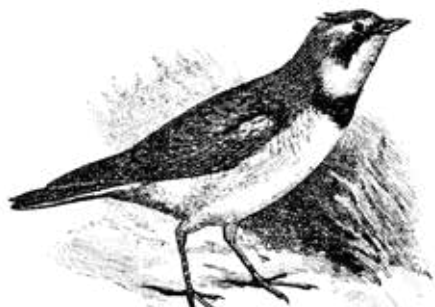
Seafood

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

Scalop Crudo
citrus, herbs, roe 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 130

West Coast Seafood

cured and smoked fish, mussels, clams,
prawns, horseradish tomato jam, aioli 170

Local Charcutaries

cured meats and salami, mostarda, pickled
vegetables, bread 160

Seasonal Crudites

seasonal vegetables, tapenade,
blue cheese dip 90