



*fun
fabulous
meetings*





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.

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.

LE SOLEIL BOARDROOM

A 28 square meter (300 square foot) room with permanent teakwood boardroom table furnished with leather armchairs and natural light. The room features a 65" Samsung Smart TV, premium WiFi, wired phone line and wired Ethernet.

Capacity: 12 guests seated dinner/meeting



Les Etoiles Meeting room setup for a socially distanced meeting



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 cobine indoor & outdoor.

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.

Capacity: Main dining room 50 guests seated dinner & 110 guests for a reception
CC's Mezzanine (upper level) 45 guests seated dinner & 80 guests for a reception + 10 in the private dining room



Alouette Private Dining Room



Alouette partial view of Main Dining Room as seen from second floor Mezzanine.

breakfast

**Freshly Brewed Regular & Decaffeinated Coffee
with Selection of Teas.**

**Single Service
\$4.50/person**

**Refreshed Continuously Throughout the Day
\$19/person**

Bonjour!

Selections of pastries
Toast – honey, preserves, butter
Assorted yogurt
House granola mix
Fresh juice selections
\$19

Petit-Dej'

Selections of pastries
Toast – honey, preserves, butter
Fresh seasonal fruit and vegetable smoothie
Fresh sliced fruits
Assorted yogurt
Egg bites - fresh herbs
Fresh juice selections
\$23



Grand-Dej'

Selections of pastries
Toast – honey, preserves, butter
Fresh Fruit
Egg bites – bacon or spinach
Breakfast potatoes
Choose Two: Smoked Bacon, Maple Sausage, Smoked Salmon, Avocado
Fresh juice selections
\$25



Minimum order of 10 guests for all selections

lunch

Petit

Organic Greens

cucumber, tomato, radish, sunflower seeds, citrus herb vinaigrette

Pasta Salad

tomato, arugula, pesto

Ham Sandwich

jambon beurre, camembert, truffle butter, baguette

Flamiche

puff pastry pie, leeks, mushrooms, crème fraîche, mimolette, fine herbs salad

Palmiers and Sable Cookies

\$22

Moyen

Soupe du Jour

daily fresh creation

Lyonnaise Salad

endive, ridichio, apple, egg, roquefort, walnut vinaigrette

Grilled Ham Sandwich

jambon, gruyere, house pickles, mornay, brioche

Seared Tuna Sandwich

seared tuna, olives, anchovies, tomato, arugula, gribiche baguette

Flamiche

puff pastry pie, leeks, mushrooms, raclette, fine herbs salad

Crepe Suzette

citrus, pistachio, chantilly

\$29



Grand

Soupe du Jour

daily fresh creation

Lyonnaise Salad

endive, ridichio, apple, egg, roquefort, walnut vinaigrette

Tagliolini Provencal

tomato, peas, fennel, olives, onions, spinach

Seared Tuna Sandwich

seared tuna, olives, anchovies, tomato, arugula, gribiche baguette

Le Burger

double smoked bacon, tomato, butter lettuce, rouille, mimolette, brioche

Chocolate Cake

cherry, hazelnuts, chantilly

Palmiers and Sable Cookies

\$39



Minimum order of 10 guests for all selections

canapes

Priced per dozen, minimum order 2 dozen per selection

Chill

Vegetable

Gougere
chevre, herbs 40

Tomato Consommé
parmesan, cucumber, basil, pine nuts 38

Potato Crisp
celeriac remoulade, herbs 35

Seafood

Crepe
crab, avocado, mascarpone 48

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 36

Mushroom Toast
brie, mushroom, pine nut, crisp 42

Gnudi
brown butter, spinach, almond 41

Seafood

Fish Croquette
ling cod, 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 44

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 95

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