



EXECUTIVE HOTEL LE SOLEIL CATERING MENUS





Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Copper Chimney Indian Grill & Bar

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:

CC's main dining room

50 guests seated dinner & 110 guests for a reception

CC's Mezzanine (upper level)

50 guests seated dinner & 80 guests for a reception



Merchant's Courtyard

Is the perfect hideaway for intimate dining, featuring its own private patio.

Capacity: 10 guests seated dinner

Prices are subject to change without notice and do not include applicable 18% service charge & taxes

Les Etoiles

This versatile space of 65 square meters (700 square foot) is perfect for a variety set ups that would accommodate 5-60 people. In addition to the versatile indoor space, Les Etoiles has a beautiful 93 square meter (1000 square foot) patio that is an ideal place for a reception or mid-afternoon break.

Capacity: 50 guests seated dinner/meeting & 90 guests for a reception

Le Soleil Boardroom

A 28 square meter (300 square foot) room with a permanent teakwood table furnished with leather armchairs and natural light. Le Soleil Boardroom is the perfect setting for your meeting or small group dinner.

Capacity: 12 guests seated dinner/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 dinner & 100 guests for a reception

Vintage Park

Vintage Park offers a selection of some distinctive special venues for meetings, press events, cocktail receptions and social events. Our 9th floor sky view banquet rooms are perfect for meetings, weddings, cocktail parties and banquets of up to 120 people. For business meetings or entertaining friends, Our Presidential Suites and Executive Suites offer the privacy of a separate living room area. The beautifully appointed Le Vallee restaurant and patio is available for buy-outs.

Capacity: 100 guests seated dinner & 120 guests for a reception

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Breakfast Buffet

A minimum of 15 guests for hot buffets required or a \$4.00 surcharge per guest will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and selection of teas.

CONTINENTAL BREAKFAST \$23.00 per person

Fresh Sliced Fruit
Assorted Freshly Baked Muffins, Danishes & Croissants
Preserves, Marmalade, Honey & Butter
Plain & Flavoured Yogurt
Chilled Orange & Grapefruit Juice

HEALTH SMART BREAKFAST \$26.00 per person

Banana Strawberry Smoothies
Fresh Sliced Fruit
Plain & Flavoured Yogurt
Hard Boiled Eggs
House Made Granola Bars
Cranberry Bran Muffins
Chilled Orange & Grapefruit Juice

CANADIAN BREAKFAST \$29.00 per person

Fresh Sliced Fruit
Assorted Freshly Baked Muffins, Danishes & Croissants
Scrambled Eggs
Hash Brown Potatoes
INCLUSIVE OF TWO OF THE BELOW OPTIONS:
Bacon, Country Sausage, Ham or Oven Roasted Tomatoes
Chilled Orange & Grapefruit Juice

Breakfast Buffet Enhancements

Individual Yogurts	\$4.00 per person
Bacon, Country Sausage or Ham	\$6.00 per person
Scrambled Eggs	\$6.00 per person
Granola or Assorted Dry Cereals with Milk	\$7.00 per person
Baguette French Toast with Maple Syrup	\$7.00 per person
Buttermilk Pancakes with Maple Syrup	\$7.00 per person
Eggs Benedict – Bacon, Smoked Salmon or Avocado	\$9.00 per person
European Deli Meats & Cheese Platter	\$10.00 per person

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Themed Breaks

All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and selection of teas. Minimum of 10 guests or add \$3.00 per person.

Nespresso Bar - Additional \$8.00 per person to enhance your coffee break with Nespresso Coffee and Specialty Drinks

JAVA BREAK \$12.00 per person
Freshly Baked Cookies & Biscotti

SWEET SURRENDER BREAK \$14.00 per person
Brownies
Nanaimo Bars
Lemon Bars

CANDY SHOPPE BREAK \$16.00 per person
Licorice
Sour Candy
Gummy Bears
Candy Bars

HIGH TEA BREAK \$18.00 per person
Freshly Baked Homemade Scones
English Finger Sandwiches
Berry Tarts
Served with clotted cream, butter and preserves

HEALTH WISE BREAK \$20.00 per person
Fresh Vegetable Crudités with Dip
Seasonal Fruit Skewers
Oatmeal Cookies

Meeting Breaks Enhancements

Assorted Candy Bars	\$3.00 per person
Whole Fresh Fruit Basket	\$3.00 per person
Individual Yogurts	\$4.00 per person
Fresh Sliced Fruit	\$5.00 per person
Honey Almond Granola Parfait	\$6.00 per person
Freshly Squeezed Orange or Grapefruit Juice	\$26.00 per pitcher
Nanaimo Bars, Brownies & Lemon Bars	\$29.00 per dozen
Freshly Baked Cookies	\$29.00 per dozen
Assorted Freshly Baked Muffins, Danishes & Croissants	\$32.00 per dozen

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Lunch Buffet

A minimum of 15 guests for hot buffets required or a \$4.00 charge per guest will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and selection of teas.

WORKING LUNCH BUFFET

\$24.00 per person

Organic Mixed Greens, Shredded Carrot, Cherry Tomato, Sliced Cucumber
French Dressing & Vinaigrette
Potato Salad, Grainy Mustard Vinaigrette

Selection of Sandwiches

Carved Turkey Breast, Comox Brie, Cranberry Mayonnaise, Sourdough
Shaved Roast Beef, Horseradish Aioli, Ciabatta
Curried Egg with Tarragon & Watercress, Multigrain

Freshly Baked Cookies

LES ETOILES LUNCH BUFFET

\$32.00 per person

Chef's Daily Soup

Caesar Salad, Parmesan Cheese, Croutons, Lemon Wedges
Baby Spinach Salad, Blue Cheese, Sliced Apples & Caramelized Pecan
Sesame Poppy Seed Dressing

Selection of Sandwiches

Roasted Vegetables & Hummus Wrap
Tuna Salad, Iceberg Lettuce, Chive Mayonnaise, Baguette
Black Forest Ham, Aged Cheddar, Tomato Chutney, Grain Mustard, Ciabatta

Nanaimo Bars and Brownies

COPPER CHIMNEY LUNCH BUFFET

\$39.00 per person

Cucumber-Tomato Raita Salad
Aloo Chat Salad (Indian Spiced Potato Salad)

Main Courses

Butter Chicken Curry, Tomato-Fenugreek Sauce
Vegetable Coconut Curry
Basmati Rice
Naan Bread

Fresh Sliced Fruit

Gulab Jamun

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



LE SOLEIL LUNCH BUFFET

\$41.00 per person

Caesar Salad, Parmesan Cheese, Croutons, Lemon Wedges
Greek Salad with Feta Cheese

Pan Seared Filet of Salmon, Orange Lime Sauce
Grilled Portobello Mushroom, Spinach & Feta
Grilled Free Range Chicken Breast, Watercress Sauce
Jardinière of Market Fresh Vegetables
Basmati Rice

Minted Fresh Fruit Salad
Lemon Torte



Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Prices are subject to change without notice and do not include applicable 18% service charge & taxes

Reception

Please note all items require a minimum order of two dozen.

COLD CANAPES

Goat Cheese Mousse Cake, grana padano parmesan crisps	\$38.00 per dozen
Muskovy Duck Confit, Quadra Island organic quince compote	\$38.00 per dozen
BC Salmon Gravlax, lemon cream cheese	\$38.00 per dozen
Grilled Asparagus & Parma Prosciutto	\$38.00 per dozen
Ahi Tuna Tartar, wasabi bilini, tobiko caviar	\$43.00 per dozen
Scallop Ceviche, Japanese spoon Maine Diver	\$43.00 per dozen
Tomato Bocconcini Skewer, basil-pine nut pesto, balsamic reduction	\$43.00 per dozen
Sesame Tuna, sesame oil, lime juice, carrot, daikon, mango	\$43.00 per dozen
BC Prawn, avocado salsa, potato chips, chipotle aioli	\$46.00 per dozen
Curried Tiger Prawns, tortilla chips, mango salsa	\$46.00 per dozen

HOT CANAPES

Spanakopita, spicy tzatziki	\$41.00 per dozen
Beef Bites, sesame seeds, sweet & spicy sauce	\$41.00 per dozen
Beef Satay, Asian peanut sauce	\$42.00 per dozen
BC Mushroom Croquettes, cheese, field mushrooms	\$43.00 per dozen
Cheese Pastry Purse Pear, cambozola, candied cashews	\$43.00 per dozen
Crab Cakes, Pineapple Mango Salsa	\$46.00 per dozen
Coconut Prawns, orange, horseradish marmalade	\$46.00 per dozen
Pulled Pork Sliders, BBQ sauce	\$46.00 per dozen
Champagne Baked Oysters, mushrooms, scallions, Champagne cream	\$58.00 per dozen
Beef Sliders, Certified Angus Beef, mini brioche, tomato, chipotle mayo	\$64.00 per dozen

COPPER CHIMNEY CANAPES

Vegetable Pakoras, mango chutney, mint chutney	\$37.00 per dozen
Aloo Bonda, tamarind sauce	\$37.00 per dozen
Tikka Chicken Skewers, cucumber raita	\$40.00 per dozen
Samosas, vegetable, chicken or beef, green or red chutney	\$40.00 per dozen
Mini Butter Chicken Poutine	\$43.00 per dozen
Kebabs, Beef, Lamb or Salmon, coconut curry sauce	\$43.00 per dozen
Tiger Prawn Tandoori	\$43.00 per dozen
Lamb Meatball Sliders, avocado mint salsa	\$64.00 per dozen
Lamb Lollipops, mint chutney	\$85.00 per dozen

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Reception Stations

All stations may be chef attended for a \$75.00 per hour fee with a minimum of 2 hours.

Maki Sushi (serves 25 people) California Rolls, Tuna Maki, Cucumber Maki, Wasabi, Pickled Ginger	\$192.00 per station
BC Seafood Bar (serves 20 people) Mussels, Clams, Prawns, Candied Smoked Salmon, Peppered Mackerel	\$240.00 per station
Roasted Rib Eye AAA (serves 40 people) Port Wine Reduction, Sourdough Bread	\$420.00 per station
West Coast Charcuterie (serves 20 people) BC Cured Meats, French Bread, Grain Mustards, Pearl Onions, Cornichon	\$172.00 per station
Executive Local Cheese Selection (serves 20 people) Selection of Chilliwack Dairy Farm Cheeses French Bread, Crackers, Fruit, Berries, Grapes	\$192.00 per station
Copper Chimney Curry (serves 20 people) Butter Chicken, Chana Masala, Saffron Basmati Rice, Naan Bread, Raita	\$200.00 per station
Sliced Fresh Fruit Display (serves 25 people)	\$180.00 per station
Local BC Seasonal Vegetables & Ranch Dip (serves 20 people)	\$110.00 per station
Grilled Mediterranean Vegetable Antipasto (serves 25 people) Artichokes, Asparagus, Peppers, Eggplant & Zucchini, Focaccia Bread	\$175.00 per station

DESSERT STATIONS

Handmade Macaroon Selection (serves 25 people)	\$150.00 per station
Selection of Cakes, Bars, Sliced Seasonal Fresh Fruit (serves 20 people)	\$240.00 per station
Chocolate Tuxedo Strawberries (serves 25 people)	\$150.00 per station

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Dinner Buffet

A minimum of 15 guests for hot buffets required or a \$4.00 charge per guest will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and selection of teas.

SIGNATURE DINNER BUFFET

\$59.00 per person

Organic Mixed Greens Shredded Carrot, Cherry Tomato, Sliced Cucumber
French Dressing & Vinaigrette
Caesar Salad, Parmesan Cheese, Croutons, Lemon Wedges
Traditional Antipasto, Artichoke Hearts, Grilled Vegetables

Main Courses

Grilled Breast of Chicken, Sweet Papaya Curry
Pacific Salmon Filets, Saffron Glaze
Ricotta & Spinach Cannelloni, Crème Tomato Sauce
Steamed Basmati Rice
Medley of Seasonal Vegetables

Fresh Sliced Fruit

Assorted Cheesecake, Assorted Tortes & Cakes
Chocolate Dipped Strawberries

COPPER CHIMNEY DINNER BUFFET

\$65.00 per person

Brussels Sprout Salad, Red Pepper, Cherry Tomato, Pomegranate Seed
Poppy Seed, Toasted Sesame Dressing
Cucumber-Tomato Raita Salad
Goan Beets Salad, Pistachio and Goat Cheese

Main Courses

Butter Chicken Curry, Tomato-Fenugreek Sauce
Lamb Curry, Braised in Red Onions, Tomatoes, Cinnamon Sticks, Cardamom
Seafood Curry, Coconut Curry Sauce
Chana Masala, Chickpea & Mushroom Curry
Sambal Green Beans
Basmati Rice
Naan Bread & Yogurt Raita

Chai Infused Crème Brûlée

Gulab Jamun
Minted Fruit Salad

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



WESTCOAST DINNER BUFFET

\$74.00 per person

Organic Mixed Greens Shredded Carrot, Cherry Tomato, Sliced Cucumber
French Dressing & Vinaigrette
Tomato Boccocini Salad
Goan Beets, Pistachio and Goat Cheese
Charcuterie Platter, Condiments & Mustards

Main Courses

Roasted Leg of Lamb, Mint Jus
Oven Baked Pacific Halibut, Okanagan Sparkling Reduction
Portobello Mushroom with Spinach & Feta
Roasted Baby Potatoes
Grilled Seasonal Vegetables

Fresh Sliced Fruit
Berry Cream Tort
Crème Brûlée

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Plated Dinner

All plated meals are inclusive of bakery fresh rolls & butter, freshly brewed regular & decaffeinated coffee, selection of teas.

THREE COURSE PRE-SELECTED DINNER MENU

Soup or Salad, Main Course, Dessert

Additional \$8.00 menu price increase for Appetizer selection in place of Soup or Salad

THREE COURSE SELECTION NIGHT OF DINNER MENU

Soup or Salad, Main Course, Dessert

Additional \$8.00 menu price increase for Appetizer selection in place of Soup or Salad

Additional \$20.00 menu price increase for guests to select between the option of:

Two Soup or Salads, Three Main Courses & Two Desserts night of the event

SOUPS

Vegetable Minestrone

Mushroom Velouté

Fraser Valley Roasted Butternut Squash

SALADS

Caesar Salad

Parmesan Cheese, Croutons, Lemon Wedges

Bleu Claire Cheese, Roasted BC Pear Salad

Mesclun microgreens, Little Qualicum Bleu Claire cheese, candied cashews

Le Soleil Greens Salad

Mesculin microgreens, tomato Champagne vinaigrette, seasonal berries, walnuts, cucumbers
tomatoes

APPETIZERS

Seared Digby Scallops

Coconut curry sauce, arugula salad, mango salsa

Antipasto Plate

Black tiger prawns, Venezia prosciutto, melon, marinated artichokes, Italian salami, seasonal
roasted vegetables, tomato bocconcini

Beef Tenderloin Carpaccio

Grana Padano cheese, avocado salsa, smoked lemon juice, olive & truffle oil

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



MAIN COURSES

Grilled Vegetables Napoleon Aged balsamic, red pepper emulsion, grilled marinated tofu, truffled beans, pea sprouts	\$62.00 per person
Braised Quadra Island Lamb Shank Lamb shank in red Zinfandel & spices, garlic mashed potatoes, sautéed asparagus, Port wine reduction	\$62.00 per person
Ocean Wise Lois Lake Steelhead Salmon Whiskey & maple syrup soaked salmon, Roasted Yukon gold potatoes, market vegetables	\$63.00 per person
Fraser Valley Chicken Breast Pistachios, Salt Spring Island goat cheese, mozzarella, garlic mashed potatoes, seasonal vegetables, sun-dried fig reduction	\$63.00 per person
Broiled, Marinated Nicola Valley 6 oz Beef Tenderloin Richmond ranch truffled shallots, Pinot Noir glaze or herb butter, garlic gratin potatoes, grilled seasonal vegetables	\$68.00 per person
Blackened Pacific Halibut Saffron basmati rice, seasonal vegetables, corn mango salsa	\$68.00 per person

DESSERTS

Chocolate Terrine, Crème Anglaise
Vanilla Beans, Ginger Crème Brûlé
Lemon Cheesecake, Blueberry Compote
Okanagan Apple Tart, Whipped Cream
Tiramisu Cake

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Beverage Service

Signature Liquor (1oz) \$8.00
Absolute Vodka, Beefeater Gin, Canadian Club Whiskey,
Bacardi Rum, J&B Rare Scotch

Deluxe Liquor (1oz) \$9.00
Grey Goose Vodka, Tanqueray Gin, Crown Royal Whiskey,
Appleton Estate Amber Rum, Johnny Walker Red Scotch

Liqueurs (1oz) \$9.00
Baileys, Kahlua, Grand Marnier, Drambuie, Frangelico

Single Malt Scotch (1oz) please select
Glenlivet 10yr \$11.00
Glenmorangie 10 year \$13.00
Macallan Amber \$15.00

Brandy/Cognac (1oz) please select
St. Remy Napoleon \$9.00
Courvoisier VS \$10.00
Hennessy VS \$11.00

Port (2oz) please select
Taylor LBV \$10.00
Grahams 10yr Tawny \$11.00

Beer
Domestic selection \$8.00
Import selection \$8.00

Soft Drinks & Juices \$5.00
Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Orange, Apple, Cranberry

Bottled water – 750ml \$8.00
Still, Sparkling

Host Bar - Minimum Consumption of \$450.00 net revenue per bar or a labour fee of \$100.00 will apply.

Cash Bar - A Bartender fee of \$100.00 per bartender will apply to all cash bars.

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Wine List

Wine selections are required a minimum of two weeks prior to the event

Sparkling

Valdo Prosecco di Valdobbiadene, Marca Italy \$56.00 per bottle

White

Gehring Reserve Pinot Gris, Oliver, BC \$40.00 per bottle

Oyster Bay Sauvignon Blanc, Marlborough, NZ \$52.00 per bottle

Santa Margherita Pinot Grigio, Trention-Alto Adigo, Italy \$58.00 per bottle

J. Lohr Chardonnay, Monterey County, CA \$64.00 per bottle

Red

Sandhill Cabernet Merlot, Okanagan, BC \$43.00 per bottle

Red Rooster Pinot Noir, Okanagan, BC \$52.00 per bottle

Luigi Bosca Reserva Malbec Mendoza \$56.00 per bottle

Masi Campofiorin Trention-Alto Adigo, Italy \$56.00 per bottle

Liberty School Cabernet Sauvignon, Napa Valley, CA \$63.00 per bottle

From The Cellar

Wine selections are required a minimum of two weeks prior to the event. Minimum quantities required vary based upon wine selected.

Champagne

Moet & Chandon Brut Imperial Champagne, France \$140.00 per bottle

White

Chateau de Sancerre, Loire France \$70.00 per bottle

Burrowing Owl Pinot Gris, Okanagan, BC \$78.00 per bottle

Montmains Premier Cru Chablis, Burgundy France \$85.00 per bottle

Red

Burrowing Owl Merlot, Okanagan, BC \$85.00 per bottle

Aviary Cabernet Sauvignon, Napa Valley, CA \$90.00 per bottle

Belle Glos Pinot Noir, Burgundy France \$110.00 per bottle

Caymus Vineyards Zinfandel, Napa Valley, CA \$115.00 per bottle

Brunello di Montalcino Altesino, Tuscany, Italy \$118.00 per bottle

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Policies & General Information

Taxes, Service & Labor Charges

All food and beverage charges are subject to 18% Service Charge, 5% GST & 10% Liquor Tax
Government taxes are applicable as follows:

Food & Beverages: 5% GST, 18% Service Charge (GST applies on Service Charge)

Alcohol: 10% Liquor Tax, 5% GST, 18% Service Charge (GST applies on Service Charge)

Labor Charge: 5% GST

Audiovisual: 5% GST, 7% Provincial Sales Tax

Alcohol

In accordance to BC liquor laws, the hotel through the BC Liquor Distribution Board must purchase all alcoholic beverages consumed in licensed areas. Liquor service is not permitted after 1:00am. For all functions utilizing a bar, any opened alcohol will be converted to per glass cost and billed on consumption.

Audiovisuals

If you require audiovisual equipment we would be happy to make arrangements for you at an additional cost.

5% GST & 7% Provincial Sales Tax will apply to all audiovisual equipment.

Guarantees

The hotel requires an approximate guest count at the time of booking. The final guarantee number must be confirmed 72 business hours prior to the event. If no guarantee is received at the appropriate time, the last final number will be used as the guarantee.

Hotel Le Soleil reserves the right to provide an alternative venue, should the number change substantially from the original number. In such cases, the client will be advised of the change in advance.

Payment

A non-refundable deposit is required to confirm the event on a definite basis. The balance will be payable upon departure. Payment must be made by certified bank draft or company cheque, cash or credit card. Should you wish direct billing privileges, prior credit application can be arranged through our Accounting department. A minimum of 10 business days is required for processing the Credit Application.

Cancellation

Functions cancelled 60 to 30 days prior to the event are subject to a cancellation fee of 50% of the room rental and estimated food & beverage charges. Cancellations within 30 days of arrival will be charged 100% of the room rental and estimated food & beverage charges. All cancellations must be received in writing.

Noise

City of Vancouver by laws states that noise levels must be lowered by 11:00pm.

Prices are subject to change without notice and do not include applicable 18% service charge & taxes



Menus

Parties can choose any of our menus or we can design a menu specifically to suit your needs. Our menus are offered as suggestions and our catering department would be pleased to create a special menu to suit your individual needs.

Boxes and Packages

Hotel Le Soleil will be pleased to assist in the handling of packages and materials. Due to limited storage on property we are unable to accept shipments any earlier than 2 days prior to your event. The hotel is not responsible for any damage to, or loss of, any articles left on the hotel premises during or following an event.

All deliveries must be properly labeled. Please include the name of the group, group contact, number of boxes and the date of the event.

Miscellaneous

The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control. Use of the Hotel's name and logo in advertising is prohibited without prior approval. The hotel reserves the right to ask that a "Hold Harmless Agreement" is signed by the organizer.

Prices are subject to change without notice and do not include applicable 18% service charge & taxes

