



alouette

GROUP MENU 2024



Expansive rooftop 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 with high vaulted ceilings, balcony dining or 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 of 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 a 90" 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 combined indoor & outdoor.



lunch functions

OPTION ONE - FUN

\$42 per person / for groups of 12 or more guests

FIRST COURSE hors d'oeuvre platter

Charcuterie

house made pickles, cheeses and cured meats
served with bread & butter

suggested upgrade

Beef Tartare - \$9 per guest

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

MAIN COURSE choice of:

Vol-Au-Vent

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

Salade Niçoise

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

Le Burger

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

OPTION TWO - FABULOUS

\$58 per person / for groups of 12 or more guests

FIRST COURSE hors d'oeuvre platter

Charcuterie

house made pickles, cheeses and cured meats
served with bread & butter

Bistro Salad

butter lettuce, arugula, chèvre, almonds,
herb vinaigrette

suggested upgrade

Beef Tartare - \$9 per guest

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



MAIN COURSE choice of:

Le Burger

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

Vol-au-Vent

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

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



Group dinner One

Fun

\$69 per person

TO START

Hors d'oeuvre 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

Pasta Provençal

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

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

\$99 per person

TO START

Hors d'oeuvre 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

choice of

Bistro Filet

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

Coq au Vin

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

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



Chill

Vegetable

Potato Crisp
celeriac remoulade, herbs 40
Bean Dip
endive, herbs 39

Seafood

Salmon Tartar
beets, cucumber, shallot, crème fraîche, crisp 50

Scallop Crudo
citrus, herbs, roe 53

Meat

Beef Tartar
cornichon, shallot, egg yolk, dijonnaise,
sourdough crisp 59

Hot

Vegetable

Olive Panisse
chickpea, rouille, herb 40

Mushroom Toast
brie, mushroom, pine nut, crisp 45

Seafood

Shrimp Cocktail
cocktail sauce, lemon, horseradish 49

Mussels
leek, lemon herb crumble 48

Meat
Meat Balls
tomato, herbs, cheese sauce 50

Duck Confit
onion, herbs, potato crisp 49

Canapes

Priced per dozen, minimum order 2 dozen canapes per selection

Platters

aprox 10 guests per platter

Office Hero

Selection of freshly baked pastries
Bakers Dozen 40

Cheese

premium cheese selections, seasonal fruit
compote, bread and crackers 150

West Coast Seafood

cured and smoked fish, mussels, clams,
prawns, horseradish tomato jam, aioli 180

Local Charcuterie

cured meats and salami, mostarda, pickled
vegetables, bread 170

Seasonal Crudites

seasonal vegetables, tapenade,
blue cheese dip 95