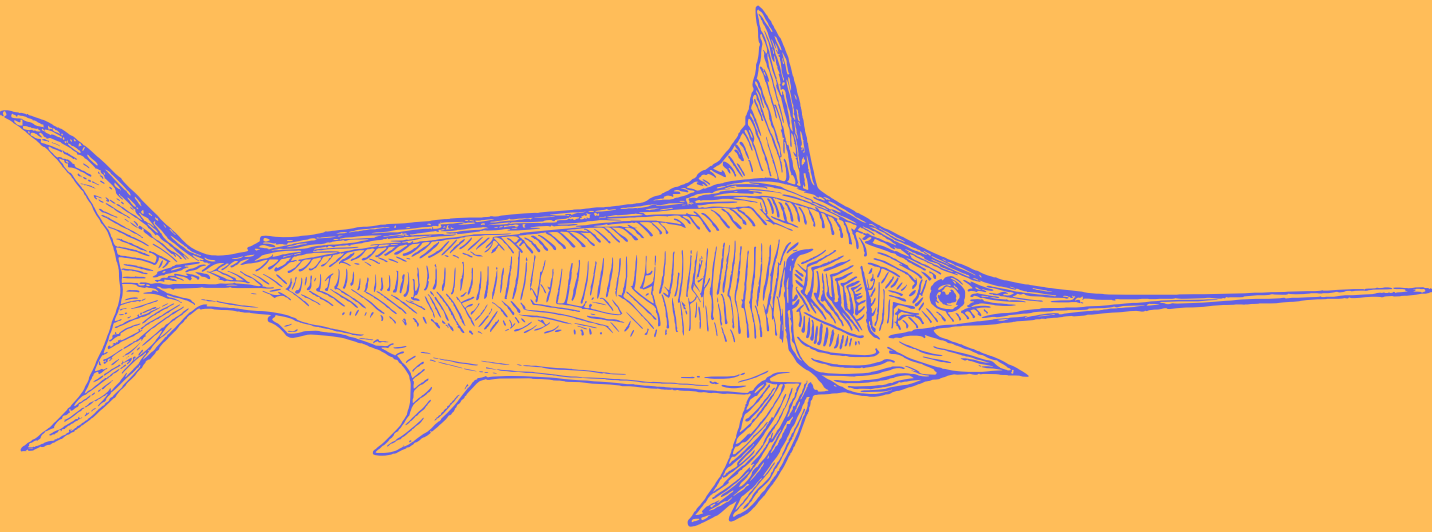
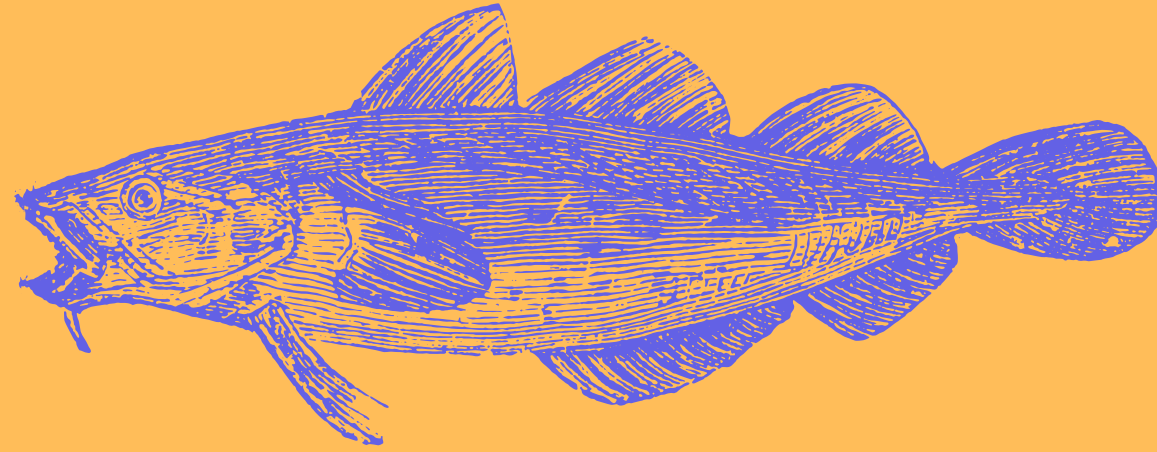
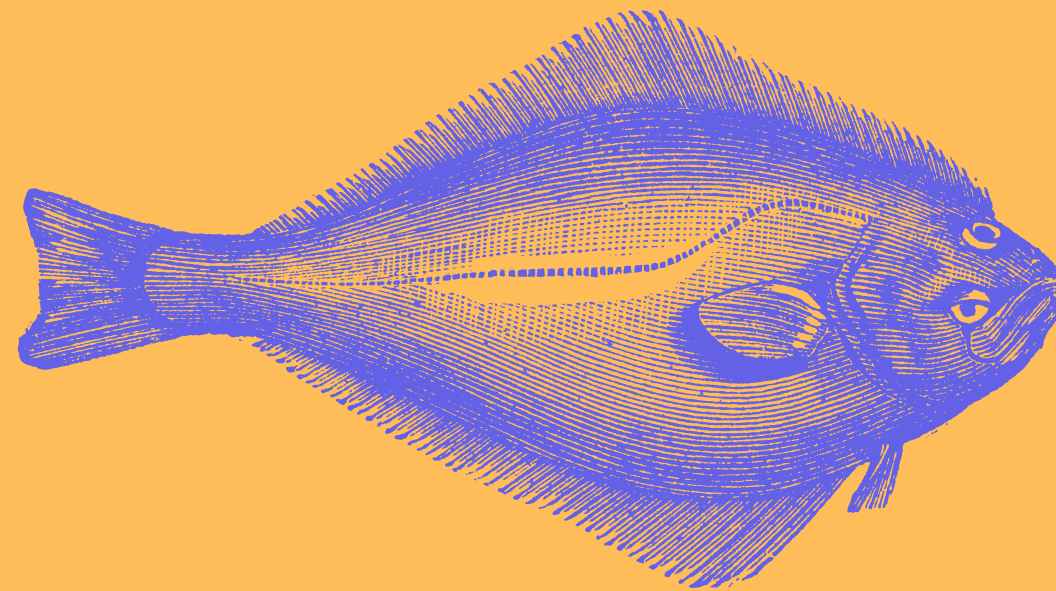
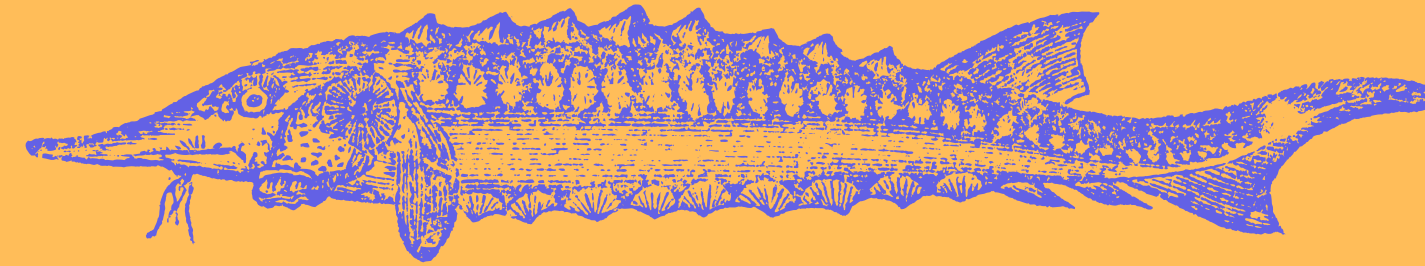


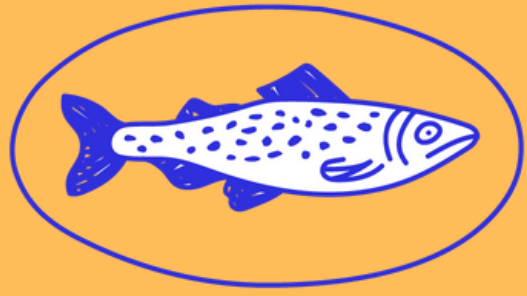
Le Poisson Bleu



events







Le Poisson Bleu

We are a family-owned business envisioned and operated by two brothers (Eric and Alex Bimm) and their cousin (Sophie Bertrand) with several decades of combined industry experience. The seed of Le Poisson Bleu was planted by childhood dinners around our beloved grand-maman's table and her unparalleled ability to connect friends and family through food.

It has long been our dream to honour and recreate the elan, independence, and spirit of cultural exchange she exemplified and passed down to us.

Le Poisson Bleu, named for Eric and Alex Bimm's mother's former Wakefield art gallery Le Corbeau Bleu, serves nose-to-tail (read: gill-to-fin) sustainable fish that is dry-aged and treated with the same respect as fine meats. We are a space of fine ingredients treated without pretension. Using often-overlooked species and bespoke delicacies, chef Alex seeks to redefine what eating fresh seafood looks like in Ontario.

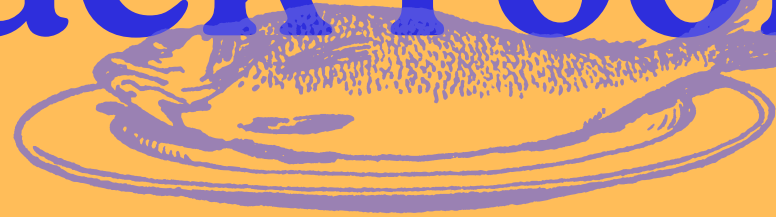
Our space is meant to feel like an oasis away from your daily life. Our event experiences are meant to be intimate, and as though we are hosting you in our own home. Our options for events include "family style" interactive dinners, table d'hôte, canapé, food stations and late night snacks and desserts.

Below our menus are sample only, as our guests' input is the top priority. We can always accommodate for group bookings including vegetarian, vegan, or any allergies and dietary restrictions.





back room



capacity: 20 or under

the room:

our back room full of lovely natural light during the early evening and warm complimentary lighting at night. tables and chairs are hightop allowing for maximum use of space. room overlooks the kitchen for an intimate and immersive experience.

**3 courses served family-style,
canapé, or table d'hôte.**

customizations available for vegan, vegetarian,
and any dietary restrictions.

wed/fri/sat minimum spend of \$2,000*.

thurs/sun minimum spend of \$1,500*.

*pre-tax plus 18% gratuity



full venue



capacity:
sit down: 60 or under
cocktail: 80 or under

the space:

enjoy our entire restaurant to you and your guests. the space is two large rooms that can be set up to your preference depending on the size of the group. our main dining room includes warm mood lighting, leather banquettes, and our two-tier white marble bar.

full buyout includes
the main room plus the back room and patio.
*patio access weather dependent

**3 courses served family-style,
canapé, or table d'hôte.**

customizations available for vegan, vegetarian,
and any dietary restrictions.

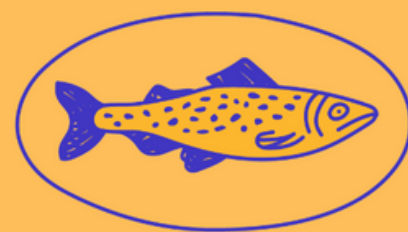
**mon/tues/thurs/sun minimum spend of \$4,000*.
wed minimum spend of \$6,000*.
fri/sat minimum spend of \$7,000*.**

***pre-tax plus 18% gratuity**









we would love to show you the space for your future gathering.

to book a walk-through or an event, contact our events coordinator chloe saleh-muir at events@lepoissonbleu.net
or call us at (613) 656-1638.

 @lepoissonbleu_ottawa

610 Somerset St W, Ottawa, Ontario