

Event offers 2024

blanche



R&P



Table of contents



BLANCHE SIGNATURE.....1	WEDDING OFFER.....19
MORNING OFFERS & COFFEE BREAKS.....2	UNVEILING DATES (MENUS).....20
Coffee break	ROOM RENTAL FEES.....21
Healthy break	WINE LIST.....22
Gourmet break	BEVERAGE MENU.....24
Brunch menu - La Grande Tablée	AMBIANCE & INCLUSIONS.....25
LUNCH OFFERS.....7	ADDITIONAL RENTALS.....26
Noon - In a hurry	PARKING & ARRIVAL.....27
Gourmet lunch buffet (2 options)	TERMS & CONDITIONS
Lunch - 3 or 4 courses	CONTACTS
Shared menu (lunch)	
EVENING OFFERS.....12	
Apéro Food Station	
Dinner - 3 or 4 courses	
Shared menu (dinner)	
Cocktail dinatoire	
Late night snacks	
Kid's menu	



Blanche signature

Chez Rioux & Pettigrew, firmly rooted in the landscape of Quebec City's Old Port since 2013, the history of the grocers who strengthened the food market is showcased. The intuitive cuisine of Chef Dominic Jacques and his team will highlight Quebec's seasons in your plates. Narcisse Événements develops an event offer representative of the quality offered at Chez Rioux & Pettigrew. Find this same taste for local flavors at an event in the Blanche event room, at the Grand Théâtre de Québec, or outdoors for certain special occasions.

In addition to being able to realize your dream event in the most sumptuous space in the region, Blanche undoubtedly offers the best personalized service. You will have professional support from passionate professionals in the field to refine all the logistical details of this day with you. On the day of your event, our coordinator will be by your side to ensure smooth operation, from the reception at the table to the end of the evening. Thus, your guests will surely spend a memorable moment and will be treated with the utmost care.

Distinction

- Gathering information & Development of a detailed quote
- Site visit & Discussions about your vision for the event
- Logistical support by the event team
- Creation of a personalized and adapted seating plan to your desires
- Wine cellar sommelier for wine recommendations or pairings (+ \$)
- Printing of personalized menus
- Careful adaptation for allergies & intolerances
- Highly qualified service & bar team.



Morning offers



COFFEE BREAK

On the menu

The north side

Mini pastries (2)
Spreadables & seasonal jams

To drink!

Orange juice
House filter coffee from Fantôme Café roaster
Camélia Sinensis infusions

Extras

Fruit Shake-Shake 5\$
Mimosa 11\$
Signature Mim-osé 11\$
Grass cocktail 7\$

Gourmet platters

- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

11\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Available at all times

Are you less than 15 people?
We might have another space to
offer you.

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



HEALTHY BREAK

On the menu

The north side

Panna cotta with plant-based milk, seasonal fruit compote
& oat granola
Whole fresh fruits

To drink!

Orange juice
House filter coffee from Fantôme Café roaster
Camélia Sinensis infusions

Extras

Fruit Shake-Shake 5\$
Mimosa 11\$
Signature Mim-osé 11\$
Grass cocktail 7\$

Gourmet platters

- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

15\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Available at all times

Are you less than 15 people?
We might have another space to
offer you.

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



GOURMET BREAK

On the menu



The north side

Panna cotta with plant-based milk, seasonal fruit compote & oat granola
Whole fresh fruits
Mini pastries (2)
Spreadables & seasonal jams

To drink!

Orange juice
House filter coffee from Fantôme Café roaster
Camélia Sinensis infusions

Extras

Fruit Shake-Shake 5\$
Mimosa 11\$
Signature Mim-osé 11\$
Grass cocktail 7\$

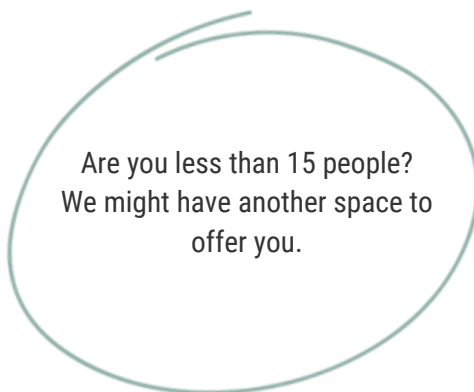
Gourmet platters

- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

20\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Available at all times



Are you less than 15 people?
We might have another space to offer you.

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



BRUNCH MENU

Inspired by our popular La Grande Tablee on Sunday morning brunches at Chez Rioux & Pettigrew, spread your love with this grand food station, ideal for family gatherings, post-wedding venue, parties, baby showers, baptisms and business meetings.

On the menu

39\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Available at all times

The north side

Panna cotta with plant-based milk, seasonal fruit compote & oat granola

Homemade rillettes

Freshly cut fruits

Mini pastries (2)

Spreadables & seasonal jams

Vegetarian option available on demand

The south side

Eggs from 'La ferme à Maturin...hiya hiya ho'

The famous Black pudding of Dominic Jacques

Homemade chipolata sausage Polpettes

Maple and black garlic glazed pork belly

"The brunch sides"

Extras

Fruit Shake-Shake 5\$

Mimosa 11\$

Signature Mim-osé 11\$

Grass cocktail 7\$

Gourmet platters

- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

To drink!

Orange juice

House filter coffee from Fantôme Café roaster

Camélia Sinensis infusions

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.

Lunch offers





NOON - IN A HURRY

If time is a significant factor in your reservation, this meal is ideal.
Offer your guests a food station that allows your guests the time to eat in less than 30 minutes.

On the menu

The north side

Quiche
Tomato and herbs focaccia with creamy country sauce
Spreadable & homemade croutons
Assortes olives mix

Artisanal mesclun salad, crunchy vegetables,
truffle and balsamic vinaigrette from Villa Vinaigres & Jardins

Ile d'Orléans potatoes salad, crunchy celery, homemade honey
mayonnaise from Rucher des Basses Terres, mustard and cider
vinegar, green onions, fine herbs

The bakery selection: The bread and the butter

The Chef's sweet bite

To drink!

House filter coffee from Fantôme Café roaster
Camélia Sinensis infusions

Extras

Gourmet platters
- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

29\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Monday to Friday only
11H00 - 14H30

*Sandwiches & salads
offer available on demand
36\$

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.

GOURMET LUNCH

For the hearty appetites, this complete buffet includes the equivalent of a 4-courses menu, but served in a buffet station, ideal for a friendly event.

On the menu

Soup of the day - Gazpacho

The north side

Artisanal mesclun salad, crunchy vegetables, truffle and balsamic vinaigrette from Villa Vinaigres & Jardins

The bakery selection: The bread and the butter

The south side

First option | 35\$

A choice of 1 dish made in advance served to all guests.
Between : The sea, the beast, or the barnyard

Second option | 39\$

The gourmet
All 3 dishes will be served at the station.

The sides

Fried parmesan polenta, seasonal vegetables, silky puree, and 'little-sauce'

Vegetarian pasta

The sweet side

The Chef's sweet bite

To drink!

House filter coffee from Fantôme Café roaster
Camélia Sinensis infusions

Extras

Gourmet platters
- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

35\$ / 39\$ per person | Buffet station

FROM 15 TO 80 PEOPLE

Monday to Friday only
11H00 - 14H30

*The food offer varies
according to
the season and its arrivals*

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



CONVIVIAL - LUNCH

The ultimate experience!

The lunch menu is served in the center of the tables.

Finally, the opportunity to taste all the lunch dishes, and to rediscover that sharing plate is a very convivial experience.

On the menu

45\$ per person | In the center of the tables

FROM 15 TO 50 PEOPLE

Available at all times

First chapter

Tomato and herbs focaccia, creamy country sauce

Spreadable, homemade rillettes & croutons

Assorted stuffed olives

1 Quebec cheese

1 Regional cold cut

Artisan mesclun salad, crunchy vegetables,
truffle vinaigrette, and balsamic from Villa Vinaigres & Jardins

The bakery selection: The bread and the butter

Second chapter

The Gourmet: The sea, the beast, and the barnyard

Sides: Parmesan-fried polenta, seasonal vegetables,
silky mashed potatoes, and a flavorful sauce.

Vegetarian Pasta

Third chapter

The Chef's sweet bite

To drink!

House filter coffee from Fantôme Café roaster

Camélia Sinensis infusions

Extras

Gourmet platters

- Regional cold cuts (2) & Quebec cheeses (2) 10\$ /pers.

*The food offer varies
according to
the season and its arrivals*

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



LUNCH - 3 OR 4 COURSES

FROM 15 TO 80 PEOPLE

Table-served meal, fixed menu for all guests.

The menu choice is a pre-selection to be made by the organizer and is the same for all guests.

No orders are taken at the table.

3 CHAPTERS

Soup of the day

Guests will be served with one dish chosen from the following options

The Sea
La Pasta Mia!
The beast
The Barnyard

Served with a side of Parmesan-fried polenta, seasonal vegetables, silky mashed potatoes and our "little-sauce"

Dessert

The bakery selection: The bread and the butter

Coffee & infusions

39 \$

4 CHAPITRES

Soup of the day

Appetizer of your choice
(same for all group)

Guests will be served with one dish chosen from the following options

The Sea
La Pasta Mia!
The beast
The Barnyard

Served with a side of Parmesan-fried polenta, seasonal vegetables, silky mashed potatoes and our "little-sauce"

Dessert

The bakery selection: The bread and the butter

Coffee & infusions

49 \$

2 DISHES SELECTION

With this extra fee, you can make a pre-selection of 2 different main courses, from which your guests will have to choose in advance.

A final countdown has to be provided 1 week prior event.

+ 5 \$

ALLERGIES

Any allergy or dietary restriction will be handled with the utmost care. An additional charge will be applied for anyone requiring a personalized menu or special attention.

+ 10 \$

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.

Evening offers



L'APÉRO



A gourmet aperitif to offer your guests a memorable start to the evening.

On the menu

Quebec Fine Cheeses

Cold cuts from Viandes Bio de Charlevoix
(Charlot, Prosciutto, Pieux)

Alexis de Portneuf goat cheese mousseline, shallots and chives

Artichoke spread with parmesan, lemon zest and green pepper

Chickpea hummus with beetroot and Métis vinegar
from La Villa

Assorted olives, grilled peppers, marinated artichokes in herb oil,
citrus zests and aromatics

Seasonal vegetable chips, Greek-flavored pitas, fresh bread

Boreale spiced seeds mix

24\$ per person | Buffet station

Wish to have a personalized
food station?

—
Talk about your ideas with our
event coordinator and we will
see the possibility and price!

Add some oysters!

4\$ / each (Station)
with festive mignonettes



*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



CONVIVIAL - EVENING

The convivial experience is inspired by our 4-courses menu.

Food will be served in the center of the tables or in a buffet station, in a relaxed and convivial formula, to share.

On the menu

85\$ per person

From 30 to 50 people - In the center of the tables
Up to 80 people - Buffet station

Prologue

Will be served individually to all guests as a starter

- Corn chowder, potato condiment, leek, roasted corn and Charlo from Charlevoix, German-style black bread croutons and chorizo oil
(Add grilled octopus +\$5)

First chapter

All 3 appetizers will be served at the centre of the table in sharing plates

Seared beef carpaccio, truffle vinaigrette, maple wood smoked mayonnaise, potato crèmesquid with old cheddar and horseradish, red onion pickles, Bella Lodi shavings and fried onions

Homemade ravioli with butternut squash and fresh ricotta, sage butter, parsley green pearls, virgin squash and tomatoes with herbs, crispy fine cheese chips

Scallop crudo, creamy cauliflower, tangy Granny Smith condiment, lemon supreme, dried flowers, sweet clover vinaigrette and fresh Quebec apple gel

Second chapter

All 3 main courses will be served at the centre of the table in sharing plates

Poultry breast from La Ferme des Voltigeurs, puree, roasted vegetables and crunchy root chips, meat jus with blackcurrant from Ile d'Orléans, pan-fried mushrooms from Quebec (Replace the poultry with duck breast +6 \$)

New Brunswick salmon, carrot gnocchi, carrot purée with cumin, purple carrot chiffonade with citrus, roasted carrots, lemon nage sauce, mustard seed condiment and citrus onions

Celeriac millefeuille, vegetable ice vinaigrette, roasted pecan virgin and crunchy natural celeriac, Beluga lentil stew, vegetable chips and aromatic herb salad

Third chapter

All 2 desserts will be served at the centre of the table in sharing plates

Stuffed baba, fresh fruit compote, light sumac syrup, thyme cream, white chocolate crisp, sumac powder, caramel and seasonal fruit gel

Chocolate fleur de sel shortbread, dark chocolate and ginger mousse, chocolate chips, autumn honey ganache, milky Chantilly

Extras

The bakery selection: 3\$

House filter coffee
& Camelia Sinensis infusions 3,50\$

Gourmet cold cuts (2)
and cheeses (2) platters 10\$/pers.

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



DINNER - 3 OR 4 COURSES

FROM 15 TO 80 PEOPLE

Evening meal table-served, fixed menu for all guest.

The menu choice is pre-selected by the organizer and is the same for all attendees.

No orders to be taken at the table.

3 CHAPTERS

AVAILABLE FROM SUNDAY TO THURSDAY
DEPENDING ON THE SEASON AND BY
REQUEST ONLY

Appetizer of your choice in
the listed menu

Main course (1 choice)

Dessert

65 \$

4 CHAPTERS

1st starter (1 choice)

Appetizer of your choice in
the listed menu

2nd starter (1 choice)

Appetizer of your choice in
the listed menu

Main course (1 ou 2 choices)

Dessert (1 choice)

79 \$

2 CHOICES OF MAIN COURSES

With this extra, you can make a
selection of 2 different main
courses. Guests will have to make
their selection in advance.

A countdown has to be provided 1
week prior event.

+ 5 \$

ALLERGIES

Any allergy or dietary restriction
will be handled with the utmost
care. An additional charge will be
applied for anyone requiring a
personalized menu or special
attention.

10 \$

EXTRAS

The bakery selection: The bread and the butter 3\$

House filter coffee from Fantôme & Camélia Sinensis infusions 3,50\$

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.

Cocktails Dinatoires

The Premise | 3 Bites

Choose your bites from the Dinatoire menu

- 3 Hors d'oeuvres
- Min. 20 people
- Can be paired as a cocktail hour followed by a full meal offer

FROM 4\$ TO 8\$/BITE
OR
CHEF'S SELECTION
14\$/PERS.

5 à 7 | 6 Bites

The 5 à 7 is ideal for your evenings where guests want to socialize while indulging in gourmet and gastronomic appetizers.

- From 20 to 59 people (max. 3 varieties)
- From 60 to 120 people (max. 6 varieties)
- Can be paired as a cocktail hour followed by a full meal offer

FROM 4\$ TO 8\$/BITE
OR
CHEF'S SELECTION
27\$/PERS.

Grand Dînatoire | 14 Bites

Ideal for cocktail events where guests want to have the equivalence of a full meal, but with cocktail bites

- From 60 to 120 people
- Choices to be made from the Dinatoire menu

STARTING AT 75\$/PERS.

Customized bite
for allergies
7\$ /each.



Late Night Snacks

The perfect addition for a slightly festive end to your evening.

On the menu

MINIMUM 20 PEOPLE

DISPLAYED ON A FOOD
STATION

Poutine Bar 12

Yukon fries, homemade Poutine sauce, and Squick-Squick cheese curds

Grilled cheese Bar 14

White sandwich bread from Borderon bakery & Isle-aux-Grues Cheddar

Poultry wings & drumsticks (3 pieces) 16

Marinated and fried wings, with ranch & buffalo sauce

Poppin' in the room 7

Caramel & sea salt popcorn
Spices seasoned popcorn

*A pre-order for the quantity of dishes must be made before your evening is held.

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.





KID'S MENU

Brunch

Buffet Menu

15\$

Children can enjoy directly from the brunch gourmet station.

2 courses Menu

White cream & chicken pasta

OR

Smash burger & fries

**pre-order choice*

15\$

Dessert of the day
Choice of 1 beverage

Lunch

3 courses Menu

Soup of the day

+

White cream & chicken pasta

OR

Smash burger & fries

**pre-order choice*

35\$

Dessert of the day
Choice of 1 beverage

Dinner

*Prices before taxes, gratuity and administrative fees. Prices may vary according to our arrivals.



WEDDING OFFERS

The Grandiose

40 guests or fewer
Ceremony + Reception on-site

- Access to Blanche from 9h00 AM to 1h00 AM
- On-site ceremony and evening reception
- Option to stay on-site during room setup
- Bartender & flavored water station
- Printing of menus on signature paper
- Wedding arch, podium, and lapel or wireless microphone for the celebrant
- Private space for the bride's arrival
- Event coordinator
- Three preparatory visits:
Initial visit 1h | Room setup 1h | Ceremony rehearsal 1h
- Extended hours available at an additional cost.
- Delivery of your equipment the day before
**or on the same day depending on venue availability.*

2 300\$

(Room fees)

+ food, beverages, taxes, and gratuity

Group over 40 guests?
You wish to make both ceremony and reception at Blanche?
It is possible, but you need to find a place to host you for a cocktail hour between ceremony and dinner to enable our team to reposition the room.

The Sublime

Reception on-site only (Ceremony elsewhere)

- Access to Blanche from 3h00 PM to 1h00 AM
- Bartender
- Printing of menus on signature paper
- Event coordinator
- Two preparatory visits: Initial visit 1h | Room setup 1h
- Extended hours available at an additional cost.
- Delivery of your equipment the day before
**or on the same day depending on venue availability.*

1 500\$

(Room fees)

+ food, beverages, taxes, and gratuity

Extras

- Chandeliers, floating candles
- Centerpieces (Vases, florals - dry or fresh (seasonal))
- Printing of place cards for each guest (our design)
- Preparatory tasting
- Meeting with our sommelier/wine steward
- DJ, Entertainment
- Photographer, Florist, Nearby accommodations

Price on demand

Menus unveiling

Our menus vary according to the seasons. Our team will send you the current menu for your event, on the dates mentioned below.
The menus are for example.

SEASONAL MENU

UNVEILING DATE

AVAILABILITY

Spring & Summer

March 1st

May 15 - October 15

Fall & Winter

August 1st

Oct 16 - May 14



Room rental fees

Low season

JANUARY, FEBRUARY, MARCH, APRIL

	Monday, Tuesday, Wednesday	Thursday, Friday, Saturday, Sunday	Hours
DAY	N/A	250\$	8h00 AM to 2:30 PM
EVENING	250\$	350\$	4:00 PM to 1h00 AM
MIN. SALES	0\$	3000\$ (evening)	

The room rental fees vary if the venue is a wedding

High season

MAY, JUNE, JULY, AUGUST, SEPTEMBER, OCTOBER, NOVEMBER, DECEMBER

	Monday, Tuesday, Wednesday	Thursday, Friday, Saturday, Sunday	Hours
DAY	250\$	350\$	8h00 AM to 2h30 PM
EVENING	350\$	500\$	4:00 PM to 1h00 AM
MIN. SALES	3000\$ (evening)	5000\$ (evening)	

PRICES AND OFFERS ARE SUBJECT TO CHANGE

Wine list

Blanche, Event Venue, stands out for the quality of the teams working there.

Our sommelier creates a wine list that complements the current meals.

*The wines below are indicative and may vary depending on the season.

Sparkling & Rosé

France, Bourgogne, 'Non-Dosé' Patrick Piuze
Chardonnay | 65.

France, Champagne, 'Brut Souverain', Brut Henriot
Pinot noir, chardonnay & pinot meunier | 109.

South Africa, Swartland, 'Force Céleste 2021' JH Meyer
Cinsault | 55.

Personalized sommelier service

(250\$) includes:

- Exchanges and discussions with our wine merchant
- Tasting of products on site (if desired)
**btle purchase on site cost + 20% for the tasting*
- Special orders
- Recommendations according to your menu
- Wine pairings

White

Canada, Quebec, 'Riesling 2021'
Vignoble Ste-Pétronille
Riesling | 55.

Italy, Sicily, 'Costabisaccia 2021'
Vino Lauria
Catarratto | 60.

France, Alsace, 'Trilogie 2022'
Domaine Barmès-Buecher
Riesling, pinot blanc, pinot gris | 60.

France, Loire, Sancerre 'Les Grous 2020'
Domaine Fouassier
Sauvignon Blanc | 70.

France, Bourgogne, 'Chablis 2020'
Domaine de l'Enclos
Chardonnay | 70.



WINE LIST FOR REFERENCE PURPOSES ONLY.
PRICES AND PRODUCTS ARE SUBJECT TO CHANGE.

Red

Canada, Quebec, 'Marquette Réserve 2021
Vignoble Ste-Pétronille
Marquette | 55.

France, Loire, 'La Cuisine de ma mère 2021
Domaine Grosbois
Cabernet Franc | 55.

France, Bordeaux, 'Bordeaux 2019
Château Les Arromans
Merlot & cabernet sauvignon | 59.

Italy, Sicily, 'Terra Madre 2019 Vino Lauria
Perricone | 60.

Italy, Veneto, 'Valpolicella Ripasso 2021 Campagnola
Corvina veronese, corvinone veronese & rondinella | 61.

France, Bourgogne, 'Pinot noir 2020
Lucien Muzard
Pinot noir | 65.

France, Rhône, 'De l'Autre Rive 2021
Julien Pilon
Syrah | 65.



WINE LIST FOR REFERENCE PURPOSES ONLY.
PRICES AND PRODUCTS ARE SUBJECT TO CHANGE.

Beverage menu

Just like our wine list, Blanche's beverage menu is dynamic and varied, featuring cocktails that change with the seasons.

*You can take the time to discuss with a member of the Blanche team to choose some specific cocktails for your evening.

Signature cocktails 15.

Boulevard Champlain

Walker, Wisky Lot 40 rye Les Subversifs | Amermelade infusé au cacao
Cinzano | Vermouth rouge | Sirop de fraises

Arthur au jardin

Gin Marie-Victorin Les Subversifs | Crème de menthe Arthur
Bulles de Patrick Piuze non dosé | Soda

La Pêche de Matante Irma

Vodka d'Irma Les Subversifs, infusée à la camomille
Sirop abricot | Jus de citron | Amer à la pêche

Classic cocktails 10-12.

Gin & tonic | Rhum & coke | Negroni | Bloody César

Canned beers 10.

Microbrasserie Alpha
Red | White | NEIPA

Draft beer 9.

Microbrasserie Alpha - Lager blond

Draft cider 9.

Cidrerie Choinière. Cidre Nouveau

Wine by the glass 13-15.

White | Rosé | Red

Mocktails 9.

Alcohol-free Gin Oshlag & Homemade leamonade

Alcohol-free Amaretto & Apples

Partake . Alcohol-free Beer . Blonde & I.P.A. (7.)

Customized signature cocktails
Price upon request (+\$)



BEVERAGE MENU FOR REFERENCE PURPOSES ONLY.
PRICES AND PRODUCTS ARE SUBJECT TO CHANGE.

Ambiance & inclusions

AUDIO VISUAL & UTILITIES

- Complete ART MX sound system throughout the venue
- 2 wireless microphones
- 1 lapel microphone (+ \$50)
- 2 microphone stands
- 1 XLR cable, 1 HDMI cable + MAC adapter
- Projection screen and ceiling-mounted projector
- Plasma screen on wheels
- Bluetooth audio connection linked to speakers
- TZ Capitale transportation service
- Air conditioning
- WIFI



FURNITURE

- Several antique sofas and armchairs
- Various style and color consoles
- 8 dark brown chevron rectangular tables (70" x 8')
- 2 natural wood rectangular tables (65" x 8')
- 80 wooden cross-back chairs
- 8 rattan bar stools
- 3 fabric-covered bar stools
- 4 rustic white wood high cocktail tables (30x30 x 42")
- One rustic white wood podium
- Vestry with a single entrance (155-A Colonel d'Ambourgès)



TABLE SETTING

- 200 Riedel wine glasses
- 100 various colored and sized cocktail glasses
- 80 porcelain coffee cups
- 100 water glasses
- Complete antique brushed metal cutlery
- Various-sized plates
- Water samovar for a refreshing station
- Lanterns and candles
- Fabric table napkins
- Charger plates
- Personalized menu printing for your guests



Additional rentals



Cake utensils **25\$**



Table centerpieces **150\$**



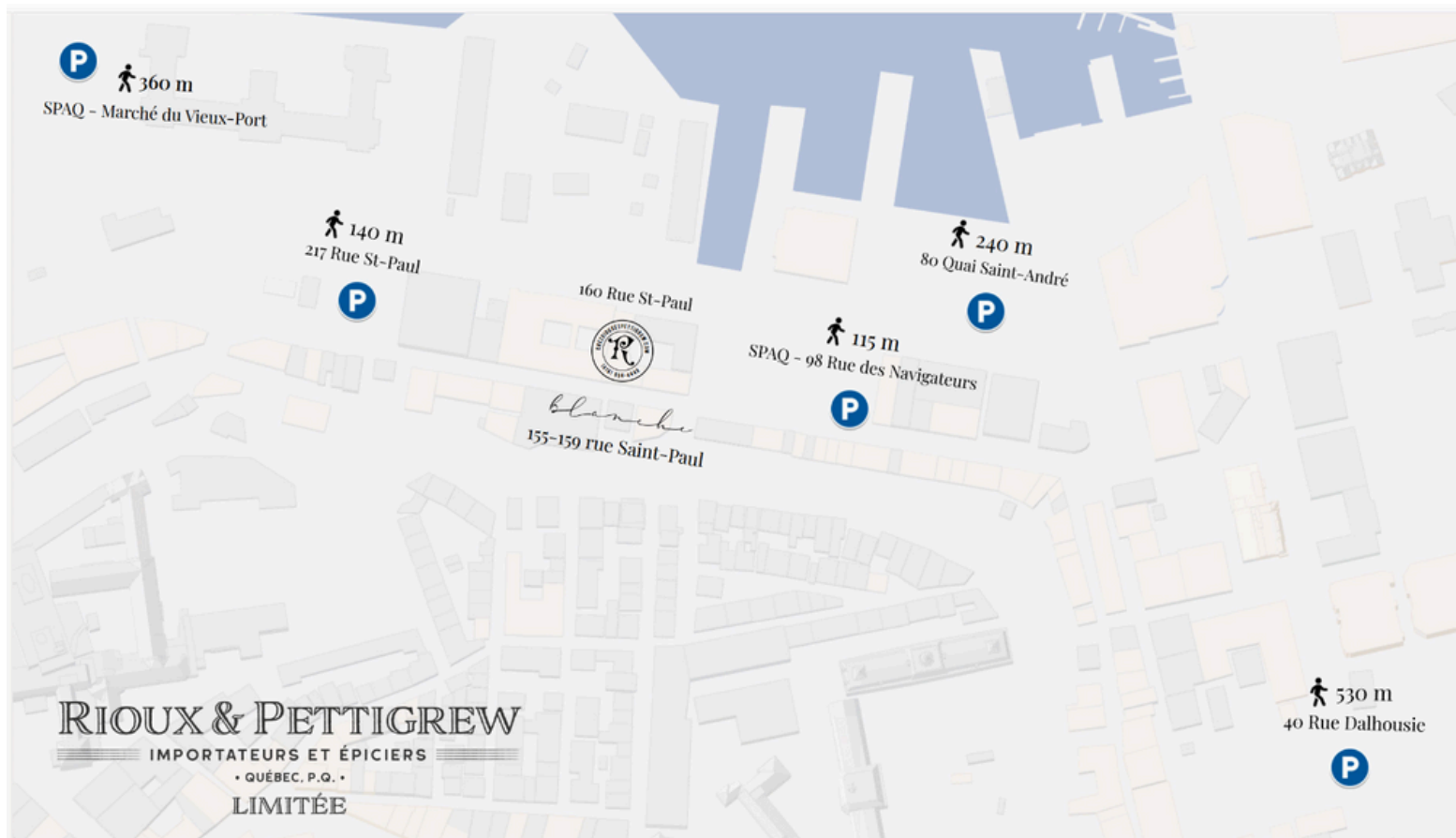
Wedding arch trio **50\$**
or
Gold circle (photo to come)



Place cards **3\$/Un**
***Design and printing**
***Predefined visual and paper**

Parking & Arrival

Here are some public parking options nearby within walking distance



TERMS & CONDITIONS

Reservation confirmation

To officialize your reservation, please provide :

- Signed copy of the quote
- Completed credit card pre-authorization form for the guarantee on file and for the 25% deposit required at signature
- Signed terms and conditions pages

1st Deposit

A 25% deposit of the signed quote must be made at the contract signature.

This amount is non-refundable. (credit card, bank transfer, check)

2nd Deposit

A second deposit equivalent to 50% of the final quote must be made 7 days prior event.

At this same date, the confirmation of the final number of guests has to be provided.

This amount is non-refundable. (credit card, bank transfer, check)

Administrative Fees

Administrative fees amount to 3% applied to the subtotal of food & beverages and on the room rental fees. These fees are taxable.

In the case of external equipment rental managed by our team, the admin fee will be added to the subtotal of the equipment rental cost

Tips

A base tip of 15% on the subtotal of food & beverages is included in the quote.

The client can, at any time, increase this percentage. These fees are non-taxable.

Handling Fees

Any event of 100 people or less in Cocktail Dînatoire mode which requires moving chairs and furniture on site incurs costs handling fee of \$150.

Other applicable fees depending on specific furniture moving requests, to be discussed with the sales coordinator.

External Rental

When external rental of equipment is required, it can be managed directly by the client without any fees.

If you want our team to handle the logistics, it is possible.

In this case, a management fee of 15% will be charged on the subtotal of the external invoice, and the 3% admin. fee will be calculated on the rental

Special Request

Any event request outside our predetermined offers will be evaluated by our team.

Its realization could incur additional fees (research, development, cost calculation, management, feasibility).

Final Confirmations

The final choice of your offer/menu must be disclosed to us at least **14 days before the event**.

The deadline to confirm/modify the final number of guests is **7 days prior the event date**.

This number is definitive and will be invoiced even if some guests are absent.

All events require a **minimum number of guests of 15 people**.

Dietary Restrictions

Any allergy or dietary restriction must be communicated at least **7 days before the event**.

A fee of \$10 will be added to your invoice for any people requiring a customized menu that is different from the group to accommodate its restriction.

Cancellation

The 25% deposit made at the signing is non-refundable.

In the case of cancellation 14 days or less before the event, 50% of the final quote will be invoiced.

In the case of cancellation 7 days or less before the event, 75% of the quote will be invoiced.

Invoicing and Final Payment

Only one invoice per group will be issued for the food part.

Individual invoices are only possible at the bar.

The final invoice will be sent a few days after the event by email.

The maximum payment term is 15 days NET after reception of the final invoice.

The final payment will be taken on the same card as the deposit (or other any payment method discussed earlier: check, banking transfer, cash)

Our bank details will be at the bottom of your invoice.

Interest Charges

Interest charges of 2% apply to any invoice not paid within the agreed terms (15 days NET).

MODALITÉS

In order to promote respect for the neighborhood and provide a pleasant environment during your event, Blanche collaborates with public security, law enforcement, and the City of Quebec for the regulation of its establishment.

General regulations

- The client agrees to have picked up all their equipment by 10:00 AM the next day; otherwise, additional fees may apply.
- Equipment can be delivered 1 day before the event date, subject to the approval of the management team and if the hall is available.
- Additional fees of \$50 per extra day may be charged for any equipment not retrieved within the agreed-upon timeframe.
- No disrespectful behavior towards the staff or premises will be tolerated.
- No candles with an open flame are allowed.
- No confetti.
- No smoke machines.
- Smoking or vaping inside is prohibited.
- Leaving the exterior doors open during the event is not allowed.
- Exiting with alcoholic beverages outside the hall is prohibited.
- Loitering around the building is prohibited.
- Winter entrance is through the side at 155-A Colonel D'Ambourgès (vestry) / Summer entrance at 159 St.Paul Street (Bar space)

Music Regulations

- Musical curfew at 10h00 PM from Sunday to Thursday.
- Musical curfew for music at 11h00 PM on Fridays and Saturdays.
- Room closes at 1h00 AM at all times.
- Musical performances with a DJ are allowed only on Fridays and Saturdays. DJ has to collaborate for the respect of noise rules.
- DJ performances must be directly connected to the existing sound system.
- A maximum volume of 80 DBA will be tolerated throughout the evening, and the DBA controller must be adhered to.
- No karaoke is allowed.
- No amplifiers will be accepted.
- No percussion instruments will be allowed.
- Music will be significantly reduced at the mentioned music curfew above. Guests can stay in the venue, but no loud noise or screaming will be tolerated.

Respect of the premises and equipment

- Under no circumstances will Blanche be held responsible for any damage incurred by any of your guests during your event.
- The value of stolen or damaged property will be added to the final invoice.
- The proper care of equipment and spaces is the responsibility of the guests.
- Cleaning fees may apply.

In the event that any of the regulations presented above are not adhered to, members of the Blanche team reserve the right to:

- Stop beverage service
- Eject an individual
- Terminate the event earlier
- Contact the police
- Stop the music
- Impose additional charges on the final invoice, ranging from \$500 to \$2000.

Offenses and Penalties

Anyone who fails to comply with a provision of this regulation is liable, according to the municipal regulations of the City of Quebec, to a fine ranging from a minimum of \$2,000 to a maximum of \$10,000. [INITIALS]_____

As the landlord of our event room, the signing client bears full responsibility related to his group in the event of neighborhood complaints.

By affixing your initials and signature, you confirm that you have duly read and understood the rules and terms and that you accept them.

CLIENT'S SIGNATURE

EVENT DATE

Contacts



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Isabelle Choquette

General manager adj.
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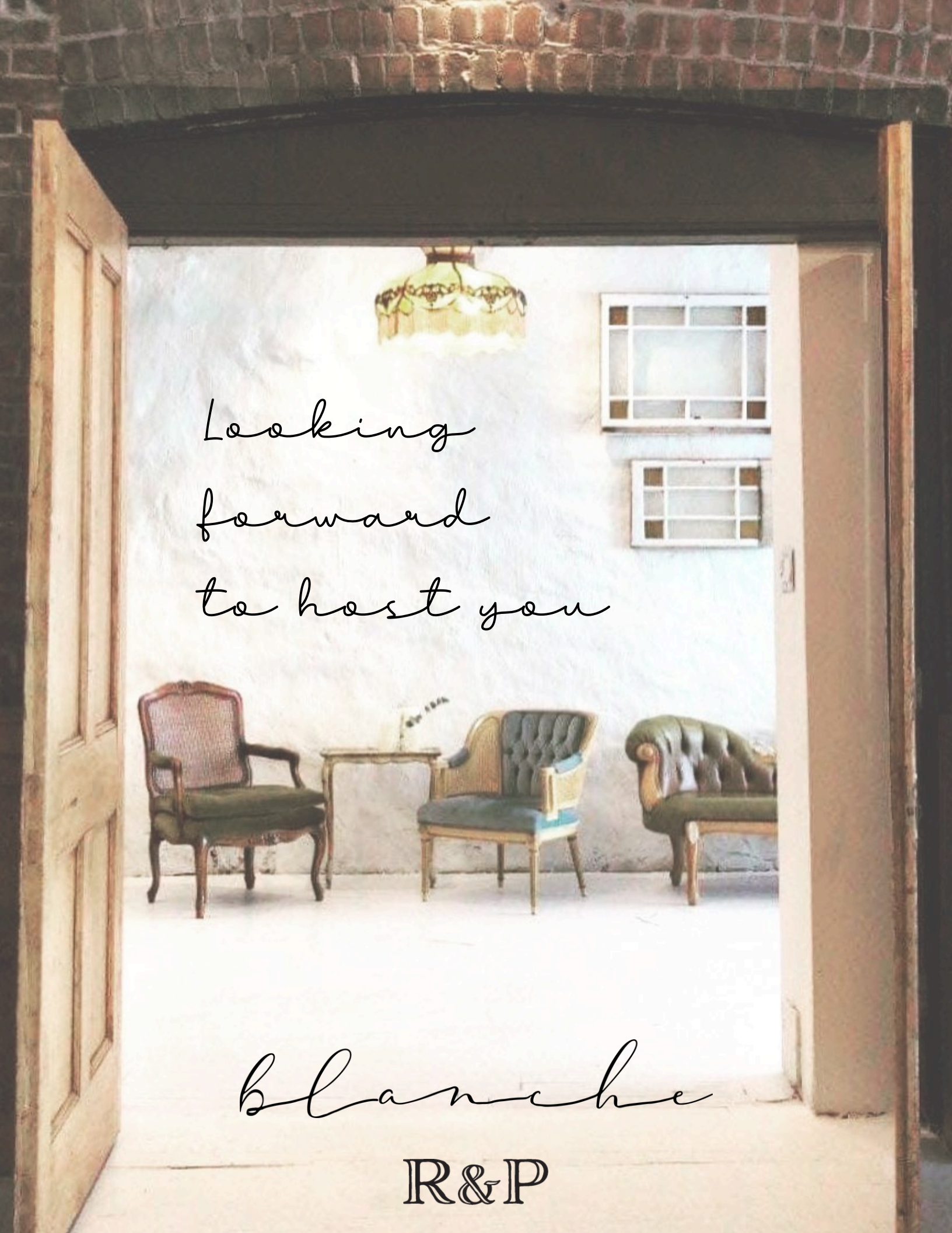
on maternity leave until fall 2025.



Valerie Martin

Event coordinator
vmartin@chezrioux.com
418-694-4448 p. 103





Looking
forward
to host you

blanche

R&P