

blanche

PAR

RIUX & PETTIGREW

Event offers

Spring – Summer 2025

Content

Introduction	5
Morning offers	7
La pause café	8
La pause santé	9
La pause gourmande	10
La Grande Tablee	11
Lunch offers	13
Le midi pressé	14
Le midi gourmand	15
Le midi à l'assiette	16
Evening offers	17
L'apéro	18
Le convivial	19
La table de Blanche	20
Le cocktail dinatoire	22
Late Night Snack	24
Kid's menu	25
Drink menus	26
Wine list	26
Drink menu	27
Wedding offers	28
Room rental fee	29
Inclusions & Extras	30
Access	31
Terms & Conditions	32
Contacts	35

Blanche's Signature

At Rioux & Pettigrew, a well-established venue in the heart of Québec City's Old Port since 2013, we highlight the legacy of the grocers who helped build the region's food culture. The intuitive cuisine of Chef Dominic Jacques and his team showcases the richness of Québec's seasonal bounty on every plate. Narcisse Événements offers an event experience that reflects the same high standards found at Rioux & Pettigrew. Enjoy that same passion for local flavors at an event hosted at Blanche, our private event space in the Grand Théâtre de Québec, or through our catering services for select special occasions.

In addition to hosting your dream event in the region's most elegant venue, Blanche offers you truly personalized service. You'll receive expert guidance from passionate professionals who will help you fine-tune every logistical detail of your day. On the day of your event, our maître d'hôtel will be by your side to ensure everything runs smoothly—from the first welcome to the final farewell. Your guests are guaranteed a memorable evening, treated with the utmost care and attention.



DISTINCTIONS

- Inquiry & creation of a detailed proposal
- Venue tour & discussions on your event vision
- Logistical support from the event team
- Creation of a customized seating plan tailored to your desires
- Sommelier for wine recommendations or pairings (+\$)
- Printing of customized menus
- Detailed adaptation for allergies & intolerances
- Qualified service & bar staff

morning offers

La pause café

For a light break during your meeting.



Package

Buffet station



Price

11\$/person



Capacity

20 to 80 people



Availability

Anytime

On the menu

THE COLD SIDE

Mini pastries (2 pcs/person)
Seasonal spreads & jams

TO DRINK

Orange juice
Drip coffee from local roaster Fantôme
Teas & herbal infusions from Camellia Sinensis

TREAT YOURSELF

Smoothie of the moment 6\$
Freshly squeezed orange juice 7\$
Mimosa 11\$
Signature Mim-osé 11\$
Green cocktail 7\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

Gourmet option

Add scrambled eggs, bacon, and hash
browns for an even more delicious package

+14\$/person



Are you fewer than 20 people ?

We could offer you another space

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

La pause santé

A brief moment of respite with our healthy snacks.



Package
Buffet station



Price
15\$/person



Capacity
20 to 80 people



Availability
Anytime

On the menu

THE COLD SIDE

Greek yogurt parfait, seasonal fruit compote & oat granola
Whole fresh fruits

TO DRINK

Orange juice
Drip coffee from local roaster Fantôme
Teas & herbal infusions from Camellia Sinensis

TREAT YOURSELF

Smoothie of the moment 6\$
Freshly squeezed orange juice 7\$
Mimosa 11\$
Signature Mim-osé 11\$
Green cocktail 7\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

Gourmet option

Add scrambled eggs, bacon, and hash
browns for an even more delicious package
+14\$/person



Are you fewer than 20 people ?

We could offer you another space

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

La pause gourmande

Perfect for a small, enjoyable break, full of flavors and ideal for recharging your batteries.



Package

Buffet station



Price

20\$/person



Capacity

20 to 80 people



Availability

Anytime

On the menu

THE COLD SIDE

Greek yogurt parfait, seasonal fruit compote & oat granola

Mini pastries (2 pcs/person)

Seasonal spreads & jams

Whole fresh fruits

TO DRINK

Orange juice

Drip coffee from local roaster Fantôme

Teas & herbal infusions from Camellia Sinensis

TREAT YOURSELF

Smoothie of the moment 6\$

Freshly squeezed orange juice 7\$

Mimosa 11\$

Signature Mim-osé 11\$

Green cocktail 7\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

Gourmet option

Add scrambled eggs, bacon, and hash browns for an even more delicious package

+14\$/person



Are you fewer than 20 people ?

We could offer you another space

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

La Grande Tablee

Inspired by the popular Sunday morning Grande Tablee at Chez Rioux & Pettigrew, treat yourself to this grand brunch station, perfect for family gatherings, post-wedding brunches, parties, showers, baptisms, and business meetings.



Package
Buffet station



Price
49\$/person



Capacity
20 to 80 people



Availability
Anytime

On the menu

THE COLD SIDE

Strawberry soup, sheep yogurt, butter crumble
Vegetable gazpacho, tomatoes, cracked pepper and basil, croutons
Maple wood-smoked salmon, lemon herb sour cream, buckwheat blinis
Sliced white ham from Turlo Farm
Pork rillettes Mans
Grandmother Fernande's bread pudding
Artisanal brioche bread with olive oil
Light fresh fruit and lemon jam
Nordic berry jelly

THE HOT SIDE

Smoked pork belly, glazed with flower honey and cider
Basil chipolata sausage, grilled peppers, and sun-dried tomatoes
Thin omelet stuffed with confit duck, melting brie, onions and cranberries
Creamy mustard potato salad with Meaux mustard & fresh herbs
Mushroom toast on grilled baguette, baby spinach, cheddar cream sauce
Scrambled Breakfast Risotto with Eggs, Asparagus & Fiddleheads

Gourmet option

Add a smoothie, black pudding and burrata for an even more delicious package
+10\$/person

TO DRINK

Orange juice
Drip coffee from local roaster Fantôme
Teas & herbal infusions from Camellia Sinensis

TREAT YOURSELF

Smoothie of the moment 6\$
Freshly squeezed orange juice 7\$
Mimosa 11\$
Signature Mim-osé 11\$
Green cocktail 7\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

lunch offers

Le midi pressé

If time is a crucial factor for your reservation, this meal is ideal. Offer your guests a grand station that will allow them to eat in less than 30 minutes.



Package

Buffet station



Price

29\$/person



Capacity

20 to 80 people



Availability

**Monday to friday
11h00 to 14h30**

On the menu

THE COLD SIDE

Focaccia with tomatoes, white ham, brie, and fresh herbs

Homemade spreads & croutons

Stuffed olive mix

The bakery: bread & butter

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

Potatoes from Île d'Orléans, crunchy celery, homemade honey mayo from Rucher des Basses Terres, mustard and cider vinegar, green onions, fresh herbs

Chef's sweet bite

TREAT YOURSELF

Drip coffee from local roaster Fantôme 3,50\$

Teas & herbal infusions from Camellia Sinensis 3,50\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Le midi gourmand

For big appetites, this complete buffet includes the equivalent of a four-course menu, perfect for a friendly event.



Package
Buffet station



Price
Variable



Capacity
20 to 80 people



Availability
**Monday to friday
11h00 to 14h30**

On the menu

THE COLD SIDE

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

The bakery: bread & butter

Chef's sweet bite

TREAT YOURSELF

Drip coffee from local roaster Fantôme 3,50\$

Teas & herbal infusions from Camellia Sinensis 3,50\$

Gourmet Platters - Charcuterie (2) & cheese (2) 12\$

THE HOT SIDE

Soup of the day

Parmesan fried polenta

Seasonal vegetables, silky purée, and small sauce

Vegetarian pasta

1 choice – 34\$/person

One dish choice to be made in advance, served to all guests.

Options : La Mer, La Bête or La Basse-cour

3 choices – 39\$/person

One dish choice to be made in advance, served to all guests.

Inclusions : La Mer, La Bête and La Basse-cour

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Le midi à l'assiette

For a more traditional lunch, choose the plated 3- or 4-course midday meal.



Package

Served at the table



Price

Variable



Capacity

20 to 80 people



Availability

Anytime

On the menu

3 CHAPTERS – 35\$/person

Soup of the day

One dish choice to be made in advance, served to all guests.

Options : La Mer, La Pasta Mia (veggie), La Bête or La Basse-cour

Served with seasonal vegetables, silky purée, and small sauce

Chef's sweet bite

4 CHAPTERS – 40\$/person

Soup of the day

Chef's appetizer

One dish choice to be made in advance, served to all guests.

Options : La Mer, La Pasta Mia (veggie), La Bête or La Basse-cour

Served with seasonal vegetables, silky purée, and small sauce

Chef's sweet bite

Allergies

All allergies or dietary restrictions will be handled with the utmost care. An additional charge will apply for any guest requiring a personalized menu or special attention.

10\$/person

TREAT YOURSELF

2 dish choices – +5\$/person

With this additional fee, you may offer a selection of two dishes, from which your guests will need to choose in advance.

A final count must be submitted one week before your event.

The bakery: bread & butter 3\$

Drip coffee from local roaster Fantôme 3,50\$

Teas & herbal infusions from Camellia Sinensis 3,50\$

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

evening offers

L'apéro

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



Package
Buffet station



Price
24\$/person



Capacity
**120 people
maximum**



Availability
Anytime

On the menu

TO SHARE

Fine Québec cheeses
Charcuterie from Viandes Bio de Charlevoix
Goat cheese mousseline from Alexis de Portneuf, with shallots & chives
Artichoke spread with parmesan, lemon zest & green peppercorn
Chickpea hummus with beetroot and Métis vinegar from La Villa
Mediterranean mix of olives, grilled peppers, marinated artichokes in herb oil, citrus zest & aromatics
Seasonal vegetable chips, seasoned greek-style pitas, fresh bread
Crunchy nut mix with boreal spices

TREAT YOURSELF

Oysters 4,00\$ each with festive mignonettes

Want a custom station ?

Share your ideas with our coordinator and we'll assess feasibility and pricing.

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Le convivial

This friendly experience is inspired by our four-course menu. Everything is served family-style at the center of the tables or as a laid-back buffet, designed for sharing.



Package

Center of the tables



Price

79\$/person



Capacity

50 people



Availability

Anytime

On the menu

PROLOGUE (served individually)

Vegetable gazpacho with tomatoes, cucumber, ginger, elderflower, topped with a condiment of confit tomatoes, strawberries, roasted red peppers, finished with a balsamic glaze, black charcoal rye croutons.

FIRST CHAPTER

Celeriac rémoulade with Northern shrimp, lemon-herb mayonnaise, lime, seasonal fruit purée and gel, crispy chip crumble, young shoots.

and

Beef tartare with tartufata vinaigrette, balsamic and conifer, smoked maple wood mayonnaise, candied cranberries, roasted seeds, crispy bacon, fried pomme paille, and Bella Lodi snow.

SECOND CHAPTER

Artisanal fresh pasta with a sauté of locally grown Québec mushrooms, creamy white wine sauce from Vignoble Camy, aged Isle-aux-Grues cheddar, baby spinach, pickled grapes, fresh grapes.

and

Roast poultry from Ferme des Voltigeurs, root vegetables in barigoule, baby potatoes, vegetable purée, natural poultry juice, herb chiffonnade.

EPILOGUE

Chocolate rice pudding shell with a tonka bean caramel center, indulgent poppy seed glaze, toasted camelina, chocolate ganache, sea buckthorn gel and cream, gluten-free speculoos crumble, dark and white chocolate tuile, and cacao nibs.

and

Nantes almond cookie with strawberry glaze, chestnut cream, white chocolate ganache, tangy strawberry gel, gluten-free chestnut crumble, and crunchy strawberry tuile.

* The strawberry flavor will change based on the season and availability.

Prefer a buffet-style service ?

The buffet option is also available and can accommodate up to 80 guests.

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

La table de Blanche

A refined 3- or 4-course meal served with elegance.



Package

Served at the table



Price

Variable



Capacity

20 to 80 people



Availability

Anytime

On the menu

3 CHAPTERS – 69\$/person

Starter, main course, and dessert of your choice.

Selections are made in advance and served to all guests.

4 CHAPTERS – 79\$/person

Two starters, main course, and dessert of your choice.

Selections are made in advance and served to all guests.

Allergies

All allergies or dietary restrictions will be handled with the utmost care. An additional charge will apply for any guest requiring a customized menu or special attention.

10\$/person

TREAT YOURSELF

2 main course options – +5\$/person

With this add-on, you can select two main courses from which your guests will choose in advance. A final count must be provided one week before your event.

Gourmet Platters - Charcuterie (2) & Cheese (2) \$12

The bakery: bread & butter 3\$

Drip coffee from local roaster Fantôme 3,50\$

Teas & herbal infusions from Camellia Sinensis 3,50\$



Refer to the following page for full descriptions of the available dishes to choose from.

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Menu

Here is the menu for the Blanche's Table package. Please refer to it to make your selections: if you would like a 3-course menu, choose one dish from the *First Chapter* section; if you would like a 4-course menu, choose two dishes from that same section.

FIRST CHAPTER 1 or 2 choices from

Maple Wood Smoked Escolar

Sweet pea purée, potato aioli, tangy vinaigrette, fresh peas, potato chips

Creamy lemon-herb celery root rémoulade

Fresh Northern shrimp, slices of maple-smoked scallops, tangy pear gel, poached pears, aromatic herb salad, crispy pear chips

Extra lobster +6\$

Fresh Tomato and Strawberry Gazpacho

Lemon granita, cucumber, ginger and elderflower, confit tomato, strawberry and roasted red pepper condiment, balsamic glaze, charcoal rye croutons

Vitello tonnato

Veal carpaccio, tuna mayo, fried capers, arugula, herb salad, parmesan shavings, pickled red onions, thyme vinaigrette, marinated quail egg

SECOND CHAPTER 1 choice from — 2 choices +5\$/person

Fresh New Brunswick Salmon Filet

Handmade fresh pasta, baby spinach, preserved lemon, shellfish jus vinaigrette, creamy marinère sauce, mussel condiment, fine cheese crisps

Beef Hanger Steak

Eggplant caviar, grilled zucchini, pepper, and red onion vinaigrette, savory pepper French toast, seasonal vegetables, fine cheese crisps

Voltigeurs Chicken

Yellow carrot purée, crispy polenta with aged Isle-aux-Grues cheddar, sweet corn condiment, natural chicken jus with herb oil pearls, salted popcorn

Red Lentil Dahl with Green Curry and Coconut Milk

Lime radish slaw, lemon sour cream, garlic-roasted sweet potatoes, fried chickpeas with togarashi spices

EPILOGUE 1 choice from

Chocolate Rice Pudding Shell

Tonka caramel center, indulgent poppy seed glaze, toasted camelina, chocolate ganache, sea buckthorn gel, sea buckthorn cream, gluten-free speculoos crumble, black and white chocolate tuile, cocoa nibs

Almond Nantais Cake

Strawberry glaze, chestnut cream, white chocolate ganache, tangy strawberry gel, gluten-free chestnut crumble, crispy strawberry tuile

** Nuts can be removed from the menu upon request.*

Le cocktail dinatoire

Whether it's for a happy hour, networking to encourage more movement in the room, or simply to offer your guests a variety of bite-sized options, our format will satisfy every taste.



Package

Served on platter



Price

Variable



Capacity

20 to 130 people



Availability

Anytime

On the menu

3 CANAPÉS

Perfect for a lively aperitif

Choice of 3 canapés
from the cocktail dinner menu

Price per unit *or* Chef's choice 16\$

Pairable with a full-course meal offer

6 CANAPÉS

Perfect for combining conviviality
and indulgence

Choice of 6 canapés
from the cocktail dinner menu

Price per unit *or* Chef's choice 29\$

Pairable with the *Aperitif* offer

14 CANAPÉS

Perfect for a full-course meal option

Choice of 14 canapés
from the cocktail dinner menu

Price per unit *or* Chef's choice 69\$

Allergies

We can offer you personalized canapés
in case of allergies.

+10\$/unit



**Refer to the following page for full descriptions
of the available bites to choose from.**

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Menu dinatoire

Discover our selection of carefully crafted bites, perfect for your cocktail reception.

FISH

Arctic Char Mousseline 5\$

Herb-lemon mousseline & poppy puff pastry, light cream sauce

Tuna Tataki 6\$

Crispy temari, oat damari glaze, spicy mayo, honey, Gorria chili

Maple-Smoked Salmon 7\$

Herb & lemon sour cream, buckwheat blini, crispy fruit tuile

Potato Brandade 6\$

Herb mustard mayonnaise, mullet roe, Northern shrimp, potato chips

MEAT

Pogo 6\$

Wild game sausage, wild berries, northern berry ketchup

Pork Croquette 5\$

Braised pork with Gorria chili, old-style mustard condiment

Beef Tartare 7\$

Truffle vinaigrette, candied cranberries, roasted seeds, bacon, Bella Lodi smoked mayo

Duck Rillettes 7\$

Lingonberry onion confit, focaccia croutons

VEGETARIAN

Gougère 5\$

Creamy Quebec fine cheese filling, honey cracker, pear gel

Onion Tartlet 5\$

Caramelized onions, sweet onion purée, pissaladière style

Extra homemade black pudding +2\$

Buffalo Mozzarella 6\$

Brioche toast with virgin oil, tomato & strawberry condiment, dried strawberry shavings, basil

Cromesqui 6\$

Cheddar, horseradish root, pickled apple & horseradish condiment

Mushroom Royale 6\$

Crispy phyllo pastry, wild mushroom purée, mushroom balsamic vinaigrette

Fried Polenta 4\$

Quebec fine cheese, tomato gel

SWEET

Purple chou craquelin 5\$

Lemon gel, blueberry-lemon cream

Nantes cookies 5\$

Lemony strawberry gel, chestnut cream

Milk chocolate rice shell 6\$

Indulgent glaze, sea buckthorn gel

Late Night Snack

The perfect addition to a festive evening's end.



Package

Served at the station



Price

Variable



Capacity

**20 people
minimum**



Availability

Anytime

On the menu

POUTINE BAR 9\$

Yukon gold fries, homemade Pout'maison sauce, Squick-Squick cheese

HOMEMADE CHIPS 7\$

Sea salt

POP CORN 7\$

Salted butter & seasoning

** A pre-order of the quantity of dishes must be made prior to your event.*

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Kid's menu

For both little ones and adults alike, our menu offers a simple meal for children 12 and under, which can be served before the adults' meals.



Package
Variable



Price
Variable



Capacity
N/A



Availability
Anytime

On the menu

BUFFET MENU — BRUNCH 15\$

Kids can enjoy directly at the buffet station.

2-COURSE MENU — DAY 20\$

Main Course: White sauce pasta with chicken or smash burger and fries, drink of choice
Dessert of the day

3-COURSE MENU — EVENING 25\$

Starter: Soup
Main Course: White sauce pasta with chicken or smash burger and fries, drink of choice
Dessert of the day

** Prices before taxes, gratuity, & administrative fees. Prices & ingredients may vary depending on availability.*

Wine list

Our sommelier curates a wine list that pairs perfectly with the dishes of the moment.

sommelier service

Consultations with our wine expert, on-site tastings, personalized recommendations based on your menu, and special orders*.

250\$

SPARKLING

France, Bourgogne, Non-Dosé 65

Patrick Piuze
Chardonnay

France, Champagne, Henriot Brut Souverain 109

Maison Henriot
Pinot noir, Chardonnay, Pinot meunier

Espagne, Mousseux sans alcool 30

Maison Freixenet
Muscat

WHITES

Québec, Brigham, Évolution blanc 55

Vignoble de la Bauge
Frontenac blanc

Italie, Vénétie, Soave, 'Ficelle' 2023 60

I Stefanini
Garganega

Espagne, Navarre, Vino de Mesa, 'Vitis' 2023 60

Azul y Garanza
Grenache blanc, Macabeu

Afrique du Sud, Stellenbosch, Clairette, 'Thirst' 2023 65

Radford Dale
Clairette

États-Unis, Californie, 'Sonoma Camp' 2022 65

Hobo Wine
Chardonnay

France, Loire, Sancerre, 'Vieilleux' 2023 75

Éric Louis
Sauvignon blanc

ROSÉ

France, Languedoc, Minervois, 'Six Roses' 2024 60

Benjamin Taillandier
Cinsault, Syrah

REDS

Québec, Brigham, Les Beaux Jus 'Le Rouge' 2022 55

Vignoble de la Bauge
Frontenac rouge

France, Loire, Chinon 'La Cuisine de ma Mère' 2021 60

Nicolas Grosbois
Cabernet franc

France, Bordeaux, 'Vieux Vigneau' 2019 60

Château Haut Saint Claire
Merlot

Espagne, Castille-La Manche, Albahra 2023 65

Envinat
Grenache

France, Côte du Rhône, 'Chat Fou' 2021 70

Eric Texier
Grenache, Syrah

Italie, Sicille, 'Nerello Mascalese' 2021 70

Vino Lauria
Nerello Mascalese

Italie, Piémont, Langhe Nebbiolo, 'Tango' 2020 80

Manuel Marinacci
Nebbiolo

* Special orders can be made (private importation available).

Drink menu

Our drink menu is dynamic and diverse, featuring cocktails that change with the seasons.

SIGNATURE COCKTAILS

Beijo de Janiero (*sour*) 16

Cachaça, Leblon
Lime juice
Lemongrass, basil & kaffir lime syrup
Vegan foaming agent
Sparkling wine, Piuze

En plein dans ma poire (*build-up*) 16

Vodka
Elderflower liqueur
Pear juice
Lemon juice
Soda

Nouvelle forêt (*old fashioned*) 16

Mugo Gin, Distillerie Mitis
Camerise, Distillerie Menaud
Northern tea & rosemary syrup
Juniper berry bitters

COCKTAILS ON REQUEST

Classic cocktails 13 – 16 **Custom cocktails** + 16

NON-ALCOHOLIC

Selection of the moment 9

BEERS

Belgian White 10

Alpha

English Red Ale 10

Alpha

NEIPA 10

Alpha

Blonde 0% 9

Lagabière

IPA 0% 9

Lagabière

Cider Intrus 11

(selection of the moment)

ON TAP

Blonde Lager 10

Alpha

IPA 10

Alpha

Wedding offers

Discover our various offers and choose the one that suits you best.

LE GRANDIOSE

Ceremony + Reception on-site

2 300 \$ (room fee)

(+ Food, drinks, taxes, and gratuity)

40 people and under

Inclusions:

Access to Blanche from 9h00 AM to 1h00 AM

On-site ceremony and evening reception

Possibility to remain on-site during room setup

Bartender & infused water station

Printing of menus on signature paper

Wedding arch, podium, and lavalier or wireless microphone for the officiant

Private space for the bride's arrival (dressing room with curtain)

Day-of event coordinator

Three preparatory visits:

Initial visit 1h, room setup 1h, ceremony rehearsal 1h

Extended hours available at an additional cost

Delivery of your materials the day before or the day of the event, depending on room availability

LE SUBLIME

Reception on-site

1 500 \$ (room fee)

(+ Food, drinks, taxes, and gratuity)

40 people and more

Inclusions:

Access to Blanche from 15h00 PM to 1h00 AM

Bartender & infused water station

Printing of menus on signature paper

Day-of event coordinator

Two preparatory visits:

Initial visit 1h, room setup 1h

Extended hours available at an additional cost

Delivery of your materials the day before or the day of the event, depending on room availability

EXTRAS

Price upon request

Chandeliers, floating candles

Centerpieces (vases, fresh or dried flowers depending on the season)

Place card printing for each guest

Pre-event tasting

Meeting with our sommelier/wine expert

DJ, Entertainment

Photographer, Florist, Nearby accommodation

Room rental fee

OFF-SEASON — January to April

Moment	Monday to Wednesday	Thursday to Sunday	Hours
Day	N/A	250 \$	8h00 to 14h30
Evening	250 \$	350 \$	16h00 to 01h00
Minimum sales	0 \$	3 000 \$ (evening)	

HIGH SEASON — May to December

Moment	Monday to Wednesday	Thursday to Sunday	Hours
Day	250 \$	350 \$	8h00 to 14h30
Evening	350 \$	500 \$	16h00 to 01h00
Minimum sales	3 000 \$ (evening)	5 000 \$ (evening)	

WEDDING — Year-round

Moment	Monday to Sunday	Hours
Day	800 \$	8h00 to 16h00
Evening	1 500 \$	16h00 to 01h00

Inclusions & Extras

AUDIO-VISUAL EQUIPMENT

Full ART MX sound system (throughout the room)
2 wireless microphones
1 lapel microphone (+ \$50)
2 microphone tripods
1 XLR cable
1 HDMI cable + Adapter for MAC
Ceiling-mounted projection screen + projector
Plasma screen on wheels
Bluetooth audio system connected to speakers

FURNITURE

Various antique sofas and armchairs
Console tables in different styles and colors
8 dark brown chevron-patterned rectangular tables (70" x 8')
2 natural wood rectangular tables (65" x 8')
80 wooden chairs with crossback design
8 rattan bar stools
3 fabric bar stools
4 rustic white wood high cocktail tables (30"x30"x42")
White rustic wood lectern
Coat check area with a single entrance

EXTRAS



Cake utensils (25\$)



Place Cards (3\$ each)
Design, printing,
& pre-defined paper



Golden Circular Arch (50\$)

AT THE TABLE

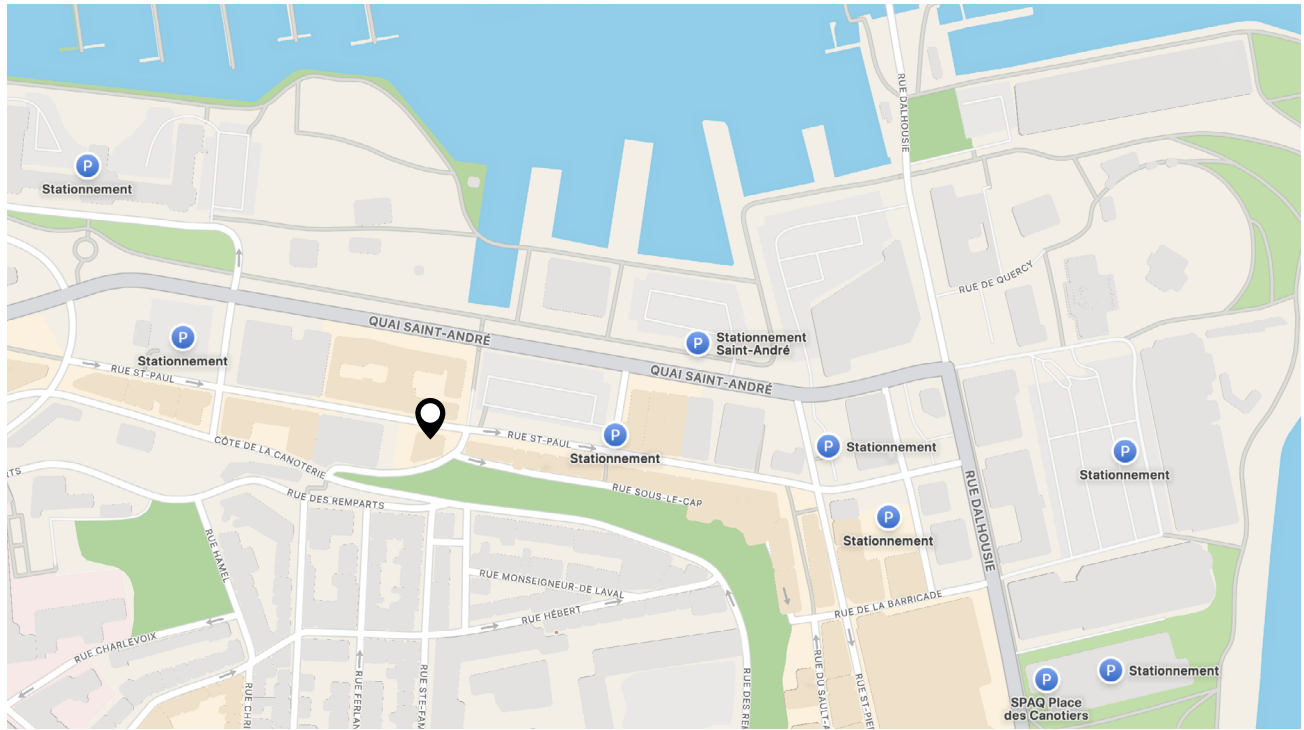
Customized menu printing
200 Riedel wine glasses
100 assorted cocktail glasses (varied colors and sizes)
80 porcelain coffee cups
100 water glasses
Full antique brushed metal cutlery set
Plates in various sizes
Water samovar for a refreshing station
Lanterns and candles
Fabric table napkins
Underplates

UTILITY

WIFI
Air conditioning
Safe ride service (TZ Capitale)

Access

Below are some paid parking options nearby.



Summer Entrée



Winter Entrée

Terms & Conditions

In order to promote respect for the neighborhood and provide a pleasant environment during your event, Blanche works in collaboration with public safety authorities, law enforcement, and the City of Québec to ensure the proper regulation of its establishment.

Reservation confirmation

To finalize your reservation, please send us the following:

- Signed copy of the quote
- Completed credit card form for the file guarantee and the 25% deposit
- Signed and initialed terms and conditions

First deposit

A first deposit of 25% of the quote is required at the time of signing. This amount is non-refundable (credit card, bank transfer, check).

Second deposit

A second deposit, corresponding to 50% of the final quote, is required 7 days before your event, at the time of confirming the final guest count. This amount is non-refundable. (credit card, bank transfer, check).

Administrative fees

The administrative fee is 3% applied to the subtotal of food, beverages, and room fees. These fees are taxable.

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

Gratuity

A base gratuity of 15% is included in the quote, applied to the subtotal (before taxes) of food & beverages. The client may choose to increase this percentage at any time. These fees are non-taxable.

Handling fees

Additional fees may apply for specific requests related to furniture relocation. These will be discussed with the Sales Coordinator.

External rental

When an external rental is required for equipment, it can be managed directly by the client at no additional cost.

If you wish for our team to handle the logistics, this is possible. In this case, a 15% management fee will be charged on the subtotal of the external invoice, and the rental amount will also be included in the calculation of the 3% administrative fee.

Special request

Any event request that falls outside the scope of our offerings listed in this document will be evaluated by our team. Its execution may incur additional fees (Research & Development, cost calculation, management, feasibility).

Final confirmations

The final choice of your offer/menu must be provided to us no later than 14 days before the event.

The deadline to confirm/modify the final guest count is 7 days before the event date. This number is final and will be billed even if some guests are absent.

All events require a minimum of 20 people.

Food restrictions

Any allergies or dietary restrictions must be communicated no later than 7 days before the event.

A fee of 10\$ will be added to your bill for any person requiring a customized menu different from the group to accommodate their allergy/restriction.

Cancellation

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

If the event is canceled 14 days or less before the event, 50% of the final quote will be charged.

If the event is canceled 7 days or less before the event, 75% of the quote will be charged.

Billing & final payment

A single invoice per group will be issued for food, drink and rental.

Individual invoices are only available at the bar.

The final invoice will be sent a few days after the event via email. The maximum payment deadline is 15 NET days after receipt of the invoice.

The final payment will be charged to the credit card on file (or according to any other prior arrangement: check, bank transfer, cash).

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

Interest fees

Interest fees of 2% will apply to any invoice not paid within the agreed term (15 NET days).

Initials

Terms & Conditions (continued)

General rules

- The client agrees to have ALL of their equipment collected by 10:00 AM the following day, otherwise, additional fees may apply.
- Equipment may be delivered 1 day prior to the event, subject to approval from the management team and if the room is available.
- A fee of \$50 per additional day may be charged for any equipment not retrieved within the agreed timeframe.
- No disrespectful behavior toward staff or the venue will be tolerated.
- Items such as candles with an open flame, confetti, and/or smoke machines are strictly prohibited.
- Smoking or vaping inside the venue is prohibited.
- Leaving exterior doors open during the event is prohibited.
- It is prohibited to take alcoholic beverages outside the room.
- Loitering around the building is prohibited.
- Winter Entrance: 155-A Colonel D'Ambourgès (cloakroom) (through the side of the building)
Summer Entrance: 159 Rue Saint-Paul (bar area)

Respect for the venue & equipment

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

Equipment Retrieval

- The client agrees to retrieve ALL materials they bring to the venue, including but not limited to decorations, gift wrap, displays, balloons, flowers, etc.
- Additional fees may apply if this is not adhered to.

Music rules

- Music curfew is 10:00 PM from Sunday to Thursday.
- Music curfew is 11:00 PM on Friday and Saturday (music may continue until 1:00 AM but at a lower volume).
- The venue closes at 1:00 AM at all times. Last call is at 12:15 AM.
- DJ performances are only permitted on Fridays and Saturdays. The DJ must comply with the sound regulations (maximum 80 dBA).
- All DJ setups must be connected directly to the venue's existing sound system.
- A maximum volume of 80 dBA is allowed for the entire duration of the evening and must be monitored using the dBA controller provided.
- Karaoke is not allowed.
- No amplifiers will be accepted.
- No percussion instruments are permitted.
- Music will be significantly reduced at the designated music curfew times mentioned above. Guests may remain in the venue, but no shouting, loud disturbances, or excessive noise will be tolerated.

Violations & penalties

Anyone who does not comply with these regulations is subject to municipal fines imposed by the City of Québec, ranging from 2 000 \$ to 10 000 \$.

As the renter of the event space, the client who signs the contract is fully responsible for the conduct of their group in the event of noise complaints from neighbors.

If any of the regulations stated above are not respected, Blanche team reserves the right to :

- Stop beverage service
- Expel an individual
- End the event
- Contact the police
- Stop the music
- Charge additional fees on the final invoice, depending on the severity of the infraction

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

Client Signature

Event Date

Contacts

Here is the list of key contacts. Feel free to reach out to them with any questions or for further information.



ISABELLE CHOQUETTE

Assistant General Manager

ichoquette@chezrioux.com (418) 694-4448 poste 105



VALÉRIE MARTIN

Event Coordinator