

Event offerts

2026-2027

blanche



R&P



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Our signature space:

Nestled in the heart of Québec City's Old Port since 2013, Chez Rioux & Pettigrew celebrates the legacy of grocers who once defined the local market culture. Under the intuitive cuisine of Chef Dominic Jacques and his brigade, each dish showcases the rhythm of Québec's seasons with creativity and authenticity.

Blanche, our signature private venue, extends this spirit of craftsmanship through Narcisse Events, curating tailored event experiences that reflect the same level of refinement and generosity found at Chez Rioux & Pettigrew. Whether hosted in Salle Blanche, at the Grand Théâtre de Québec, or at a private location, our team ensures the same gastronomic excellence and thoughtful attention to detail.

Blanche Signature

Beyond the elegance of its setting, Blanche offers the region's most personalized service and impeccable coordination. Our professional team will accompany you throughout every step of your planning, ensuring a seamless, stress-free experience from concept to celebration. On the day of your event, your dedicated coordinator will be by your side to oversee each moment—from guest welcome to the final toast—so you can fully immerse yourself in the occasion. Your guests will be pampered and leave with a lasting impression of warmth, refinement, and celebration.

Distinction

- Consultation & detailed proposal development
- Venue tour & event concept discussion
- Complete logistical support by our event team
- Personalized floor plan tailored to your vision
- Expert wine & pairing recommendations by our in-house sommelier (+\$)
- Custom-printed menus
- Meticulous adaptation to allergies & intolerances
- Highly trained service & bar team



Morning Offers



COFFEE BREAK

Menu

Nothern side

Mini viennoiseries (2 per person)
Hazelnut spread & seasonal fruit jams

To drink

Freshly pressed orange juice
House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions

Extras

Smoothie of the moment 6\$
Freshly pressed juice 7\$
Mimosa 11\$
Signature "Mim-osé" 11\$
"Cocktail Green" 7\$
Artisanal platter – Charlevoix organic charcuteries (2) & fine Québec cheeses (2) 12\$

11\$ / pers. | Food Station

FROM 20 TO 80 PEOPLE

Available at all times

Add scrambled eggs, bacon & breakfast potatoes for a more indulgent experience
+14\$/person



Your group is less than 20 guests?
We might have another rental space to suggest.

Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.



HEALTHY BREAK

Menu



North side

Greek yogurt verrine with seasonal fruit compote and oat granola
Fresh whole fruit

To drink

Freshly pressed orange juice
House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions

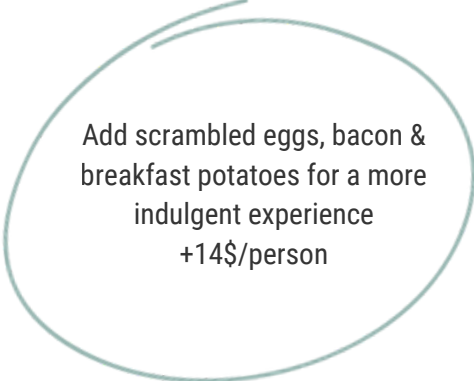
Extras

Smoothie of the moment 6\$
Freshly pressed juice 7\$
Mimosa 11\$
Signature "Mim-osé" 11\$
"Cocktail Green" 7\$
Artisanal platter – Charlevoix organic charcuteries (2) & fine Québec cheeses (2) 12\$

15\$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Available at all times



Add scrambled eggs, bacon & breakfast potatoes for a more indulgent experience
+14\$/person

→ Your group is less than 20 guests?
We might have another rental space to suggest.

Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.



GOURMET BREAK

Menu



North side

Greek yogurt verrine with seasonal fruit compote and oat granola
Mini viennoiseries (2 per person)
Hazelnut spread & seasonal fruit jams
Fresh whole fruit

To drink

Freshly pressed orange juice
House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions

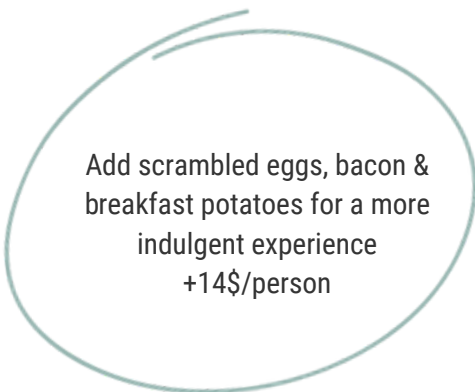
Extras

Smoothie of the moment 6\$
Freshly pressed juice 7\$
Mimosa 11\$
Signature "Mim-osé" 11\$
"Cocktail Green" 7\$
Artisanal platter – Charlevoix organic charcuteries (2) & fine Québec cheeses (2) 12\$

20\$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Available at all times



Add scrambled eggs, bacon & breakfast potatoes for a more indulgent experience
+14\$/person



Your group is less than 20 guests?
We might have another rental space to suggest.



THE GRAND TABLE

Inspired by the iconic Sunday “Grande Table” at Chez Rioux & Pettigrew.

Treat your guests to a generous brunch station.

Perfect for family gatherings, weddings-after, showers, baptisms, or business brunches.

Menu

Sweet clover panna cotta, seasonal fruit tartare, basil and lemon, oat crumble, puffed barley

Compressed watermelon with citrus, lime zest, orange reduction, sour cream, shortbread nuts, toasted seeds

Québec asparagus salad, summer truffle salsa, artisanal white ham from Ferme

Turlo, local cheese shavings

Ricotta soufflé pancakes, red berry coulis and gel

Light, tangy strawberry jam

Apricot croissant and artisanal pain au chocolat from Boulangerie Borderon & Fils

Japanese-style fried milk bread bites with potato and cheddar, herb tomato

bruschetta, lemon pesto mayonnaise

Creamy herb-scrambled eggs

Duck creton, Nordic berry gel, prosciutto crisps

Sesame-seared salmon, curried sweet potato fondue

Poultry cocktail sausages from Ferme Orléans, apple and tarragon

Crispy smoked pork belly, chimichurri sauce

Blood sausage with sage, honey, and Gorria pepper

Garden vegetables in sweet marinade, old-fashioned fruit ketchup

Focaccia, toasted with extra virgin olive oil and herbs

To drink (included)

Freshly pressed orange juice

House-brewed coffee from Fantôme roastery

Camellia Sinensis herbal infusions

49\$ / pers. | Food station
25 \$ / child

FROM 20 TO 80 PEOPLE

Available at all times

Vegetarian option
on demand
(+10\$)

MIMOSA BAR
12\$/pers.
Sparkling wine & seasonal juices

Extras

Smoothie of the moment 6\$

Freshly pressed juice 7\$

Mimosa 11\$

Signature “Mim-osé” 11\$

“Cocktail Green” 7\$

Artisanal platter - Charlevoix organic charcuteries (2)
& fine Québec cheeses (2) 12\$

Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.

Lunch Offers





EXPRESS LUNCH

Perfect when time is of the essence.

This abundant buffet allows your guests to enjoy a complete meal in under 30 minutes.

Menu

North side (Cold)

Focaccia with tomato, white ham, brie & fresh herbs

House-made rillettes & crostinis

Assorted marinated olives

La Fournée: fresh bread & butter

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

Île d'Orléans potatoes with crunchy celery, honey mayo from Rucher des Basses Terres, mustard & cider vinegar, green onions & fine herbs

The Chef's sweet bite

Extras

Artisanal platter - Charlevoix organic charcuteries (2) & fine Québec cheeses (2) 12\$

29\$/pers. | Food station

FROM 20 TO 80 PEOPLE

Monday to Friday
11H AM TO 2H30 PM

Sandwiches & salads
(upon request)
36\$

To drink (+\$)

House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions
3.50\$

Selection of non-alcoholic beverages
(0% beer, soda, sparkling water)
3.50\$-9\$

Final billing based on consumption count.

Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.



GOURMET LUNCH

For hearty appetites, this full buffet offers the equivalent of a four-course meal.
Perfect for a relaxed, convivial event.

Menu



North side (Cold)

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

La Fournée: fresh bread & butter

South side (Warm)

Soup of the day - *Served in a soup tureen*
Parmesan-fried polenta
Seasonal vegetables, silky purée & "tite-sauce"
Vegetarian pasta

1 choice of meal – 35\$/pers.

One choice of main course to make in advance, the same for all guests.

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

3 choices of meal – 39\$/pers.

All three choices of main course, served to all guests.

La Mer, La Bête and La Basse-cour

Sweet side

The Chef's sweet bite

35\$ - 39\$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Monday to Friday
11H AM TO 2H30 PM

Extras

Artisanal platter - Charlevoix organic
charcuteries (2)
& fine Québec cheeses (2) 12\$

To drink (+\$)

House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions
3.50\$

Selection of non-alcoholic beverages
(0% beer, soda, sparkling water)
3.50\$-9\$

Final billing based on consumption count.

Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.



PLATED LUNCH

FROM 20 TO 80 PEOPLE

A refined lunch, seated service.

The menu is chosen in advance by the organizer and remains the same for all guests.

3 COURSES LUNCH

35\$

Soup of the day

1 choice of main course (same for all guests)

Fish: Salmon Tataki
Pasta: Wildmushroom
Beast: Grilled beef hanger steak
Poultry: Voltigeur chicken

Sides, vegetables, puree and sauce

Dessert : Fraisinette

4 COURSES LUNCH

40\$

Soup of the day

1 appetizer (same for all guests)

Gaspacho verde
or
Burrata & prosciutto

1 main course (same for all guests)

Fish: Salmon Tataki
Pasta: Wildmushroom
Beast: Grilled beef hanger steak
Poultry: Voltigeur chicken

Sides, vegetables, puree and sauce

Dessert: Fraisinette

2 CHOICES OF MAIN COURSE

+ 5\$

Guests may select between two pre-chosen dishes. Final headcount must be provided 2 weeks prior to the event.

FOOD RESTRICTIONS & ALLERGIES

+10\$

All allergies and dietary restrictions will be handled with the utmost care. A surcharge applies for guests requiring a personalized or modified menu.

To drink (+\$)

House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions
3.50\$

Extras

La Fournée
Fresh bread & butter 3\$

Evening Offers



THE APÉRO

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

Menu

26\$ / pers. | Food station

Fine Québec cheeses

Charcuteries from Viandes Bio de Charlevoix

Alexis de Portneuf goat cheese mousse with shallots & chives

Artichoke and parmesan spread with lemon zest & green pepper

Tofu and winter vegetable hummus, fine herb mayonnaise

Mixed olives, grilled peppers, and marinated artichokes with herb oil, citrus zest & aromatics

Seasonal vegetable chips, Paprika-dusted pitas, fresh bread

Crisp blend of roasted and seasoned pumpkin and sunflower seeds

Custom stations available upon request – speak with our coordinator for pricing.

Add some oysters

4\$/unit (station service)
with festive mignonette



Prices before tax, gratuity & administrative fees.
Prices may vary depending on seasonal availability.

CONVIVIAL SHARING EXPERIENCE

Inspired by our four-course dinner, this convivial experience is designed to share. Dishes are served at the center of the table or as a buffet, for a warm and unpretentious celebration of food.

Menu

85\$ / pers.

From 30-50 people: Center of tables
50-80 people: Food station

Prologue

Served individually

Green gazpacho, sheep's milk yogurt, cherry tomatoes, herb oil, grilled cucumber, red onion, jalapeño slices, baby greens, croutons
Add scallops +\$10

First chapter

Both appetizers are served in the center of the table for a sharing experience

Artisanal burrata, honey-balsamic melon, extra virgin olive oil and Gorria pepper, prosciutto, Oloroso sherry gel, roasted garlic zucchini ribbons, toasted sunflower seeds, focaccia crisps, caramelized puffed barley, basil

&

Venison tartare, dried cherries, tartufata, black garlic and Corbeau vinegar, horseradish mayonnaise, toasted seeds, cherry gel, birch syrup glaze with dark chocolate, honey and smoked chili, parmesan snow, potato crisps

Second chapter

Both main courses are served in the center of the table for a sharing experience

Slow-cooked poultry supreme, handmade mushroom and ricotta pasta, sautéed and puréed mushrooms, pecan vinaigrette, ice cider Tashtatsuq with sweet gale and lemon, Massawippi miso emulsion, kale

&

Sesame-crusting salmon tataki, chili sweet potato purée, fresh herbs, ginger and toasted sesame mayonnaise, roasted cashews, Sainte-Agathe honey glaze and Massawippi oat tamari, fresh cilantro, nasturtium buds

*Vegetarian option available: without poultry

Epilogue

Served individually

Strawberry tartare with basil, buckwheat génoise, vanilla bavarian cream, smoked vanilla ice cream, strawberry gel with tomato vinegar and lovage

To drink

House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions
3.50\$

*The offers vary according to the season. Menu changes twice a year (October/May)
Prices before tax, gratuity & administrative fees. Prices and ingredients may vary depending on seasonal availability.

TASTING MENU EXPERIENCE

FROM 20 TO 80 PEOPLE
89\$ / pers.

At Blanche, we invite you to experience a culinary journey where there's only one thing to do: sit back... and let yourself be carried away.

Designed especially for groups, our blind tasting menu removes the burden of choosing in advance, leaving space for what truly matters – the moment, the connection, and the pleasure of the table.

Orchestrated by the brigade of Chez Rioux & Pettigrew, this four-course menu evolves with the seasons, market arrivals, and the chef's inspiration.

Each experience is unique – a living, creative, and bistronomic cuisine where Québec terroir meets the team's instinct and spontaneity.

Here, we gather, we raise a glass, we discover...
and we let ourselves be surprised, together.



**Wine Pairing Available
+75\$/pers.**

Blanche is a table that adapts to you – so you don't have to choose.



*The offers vary according to the season. Menu changes twice a year (October/May)
Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.



LA TABLE BLANCHE

FROM 20 TO 80 PEOPLE

An elegant multi-course dinner served at the table.
The menu is pre-selected by the organizer and is the same for all guests.

3 COURSES DINNER

72\$

First course
Appetizer
(1 choice, same for all guests)

Main course (1 or 2 choices)

Dessert
(1 choice, same for all guests)

4 COURSES DINNER

82\$

First course
Appetizer
(1 choice, same for all guests)

Second course
Appetizer
(1 choice, same for all guests)

Main course
(1 or 2 choices)

Dessert
(1 choice, same for all guests)

2 CHOICES OF MAIN COURSE

+5\$

Guests may select
between two pre-
chosen dishes. Final
headcount must be
provided 2 weeks prior
to the event.

FOOD RESTRICTIONS & ALLERGIES

+10\$

All allergies and dietary
restrictions will be handled
with the utmost care. A
surcharge applies for
guests requiring a
personalized or modified
menu.

Extras

La fournée:
Fresh bread & Butter 3\$

Artisanal platter - Charlevoix organic charcuteries (2)
& fine Québec cheeses (2) 12\$

House-brewed coffee from Fantôme roastery
Camellia Sinensis herbal infusions
3.50\$

→ **Please consult following page for the
Menu options to select from
(Spring/Summer 2026)**

*The offers vary according to the season. Menu changes twice a year (October/May)
Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.

SEATED DINNER MENU

SPRING-SUMMER 2026

Menu selections must be finalized one month prior to your event and are the same for all guests.

No orders will be taken on-site. For a three-course menu, select one dish from the First Chapter. For a four-course menu, select two dishes from the same section. For dual-choice options, final guest counts must be confirmed 14 days prior to the event.

FIRST CHAPTER - 1 OR 2 OPTIONS FROM:

MelonCollie

Artisanal burrata, honey-balsamic melon, extra virgin olive oil and Gorria pepper, prosciutto, Oloroso sherry gel, roasted garlic zucchini ribbons, toasted sunflower seeds, focaccia crisps, caramelized puffed barley, basil

Twilight Sky

Seared escolar ceviche, sea buckthorn leche de tigre, aji amarillo, citrus, ginger, sea buckthorn berries and confit corn, orange corn purée, turmeric pickled pearl onions, crispy sweet potato julienne, cilantro

SECOND CHAPTER - 1 OR 2 OPTIONS FROM:

2 MAIN COURSE CHOICES: +5\$)

Wafu Goma

Sesame-crusted salmon tataki, spiced sweet potato purée, fine herbs, ginger and toasted sesame mayonnaise, roasted cashews, Sainte-Agathe honey glaze and Massawippi oat dashi, fresh coriander, nasturtium buds

The Pond Dreams

Grilled hanger steak, chimichurri with Xérès vinegar, tomato and red pepper brunoise, white wine herb beurre nantais, crispy potatoes, fried herbs
Add shrimp +\$10

EPILOGUE - 1 CHOICE FROM:

Sugar Bear

Puffed wheat caramel mousse, crisp succès biscuit, cocoa crumble, dual chocolate and cereal tuile, chocolate namelaka, yuzu gel, meadowsweet ice cream

Black Forest

Venison tartare, dried cherries, tartufata, black garlic and Corbeau vinegar, horseradish mayonnaise, toasted seeds, cherry gel, birch syrup glaze with dark chocolate, honey and smoked chili, parmesan snow, potato crisps

Koebi Remurādo

Celeriac rémoulade, Matane shrimp, torched daikon radish, nashi pear shavings, smoked black radish with ginger and sesame, grilled shiitake, sake pear gel, Asian pear chips

Fields in Their Pure State

Green gazpacho, sheep's milk yogurt, cherry tomatoes, herb oil, grilled cucumber, red onion, jalapeño slices, baby greens, croutons
Add scallops +\$10

At the Foot of the Trees

Slow-cooked poultry supreme, handmade mushroom and ricotta pasta, sautéed and puréed mushrooms, pecan vinaigrette, ice cider Tashtatsuq with sweet gale and lemon, Massawippi miso emulsion, kale

**Vegetarian option available: without poultry*

Fraisinette

Strawberry tartare with basil, buckwheat génoise, vanilla bavarian cream, smoked vanilla ice cream, strawberry gel with tomato vinegar and lovage

**The offers vary according to the season. Menu changes twice a year (October/May)
Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.*

Cocktail Reception

Whether for a lively 5 à 7, a networking evening, or simply to delight your guests with a variety of refined bites, our cocktail formula satisfies every taste.

The Premise | 3 cocktail bites

A dynamic start before dinner

- Choice of 3 bites in the Menu dînatoire (next page)
- À la carte (Variable price) or Chef's selection (18\$)

18.



From 20 to 130 people

The 5 à 7 | 6 cocktail bites

Perfect balance between conviviality and indulgence

- Choice of 6 bites in the Menu dînatoire (next page)
- À la carte (Variable price) or Chef's selection (34\$)

34.

Personalized bites for
Allergies & Food
restrictions
10\$/pers.

The Petit Dînatoire | 9 cocktail bites

For a slightly more indulgent middle ground

- Choice of 9 bites in the Menu dînatoire (next page)
- À la carte (Variable price) or Chef's selection (49\$)

49.

Cocktail reception menu
may be combined with the
Apéro offer

The Grand Cocktail | 14 cocktail bites

The equivalent of a full meal in bite-sized form

- Choice of 14 bites in the Menu dînatoire (next page)
- À la carte (Variable price) or Chef's selection (72\$)

72.

→ **Please consult following page for the
Menu options to select from
(Spring-summer 2026)**



COCKTAIL BITES MENU

Please select your cocktail bites from the following options.

Price will be adjusted according to your choices (price / piece) - Chef's selection also available at fixed price.

SEAFOOD

Scallop ceviche with blood orange 8.
Sweet clover, green peas, citrus gel

Hamachi tuna tartare 8.
Temari, honey vinaigrette, sea bacon mayonnaise, ginger

Fried oyster 7.
Smoked cream, green apple, charred lime, apple and leek gel

Maple-smoked salmon gravlax 7.
Herbed sour cream, yuzu, charcoal German bread

VEGETARIAN

Gougère 6.
Cheese Mornay, blueberry and sweet gale gastrique

Heirloom tomato & mozzarella 6.
Stracciatella, balsamic gel, tomato tuile

Île d'Orléans onion feuilleté 6.
Onion confit, charred cipollini onions, tangy gel

Falafel 6.
Lemon tahini, young garlic and parsley emulsion

Mushroom Royale 7.
Minashkuat relish, cheese sablé

MEAT

Beef tartare 7.
Horseradish mayonnaise, herb salsa, Bella Lodi snow

Foie gras terrine 8.
Québec peach liqueur, sea buckthorn, dune pepper

Bison pogo 7.
Confit tomatoes, mozzarella, fresh herbs, saffron citrus mayonnaise

Pulled pork croquettes 6.
Chipotle pepper, vinegar coleslaw, house BBQ sauce

SWEETS

Sugar Bear 6.
Caramel mousse, cocoa succès biscuit, yuzu gel

Strawberry Tartare with basil 6.
Buckwheat sponge cake, vanilla Bavarian cream

Chef's Selection
5,50\$ / bite
66\$ / dz

*The offers vary according to the season. Menu changes twice a year (October/May)
Prices before tax, gratuity & administrative fees. Prices may vary depending on seasonal availability.

Late Night Snack

The perfect addition to end your evening on a festive note – our savory late-night snacks will delight your guests and keep the celebration going.

Menu



MINIMUM 20 PEOPLE

FOOD STATION

*PRICE / PERS.

Poutine 9.

Crispy Yukon Gold fries, house "tite-sauce," and Squick-Squick cheese curds

House Chips 7.

Our famous house chips with sea salt

Pop corn 7.

Gourmet popcorn with salted butter & house seasoning

*A pre-order of the number of portions is required prior to your event.





CHILDREN'S MENU

Brunch Buffet

Brunch

Kids can enjoy the same food station as the adults

15\$

Menu 2 courses

Lunch

Choice of main course:
White sauce pasta with chicken
or
Smash burger with fries

20\$

Beverage

Dessert

Menu 3 courses

Dinner

Soup of the day

25\$

Choice of main course:
White sauce pasta with chicken
or
Smash burger with fries

Beverage

Dessert

Room Rental Fees

Room fees vary if the venue is a wedding
(See Wedding Offer page)

LOW SEASON - January to April

Moment	Monday to Wednesday	Thursday to Sunday	Hours
Day	150 \$	250 \$	8 h 00 AM - 2 h 30 PM
Night	250 \$	350\$	4 h 00 PM - 01 h 00 AM

HIGH SEASON - May to December

Moment	Monday to Wednesday	Thursday to Sunday	Hours
Day	250 \$	350 \$	8 h 00 AM - 2 h 30 PM
Night	350 \$	500\$	4 h 00 PM - 01 h 00 AM

MINIMUM SPEND REQUIREMENT BY PERIOD

To ensure the best possible experience and to maintain the level of service that defines Blanche, certain periods of the year may be subject to a minimum spend requirement for group reservations.

This measure allows us to properly balance our human and operational resources based on demand – particularly during holidays, weekends, peak tourist periods, and special events.

The minimum is calculated on the subtotal (food, beverages, room rental, gratuity, and administrative fees), before taxes.

If the minimum spend is not reached by the group, the final invoice will be adjusted accordingly. We therefore encourage guests to consider additional items during the event.

Your assigned server will be happy to keep you informed throughout your event.





WEDDING OFFERS

The Grand Day Ceremony & Reception

The Grand Day captures the beauty of a wedding celebrated seamlessly from beginning to end under one roof. From the exchange of vows to the first sip of champagne, every detail is thoughtfully orchestrated to create a harmonious, radiant, and unforgettable day.

Inclusions

- Access to Blanche starting at 9:00 AM
(or the day before from 2:00 PM if the venue is available)
- On-site ceremony and evening reception
- Bartender & infused water station
- Custom menu printing on signature paper
- Wedding arch & podium for the officiant
- Private preparation area for the bride's arrival
(curtained dressing space)
- Event coordinator present on the wedding day
- Three preparatory visits:
 - Initial visit – 30 minutes
 - Logistics meeting – 90 minutes
 - Pre-setup installation – 120 minutes

20 to 40 guests

Option to remain on-site during the setup period
(Cocktail Space)

40 to 80 guests

For groups of this size, guests will be required to leave the venue for approximately two hours between the ceremony and the reception, to allow our team to reset and prepare the room.

2 900\$
(Room rental fees)
+ food, beverages, taxes
gratuity

The Sharing Moment

Reception only

The Sharing Moment highlights the gastronomy, ambiance, and refinement of a grand dinner signed Chez Rioux & Pettigrew, set within the timeless décor of Blanche. The ceremony takes place at a separate venue entirely managed by the client.

Inclusions

- Access to Blanche starting at 3:00 PM
(or the day before from 2:00 PM if the venue is available)
- Bartender
- Custom menu printing on signature paper
- Event coordinator present on the wedding day
- Two preparatory visits:
 - Initial visit – 30 minutes
 - Pre-setup installation – 120 minutes

20 to 80 guests

Available Meal Options:

- The Shared Experience (50+ guests, buffet style)
- La Table Blanche
- Cocktail Reception

80 to 120 guests

Available Meal Option:

- Cocktail Reception

Extras

Sommelier service
DJ, Animation
Photographer & florist
Lodging

1 900\$
(Room rental fees)
+ food, beverages, taxes
gratuity

Menus Reveal Dates

Our menus evolve with the seasons to highlight the freshest local ingredients and the creativity of our culinary team.

You will receive the menu in effect for your event according to the calendar below.

MENU

Spring & Summer

Autumn & Winter

AVAILABILITY

From May 15th to Oct 14th

From Oct 15th to May 14th



Wine List

Blanche stands out for the quality and expertise of the teams behind each detail.

Our sommelier designs a wine list in harmony with the menus of the season, offering refined and thoughtful pairings for every occasion.

The wines listed below are for reference only and may vary depending on seasonal availability.

Sparkling

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

Champagne, 'Brut Souverain', Brut Henriot, France
Chardonnay, Pinot noir & Pinot Meunier | 120.

Mousseux sans alcool, Espace
Airén & Macabeo, Maison Freixenet | 30.

White

Île d'Orléans, Québec, 'Pinogri' 2024 | 55.
Vignoble Ste-Pétronille, Pinot gris

Allemagne, Moselle, 'Schiefer' 2024 | 70.
Staffelter Hof, Riesling

Afrique du Sud, Stellebosch 'Thirst' 2024 | 65.
Domaine Radford Dale, Clairette

Espagne, Navarre, 'Vitis' 2023 | 60.
Domaine Azul y Garanza, Grenache, Macabeo

France, Bourgogne, 'Chardonnay' 2023 | 75.
Domaine Guillot Broux, Chardonnay

France, Bourgogne, Sancerre 2023 | 85.
Domaine Fouassier, Sauvignon Blanc

Italie, Vénétie, Soave 'Ficelle' 2024 | 60.
Domaine I Stefanini, Garganega

Personalized sommelier service (250\$) includes:
Consultation and discussion with our in-house sommelier
Optional on-site tasting session
Special orders and exclusive product sourcing
Personalized recommendations based on your selected menu
Tailored wine and food pairing guidance
(bottle purchase on-site: cost +20% for tasting service)



Wine list is subject to change

Wine List (suite)

Red

Espagne, Castilla-La Mancha, 'Albagra' 2024 | 65.
Domaine Envinat, Grenache

France, Beaujolais, Morgon 'Chai d'Oeuvre' 2023 | 75.
Domaine Jean-Michel Dupré, Gamay

France, Bourgogne, 'Pinot Noir' 2024 | 75.
Domaine Guillot Broux, Pinot Noir

France, Côtes-de-Bordeaux, 'Vieux Vigneau' 2022 | 60.
Château Haut Saint Clair, Merlot

Hongrie, Sopron, Balf 'Kékfrankos' 2023 | 70.
Weninger Pinceszét, Kékfrankos

Italie, Piémont, Barbera d'Alba 'Sta. Caterina' 2023 | 80.
Guido Porro, Nebbiolo



By the glass

From 13\$ - 15\$ (Sommelier selection)



Beverage Menu

Personalized cocktails
On demand (+\$)

Just like our wine list, Blanche's cocktail and beverage menu is dynamic and ever-evolving, showcasing seasonal creations that highlight craftsmanship, balance, and local flavor.

Our team will gladly collaborate with you to design signature cocktails that reflect your event's personality and theme.

***The following items and prices are provided for reference only and may vary without notice.**

Our team will gladly collaborate with you to design signature cocktails that reflect your event's personality and theme.

Signature cocktails of the season 16.	Classic cocktails 10-12.
Steve Spritz Frontenac Noir eau-de-vie Elderflower liqueur Soda Patrick Piuze sparkling wine	Gin & tonic 10. Rhum & coke 10. Negroni 12. Bloody Ceasar 10.
Violeta Mezcal Violet liqueur Verjus Lavender syrup White cranberry juice	Creative cocktails 16+. Custom-crafted seasonal blends featuring unique local spirits, house infusions, and fresh ingredients
Franchouillard Bianco vermouth Limoncello Arak Verjus	Cans 10. Microbrewery Alpha Belgian White English Red NEIPA
Cider 11. Cider Intrus	Draft 10. Microbrewery Alpha - Blond Lager & NEIPA
Non-alcoholic selection 9. Seasonal mocktails by our mixologist (Gin Lemonade & Amaretto Sour) IPA 0% (Lagabière) Blonde 0% (Lagabière)	



BEVERAGE LIST SUBJECT TO CHANGE

Ambiance & inclusions

AUDIO VISUAL & UTILITIES

- Complete ART MX sound system throughout the venue
- 2 wireless microphones
- 1 lapel microphone (+50\$) *To be plugged in XLR
- 1 microphone stand
- 1 dual mono XLR input, 1 HDMI cable for PC
**Clients using a MAC computer are required to provide their own MAC adapter for HDMI connection.*
- Ceiling-mounted projection screen & projector
- Wall-mounted display screens
- Bluetooth audio connection linked to in-room speakers
- TZ Capitale shuttle service for guest transportation
- Air conditioning
- Wi-Fi access



FURNITURE & DÉCOR

- A curated selection of antique sofas and armchairs
- Console tables in varied styles and finishes
- 8 dark brown chevron rectangular tables (70" x 8')
- 2 natural wood rectangular tables (6')
- 80 cross-back wooden chairs
- 8 rattan bar stools
- 4 rustic white wooden high-top cocktail tables (30x30x42")
- White rustic wooden lectern
- Cloakroom with private entrance (155-A Colonel d'Ambourgès)

TABLEWARE & SERVICE ITEMS

- 200 Riedel wine glasses
- 100 assorted colored and shaped cocktail glasses
- 80 ceramic coffee cups
- 100 water glasses
- Full antique-style brushed metal cutlery set
- Plates of various sizes
- Water samovar for a refreshing beverage station
- Tealights and candles
- Cloth napkins
- Personalized printed menu for each guest



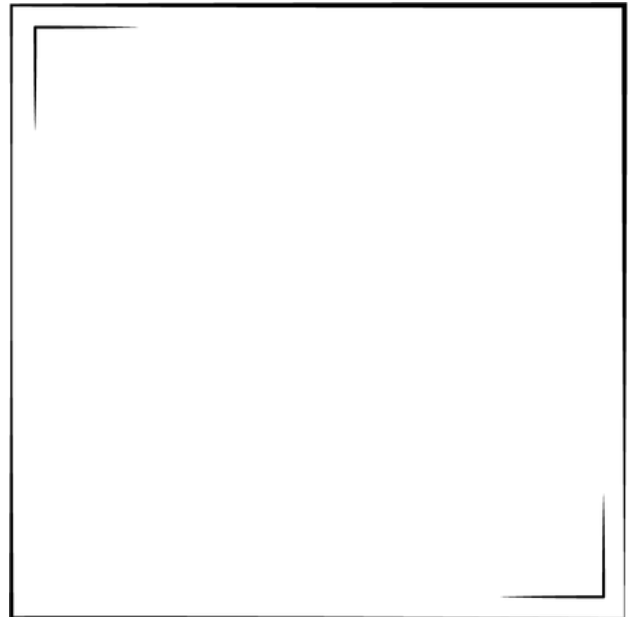
Additional rentals

Enhance your event décor and experience with a selection of additional rental options available.



Cake utensils

25\$



Circular gold arch
(Photo to come)

50\$



Trio of arches

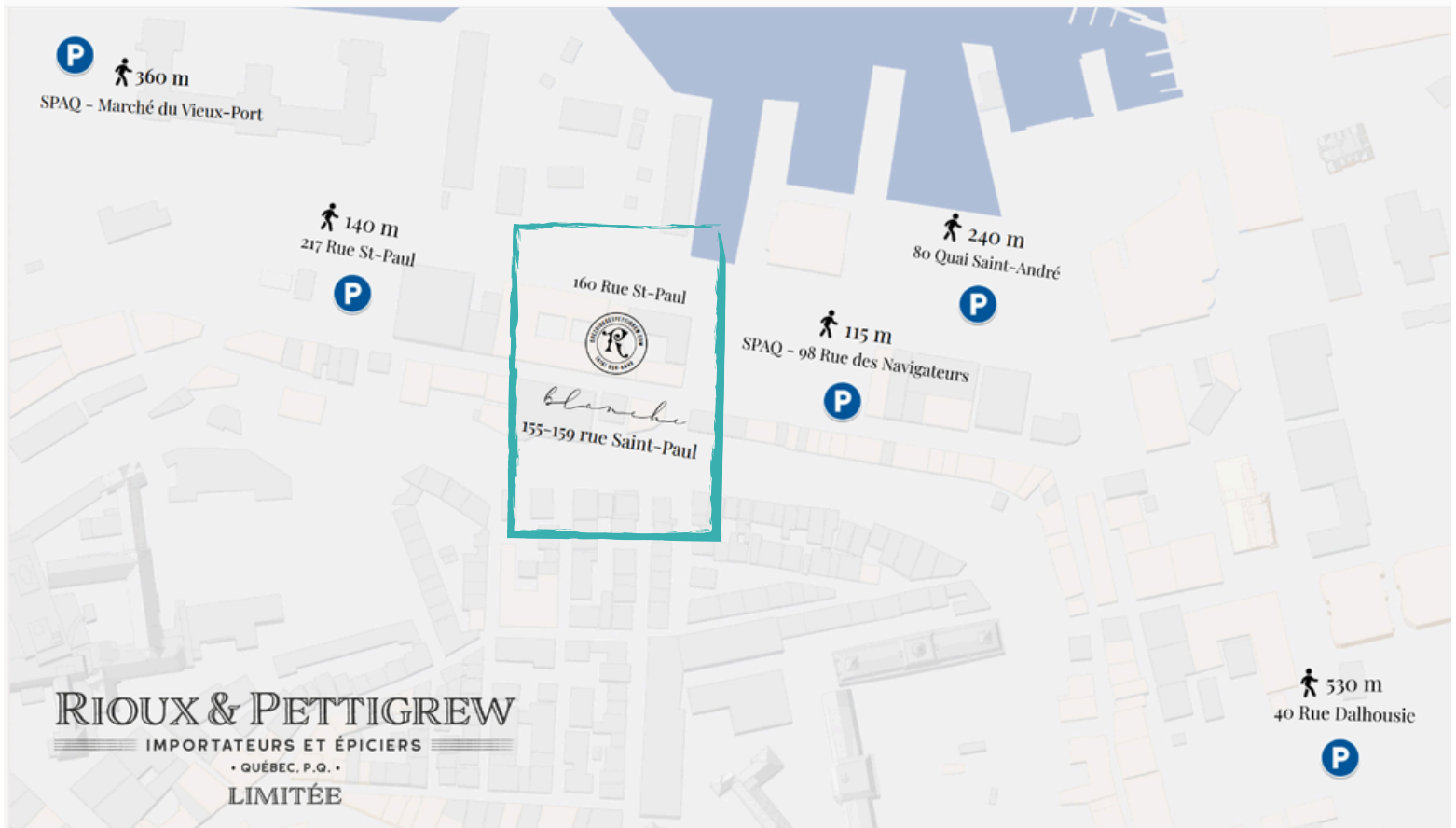
50\$

Parking & Access

Here are a few parking lots at a walking distance from our event space.

Blanche: 155-159, St-Paul Street

Winter entrance (Vestry) Access via the side door at 155-A, Colonel D'Ambourgès



TERMS & CONDITIONS

To promote good relations with the neighborhood and ensure a pleasant environment during your event, Blanche works in collaboration with public security, law enforcement, and the City of Québec to uphold the regulations governing its establishment.

Reservation Confirmation

To confirm your reservation, please provide:

- A signed copy of the event proposal
- A completed credit card form for file guarantee and deposit (secure link)
- Signed and initialed Terms & Conditions

First Deposit

A 25% non-refundable deposit is required upon signature (by credit card, bank transfer, or cheque).

Second Deposit

A second deposit of 50% of the final quote is required 14 days prior to your event, upon confirmation of final guest count and allergies. This amount is non-refundable (by credit card, bank transfer, or cheque).

Administrative Fees

A 3% administrative fee applies to the subtotal of food, beverage, and venue rental. This fee is taxable. For external equipment rentals managed by our team, this 3% fee will be applied to the subtotal of those rentals as well.

Gratuity

A base gratuity of 15% on the subtotal (before taxes) for food and beverages is included in the event proposal. Clients may increase this percentage at their discretion. This fee is non-taxable.

Handling Fees

Additional handling fees may apply for specific furniture adjustments or movement requests, to be discussed with the sales coordinator.

External Rentals

If external rentals are required, the client may handle them directly without charge. If our team manages the logistics, a 15% coordination fee will be added to the external invoice subtotal, and that amount will also be included in the 3% administrative fee calculation.

Special Requests

Any request outside the scope of our standard offerings will be evaluated by our team. Additional fees may apply for research, cost analysis, management, or feasibility.

Final Confirmations

The final selection of your offer/menu must be confirmed at least one month before the event. The final number of guests must be confirmed no later than 14 days prior to the event. This number is final and will be billed even if some guests are absent. For events offering two main course options, a detailed count must also be provided 14 days prior.

*A minimum of 20 guests is required for all events.

Dietary Restrictions

All allergies and dietary restrictions must be communicated 14 days before the event. A surcharge of 10\$ per person will apply for any customized allergen-free menu distinct from the group offering.

Cancellation Policy

The 25% deposit paid upon signature is non-refundable. If the event is cancelled within 14 days of the date, 50% of the final quote will be billed. If cancelled within 7 days, 75% of the total amount will be billed.

Billing & Final Payment

One single invoice per group will be issued for food, beverage, and venue rental. Individual invoices are only available at the bar. The final invoice will be emailed a few days after the event. Payment is due within 15 days NET of receipt. Final payment will be charged to the credit card on file (or per prior agreement: cheque, transfer, or cash). Bank details will appear at the bottom of your invoice.

Late Fees

An interest fee of 2% applies to any unpaid balance past the 15-day NET term.

INITIALS

TERMS & CONDITIONS (SUITE)

General regulation

- Setup & Teardown: Clients must remove all materials after the event.
- Late removals may incur additional fees.
- Deliveries can be accepted one day prior to the event upon management approval and room availability.
- A 50\$/day storage fee will apply for materials not collected on time.
- Behavior & Safety
- Any disrespectful behavior toward staff or property will not be tolerated.
- Open-flame candles, confetti, and smoke machines are strictly prohibited.
- Smoking or vaping indoors is not allowed.
- Doors must remain closed during the event.
- Alcoholic beverages may not be taken outside the venue.
- Loitering around the building is prohibited.

Entrances

- Winter: 155-A Colonel d'Ambourgès (cloakroom side entrance)
- Summer: 159 Saint-Paul street (bar entrance)

Respect for the Venue

- Blanche cannot be held responsible for any damages or losses incurred by guests.
- The cost of any lost or damaged items will be added to the final invoice.
- Clients are responsible for ensuring all materials and spaces are treated with care.
- Cleaning fees may apply as needed.

Material Recovery

- Clients must retrieve all items brought in, including decorations, packaging, gifts, signage, and flowers.
- Additional fees may apply for items not collected.

By signing these terms and conditions, the client acknowledges and agrees that photos and/or videos may be taken during the event by our team for promotional purposes and for use across our platforms (social media, website, and marketing materials).

We are committed to using these images respectfully and in a manner that does not infringe upon the privacy of those present.

The client may, upon prior written request submitted before the event, opt out of the capture or use of such images.

By adding your initials and signature, you confirm that you have read, understood, and accepted the terms and regulations outlined above.

Music Regulations

- Music curfew at 11:00 PM (music may continue at lower volume until 1:00 AM).
- Last call at 12:00 AM, last bar service at 12:30 AM.
- Venue closes at 1:00 AM.
- DJs are permitted in the respect of sound regulations mentioned.
- Maximum volume: 80 dBA – must remain connected to the in-house sound system.
- Karaoke, amplifiers, and percussion instruments are not allowed.
- The volume will be significantly reduced after curfew.
- Guests may remain in the room, but excessive noise will not be tolerated.

Violations & Penalties

- Failure to comply with these regulations may result in fines under Québec City bylaws (2,000\$ to 10,000\$)
- As the venue renter, the client assumes full responsibility for their group in case of noise complaints.

In case of violations, Blanche staff reserve the right to:

- Stop beverage service
- Expel a guest
- End the event early
- Contact law enforcement
- Stop the music
- Apply additional charges to the final invoice depending on damages.

CLIENT'S SIGNATURE

DATE OF EVENT

Contacts



Félicia Morin
Group sales coordinator
fmorin@chezrioux.com
418-694-4448 ext. 103

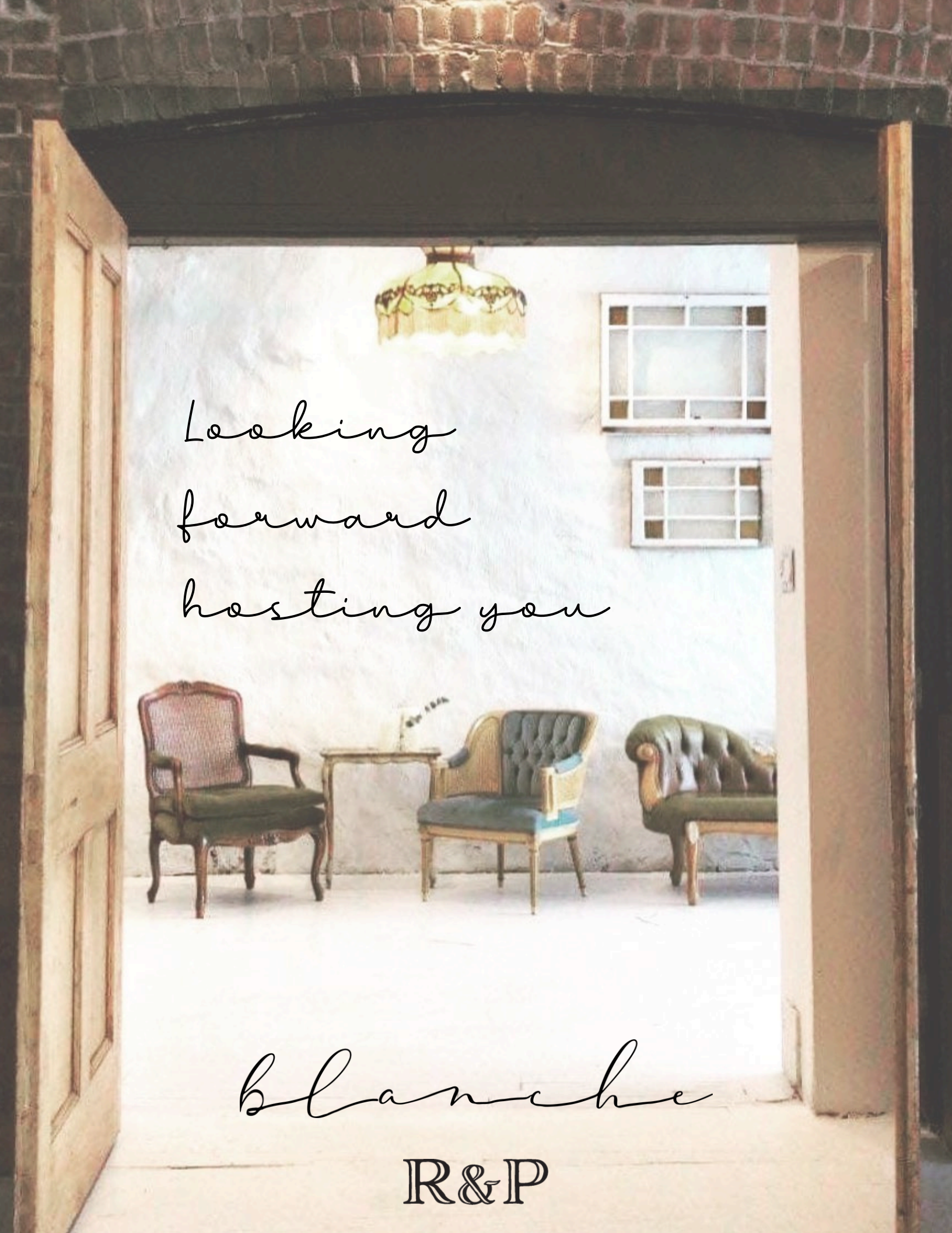


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Looking
forward
hosting you

blanche

R&P