RIOUX & PETTIGREW, LIMITÉE
IMPORTATEURS ET ÉPICIERS
• QUÉBEC, P.Q. •

PORCELAINE

Offers 2026-2027

Private Room

Chez Rioux & Pettigrew

RIOUX & PETTIGREW, LIMITÉE
IMPORTATEURS ET ÉPICIERS
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Presentation

Much more than an extension of Chez Rioux & Pettigrew, Porcelaine is its delicate other half.

With a refined atmosphere inspired by the convivial spirit of a private salon, this unique setting offers the full breadth of our culinary savoir-faire in a more intimate and personalized experience.

Porcelaine is the ideal venue for a family brunch, a cocktail reception, an anniversary celebration, an intimate wedding, or a private dinner-conference.

Large windows bathe the room in natural light, creating an airy atmosphere perfect for capturing special moments. Soft pastel walls and porcelain accents add a subtle touch of historic charm.

Porcelaine provides the perfect backdrop to make your event truly unforgettable.

Our team invites you to gather in this private space with family and friends—to share the joy of conversation, laughter, good wine, and fine food.

LUNCH OFFER

Corporative Lunch Offers

29 - 39.

Three lunch menu options are available for your corporate meetings and events.

The selected menu format must be chosen in advance for the entire group.

29$

- 1 appetizer, same for all guests
- 2 choices of main course
- 1 dessert

35$

- 1 appetizer, same for all guests
- 3 choices of main course
- 1 dessert

39$

- 2 choices of appetizer
- 3 choices of main course
- 1 dessert

Designed with business meetings in mind, our lunch offer is equally well suited to group meals and time-sensitive lunches, thanks to a smooth, efficient, and carefully coordinated service.

For confidential discussions, our team takes particular care to provide a discreet, calm setting that allows for private conversations.

Note: On weekday lunches from October 30 to November 13, 2026, we will be participating in the Québec Table Gourmande Festival. During this period, lunch will be offered as a fixed three-course menu at $35 per person.

DINNER OFFER

Porcelaine Food Experience - Discovery Tasting Menu 89.

Within the warm intimacy of our private Porcelaine dining room, groups are invited to enjoy a truly unique culinary experience, entirely orchestrated by the brigade of Chez Rioux & Pettigrew.

Here, gastronomy unfolds as a story of discovery — a four-course menu inspired by the freshest seasonal arrivals and the chef's creative intuition.

Each evening is a creation of its own: a living, instinctive, and bistronomic cuisine where Québec terroir meets the chef's bold imagination.

The plates evolve with the market and the inspiration of our team, offering every group a new, genuine, and flavourful experience.

Porcelaine is a table apart — a place to settle in, raise a glass, and let yourself be surprised.

89$/person

Note: From December 21, 2026, to January 2, 2027, we will be offering a fixed holiday menu and will not be accepting private group bookings during this period.

Porcelaine Wine & Food Pairing Experience 75.

To elevate each of the four courses and enrich your group's tasting experience, we offer an optional wine pairing carefully curated by our in-house sommelier-caviste.

Each glass is chosen to echo the personality of the dish — sometimes in harmony, sometimes in delicate contrast — and tells, in its own way, a story of terroir, emotion, and craftsmanship.

Our sommelier favours artisan producers and small-batch wines — expressive, authentic, and vibrant — selected with meticulous attention for their character and integrity.

The pairing is conceived as a sensitive dialogue between the kitchen and the cellar, a way to reveal the nuances of the menu without ever stealing the spotlight from the plate.

This complete pairing transforms the meal into a true gustatory journey, where each course flows seamlessly into the next — carried by the passion and singular vision of our team.

75$/person

A Passionate Team Dedicated to the Guest Experience

At Chez Rioux & Pettigrew, our team is much more than a group of professionals — it's a family united by a shared passion for the craft and a genuine joy in welcoming others.

Both in the dining room and in the kitchen, every member puts heart and precision into transforming each visit into a unique moment filled with warmth, authenticity, and care.

Our servers, sommeliers, cooks, and chefs share a common purpose: to offer a human and memorable experience, where the excellence of the gesture meets the conviviality of true hospitality.

Together, they bring to life an authentic sense of welcome, where every detail matters and every guest is received as if at home — with kindness, attentiveness, and generosity.

Behind every dish, every smile, and every raised glass lies the same ambition:
to make Québec's art of dining shine, with humility, discipline, and passion.
At Chez Rioux & Pettigrew, we believe that a culinary experience is best expressed in two voices — the voice of the cook who creates, and that of the server who tells the story.

It's within this harmony that the magic of your visit truly comes alive.

Recommended by the Michelin Guide

We are extremely proud to have been recommended by the Michelin Guide in 2025 and in 2026, a recognition that celebrates not only the creativity of our cuisine but also the collective dedication of our entire team.

Enhancements & Add-Ons

Hors d'oeuvres 18.

Canapés may be added to your cocktail reception. They can either be passed by your server or presented on the counter for self-service, depending on your preference and the size of your group.

$18 per person | 3 bites

Charcuterie Station 19.

For a convivial moment before sitting down to dinner, add our Charcuterie Station to your event and invite your guests to enjoy an artisanal selection of cured meats from Viandes Bio de Charlevoix, fine Québec cheeses, and pickled vegetables.

Platters are presented on the counter for self-service.

$19 per person

Oysters 39. (dz)

Add a refined touch to your cocktail or meal with fresh oysters, served with the mignonette of the moment.

They may be offered by your server, displayed as a self-serve station, or beautifully arranged at the center of the table for sharing.

39$ / dz

Cocktail Dinner Offer
Available upon request

Room Rental Fees

Moment	Monday - Wednesday	Thursday- Friday	Saturday	Sunday
Brunch	N/A	N/A	N/A	150$ (1/2) 250$ (Complet)
Lunch	N/A*	N/A*	N/A	N/A
Dinner	250$	350$	350$	250$

Private Room Daytime Rental
For meetings and meals
8:00 a.m. – 4:00 p.m. | $150

Minimum Spend Requirement

To ensure the highest possible quality of service and preserve the distinctive standard of the Porcelaine experience, certain times of the year are subject to a minimum guaranteed spend for group reservations.

This policy allows us to balance staffing and resources according to seasonal demand — particularly during holidays, weekends, tourist periods, or special events.

The minimum spend is calculated on the subtotal before taxes (including food, beverages and administrative fees).

If the minimum is not reached by the group, the remaining balance will be added to the final invoice. Guests are encouraged to order additional items on site to meet the requirement.

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

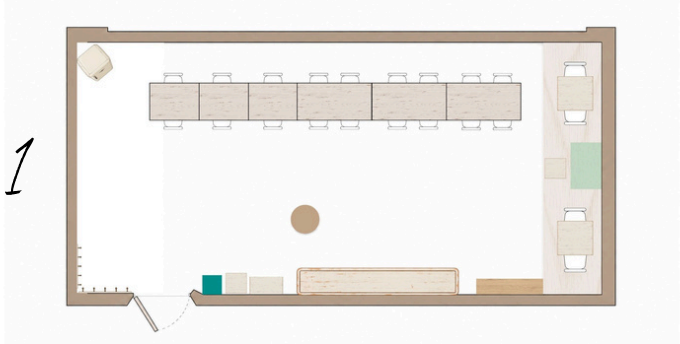
Room Layout Options

Please select the room layout that best suits the needs of your event.

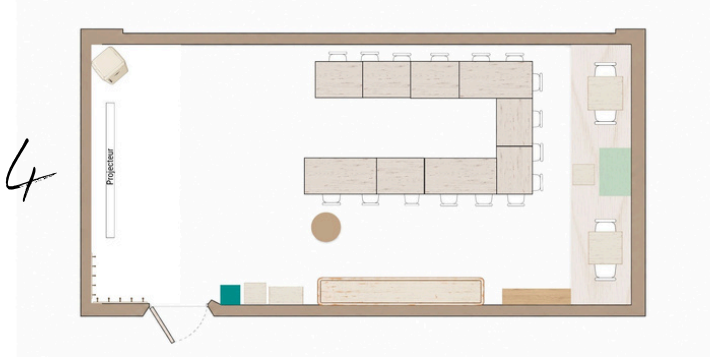
Our team will gladly provide a recommendation if needed, to ensure maximum comfort for your guests. For the best possible experience — both for your guests and for our service team — the ideal capacity of this room is 25 guests for a seated meal.

However, we can accommodate up to 28 guests, with the understanding that the space will be more limited and therefore less comfortable for groups over 25.

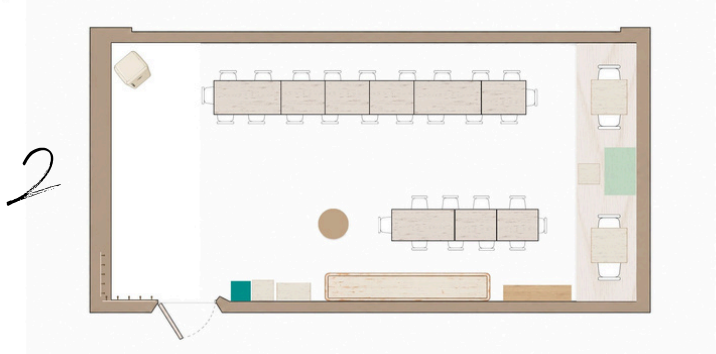
10 to 18 guests



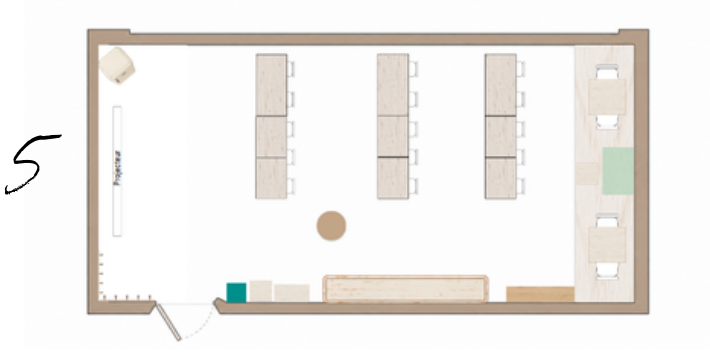
12 to 16 guests



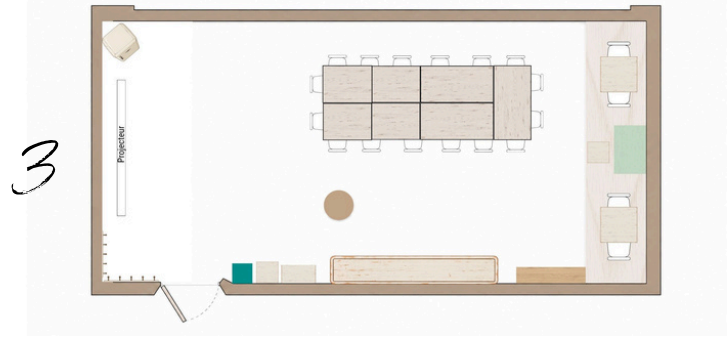
28 guests - Maximum Capacity



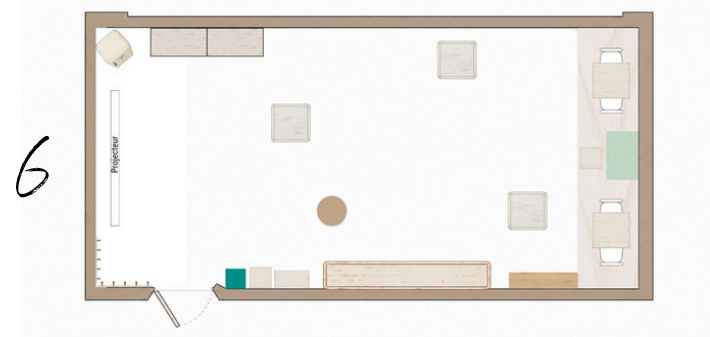
Repas assis (Conférence) - 18 personnes



8 to 20 guests



Cocktail reception - 32 guests



Logistical Information

Audio-visual

Screen and projector rental included

**Please note: only the image will be projected. If you are showing a video, the sound will come directly from your computer or via Bluetooth.*

Music

Your group may play its own playlist via Bluetooth.

DJs or live bands are not permitted.
Acoustic guitar is allowed.

Reservation process

To confirm your reservation, please return the following:

- Signed and approved proposal
- Completed credit card authorization form (secure platform)
- 25% deposit
- Signed terms and conditions

Deposit

- 25% upon signature
- 50% one week before the event

(Deposits are non-refundable in case of cancellation)

Accepted methods: credit card, bank transfer, or cheque.

Final Confirmation

Allergies and the final guest count must be confirmed one week prior to the event.

Adjustments can be made up to 72 hours in advance.

After that, the confirmed number will be billed for the food portion.

Wine Service

Wine & Food Pairing 75.

Wine by the bottle or by the glass (depending on availibility).

**Personalized sommelier service avaiable upon request (+250$)*

Cancellation

Any cancellation may incur fees depending on notice period (see cancellation policy below).

Final Billing

The final invoice will be issued by our sales department on the next business days after your event.

*Please provide billing details in advance.

**A 3% administrative fee will be added to the invoice.*

Payment

Group Invoice
Payment will be charged to the credit card on file or as per prior agreement.

For security and accuracy, no payments will be processed by the maître d' on site.

Individual Invoices
Possible upon prior arrangement.

Last call

The final bar service is scheduled for 11:30 p.m., with the venue closing at 1:00 a.m.
Our team reserves the right to move the last call earlier if bar demand is low.

Cancellation Policy

Force Majeure

Chez Rioux & Pettigrew cannot be held responsible for the cancellation of an event caused by a situation of force majeure.

In addition to cases defined by law and jurisprudence, force majeure includes (but is not limited to): fire, flood, storm, earthquake or other natural disasters, war, riots, revolutions, strikes, work stoppages, government-mandated closures for sanitary emergencies, inability to source products or raw materials, or any event beyond our control.

In such cases, Chez Rioux & Pettigrew will offer the client the option to cancel or postpone the event, without any claim for additional compensation.

If the event is cancelled due to force majeure, the reservation fees will be refunded in full (100%).

Client Cancellation

If the client cancels after signing the agreement, cancellation fees will apply as follows:

- After contract signature and deposit:
  - 25% deposit is non-refundable (or may be applied toward a rescheduled event, subject to discussion).
- If cancelled within 72 hours of the event date:
  - Both the 25% and 50% deposits become non-refundable.

SIGNATURE & APPROBATION

Client Information

CLIENT NAME _____

EVENT DATE _____

SIGNATURE _____

DATE OF SIGNATURE _____

Payment Information (Deposit and final payment)

- ○ CHEQUE
- ○ BANK TRANSFER
- ○ CREDIT CARD

Contacts

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