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

PORCELAINE

Offers 2026-2027

Private Room - Brunch

Chez Rioux & Pettigrew

Table of contents

Presentation.....1

Porcelaine Experience - Brunch La Grande Tablée.....2

Morning Drinks, Bubbles & Specialty Coffees..... 3

A Passionate Team Dedicated to the Guest Experience..... 4

Recommanded by The Michelin Guide..... 4

Room Rental Fees..... 5

Room Layout Options..... 6

Logistical Information..... 7

Cancellation Policy..... 8

Signature, Approbation & Contacts..... 9

Presentation

More than an extension of Rioux & Pettigrew, Porcelaine is its softer half.

With its delicate atmosphere inspired by the warmth and intimacy of a private salon, this unique space showcases all of our culinary expertise in a more personal and intimate setting.

Porcelaine is the perfect place for a family brunch, baby shower, gender reveal, birthday celebration, intimate wedding, or simply a special gathering with friends.

Large windows fill the room with natural light, creating a bright and airy atmosphere that is ideal for capturing every special moment. Pastel-coloured walls and porcelain accents add a touch of historic charm to the space.

Porcelaine provides the perfect setting to turn your brunch event into a truly memorable experience.

The entire Chez Rioux & Pettigrew team welcomes you into this private space to share with family and friends the simple pleasures of gathering, talking, laughing, drinking, and eating together.

Porcelaine Experience - La Grande Tablée Brunch 45.

Within the warm intimacy of our private Porcelaine salon, groups are invited to experience a gastronomic brunch through a truly unique format.

Here, there is no à la carte ordering — the La Grande Table format allows everyone to taste a little of everything, satisfying even the most devoted food lovers around your table. La Grande Table is a convivial and generous concept where dishes are placed at the center of the table, inviting guests to share, taste, and celebrate together.

The menu is prepared by the Chez Rioux & Pettigrew brigade, highlighting the season's finest ingredients in a style that is both refined and comforting. House-made pastries, artisanal sausages and boudin, delicately prepared meats and fish, seasonal fruits, and morning sweets — a culinary landscape that evolves with the market, the chef's inspiration, and the natural light of the day.

Our team orchestrates each event with the same care and elegance that define Porcelaine's evening experiences: attentive service, thoughtful presentation, and an atmosphere that encourages celebration. Whether marking an important milestone or simply gathering with loved ones, La Grande Table transforms every brunch into a ritual of sharing — luminous, generous, and unforgettable.

45$/person

**Prices and offerings are subject to change during special holidays (Christmas, New Year, Easter, Mother's Day, Father's Day, Thanksgiving, etc.)*

Menu details

Morning Drinks, Bubbles & Specialty Coffees

For a festive brunch with a touch of celebration, elevate your experience with our signature beverage selection.

Indulge in our classic or house-made mimosas, crafted with fresh juices and bright, aromatic notes. Add a sparkling touch with a glass of fine bubbles, or choose a carefully selected wine curated by our team to complement the dishes of the day.

We also offer a selection of morning cocktails — light, refreshing, and full of character — as well as freshly pressed wellness juices for a softer, revitalizing start to the day.

Whether you're in the mood to toast or simply refresh, our drinks are designed to harmonize with the convivial, gourmet spirit of the Porcelaine brunch experience.

- Mimosa
- Kir - Cassis Monna
- Royal Kir - Champagne .
- Spritz
- Festive Brunch Package (Sparkling wine btle + juice) .
- Freshly Squeezed Orange Juice
- Smoothie of the day
- Speciality Coffee (Fantôme*), Matcha, Infusions
- Wine & Bubbles (À la carte pricing)

*Our coffee is roasted locally by Fantôme Café here in Québec. It is sourced from producer Mauricio Salaverria, in the Apaneca region of El Salvador.

Beverage offerings and prices are subject to change depending on the season and special occasions.

A Passionate Team Dedicated to the Guest Experience

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

In both the dining room and the kitchen, every member puts heart and care into transforming each visit into a unique experience filled with warmth, authenticity, and attention to detail.

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

Together, they embody authentic generosity, where every detail matters and every guest is received as if at home — with kindness, attentiveness, and sincerity.

Behind every dish, every smile, and every raised glass lies the same intention:
to showcase the art of Québec gastronomy with humility, precision, and passion.
At Chez Rioux & Pettigrew, we believe that gastronomy is best expressed in two voices — that of the cook who creates and that of the server who tells the story.
It is within this harmony that the magic of your experience truly comes alive.

Recommanded by The Michelin Guide

We are extremely proud to have been recommended by the Michelin Guide for two consecutive years in 2025 and 2026. This is a recognition that highlights not only the creativity of our cuisine but also the collective dedication of our entire team.

Room Rental Fee

The La Grande Table gastronomic brunch is available every Sunday throughout the year, and on select Mondays during public holidays *(Labour Day, Thanksgiving)*.

PRICE RENTAL - HALF BRUNCH

- **150$** for a 2h30 preselected time slots:
  - 9:00 AM to 11:30 AM
  - OR
  - 12:00 PM to 2:30 PM

PRICE RENTAL - COMPLETE BRUNCH

- **250$** for exclusive use of the room for the entire brunch period
- Arrival time of your choice, starting at 9:00 a.m.

**If you prefer not to reserve a private salon, please contact our team — we may be able to accommodate your group in the main dining room without rental fees (depending on group size and availability).*

Room Layout Options

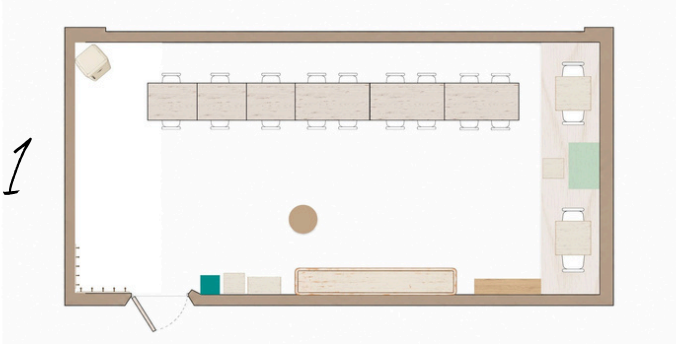
Please select the room layout that best suits the needs of your event.

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. For a cocktail reception, the group may be more.

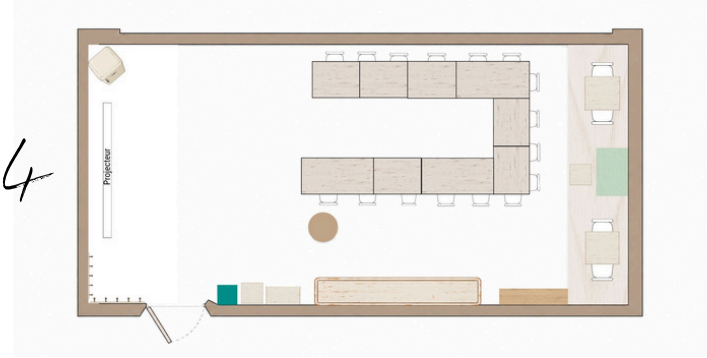
10 to 18 guests

1



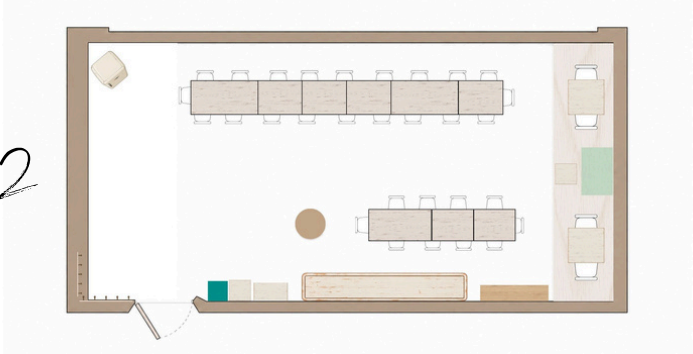
12 to 16 guests

4



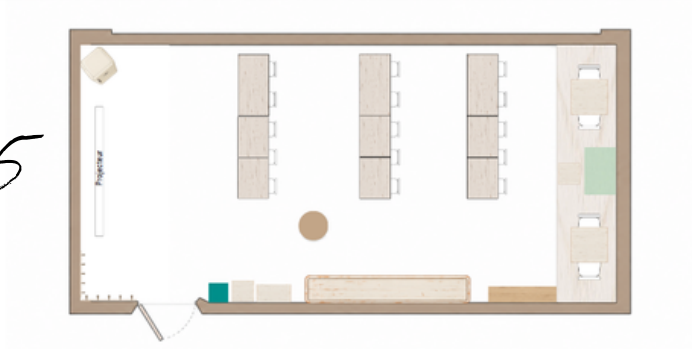
28 guests - Maximum Capacity

2



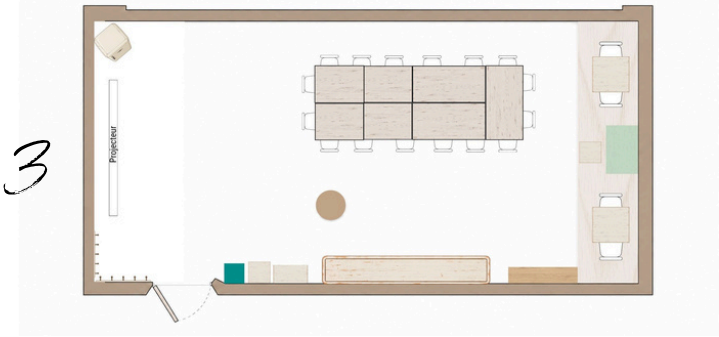
Repas assis (Conférence) - 18 personnes

5



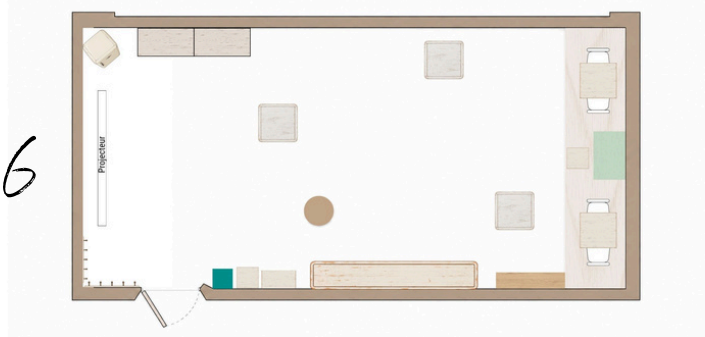
8 to 20 guests

3



Cocktail reception - 32 guests

6



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

To finalize your reservation, please provide 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 (non-refundable in case of cancellation)

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

Cancellation

Any cancellation may result in applicable fees depending on the notice period — see the Cancellation Policy section for details.

Final Billing

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

Please send 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 according to any prior agreement with the sales department.
For accuracy and security, no payments will be processed by the maître d' on site.

Individual Invoices
Possible upon prior arrangement.

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 before.

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

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

Félicia Morin
Sales Coordinator & Business Dev.

fmorin@chezrioux.com
418-694-4448 ext 103

Sophie Valentine
Event Coordinator - Porcelaine
svalentine@chezrioux.com
418-694-4448 ext. 103