Event Offers

Fall 2026 | Winter 2027

blanche



Click here for a Virtual Tour

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
- Sommelier services (Research, Guidance, Tasting, Presence)
- Mixology offers (Animation, Signature cocktails)
- Custom-printed menus
- Meticulous adaptation to allergies & intolerances
- Highly trained service & bar team





Morning Offers





COFFEE BREAK

Menu

11$ / pers. | Food Station

FROM 20 TO 80 PEOPLE

Available at all times

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

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

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$

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

15$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Available at all times

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

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

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$

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

20$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Available at all times

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

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

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$

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.



THE GRAND TABLE

Inspired by the iconic Sunday “Grande Tablée” at Chez Rioux & Pettigrew.
Treat your guests to a generous brunch station.
Perfect for family gatherings, weddings-after, showers, baptisms, or business brunches.

Menu

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

FROM 20 TO 80 PEOPLE
Available at all times

Automn Breeze

Alexandra’s caramelized apples with dune pepper, vanilla sheep’s milk yogurt, oat and chumed butter crumble

Roasted squash, truffle mayonnaise, dried cranberries, Parmesan snow, crispy shoestring potatoes, autumn honey

Salmon rillettes, creamy celery rémoulade with herbs and lemon, confit pears, pear gel

Fresh citrus salad, lemon balm syrup and lime zest

Grilled focaccia toast, soft Swiss brioche with chocolate and pastry cream

Croissants and homemade cake, pan-fried in brown butter

Orchard fruit jam

Backcountry Confort

Scrambled creamy eggs

Artisanal duck sausage with apples and mustard, cranberry chutney

Cromesquis, fruit ketchup, automn spices

House-made blood pudding with Gorria pepper and sage, zucchini relish

Turlo pork belly from Bellechasse, L’Ours brun honey and Massawippi oat damari glaze

Vegetarian option on demand (+10$)

MIMOSA BAR
12$/pers.
Sparkling wine & seasonnal juices

To drink (included)

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 Mimosa 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

29$/pers. | Food station

FROM 20 TO 80 PEOPLE

Monday to Friday
11H AM TO 2H30 PM

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

Sandwiches & salads
(upon request)
36$

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.



GOURMET LUNCH

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

Menu

35$ - 39$ / pers. | Food station

FROM 20 TO 80 PEOPLE

Monday to Friday
11H AM TO 2H30 PM

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 & 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

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: Market Fish
Pasta: Wildmushroom
Beast: Beef medalion
Poultry: Voltigeur chicken

Sides, vegetables, puree and sauce

Dessert from our pastry chef

4 COURSES LUNCH

40$

Soup of the day

---

1 appetizer (same for all guests)

Beef tartare with candied fruits
or
Beets, fresh cheese & caramelized nuts

---

1 main course (same for all guests)

Fish: Market fish
Pasta: Wildmushroom
Beast: Beef medalion
Poultry: Voltigeur chicken

Sides, vegetables, puree and sauce

Dessert from our pastry chef

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$

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

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

Winter vegetable hummus, fine herb mayonnaise

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

Marinated onions and pickles

Seasonal vegetable chips, assorted crackers and Paprika pitas

Crispy veggies platter

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



Add some oysters

5$/unit (station service) with festive mignonette



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 18.

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$)

The *5 à 7* | 6 cocktail bites 34.

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$)

The Petit Dînatoire | 9 cocktail bites 49.

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$)

The Grand Cocktail | 14 cocktail bites 72.

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) of Chef's selection (72$)

From 20 to 130 people

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

Cocktail reception menu may be combined with the Apéro offer

Please consult following page for the Hors d'oeuvres menu to choose from





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 crudo 8.
Sweet clover, green peas, citrus gel

Tuna Tataki 8.
Crispy rice temari, Asian-inspired vinaigrette
House-made mayonnaise

Oyster 7.
Chilled Maritime oyster
Seasonal mignonette and granita

Salmon gravlax 7.
Creamy herb dressing with a touch of acidity
Artisanal bread crostini

VEGETARIAN

Gougère 6.
Cheese Mornay, sweet-and-sour Québec berries
Boreal herbs

Beets 6.
Fresh cheese, seasonal fruit compote
Toasted seed crumble

Cripsy Puff Pastry 6.
Onion confit, charred cipollini onions, tangy gel

Mushroom Royale 7.
Minashkuat relish, cheese sablé

MEAT

Beef tartare 7.
House-made mayonnaise, truffle vinaigrette
Preserved fruit, fresh herbs and Bella Lodi snow

Foie gras terrine 8.
Boreal liqueur, Nordic berries and wild pepper

Game pogo 7.
Fresh herbs, wild berry ketchup
House-made mayonnaise

Seasonal Cromesquis 6.
Chipotle pepper and house-made BBQ sauce

SWEETS

Soft Cocoa Cake 6.
Caramel and seasonal fruit gel

Fruity 6.
Filled choux pastry, craquelin
Seasonal fruit crémeux and fruit gel

*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.

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 (Fall 2026 | Winter 2027)

*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
FALL 2026 & WINTER 2027

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:

Automn Equinox

Butternut squash velouté, roasted squash, balsamic reduction, pumpkin seeds, Québec cheese petals and root vegetables

Back & Forth

Marinated white fish tataki, sesame seeds, creamy vegetable purée, stuffed fritter, pickled fruit gel, pickled vegetables, aromatic oil and crisps

Roots & Wings

Vinaigrette-dressed beets, fresh cheese, poached and roasted autumn fruits, pickled vegetables, fruit gel, crispy vegetables, creamy pesto and caramelized nuts*

The Song of the Sly Beast

Beef tartare with preserved fruit, tartufata, fresh herbs, house-made mayonnaise, toasted sunflower seeds, shoestring potatoes, fruit gel, bacon and Parmesan snow

SECOND CHAPTER - 1 OR 2 OPTIONS FROM:
(2 MAIN COURSE CHOICES: +5$)

Turbulent Tides

Gently cooked seasonal fish, delicate vegetable nage, herb cromesquis, bright lemon sauce vierge, tender garden vegetables, young greens and crisp seasonal vegetables

Slippers & Wool Socks

Slow-braised beef medallion, farmhouse cider jus, croquette, winter vegetable purée, preserved fruit, roasted and pickled vegetables, crispy shavings

She runs... Beneath the Trees

Brined poultry, fresh pasta filled with ricotta, mushrooms, herbs and lemon, sautéed mushrooms, mushroom puree, miso emulsion, mushroom vierge, toasted nuts, porcini powder and aged cheese

**Vegetarian: Fresh pasta filled with ricotta (3)- without poultry*

**Nuts may be ommited upon request*

EPILOGUE - 1 CHOICE FROM:

A Clement Chocolat Indulgence

Soft chocolate éclair, crisp meringues, dark chocolate ganache, cordial pepper gel, clementine and rosemary ice cream

Nicolas's Forbidden Fruit

Almond macaron by pastry Chef Irlande, seasonal fruit gel and crémeux, coulis, sorbet of the moment

*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.



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

Automn Equinox

Butternut squash velouté, roasted squash, balsamic reduction, pumpkin seeds, Québec cheese petals and root vegetables

Extras

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

La Fournée: Fresh bread & butter 3$

First chapter

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

Roots & Wings

Vinaigrette-dressed beets, fresh cheese, poached and roasted autumn fruits, pickled vegetables, fruit gel, crispy vegetables, creamy pesto and caramelized nuts

&

Back & Forth

Marinated white fish tataki, creamy vegetable purée, stuffed fritter, pickled fruit gel, pickled vegetables, aromatic oil and crisps

Second chapter

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

Slippers & Wool Socks

Slow-braised beef medallion, farmhouse cider jus, croquette, winter vegetable purée, preserved fruit, roasted and pickled vegetables, crispy shavings

&

She runs... Beneath the Trees

Brined poultry, ravioli filled with ricotta, mushrooms, herbs and lemon, sautéed mushrooms, miso emulsion, mushroom vierge, toasted nuts, porcini powder and aged cheese

*Vegetarian option: Ravioli (2) - without poultry

Epilogue

Served individually

A Clement Chocolat Indulgence

Soft chocolate éclair, crisp meringues, dark chocolate ganache, cordial pepper gel, clementine and rosemary ice cream

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.

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.

Red potatoes from Ile d'Orléans
Squick-squick cheese and our famous poutine sauce

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

Brunch Buffet

Kids can enjoy the same food station as the adults

15$

Lunch

Menu 2 courses

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

Beverage

Dessert

20$

Dinner

Menu 3 courses

Soup of the day

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

Beverage

Dessert

25$

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

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.

Personalized sommelier service & bartender
See offers P.25

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



Wine list is subject to change

Wine List (suite)

Red

Espagne, Castilla-La Mancha, ‘Albahra’ 2024 | 65.
Domaine Envinate, 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 Pinceszet, Kékfrankos

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



By the glass

From 13$ - 15$ (Sommelier selection)



WINE LIST SUBJECT TO CHANGE

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.

Bec & Coco

White Rhum, lychee liquor, coconut water, grapefruit

Fruity & Delicate

Old Guitar

Mezcal, amaro, coffee liquor, Coca-Cola

Roasted & Sparkling

Air Breeze

Herbaceous gin, vermouth and Genepi

Bold & Botanical

Cider 11.

Cider Intrus - Flavor of the moment

Non-alcoholic selection 3,50 - 9.

Seasonal mocktails by our mixologist
(Gin Lemonade & Amaretto Sour)
IPA 0% (Les Grands Bois)
Blonde 0% (Lagabière)
Softs (7Up, Gingerale, Coke, Diet Coke, Tonic, Soda)

Classic cocktails 10-12.

Gin & tonic 10.
Rhum & coke 10.
Negroni 12.
Bloody Ceasar 10.

Creative cocktails 16+.

Custom-crafted seasonal blends featuring unique local spirits, house infusions, and fresh ingredients

Cans 10.

Microbrewery Alpha

Belgian White | English Red | NEIPA

Draft 10.

Microbrewery Alpha - Blond Lager & NEIPA



BEVERAGE LIST SUBJECT TO CHANGE

SPECIAL OFFERS
SOMMELIER SERVICES & BARTENDER

Because every event deserves a distinctive, personalized experience, let our professionals guide you in creating memorable moments centered around wine and cocktails.



SOMMELIER

Option 1 — Research | Consultation | Tasting

$250 — Up to 4 people
A personalized research, consultation, and tasting service designed to build a wine selection tailored to your event.

- Discussion and consultation with our wine specialist;
- Research and recommendations based on your menu, preferences, and budget;
- Creation of food and wine pairings;
- Product sourcing and special orders, subject to availability;
- Option to arrange an on-site tasting in advance to confirm the selection.

Option 2 — Event Sommelier Service

$400
Enhance the dining experience with the presence of our sommelier, who will engage directly with your guests throughout the event.

- Presentation of the selected wines and featured products;
- Explanation of the pairings with each course;
- Interaction with guests and answers to their questions;
- Wine service during the meal or activity.

The rate may vary depending on the duration of the event, the number of guests, and the level of service required. This option may be booked independently of Option 1.



MIXOLOGY

Personalized Welcome & Signature Cocktail — By Our Head Bartender

$250 + cost of beverages



Offer your guests a distinctive welcome experience featuring a cocktail created especially for your event.

Our Head Bartender will take care of:

- Welcoming your group during the opening cocktail reception;
- Creating and preparing a signature cocktail;
- Presenting the ingredients, inspiration, and recipe to your guests;
- Sharing insights and engaging with guests around the cocktail and its preparation.

The $250 fee covers the services of our Head Bartender.
Beverages are charged separately based on the number of cocktails served.



SIGNATURE EXPERIENCES AVAILABLE

Our team can also work with you to create a fully customized experience designed to make your event truly distinctive, such as:

- A workshop or activity exploring the world of wine;
- A themed tasting; *Rate to be determined*
- An exploration of a specific region, grape variety, wine style, or spirit;
- A bespoke experience created specifically for your event and your guests.

Room Rental Fees

Important

Weddings are subject to separate packages, with specific pricing and terms.

DAY RENTAL
8hAM - 14:30PM

Blanche is available for daytime rental from 8:00 a.m. to 2:30 p.m. at a rate of $150 per day, Monday to Friday, and at a rate of $350 for Saturday and Sunday.

Depending on the events scheduled for the evening, it may be possible to extend the rental into the late afternoon, including until 5:00 p.m. This option remains subject to our event schedule and can be confirmed closer to the reservation date.

Note: From April to October, Saturdays are primarily reserved for weddings that include exclusive use of the venue for the entire day. Daytime Saturday availability is therefore limited and subject to confirmation.

NIGHT RENTAL
From 4:00PM until 01:00AM

Period	Sunday - Wednesday	Thursday - Friday	Saturday
January - March	250 $	350 $	500 $
April - June	350 $	500 $	500 $
July and August	250 $	350 $	500 $
September - December	350 $	500 $	500 $



MINIMUM REVENUE REQUIREMENT BY PERIOD

To ensure the best possible experience and maintain Blanche's standard of service, certain periods of the year may be subject to a minimum guaranteed revenue requirement for group reservations. This measure allows us to balance our staffing and operational resources according to demand, particularly during the holiday season, weekends, peak tourism periods, and special events.

The minimum revenue is calculated based on the pre-tax and pre-gratuity subtotal, including food, beverages and administrative fees. If the required minimum is not reached, the final invoice will be adjusted accordingly. We therefore encourage guests to take advantage of additional food and beverage options during the event.

Your dedicated server can keep you informed throughout the event regarding your progress toward the minimum requirement.





WEDDING OFFERS

*PLEASE REFER TO OUR WEDDING OFFERS DOCUMENT

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 1:00 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 & Ceremony practice – 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.

3 200$

(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 1:00 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
- The Grand Feast (Buffet station)
- La Table de Blanche
- Cocktail Reception

80 to 120 guests

Available Meal Option:

- Cocktail Reception

2 000$

(Room rental fees)

+ food, beverages, taxes gratuity

Extras

Sommelier service
DJ, Animation
Photographer & florist
Lodging

Please refer to our Wedding Brochure for more details

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	AVAILIBILITY
Spring & Summer	From May 15th to Oct 14th
Automn & Winter	From Oct 15th to May 14th





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

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

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)

Informations for your DJ
A detailed document will be provided with all the necessary information, including technical requirements and available connections.









Additional rentals



Cake utensils
25$



Cicular gold arch
50$

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

Floor Plans

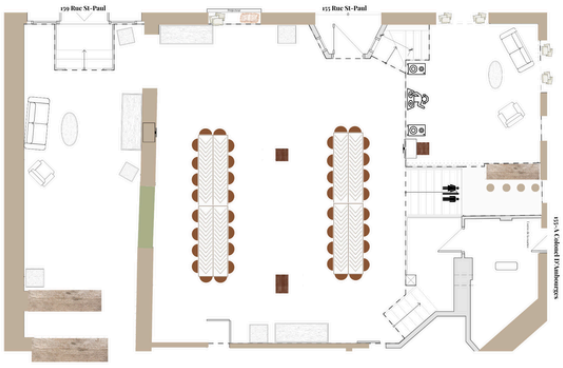
Here are some of our most popular room layouts.

The venue can accommodate up to 80 guests for a seated meal and up to 120 guests for a cocktail-style reception.

Explore all available configurations here: View Our Room Layouts and Floor Plans



Repas assis - 28 à 36 personnes



Repas assis - 64 à 80 personnes



Repas assis - 60 à 76 personnes



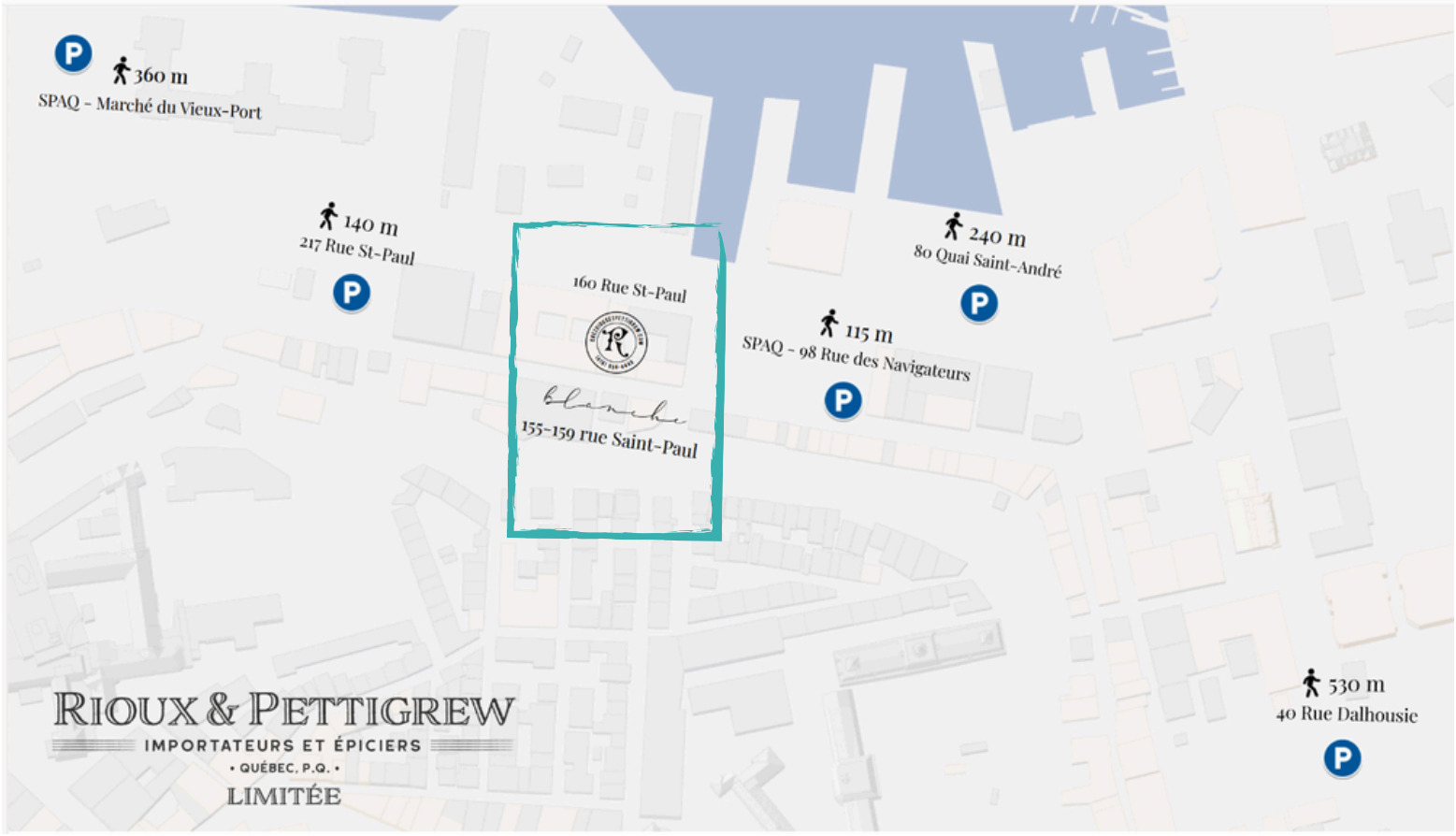
Repas assis - 40 à 66 personnes



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

blanche
SALLE D'ÉVÉNEMENTS
PAR CHEZ RIOUX & PETTIGREW

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 rental fees. 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.

Minimum spend requirement
Depending on the period of time, a min. sales based on the subtotal F&B including admin fee is required, before taxes and gratuity.

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.

Outside beverages
Outside food and beverages are prohibited. All drinks must be provided by the venue. The client is responsible for ensuring guests comply. A $500 fee will apply for violations, which may jeopardize our liquor licence.

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.

Alcohol Offered as Prizes of Gifts
Bottles of alcoholic beverages may be offered or awarded as prizes or gifts to guests.
However, these bottles may not be opened or consumed on the premises under any circumstances and must remain sealed for the entire duration of the event.
To ensure compliance with this policy, bottles intended as prizes or gifts must be kept by the event organizers and handed to the recipients only upon departure, at the end of the event.

INITIALS

TERMS & CONDITIONS (SUITE)

blanche
SALLE D'ÉVÉNEMENTS
PAR CHEZ RIOUX & PETTIGREW

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.

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 mentionned.
- 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.

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.

CLIENT'S SIGNATURE

DATE OF EVENT

Contacts



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Group Sales & Business Development Coordinator

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418-694-4448 ext. 103



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Event Coordinator – Logistics & Guest Experience

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418-694-4448 ext. 103



Isabelle Choquette

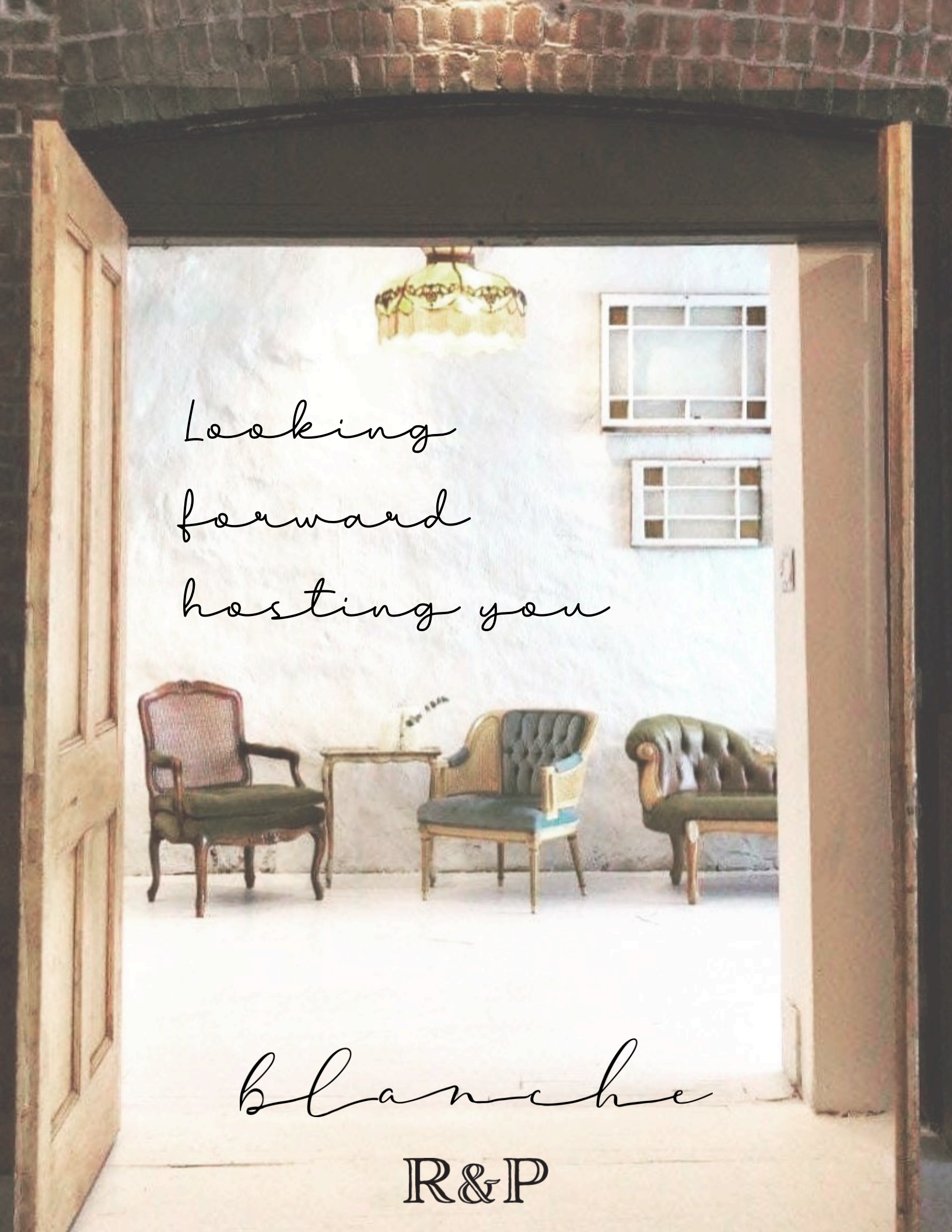
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Looking
forward
hosting you
blanche
R&P