DISTILLERIE

ARSENAL & CO.

Event BROCHURE 2027

Whether you are planning team building, after-work drinks or a festive dinner, Distillerie Arsenal adapts to your needs with welcoming facilities and the flexibility to make it happen.

Please note that some items (menus and prices) may change at any time.
All prices in this brochure exclude taxes and fees.

The distillery

THE DISTILLING ÉCONOMUSÉE® - ARSENAL & CO.

SOCIÉTÉ DU RÉSEAU ÉCONOMUSÉE® / ARTISANS AT WORK / ARTISANSALOEUVRE.COM

Experiences 3

Booking policy 6

Distillery quote request 14

Experiences



GUIDED TOUR

$18/person PRIVATE TOUR: $25/person for fewer than 20 guests

1 hr

Our immersive tour takes you into the fascinating world of modern distilling while exploring the industrial heritage of our former ammunition factory. Led by a passionate expert, discover how we turn premium local ingredients into exquisite spirits, including gin, rum and whisky!

Included

- A guided tour of the distillery
- A tasting of 3 distillery spirits: Gin Canadien No. 13, Rhum Explorentum Espagne and Whisky 3 grains

Optional (+$16/person)

- A Signature cocktail tasting at the restaurant



SELF-GUIDED INTERACTIVE QR CODE TOUR

$15/person

45 min.

Available for groups of more than 60 people

Explore Distillerie Arsenal & Co. independently and at your own pace. Using their phones, participants visit 19 interactive stations throughout the distillery. At each stop, a QR code opens tour content to read or listen to, revealing our history, craftsmanship and the world of distilling. This option is especially well suited to large groups: it allows visitors to move around more freely while giving everyone an interactive, immersive experience.

Included

- A self-guided tour of the distillery
- A tasting of 2 distillery spirits from: Gin Canadien No. 13, Rhum Explorentum Espagne and Whisky 3 grains

Experiences (continued)



IMMERSIVE TOUR & COCKTAIL MAKING

$44/person *PRIVATE TOUR: $50/person for fewer than 15 guests*

1 hr 30 min

Maximum 60 people

Groups of more than 30 will be split in two to keep the activity running smoothly. While one group takes the tour, the other joins the cocktail workshop; the groups then switch. This format ensures the best possible experience for everyone.

Discover the fascinating world of Distillerie Arsenal on an immersive, engaging guided tour. Explore the history and craftsmanship behind every bottle, uncovering the secrets of distillation and our carefully selected ingredients. Finish with a cocktail workshop led by an expert and learn how to impress your future guests.

Included

- A guided tour of the distillery
- A tasting of 3 distillery spirits: Gin Canadien No. 13, Rhum Explorentum Espagne, Whisky 3 grains
- A cocktail or mocktail workshop (30 minutes)



COCKTAIL WORKSHOP & SELF-GUIDED TOUR

$75/person

2 hr

Maximum 15 people

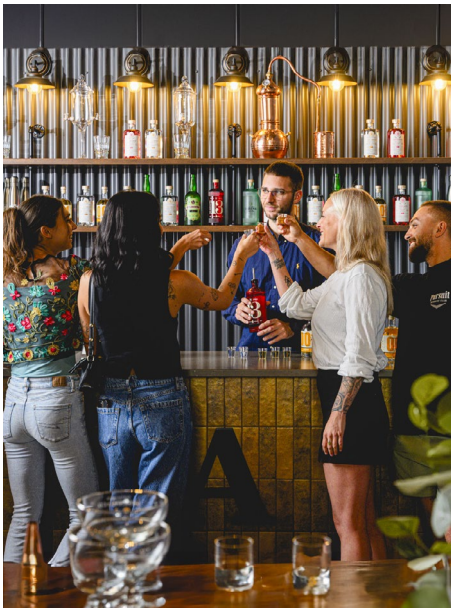
Make 3 cocktails, with or without alcohol (mocktails available), using our mixologist's recipes, and enjoy a self-guided tour! Practise several techniques, including shaking, flaming and building drinks in the glass. Use spiced and tropical-fruit syrups and beautiful garnishes to give your cocktail the perfect finishing touch.

Included

- Make 3 cocktails / mocktails
- A self-guided tour of the distillery

Experiences (continued)





AFTER-WORK PACKAGE

$50/person

2 hr 30 min

Enjoy the perfect after-work gathering with our unforgettable experience. Start with a fascinating guided tour of Distillerie Arsenal and discover the secrets of our craftsmanship.

Then savour a Signature cocktail crafted by our experts, along with refined canapés carefully prepared to complement your drink. Combining discovery, tasting and good company, this experience immerses you in the world of the distillery in an elegant, welcoming setting.

Included at the distillery

- A guided tour (1 hour)
  of the distillery
- A tasting of 3 distillery spirits: Gin Canadien 13, Rhum Explorentum Espagne and Whisky 3 Grains

Included at the restaurant

- A Signature cocktail tasting (1 hr 30 min). To extend your visit, please book directly with Restaurant Arsenal.
- 3 canapés / person

Booking policy

AVAILABLE TIMES

Sunday: 10:30 a.m. to 3:30 p.m.

Monday: on request

Tuesday: on request

Wednesday: 12:30 p.m. to 7:30 p.m.

Thursday: 12:30 p.m. to 7:30 p.m.

Friday: 12:30 p.m. to 7:30 p.m.

Saturday: 10:30 a.m. to 7:30 p.m.

LANGUAGES

All our tours and workshops are offered in French. English tours and workshops are available only for private bookings. Our team can answer questions in English, but regular tours and workshops are conducted in French.

IMPORTANT INFORMATION

- To help your activity at Distillerie Arsenal & Co. run smoothly, the organizer must ensure that all participants arrive at least 10 minutes before the scheduled start time.
- Workshops and tours begin at the scheduled time.
- If you arrive late, we cannot delay the workshop out of respect for our other guests and our team.
- Late arrivals may join the group while the activity is underway. However, information and demonstrations already presented cannot be repeated.
- Distillerie Arsenal & Co. also reserves the right to refuse admission or end the participation of anyone who appears impaired or whose behaviour is disruptive, to ensure everyone's safety and the smooth running of the activity.
- **CHANGES TO GUEST NUMBERS: Any change in the number of guests must be communicated to the venue at least 7 days before the event.**

The restaurant

Corporate set menu 8

Arsenal Banquet set menu 9

Cocktail reception 10

Main floor / terrace 11

The tiers 12

Booking policy 13

Restaurant quote request 15

SET MENU

Corporate

$60/person

Not available from November 1 to January 31.

October to March

ROASTED CAULIFLOWER VELOUTÉ
Bread crouton, crispy cauliflower
and olive oil
- gluten-free -

April to September

GOAT CHEESE & APPLE PUFF PASTRY
Arugula and spinach mix,
toasted pecans
- gluten-free option available -

- or -

BEEF TARTARE
Shallots, capers, pickles, chives, Manchego cheese,
mustard pearls, brioche toast
- gluten-free option available -

CHICKEN SUPREME
Potato gratin dauphinois,
broccoli and rich chicken jus
- gluten-free -

- or -

GRILLED TROUT FILLET
Wild mushroom risotto,
broccoletti with brown butter
- gluten-free -

- or -

PORK OSSO BUCO
Mashed potatoes and celeriac,
glazed carrots, demi-glace, gremolata
- gluten-free -

- or -

TRUFFLE & WILD MUSHROOM RISOTTO
Hazelnut pieces, arugula salad with balsamic dressing
- vegetarian and gluten-free -

LIQUEUR 44 CRÈME BRÛLÉE
White chocolate and berry biscotti

Extra (+$10/person)

3 CANAPÉS
Tempura shrimp, spicy mayo
Crispy maple sausages, onion confit mayo
Mushroom and vegetable dumpling, chili-crunch sauce

Extra (+$8/person)

SMOKED SQUASH SOUP
Mascarpone, toasted pumpkin seeds

Extra (+$10/person)

WELCOME COCKTAIL (CLASSIC)
Draught beer, house wine and sparkling wine,
mixed drinks (gin, vodka & rum), Bloody Caesar

Extra (+$16/person)

WELCOME COCKTAIL (SIGNATURE)
Draught beer, house wine and sparkling wine, mixed drinks
(gin, vodka & rum), Bloody Caesar, Aperol Spritz,
Margarita, Negroni, Amaretto Sour, 2 of our
Signature cocktails, 1 customizable cocktail on request

Some items, including menus and prices, are subject to change.

SET MENU

Arsenal Banquet

$100/person

From November 1 to January 31, for dinner service Thursday to Saturday, this menu applies to groups of 12 or more.

SALMON GRAVLAX
Atlantic salmon cured with limoncello and pink peppercorns, dill cream, cucumber, lemon gel, rye bread crumble, mullet roe

- gluten-free option available -

- or -

BEET & GOAT CHEESE SALAD
Roasted beets, tarragon, mandarin dressing, Chèvre des Neiges, toasted hazelnuts

- gluten-free -

FILET MIGNON (5 OZ)
Yukon Gold mashed potatoes, cipollini onions, broccolini, whisky pepper sauce

- gluten-free -

- or -

MISO BLACK COD (6 OZ)
Coconut-milk basmati rice, creamy miso sauce, grilled bok choy, tempura squash, pickled daikon radish, toasted sesame

- gluten-free option available -

- or -

CHICKEN SUPREME
Pan-fried gnocchi, artichoke hearts, white wine poulette sauce, Parmesan, tartufata, parsley

- gluten-free option available -

- or -

VEGETARIAN OPTION
Pan-fried gnocchi with tartufata, artichoke hearts, sun-dried tomatoes, grilled zucchini, Parmesan shavings, herb salad

- gluten-free -

RASPBERRY LAVA CAKE
White chocolate ganache, molten raspberry centre, cocoa nib fleur de sel

Extra (+$10/person)

3 CANAPÉS
Tempura shrimp, spicy mayo
Crispy maple sausages, onion confit mayo
Mushroom and vegetable dumpling, chili-crunch sauce

Extra (+$8/person)

SMOKED SQUASH SOUP
Mascarpone, toasted pumpkin seeds

Extra (+$10/person)

WELCOME COCKTAIL (CLASSIC)
Draught beer, house wine and sparkling wine, mixed drinks (gin, vodka & rum), Bloody Caesar

Extra (+$16/person)

WELCOME COCKTAIL (SIGNATURE)
Draught beer, house wine and sparkling wine, mixed drinks (gin, vodka & rum), Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour, 2 of our Signature cocktails, 1 customizable cocktail on request

Some items, including menus and prices, are subject to change.

COCKTAIL RECEPTION

Canapés

Price per dozen

TEMPURA SHRIMP
Spicy mayo
$48

PULLED PORK PUFF PASTRY
House BBQ sauce, fried onions
$36

MEAT & SMOKED BACON BOMB
Arsenal BBQ sauce
$59

SALMON TARTARE SPOON
$48

BEEF TARTARE SPOON
$48

MINI VEGETABLE SAMOSA
Curry mayo
$36

DUCK RILLETTES
Brioche, cranberry jam
$48

PORK & KIMCHI DUMPLING
Chili-crunch sauce
$36

VEGAN DUMPLING
Mushroom filling, chili-crunch sauce
$36

TRUFFLE SACCHETTI
$48

DEVILLED EGG
$48

COCKTAIL RECEPTION

Dessert bites

Price per dozen

RUM TARTLET
$36

LEMON TARTLET
$36

CHEESECAKE TRUFFLE
$48

The main floor

Several room layouts available on request







MAIN FLOOR CAPACITY

150 seated guests

300 standing guests

TOTAL CAPACITY (PRIVATE BOOKING)

260 seated guests

500 standing guests

Available amenities

- Full bar
- Coat check ($3/person)

Services (private bookings only)

- DJ
- Projection screen
- Full sound system (connections for live bands)

The terrace

Not available for private bookings





TERRACE CAPACITY

250 seated guests

450 standing guests

Access to the terrace cannot be guaranteed due to weather conditions. All reservations are therefore made for the indoor restaurant, and we will accommodate you outdoors whenever possible.

The tiers

Several room layouts available on request

1ST TIER CAPACITY

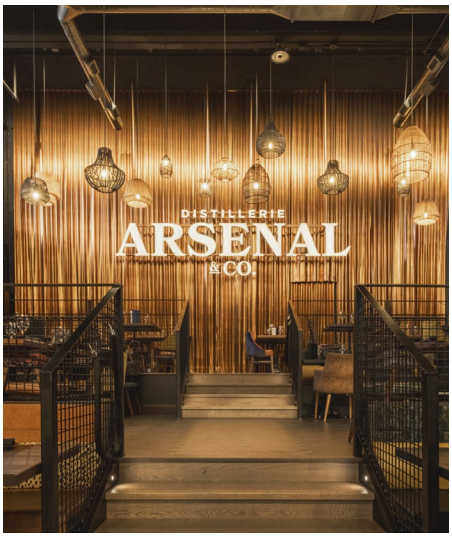
- **30 seated guests**
- **60 standing guests**

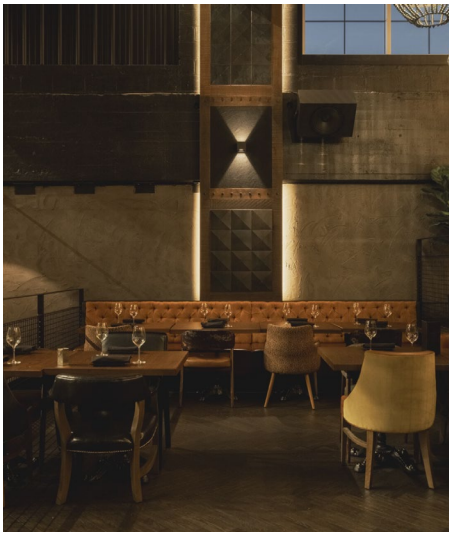
2ND TIER CAPACITY

- **40 seated guests**
- **60 standing guests**

3RD TIER CAPACITY

- **40 seated guests**
- **60 standing guests**







Available amenities

- Coat check ($3/person)

Booking policy

No room rental fee; exceptions may apply.

PRIVATE BOOKINGS

We will set a minimum spending amount.

This amount includes food and drinks: it is not an additional fee, but the minimum spend required to reserve the space exclusively.

If this minimum is not reached on the evening of the event, the person who signed the contract must pay the difference.

SEATING AREA REQUESTS

We will take your preferred location in the restaurant into consideration, but cannot guarantee it. Our dining room managers finalize the seating plan on the day, based on how busy the restaurant is.

DECORATIONS

Our main requirement is that decorations and installations do not interfere with our operations or with the movement of staff and guests through the venue.

CHANGES TO GUEST NUMBERS

Any change in the number of guests must be communicated to the venue at least 7 days before the event.

STAYING FOR THE ENTIRE EVENING

Groups wishing to stay at the restaurant for the entire evening must choose a set menu.

Distillery quote request

COMPANY NAME (OPTIONAL)

FIRST AND LAST NAME

PHONE

EMAIL ADDRESS

MAILING ADDRESS

RESERVATION DATE

ARRIVAL TIME (ORGANIZERS)

ARRIVAL TIME (GUESTS)

NUMBER OF ADULTS

NUMBER OF MINORS (AGE 18 AND UNDER)

Email your completed form to:
acourchesne@arsenaldistillerie.com

We will be happy to send you a contract to sign to confirm your reservation. We look forward to welcoming you!

This form does not confirm your event booking at our venue.

SELECTED TOUR PACKAGE

IF AFTER-WORK PACKAGE: choose your 3 canapés:

- ☐ Tempura shrimp
- ☐ Pulled pork puff pastry
- ☐ Meat & smoked bacon bomb
- ☐ Salmon tartare spoon
- ☐ Beef tartare spoon
- ☐ Mini vegetable samosa
- ☐ Duck rillettes
- ☐ Pork & kimchi dumpling
- ☐ Vegan dumpling
- ☐ Truffle sacchetti
- ☐ Devilled egg
- ☐ Rum tartlet
- ☐ Lemon tartlet
- ☐ Cheesecake truffle

RESTAURANT MEAL AFTER A TOUR

☐ YES ☐ NO

IF YES, complete the next page (new quote request)

À LA CARTE MENU

☐ YES ☐ NO

* NOT available November 1 to January 31 for dinner service Thursday to Saturday. The Arsenal Banquet menu applies to groups of 12 or more.

Groups choosing the à la carte menu do not have exclusive use of their table for the entire evening. To accommodate the restaurant's two sittings, management reserves the right to ask guests to vacate their tables after their meal. Groups wishing to keep their table all evening must choose a set menu (Corporate or Arsenal Banquet).

Restaurant quote request

COMPANY NAME (OPTIONAL)

FIRST AND LAST NAME

PHONE

EMAIL ADDRESS

MAILING ADDRESS

RESERVATION DATE

ARRIVAL TIME (ORGANIZERS)

ARRIVAL TIME (GUESTS)

NUMBER OF ADULTS

NUMBER OF MINORS (AGE 18 AND UNDER)

Email your completed form to:
acourchesne@arsenaldistillerie.com

We will be happy to send you a contract to sign to confirm your reservation. We look forward to welcoming you!

This form does not confirm your event booking at our venue.

MENU SELECTIONS

To ensure smooth, enjoyable service, please send us each guest's individual meal choices (starter and main course) and/or final quantities for the cocktail reception at least 10 days before your event.

- ☐ ARSENAL BANQUET ($100)
- ☐ CORPORATE ($60) *Unavailable November 1 to January 31*
- ☐ SOUP (+$8)
- ☐ 3 CANAPÉS (+$10)
- ☐ BREAD & BUTTER (+$3)
- ☐ COFFEE & TEA (+$5)
- ☐ COAT CHECK (+$3)
- ☐ COCKTAIL RECEPTION

IF COCKTAIL RECEPTION: choose your canapés:

☐ Tempura shrimp	QTY	☐	DOZ. ($48)
☐ Pulled pork puff pastry	QTY	☐	DOZ. ($36)
☐ Meat & smoked bacon bomb	QTY	☐	DOZ. ($59)
☐ Salmon tartare spoon	QTY	☐	DOZ. ($48)
☐ Beef tartare spoon	QTY	☐	DOZ. ($48)
☐ Mini vegetable samosa	QTY	☐	DOZ. ($36)
☐ Duck rillettes	QTY	☐	DOZ. ($48)
☐ Pork & kimchi dumpling	QTY	☐	DOZ. ($36)
☐ Vegan dumpling	QTY	☐	DOZ. ($36)
☐ Truffle sacchetti	QTY	☐	DOZ. ($48)
☐ Devilled egg	QTY	☐	DOZ. ($48)
☐ Rum tartlet	QTY	☐	DOZ. ($36)
☐ Lemon tartlet	QTY	☐	DOZ. ($36)
☐ Cheesecake truffle	QTY	☐	DOZ. ($48)

DRINK TICKETS / WELCOME COCKTAIL

☐ CLASSIC (+$10) QTY ☐

Draught beer, house wine and sparkling wine, mixed drinks (gin, vodka & rum), Bloody Caesar

☐ PREMIUM (+$13) QTY ☐

Draught beer, house wine and sparkling wine, mixed drinks (gin, vodka & rum), Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour

☐ SIGNATURE (+$16) QTY ☐

Draught beer, house wine and sparkling wine, mixed drinks (gin, vodka & rum), Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour, 2 of our Signature cocktails, 1 customizable cocktail on request

Distillery & restaurant quote request

Optional; complete as needed.

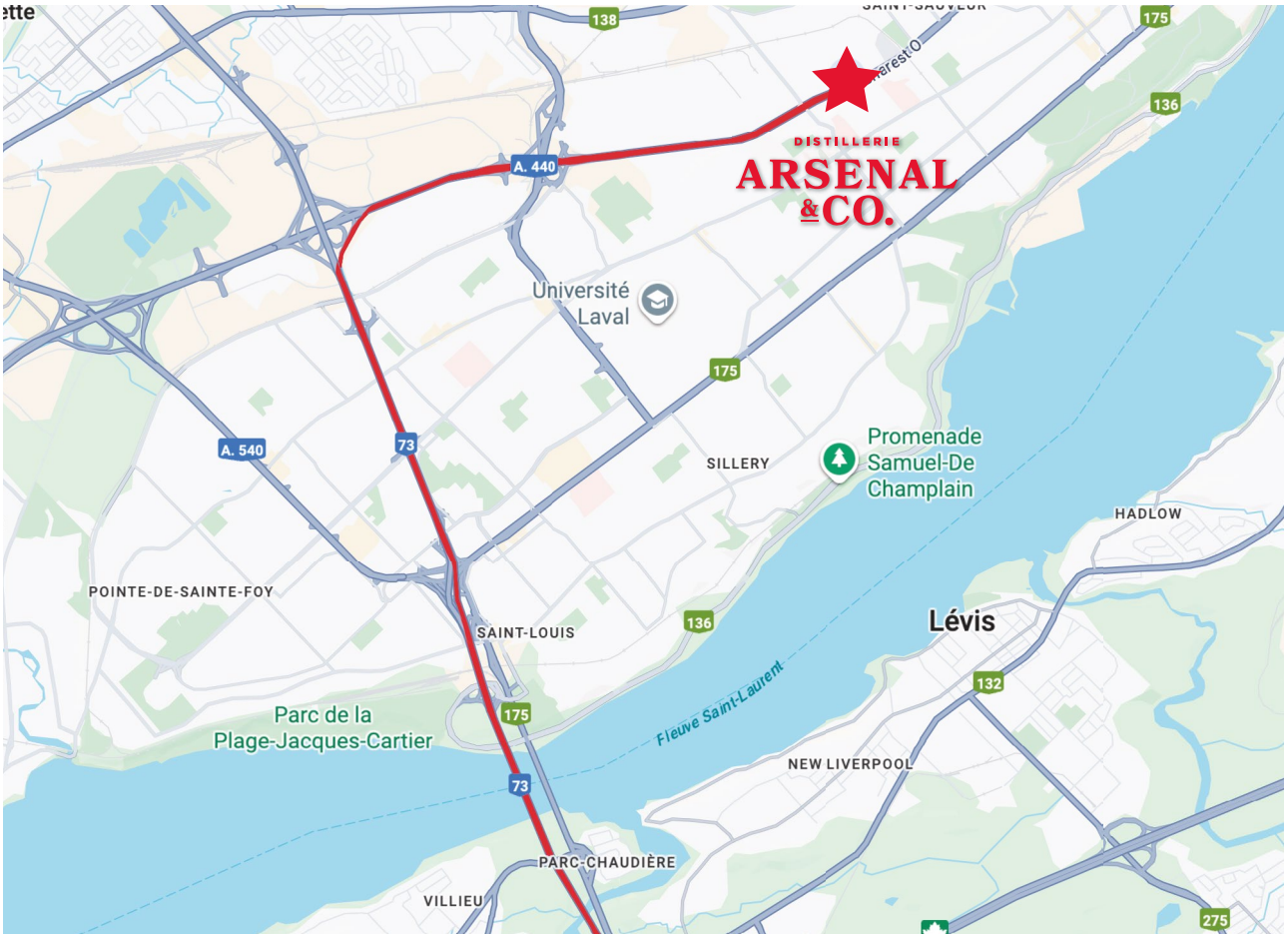
EVENT SCHEDULE

DIETARY RESTRICTIONS

DISTILLERIE

ARSENAL & CO.

CONTACT INFORMATION



- **15 minutes from the bridges**
- **15 minutes from Old Québec**
- **Just off Highway 440**
- **Easy access with ample parking in front**

Contacts

1195 rue Taillon, Québec, G1N 3V2

Distillerie Arsenal & Co. 418-842-9076
Restaurant Arsenal 418-842-7611

arsenaldistillerie.com

info@arsenaldistillerie.com