

coffeeoysterschampagne | à toi

EVENT DECK



# ABOUT COC

Coffee Oysters Champagne is a modern and elegant wine bar offering Canada's largest selection of Champagne and Sparkling Wines. Just steps off of the busy King Street West corridor, Theatre District, and Toronto's Financial Core, COC was designed as an intimate event space for hosting cocktail receptions, product launches, bachelorette parties, and more!

When booking an event at COC you will have the option of booking the wine bar, the patio, or a full venue event, which would include the private cocktail bar known as "à toi".

COC is a hospitality experience like no other. A tiered concept with multiple offerings under one roof. Come experience COC today.





# ABOUT à toi

à toi is a 1920s Parisian Hotel Lobby Bar hidden behind COC. Decked out in jewel tones and elegant decor, à toi remains romantically intimate despite being the largest cocktail bar in Canada.

With a massive selection of house & classic cocktails, a rare collection of spirits, and access to COC's entire Champagne and Sparkling Wine offerings, à toi acts as the perfect venue for hosting elevated dining events and parties of any kind.

However, seeing is believing. Book a time to come check out à toi today!





# THE VENUE

**COC + PATIO**

**FULL VENUE**

**THE LIBRARY**

**EMERALD BANQUETTES**

**THE STAGE**





# COFFEE OYSTERS CHAMPAGNE & PATIO

## CAPACITY

- 20 guests seated
- 60 guests cocktail reception
- 50 guests seated including patio

## ADDITIONAL DETAILS

- Private Bar
- High Top Tables and Chairs

## COC IS IDEAL FOR:

- Cocktail Receptions
- Private Tastings
- Product Launches
- And More



# FULL VENUE

## CAPACITY

- 110 guests seated  
(lounge tables and chairs in use)
- 80 guests seated  
(with dining tables only)
- 200+ standing

## THE FULL VENUE IS IDEAL FOR:

- Weddings
- Cocktail Receptions
- Seated Dinners
- Product Launches
- Tastings
- And More







# THE LIBRARY

## CAPACITY

- 25 guests seated
- 40 guests standing

## ADDITIONAL DETAILS

- Lounge furniture and low top tables

## THE LIBRARY IS IDEAL FOR:

- Cocktail Receptions
- Presentations
- And More



# EMERALD BANQUETTES

## CAPACITY

- 24 guests seated

## ADDITIONAL DETAILS

- 1 long tables of 24 high top tables and chairs

## EMERALD BANQUETTES IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More







# THE STAGE

## CAPACITY

- 20 guests seated
- 30 guests cocktail reception

## ADDITIONAL DETAILS

- Banquette and dining room furniture

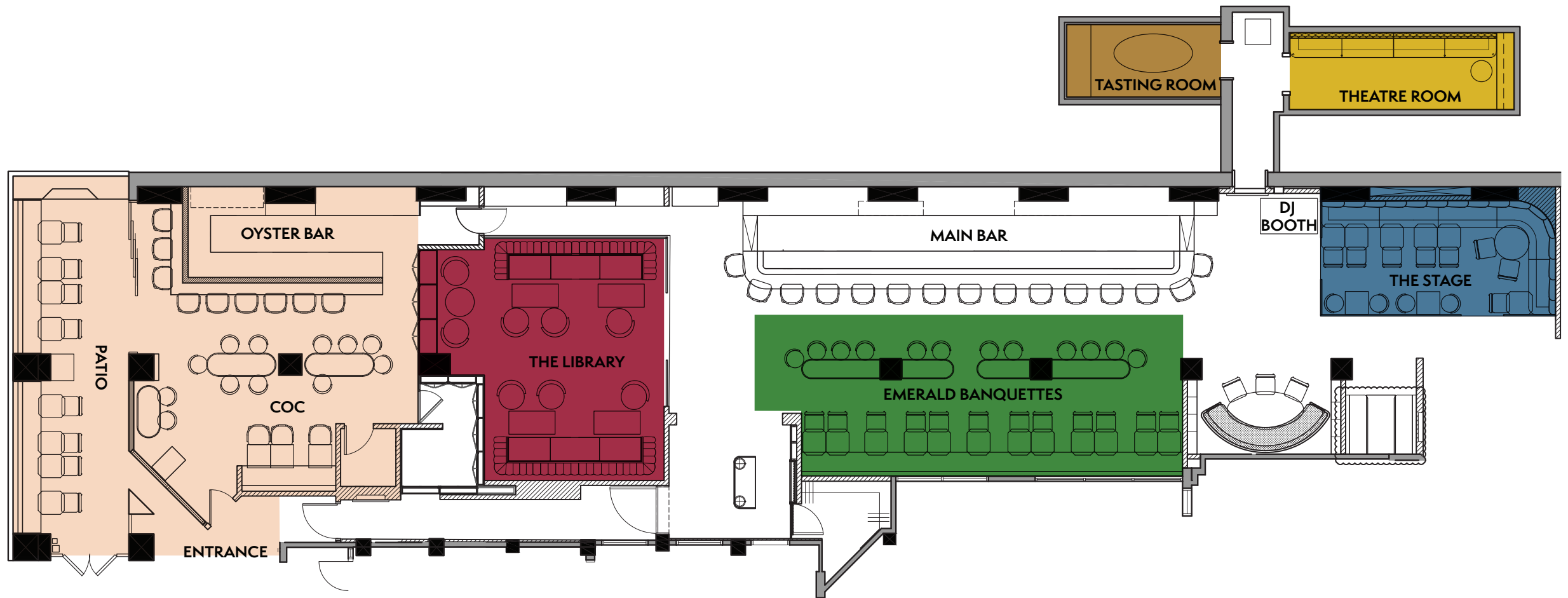
## THE STAGE IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More



# FLOOR PLAN

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\*COC + à toi are not wheelchair accessible\*





# FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH



# PASSED CANAPES

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## VEGETARIAN

### BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

### FRITE CUPS \$4 **VEGAN (Remove Aioli)**

Triple Cooked Fries, Black Garlic Aioli

### MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

### PROFITEROLES \$5

Herbed Mascarpone, Comté

### GRILLED CHEESE \$4

Swiss Raclette, Gruyère, Brioche Bread

### POUTINE \$6

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

## VEGAN

### TAPENADE CROSTINI \$5 **DF**

Nicoise Olives, Roasted Red Pepper

### EGGPLANT FRITTER \$6 **DF**

Tomato Chutney

### MUSHROOM TART \$8 **DF**

Caramelized Onion, Cremini, Porcini, Balsamic Reduction

## SEAFOOD

### GRILLED SHRIMP \$6 **GF**

Lemon Pepper Salt, Brown Butter

### TUNA TARTARE \$6 **GF**

Yellowfin Tuna, Kohlrabi,  
Roasted Garlic Aioli, Capers,  
Yuzu, Cornichons, Crispy Garlic

## MEAT

### FRIED CHICKEN \$7

Buttermilk, Cumin, Parsley

### MINI BURGER ROYALE \$10

Pancetta, Smoked Provolone, Secret Sauce

### STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla  
Pepper, Comté, Maple Gastrique

### FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

### STEAK BITES \$11 **GF**

Striploin, Hen of the Woods  
Mushrooms, Cipollini Jus



## DESSERT

### BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

### MINI SPICED APPLE CRÈME BRÛLÉE \$7

Cardamon, Maple, Nutmeg, Vanilla

### SWEET PROFITEROLES \$5

Vanilla Custard, Chocolate Ganache, Hazelnut Pralines

# STATIONS

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## LIGHT FOOD STATIONS

### EAST COAST OYSTER STATION \$16

Served with a Selection of  
Mignonette, Fresh Horseradish  
& Lemon

### CHEESE & CHARCUTERIE PLATTER \$21

Chefs Selection of International  
Cheeses & Meats, Dijon, Pickles &  
Grilled Sourdough

### CRUDITÉS PLATTER \$60

With Dill Creme Fraiche  
(feeds 7-10 guests)

### BREAD BASKET \$85

Served with Whipped Herb Butter

### GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers,  
Broccolini, Asparagus, Romesco Dip

## MEDIUM FOOD STATIONS

### FRIED CHICKEN \$16

Gochujang, Dill Crema, Cornichon

### AAA STRIOLOIN \$18

5oz Canadian Beef, Cipollini Jus

### GOURMET TRUFFLE MAC & CHEESE \$13/\$11 (WITHOUT TRUFFLE)

Provolone, Cheddar Cheese  
& Panko Topping

### GRILLED SHRIMP \$9 **GF**

Lemon Pepper Salt, Brown Butter

### GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

## FOOD STATION SIDES

### LA SALADE \$13

Baby Gem Lettuce, Spicy Cucumber,  
Toasted Sesame Dressing,  
Crispy Quinoa

### COLD FIG SALAD \$9

Fresh Figs, Watermelon  
Radish, Spiced Pepitas, Pickled  
Pomegranates, Red Oak & Green  
Leaf Lettuce, Honey  
Chardonnay Vinaigrette

### CHARRED BROCCOLINI \$9

Brown Butter, Black Garlic,  
Spiced Pepitas

### GREEN BEANS \$9 **VEGAN**

Preserved Lemon, Romesco,  
Crispy Shallots

### ROASTED POTATOES \$8 **VEGAN**

Confur Garlic

## DESSERT STATIONS

### CANDY STATION \$500

Selection Of Chocolates & Sweets

### SEASONAL FRUIT PLATTER \$75

(feeds 15-25 guests)

### CHEESECAKE 8" \$80

Flavour Options:

#### Chocolate

Chocolate Ganache, Hazelnut  
Praline, Chantilly Cream (can be  
done without nuts)

#### Strawberry

Strawberry Compote, Fresh  
Strawberries, Chantilly Cream

(Serves 8-10 guests)



# SHARING STYLE DINNER MENU

\$90.00 / person

NAKED OYSTERS

East and West Coast Oysters, Champagne Mignonette,  
Horseradish, Lemon

TUNA TARTARE GF

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu,  
Cornichons, SkyFlakes

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LA SALADE

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame  
Dressing, Crispy Quinoa

BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

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GRILLED CORNISH HEN

Parsnip Purée, Herb De Provence, Velouté, Roasted Carrots

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$110.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

STUFFED DATES GF

Double Smoked Bacon, Guindilla Pepper, Comté,  
Maple Gastrique

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BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

BEURRE BLANC SHRIMP

Cream, Garlic, Oregano, Lemon Zest, Shallot,  
Grilled Sourdough

FRIED CHICKEN

Gochujang, Dill Crema, Cornichon

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GLAZED PORK BELLY

Sous Vide Pork Belly, Maple Glaze, Fennel Coleslaw, Pickled  
Mustard Seed, Taro Chips

AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

LA SALADE

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame  
Dressing, Crispy Quinoa

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

SWEET PROFITEROLES

Vanilla Custard, Chocolate Ganache, Hazelnut Praline



# BRUNCH MENU

\*only available for daytime buyouts & weekend brunch events\*

## LIGHT FOOD STATION

### EAST COAST

#### OYSTER STATION \$16

Served with a Selection of Mignonette,  
Fresh Horseradish & Lemon

#### CHEESE & CHARCUTERIE PLATTER \$21

Chefs Selection of International Cheeses & Meats, Dijon,  
Pickles & Grilled Sourdough

#### CRUDITÉS PLATTER \$60

with Dill Crème Fraîche  
(feeds 7-10 guests)

#### GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers, Broccolini, Asparagus,  
Romesco Dip

#### LA SALADE \$13

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame  
Dressing, Crispy Quinoa

#### COLD FIG SALAD \$9

Fresh Figs, Watermelon Radish, Spiced Pepitas, Pickled  
Pomegranates, Red Oak & Green Leaf Lettuce, Honey  
Chardonnay Vinaigrette

#### TEA SANDWICHES

- Cucumber, Tomato & Tzatziki (veg) **\$6pp**
- Pancetta, Swiss & Raclette Secret Sauce  
(warm/toasted) **\$8pp**
- Turkey & Herbed Goat Cheese **\$8pp**
- Egg Salad (veg) **\$6pp**

#### ON THE SWEETER SIDE

- Scones with Whipped Mascarpone  
& Seasonal Jam **\$4pp**
- Mini Double Chocolate chip Muffin  
(sold by 1/2 dozen) **\$8pp**
- Mini Apple Crumble Muffin (sold by 1/2 dozen) **\$8pp**
- Beignets - Flavours: Powdered Sugar  
& Cinnamon Sugar **\$4pp**

## PASSED CANAPES

#### BRIE BITES \$6pp

Puff Pastry, St-Germain Rose Jam,  
Hazelnuts, Fig

#### MUSHROOM CROQUETTE \$5pp

Shitake, Truffle, Aioli

#### GRILLED CHEESE \$4pp

Swiss Raclette, Gruyère, Brioche Bread

#### EGGPLANT FRITTER \$6pp **VEGAN**

Tomato Chutney

#### TUNA TARTARE \$6pp **GF**

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli,  
Capers, Yuzu, Cornichons, Crispy Garlic

#### FRIED CHICKEN \$7pp

Buttermilk, Cumin, Parsley

#### STUFFED DATES \$6pp **GF**

Double Smoked Bacon, Guindilla Pepper,  
Comté, Maple Gastrique



# TASTINGS

\*\$100 fee for guided tasting\*

## CHAMPAGNE TASTING

### CHAMPAGNE SHOWDOWN

\$50 per person - 3 oz pours

- **Delamotte Brut**  
Champagne, France
- **Piper Heidsieck Brut**  
Champagne, France
- **Perrier Jouët 'Grand Brut'**  
Champagne, France

## SCOTCH TASTING

### THE SCOTCH COLLECTOR

\$65 per person - 1 oz pours

- **MaCallan 12 Highland**
- **Glenfiddich 15 Speyside**
- **Talisker 10 Island**

## TEQUILA TASTING

### THE TRES AMIGOS

\$135 per person - 1 oz pours

- **Patrón El Cielo**
- **Don Julio 1942**
- **Clase Azul Reposado**

## COGNAC TASTING

### THE ART OF COGNAC

\$80 per person - 1 oz pours

- **Hennessy VS**
- **D'Ussé VSOP**
- **Hardy Legend 1863**

## SABERING A BOTTLE

Experience the traditional art of Sabrage with one of our Sommeliers as they showcase their skills and explain the proper technique.

\$50 for the Sabering  
+ Champagne Bottle Selection

Selection of bottles on offer below:

- **G.H. Martel 'Victoire' Brut** \$98
- **Tarlant 'Brut Réserve'** \$115
- **Taittinger 'Brut Réserve'** \$135
- **Delamotte Brut** \$165
- **Louis Roederer 'Collection 242' Brut** \$188

Upgrade to a Magnum





# LET US ENTERTAIN YOU

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## POLAROID PHOTOGRAPHER

A Bellhop will take photos of your guests with our timeless polaroid camera. Social media doesn't stand a chance against taking home a real live photograph as a souvenir.

\*Minimum of 2 hours required for booking

## FORTUNE TELLER

Enter the candlelit Boudoir and sit down for a private session with our fortune teller to learn what your future has in store.

\*Minimum of 3 hours required for booking

## SINGER

Enjoy a set from our jazzy lounge singer.

\*Minimum of 3 hours required for booking

## MAGICIAN

Sit back as they wow your guests with card tricks and close up magic. You won't believe your eyes.

\*Minimum of 3 hours required for booking

## CIGARETTE BOX GIRL

Have our cigarette Box girl cater to your guests with her tray of treats. Fill the tray with your own promotional items, or stick with our classic candy, chocolates and oddities.

\*Minimum of 3 hours required for booking

## BURLESQUE

Have a personalized burlesque performance at your table, then have a glass or two with the performer.

\*Full Venue Buyouts Only

## BOUDOIR HOST

your own personal hostess with the mostest! Host will guide your guests to entertainment in our Boudoir or variable rooms to ensure a Gatsby-level party is had by all.

\* Required when booking entertainment in the Secret Rooms (Fortune Teller, Magician & Singer)

\*Minimum of 3 hours required for booking





# VENDORS

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## PHOTOBOOTHS

### LOL BOOTHS

info@lolphotoboothgta.com/416-999-5683  
www.lolphotoboothgta.com

### MAGNETIC

info@magneticstaffing.ca  
magneticstaffing.ca/photobooth

### MIRMIR

info@mirmir.com/818-800-0441  
mirmir.com

## ENTERTAINMENT PROVIDERS

### ST ROYALS ENTERTAINMENT

hello@stroyal.com  
www.stroyalentertainment.com

### THE NEXT LEVEL ENTERTAINMENT

Nextlevele@gmail.com  
www.thenextlevelentertainment.ca

## PHOTOGRAPHERS

### SCARLET O'NEILL PHOTOGRAPHY

www.scarletoneill.com

### LORI WALTENBURY

loriwaltenbury@gmail.com  
www.loriwaltenbury.com

### SEIYA CREATIVE

seiyacreates@gmail.com  
Photography & Videography

## AV

### LONG & MCQUADE

hmazhar@long-mcquade.com/  
416-999-5683  
www.long-mcquade.com

### ENCORE GLOBAL

info-ca@encoreglobal.com  
www.encore-can.com

## BANDS/MUSICIANS

### SYMMETRY STUDIOS

info@symmetrystudios.com  
symmetrystudios.com

### SLY FOX

Bookings@slyfoxcoverband.com  
slyfoxcoverband.com

### BONGO AND B ENTERTAINMENT

chris@bongoandb.com  
bongoandb.com

## RENTALS

### CHAIRMAN MILLS

bmiddleton@chairmanmills.com  
www.chairmanmills.com/products/

### EVENT RENTAL GROUP

info@eventrentalgroup.com  
eventrentalgroup.com

## DJS

### DJ CONOR CUTZ

info@conorcutz.com

### DJ COSMIC CAT

Name: Paula  
djcozmic@gmail.com  
djcozmic.com

## FLORAL

### THE RUSTIC VINE

therusticvine@bell.net  
therusticvine.ca

### JUNIPER FLORAL STUDIO

hello@juniperfloralstudio.com  
juniperfloralstudio.com

### COOL GREEN & SHADY

Service@coolgreenandshady.com  
www.coolgreenandshady.com

# VISIT OUR SISTER PROPERTIES

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MARKED is a vibrant love letter to the spirit and flavours of South America in the Heart of Toronto. A massive 10,000sqft space with multiple experiences under one roof, MARKED is the perfect venue for hosting intimate dinners, lively cocktail receptions, product launches, conferences, and more!



Corsair is a one-of-a-kind cocktail bar experience at the back of MARKED Restaurant. Focusing on modern methods and techniques for creating memorable cocktail experiences, Corsair works perfectly for events that require a private bar.



BOOK YOUR EVENT WITH US!

**coffee**oysters**champagne** | **à toi**

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