



coffee oysters champagne

à
toi

TIFF EVENT DECK

Celebrate the festival with us

About COC



Coffee Oysters Champagne is a modern and elegant wine bar offering Canada's largest selection of Champagne and Sparkling Wines. The venue is situated on King Street West in the Theatre District and less than a 3 minute walk from the TIFF Bell Lightbox to our front steps. COC was designed as an intimate event space for hosting press junkets, networking breakout sessions and intimate cocktail receptions.

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".

About à toi

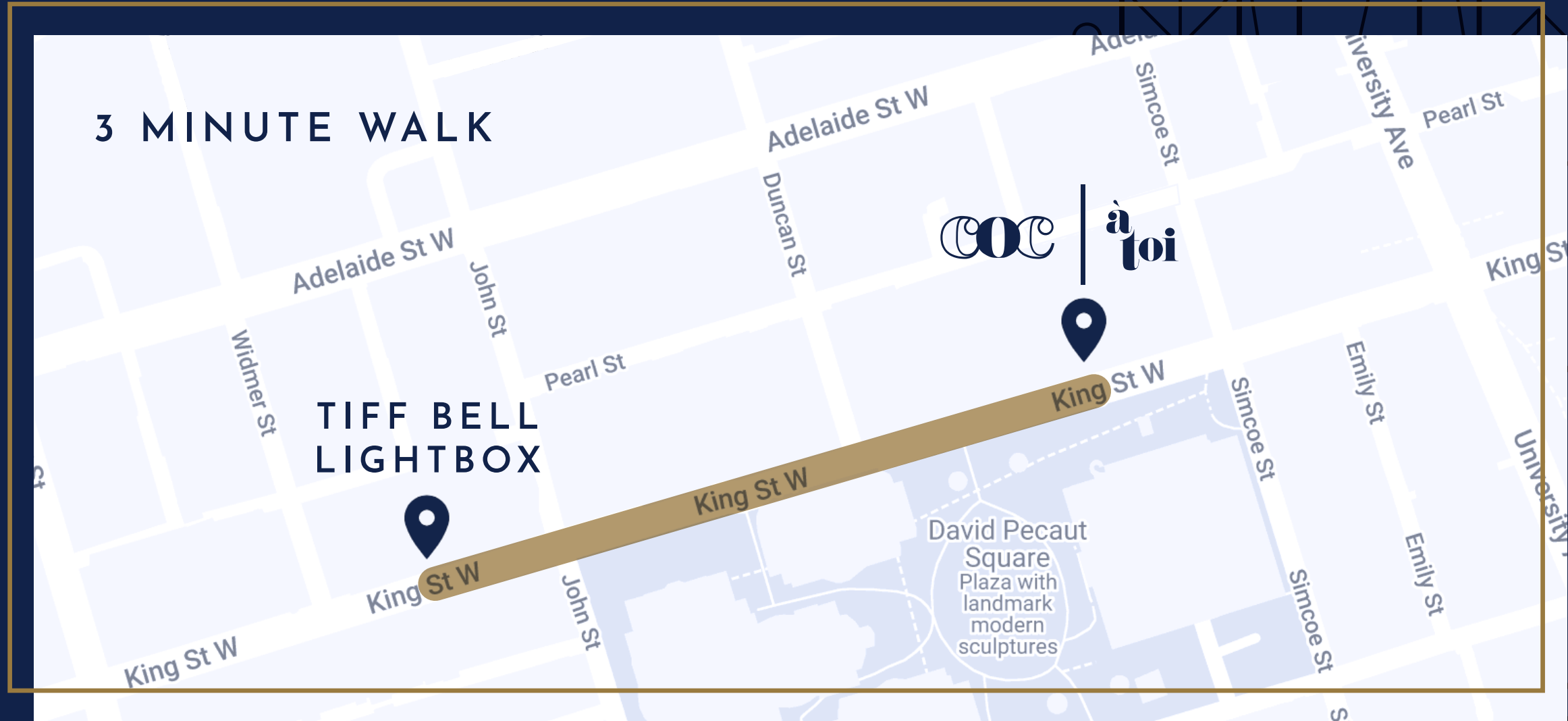
à toi is a 1920s Parisian Hotel Lobby Bar hidden behind COC which can only be accessed through our Champagne Cellar. The speakeasy is decked out in jewel tones and elegant decor, à toi remains romantically intimate despite being the largest cocktail bar in Canada.

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 post-premiere parties, executive level dinners and more.

Free from the paparazzi from the outside, and no photos allowed within à toi once you pass the champagne cellar - this makes the perfect venue for any exclusive TIFF event.



Location



The Venue



Full Venue

COC & Patio

The Library

Emerald Banquettes

The Stage



Full Venue

CAPACITY

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

A/V CAPABILITIES

- Projector Screen
- Microphone
- DJ Equipment
- Or Spotify Playlist

THE FULL VENUE IS IDEAL FOR:

- Post Screening Parties
- Private Premiere Parties

Coffee Oysters Champagne & Patio

CAPACITY

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

ADDITIONAL DETAILS

- Private Bar
- High Top Tables and Chairs

COC IS IDEAL FOR:

- Press Junkets
- Networking Break Out Sessions
- Decision Making Meetings
- And More





The Library

CAPACITY

- 25 guests seated
- 40 guests cocktail reception

ADDITIONAL DETAILS

- Lounge furniture and low top tables

Emerald Banquettes

CAPACITY

- 24 guests seated

ADDITIONAL DETAILS

- 1 long tables of 24 high top tables and chairs





The Stage

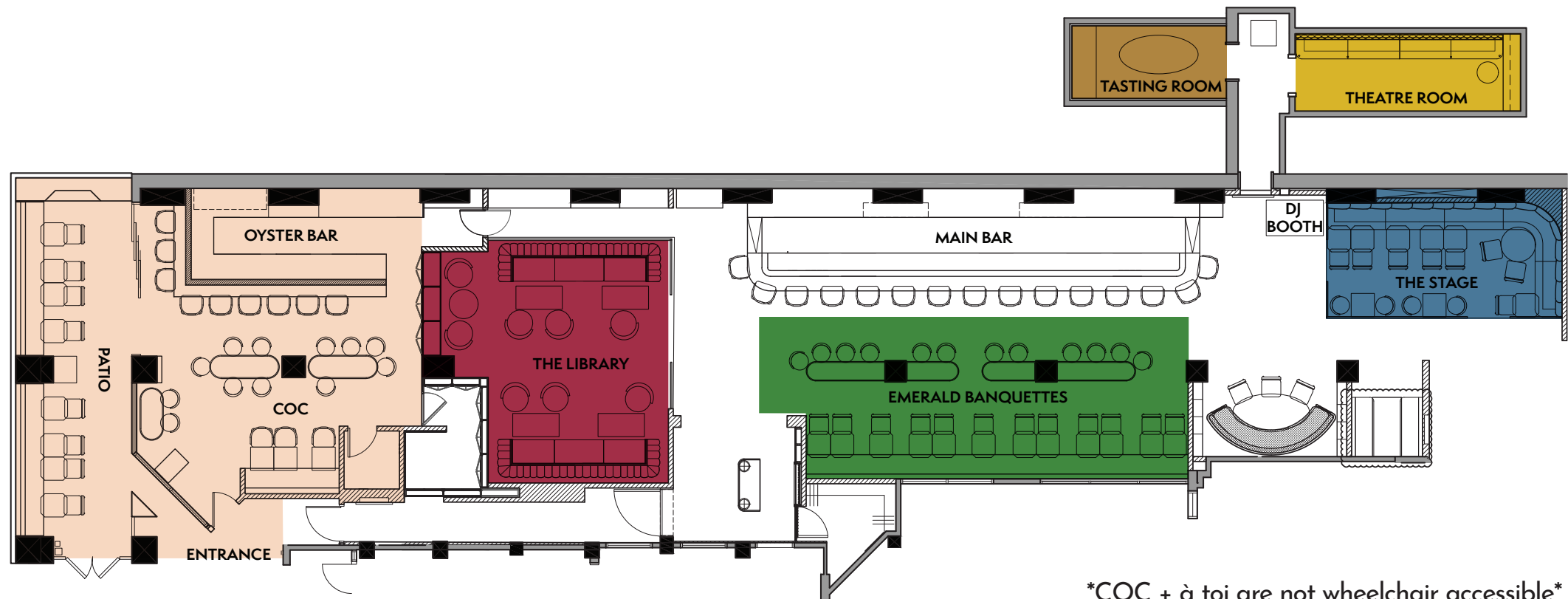
CAPACITY

- 20 guests seated
- 30 guests cocktail reception

ADDITIONAL DETAILS

- Banquette and dining room furniture

Floorplans



COC + à toi are not wheelchair accessible



Food Menu

Passed Canapes

Stations

Passed



Canapés

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

Gochujang, Dill Crema, Cornichon

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

DESSERTS

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

GF - Gluten Free **DF** - Dairy Free

Food Stations

LIGHT FOOD STATIONS

EAST COAST OYSTER STATION \$16

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

CHEESE & CHARCUTERIE PLATTER \$21

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

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 STRIPLOIN \$18

5oz Canadian Beef, Cippolini 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 \$9 **VEGAN**

Confur Garlic

DESSERT STATIONS

CANDY STATION \$500

Chefs Selection of Chocolates & Sweets

SEASONAL FRUIT PLATTER \$75

(feeds 15-25 guests)

CHEESECAKE 8" \$80

CHOCOLATE

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

STRAWBERRY

Strawberry Compote, Fresh Strawberries, Chantilly Cream

(feeds 8-10 guests)



Amenities & Features

IN-HOUSE FEATURES

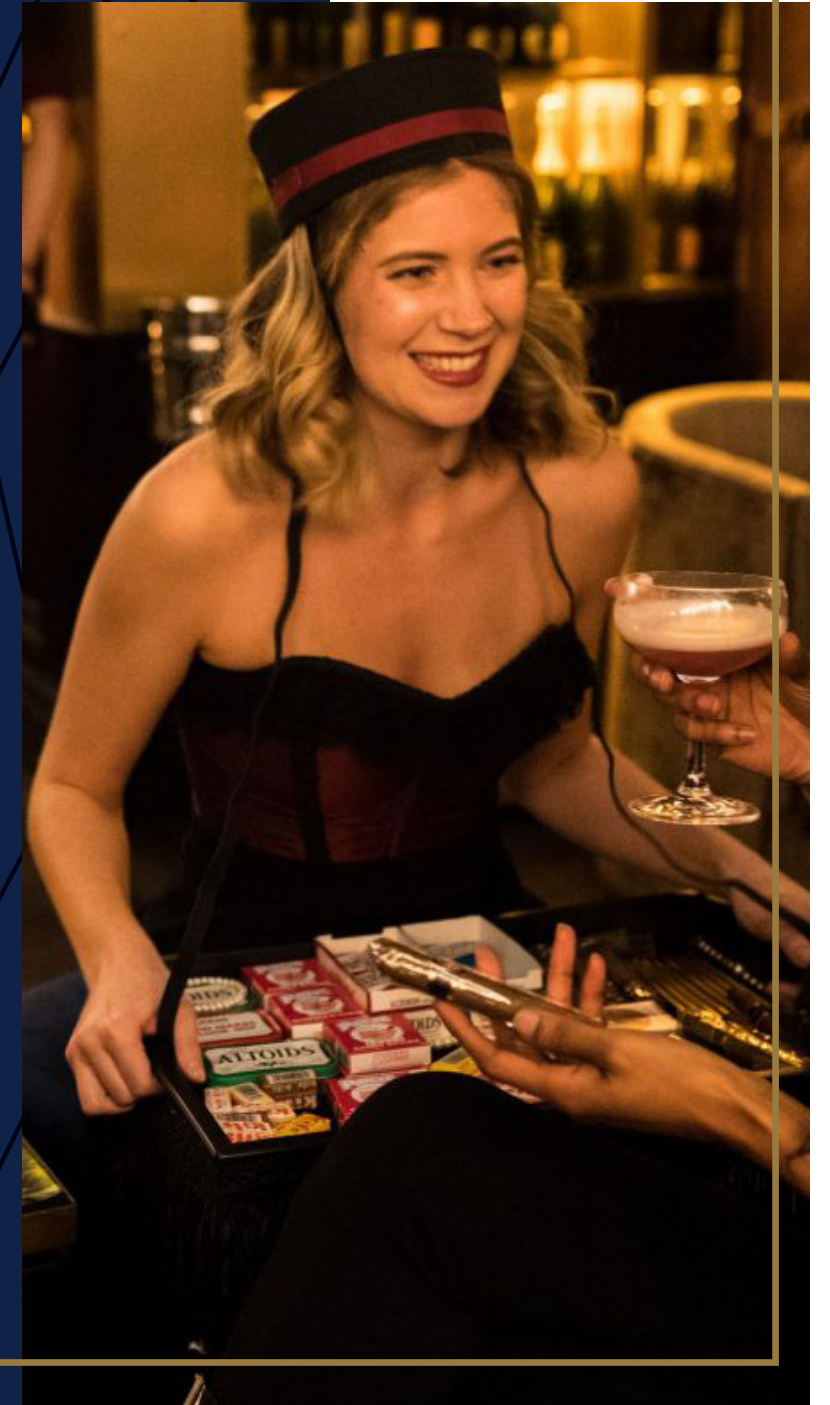
- Coat Check Services
- Votive Candles
- Customized Printed Menus
- Separate Back Entrance
- Private Suite for Talent behind hidden painting
- High Top Furniture
- Dining Furniture
- Entertainment Packages "Let Us Entertain You"

INTEGRATED AV CAPABILITIES

- DJ/ Band plug in
- Wireless Microphones
- Complimentary WIFI

BEVERAGE OPTIONS

- Consumption Bar or Bar Packages
- Welcome Cocktails
- Bottle Service
- Designated VIP booth seating and staffing for talent & executives available



In the Press

TORONTO LIFE

Subscribe

FOOD & DRINK

Where to eat, drink—and yes, spot celebs—during TIFF

BY ALEX BALDINGER AND REBECCA FLEMING | 09/05/2019

Twitter Facebook

Coffee Oysters Champagne For the secret speakeasy

There's more to Coffee Oysters Champagne than coffee, oysters and champagne—but this is TIFF, so we're mainly concerned about hitting those last two items, and hitting them hard. The splashy King West lounge is all about bubbles and bivalves in the millennial-pink main bar, where even Cristal is served by the glass. Or you can find larger dishes, like grilled octopus and steak tartare at à toi, the restaurant's moodier secret speakeasy accessed through a hidden entrance in the champagne room. It should prove popular

DH


dished TURNS 5!

NEWS OPENINGS RESTAURANTS BEST OF

FOOD BOOZE RESTAURANTS & BARS
FOOD EVENTS SPECIALS & DEALS

These 37 Toronto bars can stay open 'til 4 am during TIFF

DH Toronto Staff | Sep 6 2019, 2:32 pm



SOHO House / Instagram

Facebook Messenger Twitter YouTube Instagram

For those who aren't movie-buffs, TIFF might not mean all that much.

But to *all* of us, film-lovers or not, it does mean at least one thing: 4 am last-call.

VIEW the VIBE



Cool Vibes TIFF

TIFF 2019: Top TIFF Hotspots for Dining, Parties, and Celebrity Spotting

Sarah's Backstage Pass® Entertainment News

MENU

Luke Wilson, Atom Egoyan, David Thewlis and Laysla De Oliveira Interviews #TIFF "Guest of Honour"

Posted on September 14, 2019 by Sarah Knight Adamson



David Thewlis plays health inspector Jim Davis in "The Guest of Honour"

The Canadian film, "The Guest of Honour" director and cast, shot in Hamilton, Canada, sat down with me during the Toronto International Film Festival in a round table format at the lovely Coffee Oysters Champagne restaurant. Writer-director Atom Egoyan along with actors David Thewlis, Laysla De Oliveira, and Luke

Companies We Have Worked With



Visit Our Sister Property



MARKED is a vibrant love letter to the spirit and flavours of South America in the Heart of Toronto (132 John Street - 5 minutes away from TIFF Bell Lightbox). A massive 10,000sqft space with multiple experiences under one roof, MARKED is the perfect venue for hosting large premiere cocktail receptions, intimate cast dinners and more.

Book Your TIFF Event With Us

coffeeoysterschampagne | à toi

DIRECTOR OF EVENTS: Katherine Johansson

E: events@forthspace.co

P: 416-451-4462

A: 214 King St. West, Toronto, ON M5H 3S6