

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

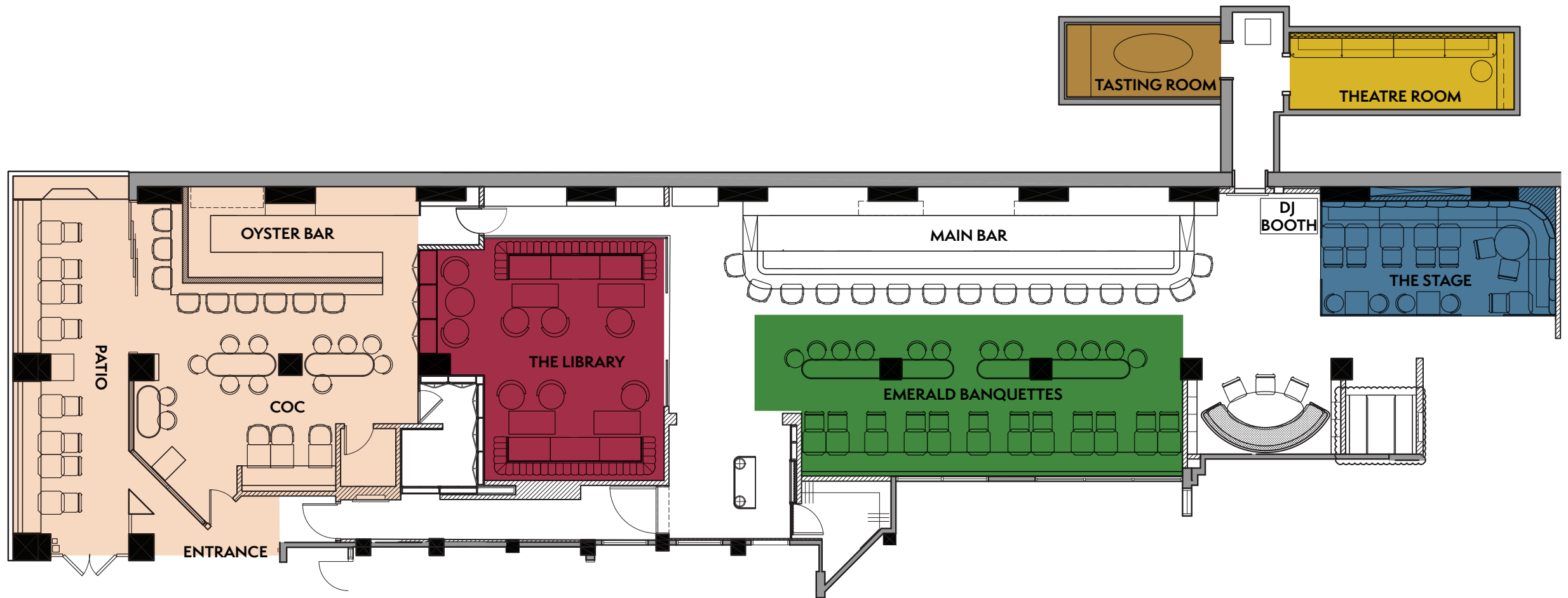
ADDITIONAL DETAILS

- Banquette and dining room furniture

THE STAGE IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More

FLOOR PLAN



COC + à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH

PASSED CANAPES

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

GRILLED CHEESE \$4

Swiss Raclette, Gruyere, 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

FRIED BEET & GOAT CHEESE \$5 **DF**

Beet Chip, Whipped Honey
Goat Cheese, Chili Oil

MEAT

SWEET & SPICY FRIED CHICKEN \$7

Sweet Chili, Green Onion, Pickle Chili

MINI BURGER ROYALE \$10

Beef Brisket & Pork, Cheddar, Pancetta,
Pickles, Secret Sauce

STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla Pepper,
Comté, Maple Gastrique

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods Mushrooms,
Cipollini Jus

PANKO CRUSTED DEVILED EGGS \$8

VEGETARIAN (Remove Caviar) \$6.50

Cornichon, Caper, Chive, Kristal Caviar

LAMB SKEWER \$8 **DF**

Ground Lamb, Lemongrass, Lime Leaf,
Coconut, Soy Glaze

SEAFOOD

TUNA TARTARE \$6 **GF**

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

CAJUN SHRIMP \$6 **GF**

Lemon, Butter, Cajun Spice

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

LIGHT FOOD STATIONS

- RAW BAR \$300**
East Coast Oysters, Poached Shrimp, 20g Kristal Caviar + Accompaniments (feeds 20 guests)
- DRESSED OYSTERS \$21**
East & West Coast Oysters, A Selection of Specialty Topping
- KRISTAL CAVIAR MP**
Crème Fraîche, Chives, Lemon, Potato Chips
20gs, 50gs or 100gs
- CHEESE PLATTER \$18**
Chef's Selection of International Cheeses, Dijon, Pickles, Grilled Sourdough

LIGHT FOOD STATIONS

- CHEESE & CHARCUTERIE PLATTER \$21**
Chefs Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough
- CRUDITÉS PLATTER \$60**
With Dill Creme Fraiche (feeds 15 guests)
- BREADBASKET \$85**
Served with Whipped Herb Butter (feeds 20 guests)
- GRILLED VEGETABLE PLATTER \$75**
Eggplant, Zucchini, Peppers, Broccolini, Asparagus, Romesco Dip (feeds 12 guests)

MEDIUM FOOD STATIONS

- SWEET & SPICY FRIED CHICKEN \$7**
Sweet Chili, Green Onion, Pickle Chili
- AAA STRIPLOIN \$18**
5oz Canadian Beef, Cipollini Jus
- GOURMET MAC & CHEESE \$11**
Provolone, Cheddar Cheese & Panko Topping
- CAJUN SHRIMP \$9 GF**
Lemon, Butter, Cajun Spice
- GRILLED CHICKEN BREAST \$15**
Grilled Chicken Breast, Velouté Sauce

FOOD STATION SIDES

- CAESAR SALAD \$12**
Romaine, Piave, Lemon Pangritata, Caesar Dressing, Bacon Bits
- HOUSE SALAD \$10**
Heirloom Tomato, Watermelon Radish, Baby Arugula, Cucumber, Crispy Leeks, Yuzu Vinaigrette
- MASHED POTATOES \$12**
Yukon Gold, Cream, Butter
- 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

- STICKY TOFFEE PUDDING \$6**
Crème Anglaise, Candied Walnut, Coconut Tuile
- 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

\$100.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

TUNA TARTARE GF

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

STUFFED DATES GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

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MUSHROOM CROQUETTES

Shitake, Truffle, Aioli

PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

SWEET & SPICY FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

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AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

GREEN BEANS

Preserved Lemon, Romesco, Crispy Shallots

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$115.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

LAMB SKEWER

Ground Lamb, Lemongrass, Lime Leaf, Coconut, Soy Glaze

MUSHROOM CROQUETTES

Shitake, Truffle, Aioli

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PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

BEEF BOURGOGNE CROQUETTES

Braised Short Rib, Cremini, Horse Radish Aioli

BEURRE BLANC SHRIMP

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

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AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

GRILLED PORK BELLY

Fennel, Orange, Pea Shoot, Granny Smith Apple, Maple Glaze

BRUSSELS SPROUTS

Cashew Dukkah, Smoked Ham, Maple Gastrique, Preserved Lemon

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

STICKY TOFFEE PUDDING

Crème Anglaise, Candied Walnut, Coconut Tuile

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

Chef's 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

CAESAR SALAD \$12

Romaine, Piave, Lemon Pangritata, Caesar Dressing,
Bacon Bits

HOUSE SALAD \$10

Heirloom Tomato, Watermelon Radish, Baby Arugula,
Cucumber, Crispy Leeks, Yuzu 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

SWEET & SPICY FRIED CHICKEN \$7pp

Sweet Chili, Green Onion, Pickle Chili

STUFFED DATES \$6pp **GF**

Double Smoked Bacon, Guindilla Pepper,
Comté, Maple Gastrique

BOOK YOUR EVENT WITH US!

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