

A romantic scene featuring a couple in formal wear. The man is in a dark suit, and the woman is in a shimmering, sequined dress. They are embracing and kissing in a dark room illuminated by several ornate, glowing chandeliers. The overall mood is elegant and intimate.

# coffeeoysterschampagne | à toi

WEDDING DECK 2025



**Your Wedding  
at Coffee Oysters  
Champagne | à toi**

**Begin the  
Journey...**





# About the Venue

Coffee Oysters Champagne | à toi is a perfect combination of 1920s Parisian Hotel Lobby Bar Glamour meets city chic. Our venue was designed as an event space with integrated A/V capabilities and ambient lighting. Located in the heart of Toronto's bustling Theatre District, Coffee Oysters Champagne | à toi encapsulates a magical setting of vibrance and sophistication. 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 vast collection of spirits, and access to COC's entire Champagne and Sparkling Wine offerings, à toi is the perfect venue to celebrate your wedding.

Celebrate your "I do's" with Coffee Oysters Champagne | à toi. Intimate gatherings to Extravagant celebrations from 70 up to 200+ guests.





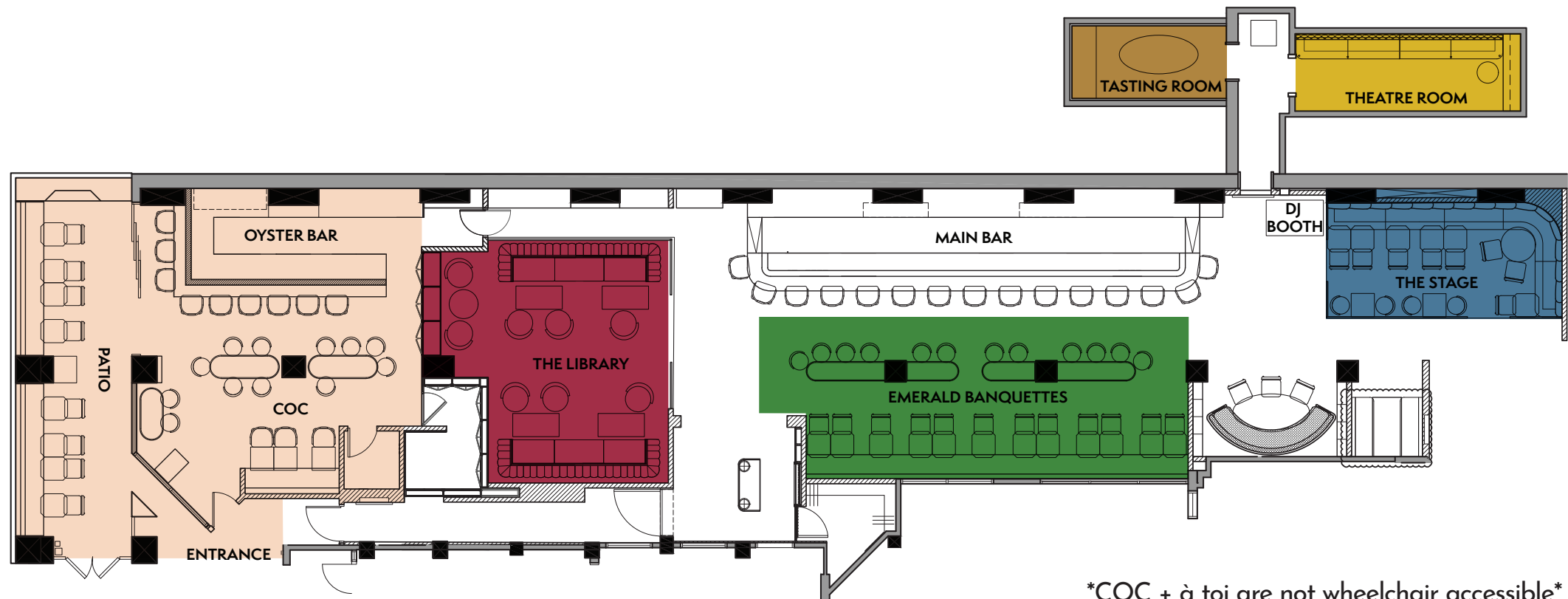
# Wedding Features

- 1. Floor plan**
- 2. Our Packages**
- 3. Feature Packages**
- 4. Bar Packages**
- 5. Menu Selections**
- 6. Compliment Your Wedding Cake**
- 7. Elevate Your Experience**
- 8. Featured Couples**
- 9. Celebrate With Us**





# Floorplans



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



# Event Information



## COMPLIMENTARY SERVICES

- Coffee Oysters Champagne Wedding Specialist dedicated to assisting you and your wedding planner
- Service Staffing
- Flatware and Glassware
- Existing Tables & Chairs
- Easel
- Table Napkins and votive candles
- Table Numbers and customized menus
- Cake Cutting
- Ceremony Set Up & Tear Down
- Certified Wine Sommelier to make Wine & Champagne suggestions
- Complimentary Chef Guided Menu Tasting for up to 4 guests that will take place approximately one month before your wedding date
- Complimentary dinner for Bride & Groom on 1 Year Anniversary (Full Venue Buyouts Only)

## AMENITIES

- A/V Package: Wired Microphone, DJ & Band Plug In, DJ Booth, Custom Lighting
- Bridal Suite
- Coat Check
- Photo Booth

## MINIMUM SPEND

- Coffee Oysters Champagne | à toi does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity). All that is consumed is counted towards this minimum. We strive to offer fair, competitive and transparent pricing. Our minimum spend requirements vary according to seasonality. During the low season (May-August), we offer reductions in our pricing.
- Any charges from outside vendors will not go towards your minimum food & beverage spend.



## ADDITIONAL EXPENSES FOR CONSIDERATION

### VENDOR MEALS

Adult Meals \$35 per person  
Children's Meal \$18 per person

### FURNITURE REMOVAL

If your event requires a large set up with moving of furniture (tables, chairs etc.) COC will require a fee for set-up and tear down due to bringing in staff and re-setting our venue. This fee can range between \$350-\$800+. This will be determined by the Director of Events and will be notified once the Floor Plan has been agreed upon.

### RENTALS

Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

### CONSULTING FEE

For all private and semi-private Weddings that occur at our venue, a Wedding Consulting fee of \$500 plus tax will be added.

## ROOM CAPACITY

- **GUEST COUNT SEATED**  
110 seated dinner with dance floor (lounge tables and chairs in use)
- **GUEST COUNT SEATED**  
80 seated dinner with dance floor (dining tables only)
- **GUEST COUNT STANDING**  
200+ passed canapes + food stations with dance floor

## PARKING

The nearest parking lots can be found:

### IMPARK

211 Adelaide St W - Lot #472

### ROY THOMSON HALL PARKADE

60 Simcoe St - Lot #120

### IMPARK

100 University Ave - Lot #496





# Our Packages

Our Wedding Packages are meant to give you an idea of suggested all-in pricing. We endeavour to provide a customized and personalized approach to wedding planning and as such we are happy to offer a family style menu or reception style menu. There is also the option to create a custom menu with our Executive Chef. As an alternative to our bar packages (alcoholic & non-alcoholic) can be charged based on consumption per beverage, plus tax and gratuity. Wines are selected from our current list and charged per bottle.





# Featured Packages



## Pearl

- Choice of 3 canapes per person
- 3 Course Dinner or 2 Stations + sides
- 3 Sweet or Savory Late Night Canapes
- 5 Hour Open Bar

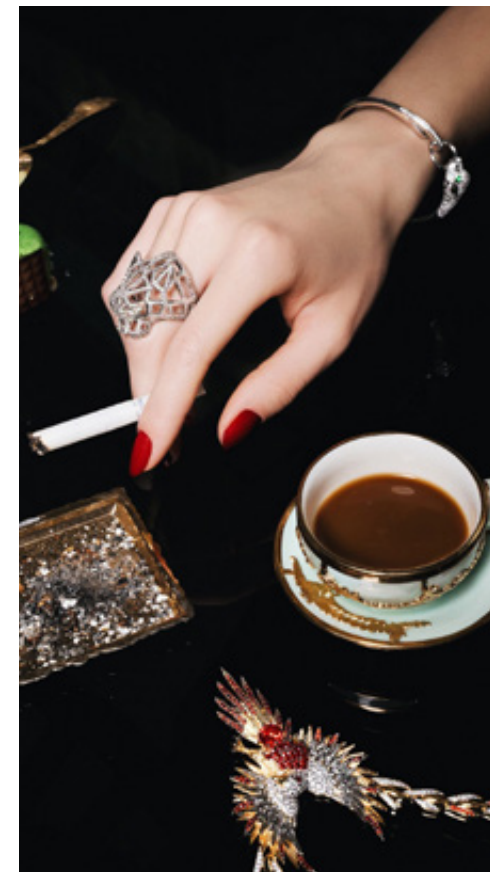
**\$260 PER PERSON**



## Emerald

- Choice of 5 canapes per person
- 3 Course Dinner or 3 Stations + sides
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast

**\$320 PER PERSON**



## Diamond

- Choice of 8 canapes per person
- 3 Course Dinner or 3 Stations + sides
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast or Welcome Cocktail

**\$360 PER PERSON**



# Bar Packages

## DELUXE BAR PACKAGE

### \$150PP (7 HOUR PACKAGE)

Offered with Package: Beer, Wine (Selection of One Red, White & Sparkling), Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

## PREMIUM BAR PACKAGE

### \$120PP (5 HOUR PACKAGE)

Offered with Package: Beer, Wine (Selection of One Red, White & Sparkling), Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

\* No Shots, No Doubles

\*\* QTY based on Final Guest Count Number

\*\*\*Consumption Bar to commence after allocated bar package ends

## WHISKEY/SCOTCH TASTING

### THE BEGINNER \$35-36PP

Option 1: Unpeated  
BRUICHLADDICH CLASSIC LADDIE  
GLENFIDDICH 15  
MACALLAN 15

Option 2: Peated  
BOWMORE NO.1  
TALISKER 10  
LAGAVULIN 16

### THE ENTHUSIAST \$35PP

(Isle of Skye, Speyside and Highland)  
GLENMORANGIE ORIGINAL  
TALISKER 10  
GLENFIDDICH 15

### THE COLLECTOR \$55PP

Standard (Islay, Speyside and Highland)  
GLENFIDDICH 18  
OBAN 14  
MACALLAN 15

### THE CONNOISSEUR \$90PP

JOHNNIE WALKER BLUE LABEL  
GLENFIDDICH 21  
MACALLAN RARE CASK







## CHAMPAGNE TASTING

### CHAMPAGNE SHOWDOWN \$50PP

Delamotte Brut - CHAMPAGNE, FRANCE  
 Piper Heidsieck Brut - CHAMPAGNE, FRANCE  
 Perrier Jouët 'Grand Brut' - CHAMPAGNE, FRANCE

### MOËT & CHANDON \$50PP

Moët & Chandon 'Impérial' Brut - CHAMPAGNE, FRANCE  
 Moët & Chandon 'Impérial' Brut Rosé - CHAMPAGNE, FRANCE  
 Moët & Chandon 'Nectar Impérial' Demi-Sec - CHAMPAGNE, FRANCE

### VEUVE CLICQUOT \$60PP

Veuve Clicquot 'Yellow Label' Brut - CHAMPAGNE, FRANCE  
 Veuve Clicquot Rosé Brut - CHAMPAGNE, FRANCE  
 Veuve Clicquot Demi-Sec - CHAMPAGNE, FRANCE

### THE BALLER FLIGHT \$150PP

Dom Pérignon Brut - CHAMPAGNE, FRANCE 2012  
 Krug 'Grande Cuvée' Brut - CHAMPAGNE, FRANCE  
 Armand de Brignac 'Ace of Spades' Brut - CHAMPAGNE, FRANCE

## CHAMPAGNE TOWER

### CHAMPAGNE TOWER \$250

Add a Champagne Tower as an elegant display at your wedding. The glasses are stacked, and champagne is poured into the top glass. The tower adds sophistication to the venue, and guests can remove glasses to enjoy the champagne.

\*Champagne not included in pricing





# Food Menu

Passed Canapes

Stations

Dinner



# 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

### GRILLED CHEESE \$4

Swiss Raclette, Gruyère, Brioche Bread

### POUTINE \$6

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

### FRIED BEET & GOAT CHEESE \$5

Beet Chip, Whipped Honey Goat Cheese, Chili Oil

## VEGAN

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

Nicoise Olives, Roasted Red Pepper

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

Tomato Chutney

## SEAFOOD

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

Pickled Asian Pear, Cucumber, Garlic Chili, Plantain Chip

### CAJUN SHRIMP \$6 **GF**

Lemon, Butter, Cajun Spice

## 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

### FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

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

Striploin, Hen of the Woods Mushrooms, Cipollini Jus

### PANKO CRUSTED DEVILLED EGGS \$8

**(VEGETARIAN - Remove Caviar \$6.50)**  
Cornichon, Caper, Chive, Kristal Caviar

### LAMB SKEWER \$8 **DF**

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

## 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

### 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

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 (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 STATION \$11

Provolone, Cheddar Cheese & Panko Topping

### CAJUN SHRIMP \$9 **GF**

Lemon, Butter, Cajun Spice

### GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

## HEAVIER FOOD STATION SIDES

### CAESAR SALAD \$12

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

### COLD FIG 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, Crème Fraîche, Spiced Pepitas

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

Preserved Lemon, Romesco, Crispy Shallots, Bacon

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

Confur Garlic



# Sharing Style Dinner Menu

## \$100.00/PERSON

### DRESSED OYSTERS

East & West Coast Oysters, A Selection of Specialty Topping

### TUNA TARTARE *GF*

Pickled Asian Pear, Cucumber, Garlic Chili, Plantain Chip

### STUFFED DATES *GF*

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

### 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

### AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

### GREEN BEANS

Preserved Lemon, Romesco, Crispy Shallots

### FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

### CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

## \$115.00/PERSON

### DRESSED OYSTERS

East & West Coast Oysters, A Selection of Specialty Topping

### LAMB SKEWER

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

### MUSHROOM CROQUETTES

Shitake, Truffle, Aioli

### 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

### 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

### CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

### STICKY TOFFEE PUDDING

Crème Anglaise, Candied Walnut, Coconut Tuile



# Compliment Your Wedding Cake



## **BEIGNETS \$4**

Flavours: Powdered Sugar & Cinnamon Sugar

## **MINI SPICED APPLE CRÈME BRÛLÉE \$7**

Cardamon, Maple, Nutmeg, Vanilla

## **STICKY TOFFEE PUDDING \$6**

Crème Anglaise, Candied Walnut, Coconut Tuile

## **SEASONAL FRUIT PLATTER \$75**

Feeds 7-10 Guests

## **CANDY STATION \$500**

Selection of Chocolates & Sweets



# Elevate Your Experience



## LET US ENTERTAIN YOU PACKAGE

### CIGARETTE BOX GIRL

Have our Cigarette Box Girl (or boy) cater to your guests with her tray of treats. Fill the tray with your own promotional items, or stick with classic candy, chocolates, mints and oddities.

\*Minimum of 3 hours required for booking.

### FORTUNE TELLER/TAROT CARD READER

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

### POLAROID PHOTOGRAPHER (IN-HOUSE)

Hire a character to 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 3 hours required for booking

### BURLESQUE

Have a personalized burlesque performance in our space, then have a glass or two with the performer.

### 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.

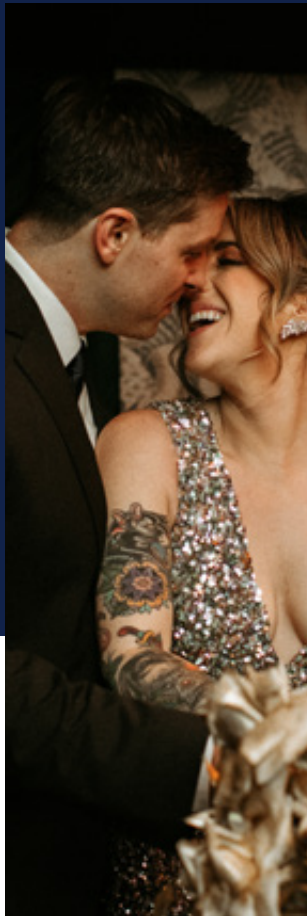


# Featured Couples



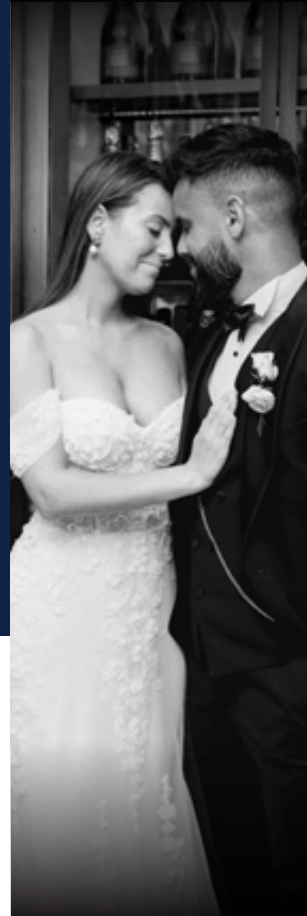
**ADOLPHE &  
WOODROW**

September 14th 2021



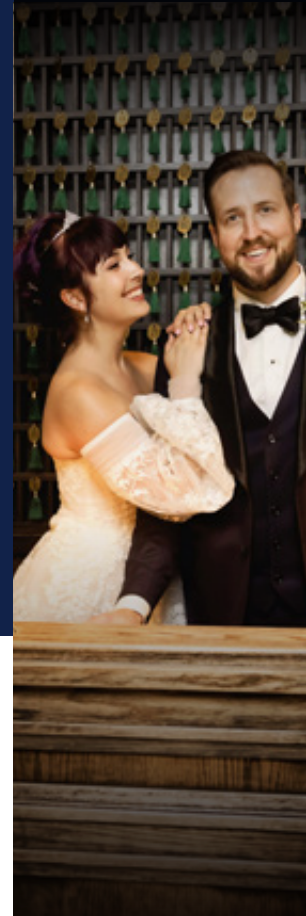
**ERIN &  
JOSH**

November 13th 2021



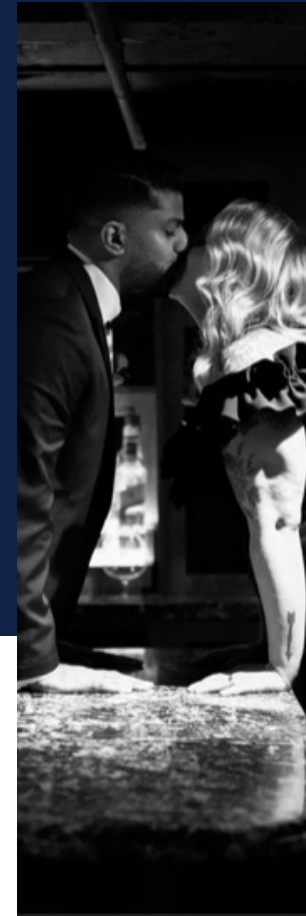
**NICOLE &  
FARAZ**

June 11th 2022



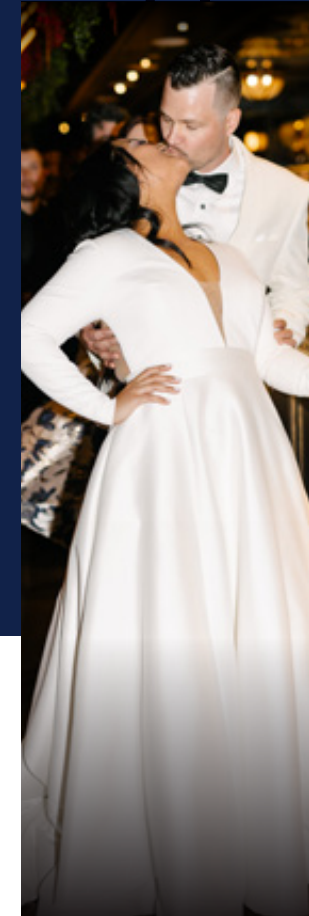
**EMILY &  
NICHOLAS**

July 23rd 2022



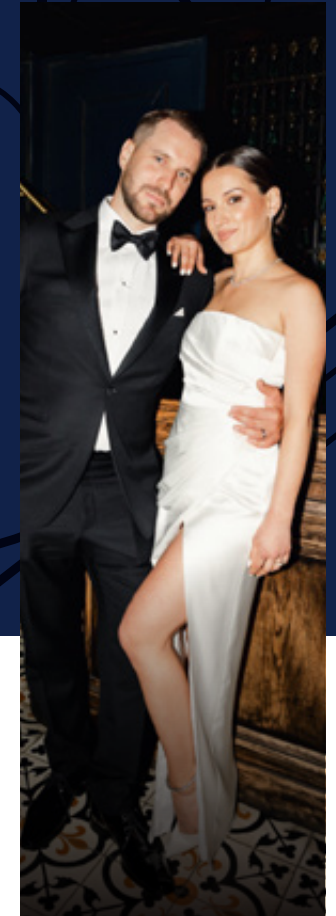
**JULIA &  
PHIL**

November 4th 2022



**HALEY &  
EVAN**

May 21st 2023



**KAMI &  
PAWEL**

June 17th 2023



# Vendors

## 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

## AV

### LONG & MCQUADE

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

### ENCORE GLOBAL

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

## PHOTOGRAPHERS

### SCARLET O'NEILL PHOTOGRAPHY

www.scarletoneill.com

### LORI WALTENBURY

loriwaltenbury@gmail.com  
www.loriwaltenbury.com

### SEIYA CREATIVE

seiyacreates@gmail.com  
Photography & Videography

## ENTERTAINMENT PROVIDERS

### ST ROYALS ENTERTAINMENT

hello@stroyal.com  
www.stroyalentertainment.com

### BONGO AND B ENTERTAINMENT

chris@bongoandb.com  
bongoandb.com

## DJS

### DJ MARK OLIVER

markolivermusic@gmail.com

### DJ COZMIC CAT

Name: Paula  
djcozmic@gmail.com  
djcozmic.com

## BANDS/MUSICIANS

### SYMMETRY STUDIOS

info@symmetrystudios.com  
symmetrystudios.com

### SLY FOX

Bookings@slyfoxcoverband.com  
slyfoxcoverband.com

### FIRE SAXOPHONIST

Andriy Hedzyk  
andriy.hedzyk@gmail.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

## RENTALS

### CHAIRMAN MILLS

bmiddletton@chairmanmills.com  
www.chairmanmills.com/products/

### EVENT RENTAL GROUP

info@eventrentalgroup.com  
eventrentalgroup.com



# Celebrate With Us

coffeeoysterschampagne | à toi



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