A dark wood bar with a display case of keys and two green lamps. The display case is filled with a grid of keys, each with a green tassel. The bar has a curved front and a small brass bell on the counter. Two green lamps with brass bases are positioned on either side of the bar.

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

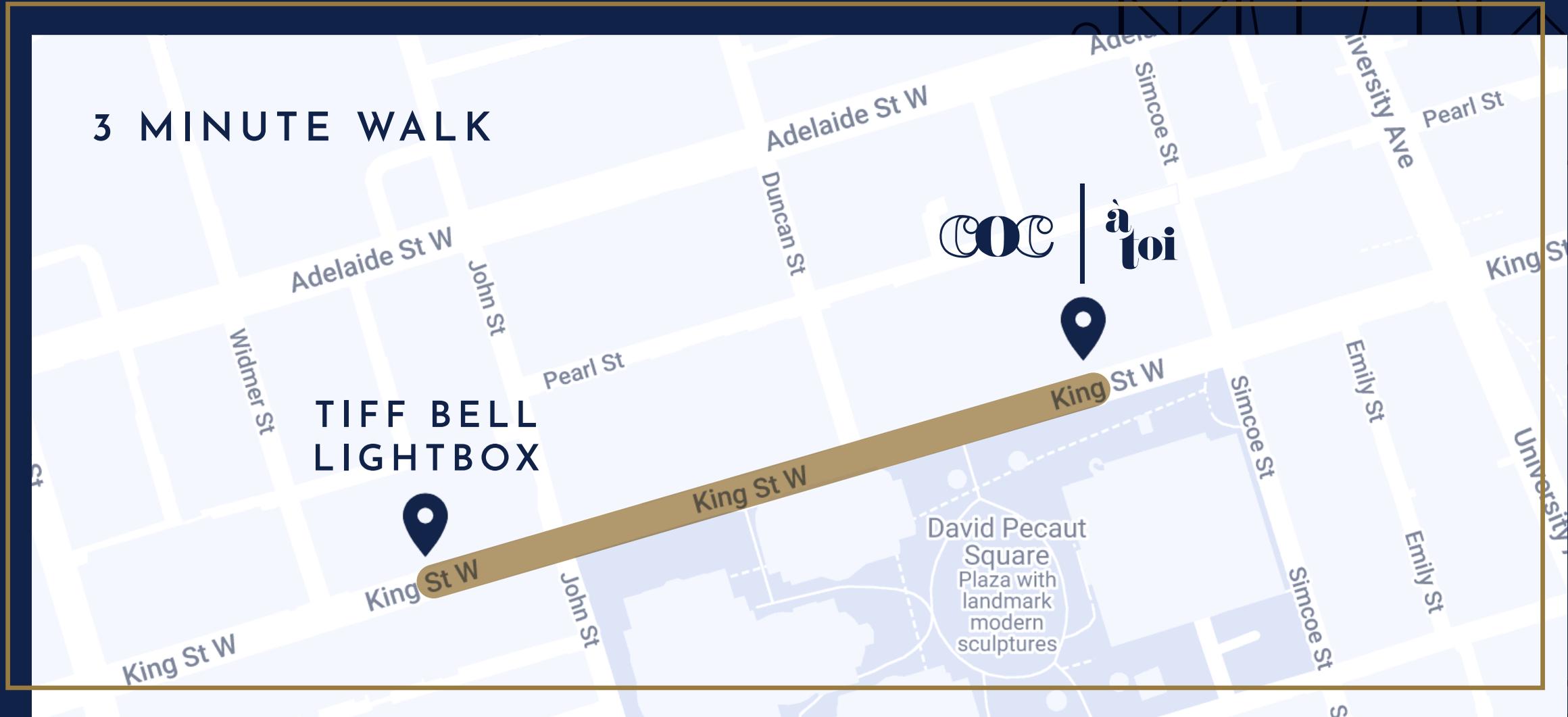
à toi is a 1920s Parisian Hotel Lobby Bar hidden behind COC which can only be accessed through our Champagne Cellar. The speakeasy is decked out in jewel tones and elegant decor, à toi remains romantically intimate despite being the largest cocktail bar in Canada.

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

- 40 guests cocktail reception

ADDITIONAL DETAILS

- Lounge furniture and low top tables

Emerald Banquettes

CAPACITY

- 24 guests seated

ADDITIONAL DETAILS

- 2 long tables of 12





The Stage

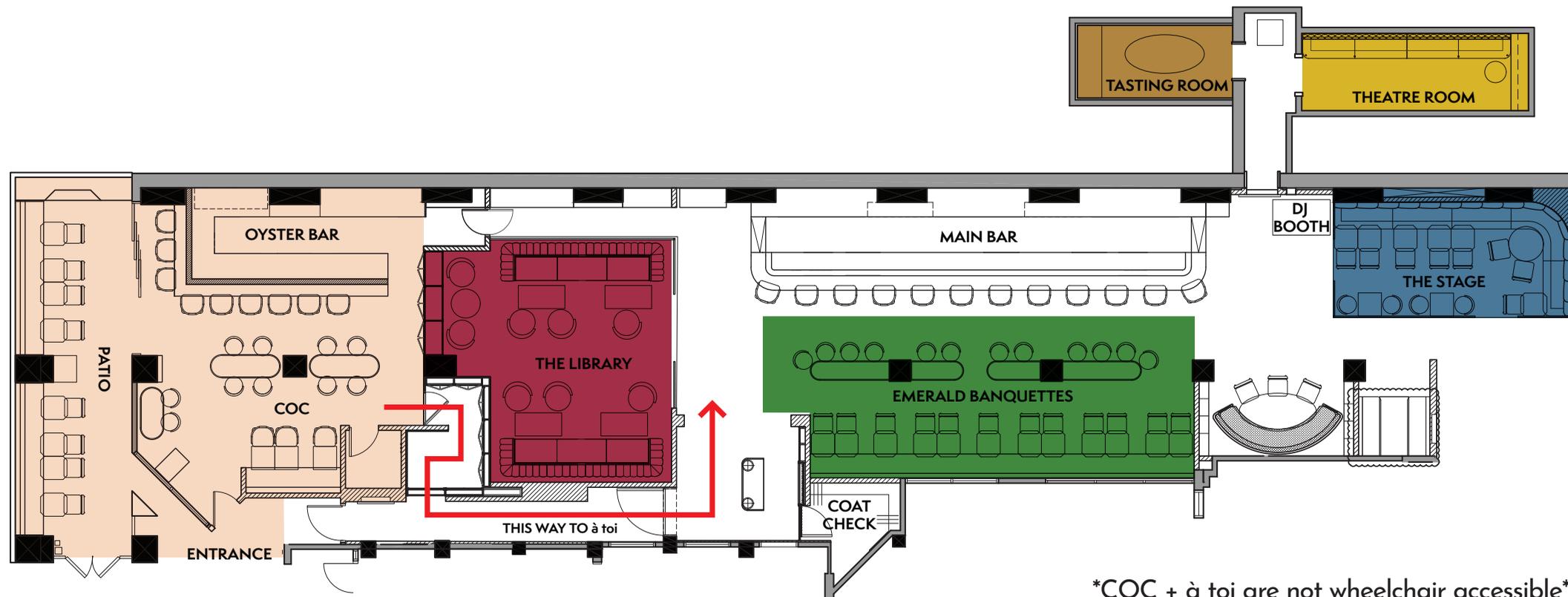
CAPACITY

- 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

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

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 FOOD 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

CRUDITÉS PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

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

GRILLED VEGETABLE PLATTER \$75

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

MEDIUM FOOD STATIONS

SWEET & SPICY FRIED CHICKEN \$7

Sweet Chili, Green Onion, Pickle Chili

AAA STRIPLOIN \$18

5oz Canadian Beef, Cippolini Jus

GOURMET TRUFFLE

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 \$9 **VEGAN**

Confur Garlic

DESSERT STATIONS

STICKY TOFFEE PUDDING \$6

Crème Anglaise, Candied Walnut, Coconut Tuile

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)

For Medium Food Stations & Food Station Sides A Chef-manned station fee of \$50 is mandatory for events of 60 or more guests

Amenities & Features

IN-HOUSE FEATURES

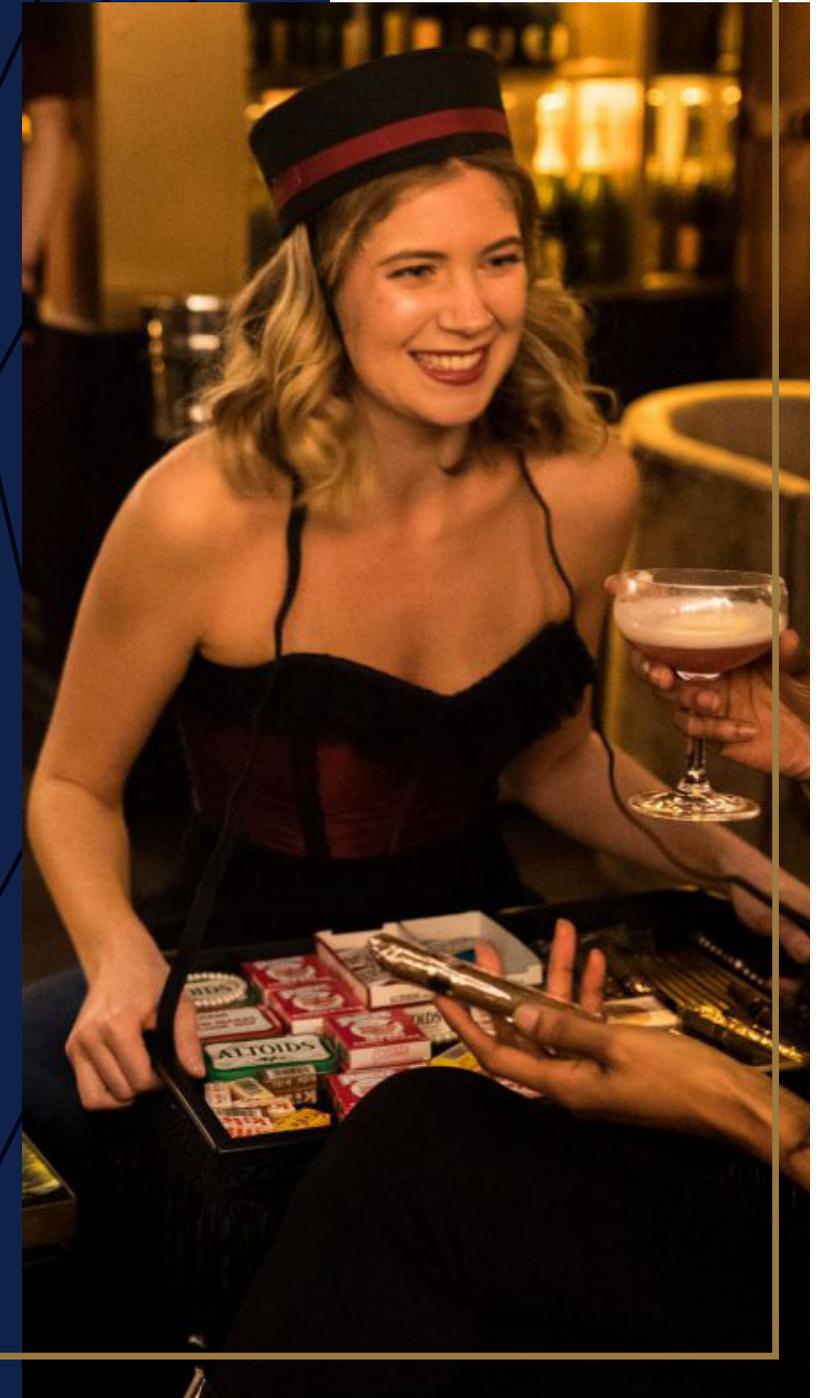
- Coat Check Services
- Votive Candles
- Customized Printed Menus
- Separate Back Entrance
- Private Suite for Talent behind hidden painting
- High Top Furniture
- Dining Furniture
- Entertainment Packages "Let Us Entertain You"

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

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[FOOD & DRINK](#)

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

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

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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](#) [Twitter](#) [LinkedIn](#) [Reddit](#) [Keyhole](#)

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 Q



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, Luke De Oliveira, and Luke

Companies We Have Worked With



Book Your TIFF Event With Us

coffee oysters champagne | à toi

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