

coffee oysters champagne

| à toi

SOCIAL 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 birthday parties, engagement parties, anniversary and bachelorette parties, and more.

When booking your social 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.



A B O U T à t o i

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:

- Engagement Parties
- Bachelor/Bachelorette Parties
- Bridal Showers
- Private Tastings
- 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:

- Engagement Parties
- Birthday Celebrations
- Anniversary Parties
- Wake/Celebration of Life
- And More





THE LIBRARY

CAPACITY

- 40 guests standing

ADDITIONAL DETAILS

- Lounge furniture and low top tables

THE LIBRARY IS IDEAL FOR:

- Bachelor/Bachelorette Parties
- Birthday Celebrations
- And More

EMERALD BANQUETTES

CAPACITY

- 24 guests seated

ADDITIONAL DETAILS

- 2 long tables of 12

EMERALD BANQUETTES IS IDEAL FOR:

- Birthday Seated Dinners
- Bachelor/Bachelorette Tastings
- And More





THE STAGE

CAPACITY

- 20 guests seated
- 30 guests cocktail reception

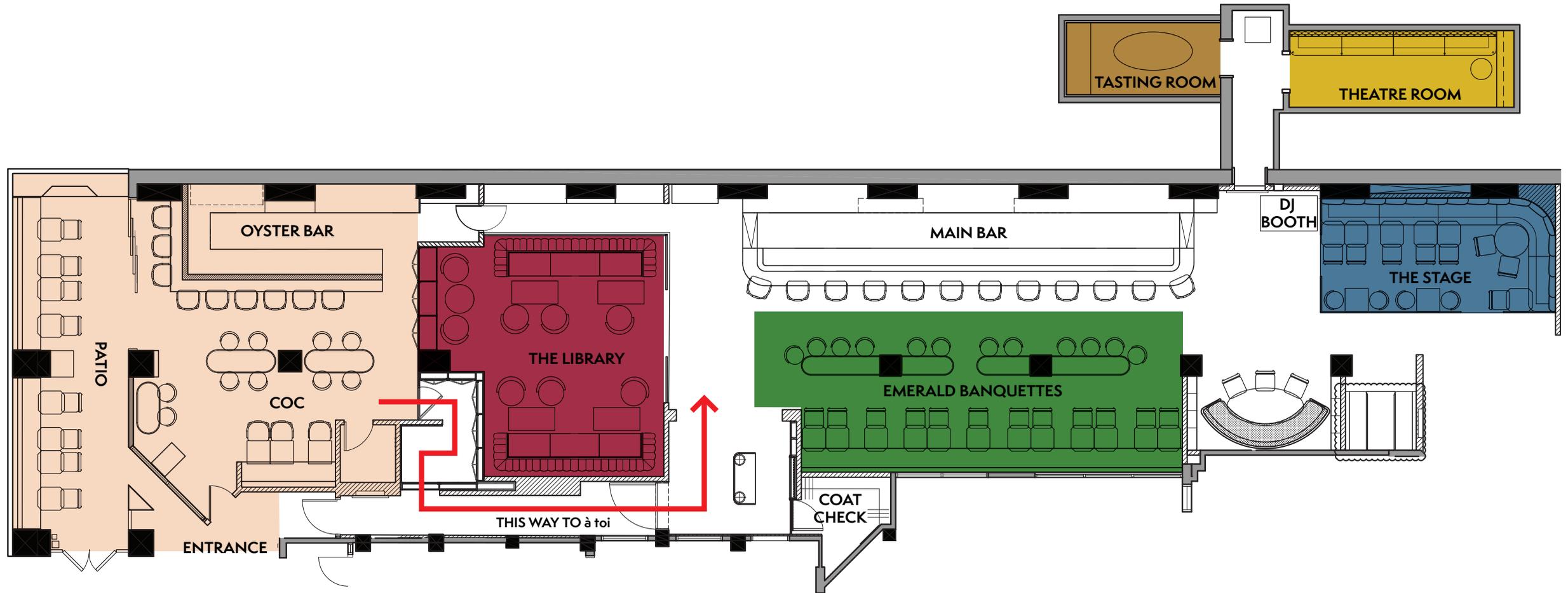
ADDITIONAL DETAILS

- Banquette and dining room furniture

THE STAGE IS IDEAL FOR:

- Birthday Seated Dinners
- Bachelor/Bachelorette Tastings
- And More

FLOOR PLAN



COC + à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH

PASSED CANAPES

*Recommended for standing cocktail receptions in
COC, The Library & The Stage

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

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

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**

Pickled Asian Pear, Cucumber,
Garlic Chili, Plantain Chip

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 are perfect for standing cocktail receptions in COC, The Library & The Stage.
Medium Food Stations & Sides are only applicable to full venue buyouts

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)

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

SHARING STYLE DINNER MENU

*Dinner menus available for seated dinners in The Stage & Emerald Banquettes

\$100.00 / person

DRESSED OYSTERS

East and 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

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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, Broccoli, 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

A Chef-manned station fee of \$50 is mandatory for events of 60 or more guests

BOOK YOUR EVENT WITH US!

coffeeoysters**champagne** | **à**toi

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