

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

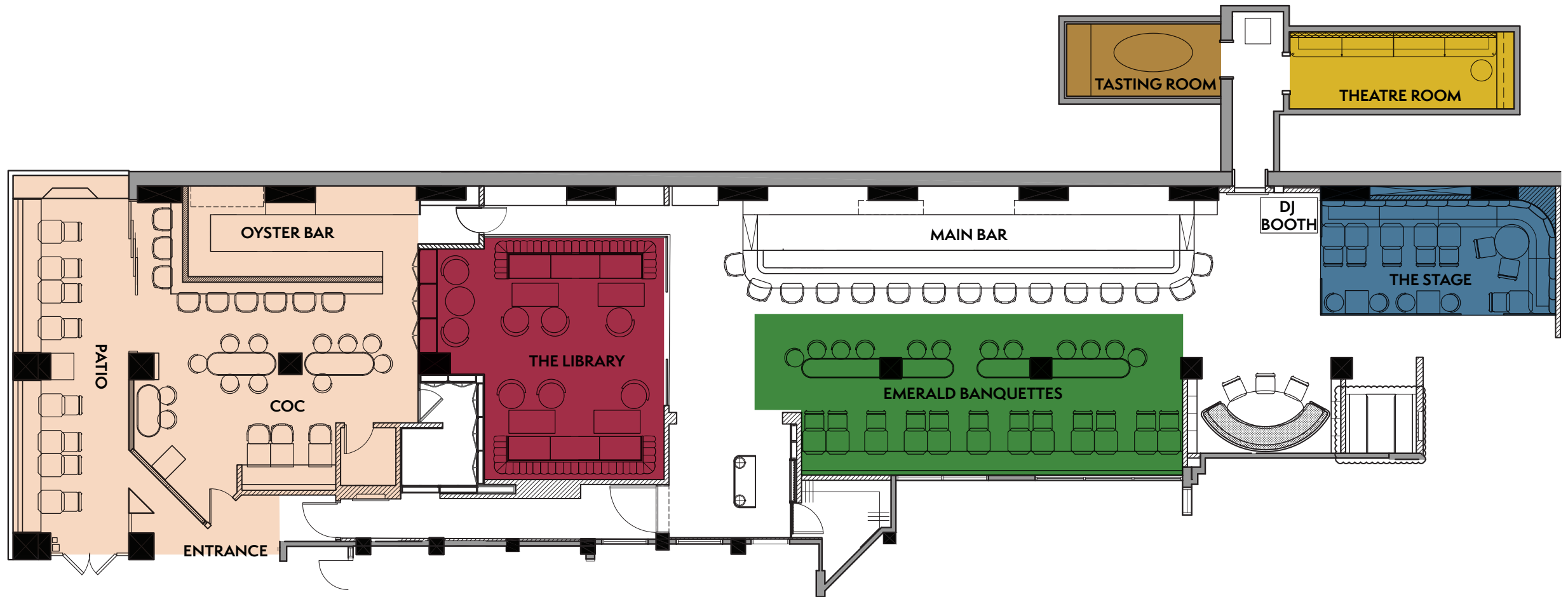
## THE STAGE IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More



# FLOOR PLAN

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





# FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH



# PASSED CANAPES

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## 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

#### FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

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

Striploin, Hen of the Woods Mushrooms,  
Cipollini Jus

#### PANKO CRUSTED

#### DEVELOPED 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

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## 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!

**coffee**oysters**champagne** | **à**toi

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