

coffee OYSTERS **champagne**

| **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.



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



THE LIBRARY

CAPACITY

- 40 guests standing

ADDITIONAL DETAILS

- Lounge furniture and low top tables

THE LIBRARY IS IDEAL FOR:

- Cocktail Receptions
- Presentations
- And More



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



EMERALD BANQUETTES

CAPACITY

- 24 guests seated

ADDITIONAL DETAILS

- 2 long tables of 12

EMERALD BANQUETTES IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More





THE STAGE

CAPACITY

- 20 guests seated
- 30 guests cocktail reception

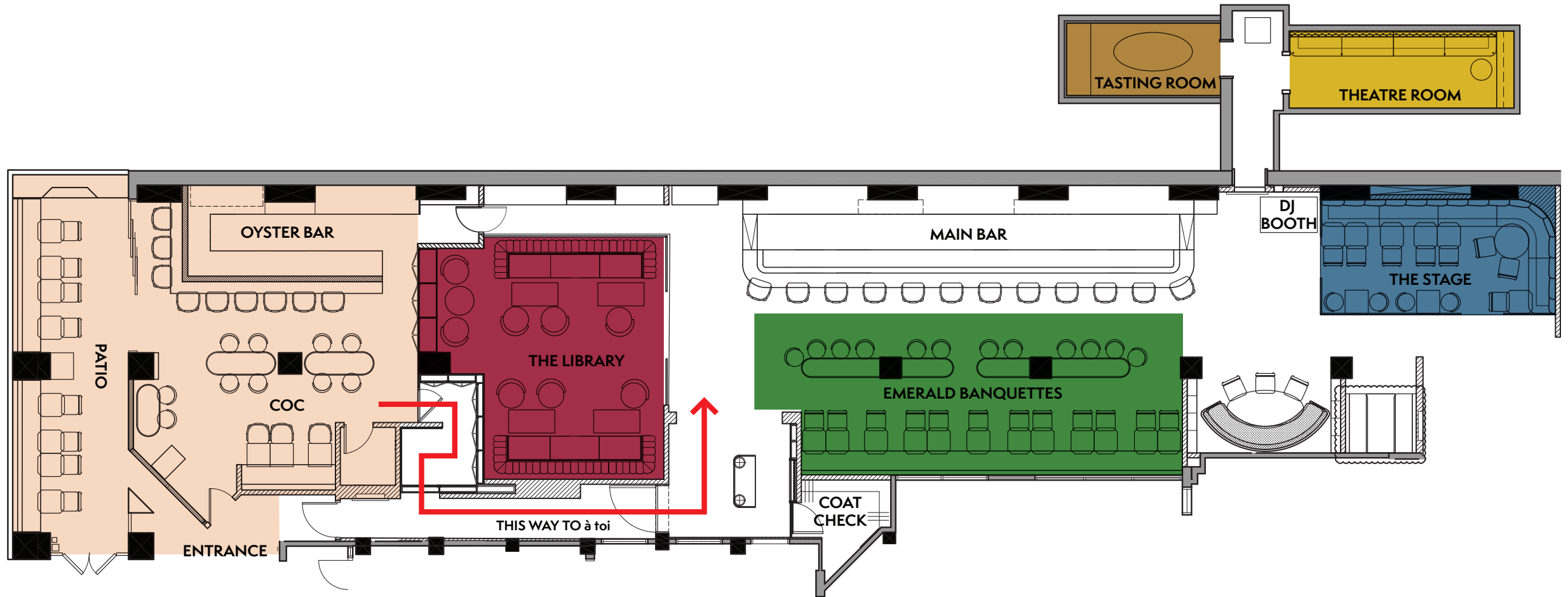
ADDITIONAL DETAILS

- Banquette and dining room furniture

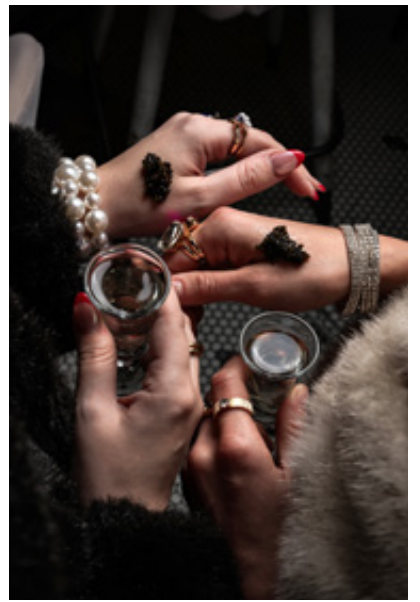
THE STAGE IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More

FLOOR PLAN



COC + à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPÉS

STATIONS

DINNER

BRUNCH

PASSED CANAPÉS

VEGETARIAN

PHYLLO BRIE BITES \$6

Brie Brigid, Blueberry Compote

PETITE POTATO CROQUETTES \$4

VEGAN (Remove Aioli)

Lemon, Green Peppercorn,
Lime Ancho Aioli

MUSHROOM CROQUETTES \$5

Porcini, Truffle Aioli

STACKED & MELTED \$4

Aged Cheddar, Smoked Provolone,
Brioche Bread

POUTINE \$6

Triple Cooked Frites, Cheese Curds,
Vegetarian Gravy

HONEY & GOAT CHEESE BITES \$5

Phyllo Cup, Whipped Honey Goat
Cheese, Chili Oil

ONION PETALS \$5

Sour Cream, Caramelized
Onions, Chives

VEGAN

THE OLIVE AFFAIR \$6 DF

Olive Tapenade, Balsamic Glaze

EGGPLANT FRITTER \$6 DF

Tomato Chutney

HEIRLOOM TOMATO & BASIL CROSTINI \$5 DF

Roasted Heirloom Tomato, Basil,
Confit Garlic, Balsamic

MEAT

FRIED CHICKEN \$7

Sweet Chili, Green Onion, Pickle Chili

MINI BURGER ROYALE \$10

Beef Brisket & Pork, Cheddar, Smoked Bacon,
Pickles, Secret Sauce

STEAK BITES \$11 GF

Striploin, Cippolini Jus

Upgrade to Wagyu \$13

CHICKEN SKEWERS \$7 DF

Chicken Thigh, Lemongrass, Lime Leaf,
Coconut, Soy Glaze

SEAFOOD

TUNA TARTARE \$6 GF

Corn, Mango, Jicama, Serrano
Mayo, Sweet Drop, Tortilla Chip

CAJUN SHRIMP \$6 GF DF

Lemon, Cajun Spice

DESSERT

BEIGNETS \$4

Flavours: Powdered Sugar
& Cinnamon Sugar

MINI ESPRESSO CRÈME BRÛLÉE \$7

Maple, Chocolate Ganache

MINI STICKY TOFFEE PUDDING \$6

Crème Anglaise, Coconut Tuile

MINI CHOCOLATE CHIP COOKIES \$4

House Made Chocolate Chip Cookies



STATIONS

LIGHT FOOD STATIONS

RAW BAR \$320

East Coast Oysters, Poached Shrimp, 20g BB Beluga Caviar + Accompaniments
(feeds 20 guests)

EAST COAST OYSTERS \$16

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

BB BELUGA CAVIAR MP

Crème Fraîche, Chives, Lemon, Potato Chips
30g, 50g or 100g

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 Crème Fraîche
(feeds 15 guests)

BREADBASKET \$85

Served with Whipped Herb Butter
(feeds 20 guests)

GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers, Broccoli, Asparagus, Romesco Dip
(feeds 12 guests)

MEDIUM FOOD STATIONS

FRIED CHICKEN \$13

Sweet Chili, Green Onion, Pickle Chili

AAA STRIPLOIN \$18

5oz Canadian Beef, Cipollini Jus

GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Vegetarian Gravy

RUSTIC GARDEN PASTA \$16

Mushroom, Spinach, Tomato, Basil, Cheddar Cheese, Smoked Provolone

RICH RAGÙ BOLOGNESE PASTA \$18

Mushroom, Piave Cheese, Ground Beef & Pork

CAJUN SHRIMP \$13 **GF DF**

Lemon, Cajun Spice

FOOD STATION SIDES

CAESAR SALAD \$12

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

GREEN WITH ENVY \$10

Sherry Vinaigrette, Carrots, Heirloom Tomato, Cucumber, Jicama

MASHED POTATOES \$12

Yukon Gold, Cream, Butter

MUSHROOM MEDLEY \$12

Cremini, King Oyster, Hen of The Woods

EMERALD BEANS \$10

VEGAN

Garlic, Chili Crisp, Thai Basil, Crispy Leeks

GOLDEN POTATOES \$8

VEGAN

Confit Garlic

DESSERT STATIONS

STICKY TOFFEE PUDDING \$6

Crème Anglaise, Coconut Tuile

CANDY STATION \$500

Selection of Chocolates & Sweets

SEASONAL FRUIT PLATTER \$80

(feeds 15-25 guests)

RICH & FANCY CHOCOLATE CAKE BITES \$125

Chocolate Ganache, Hazelnut, Cocoa Nibs, Maldon Salt Caramel
(feeds 50 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

\$100.00 / person

PEPPERCORN PEARL OYSTERS

House Made Cocktail Sauce, Horseradish, Peppercorn

MUSHROOM CROQUETTES

Porcini, Truffle Aioli



CHICKEN SKEWERS

Chicken Thigh, Lemongrass, Lime Leaf, Coconut, Soy Glaze

PHYLLO BAKED BRIE

Brie Brigid, Blueberry Compote

TUNA TARTARE **GF**

Corn, Mango, Jicama, Serrano Mayo, Sweet Drop Tortilla Chips



GRILLED SHRIMP **GF DF**

Cajun Spice, Honey Cashew, Blood Orange

SAUTÉED GAI LAN

Oyster Sauce, Dark Soy, Crispy Garlic, Crispy Shallot

FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

FRITES

Lemon Green Peppercorn, Lime Ancho Aioli



ESPRESSO CRÈME BRÛLÉE

Maple, Chocolate Ganache

\$120.00 / person

CITRUS TIDE OYSTERS

Yuzu Kosho, Crispy Shallots

PACIFIC SWEET HEAT OYSTERS

Sweet Chili, Green Onion, Crispy Garlic

TUNA TARTARE **GF**

Corn, Mango, Jicama, Serrano Mayo, Sweet Drop Tortilla Chips

MUSHROOM CROQUETTES

Porcini, Truffle Aioli



FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

PHYLLO BAKED BRIE

Brie Brigid, Blueberry Compote

GRILLED SHRIMP **GF DF**

Cajun Spice, Honey Cashew, Blood Orange



GRILLED MUSHROOMS

King Oyster, Lemon Thyme, Pangritata, Miso Butter, Radicchio

TIJAMA AUSTRALIAN WAGYU

Caramelized Onion, Cipollini Jus, BBQ Hickory Sticks

FRITES

Lemon, Green Peppercorn, Lime Ancho Aioli



RICH & FANCY CHOCOLATE CAKE

Chocolate Ganache, Hazelnut, Cocoa Nibs, Maldon Salt Caramel

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

GREEN WITH ENVY \$10

Sherry Vinaigrette, Carrots, Heirloom Tomato,
Cucumber, Jicama

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 CANAPÉS

BRIE BITES \$6pp

Brie Brigid, Blueberry Compote

MUSHROOM CROQUETTE \$5pp

Porcini, Truffle Aioli

STACKED & MELTED \$4pp

Aged Cheddar, Smoked Provolone,
Brioche Bread

EGGPLANT FRITTER \$6pp **VEGAN**

Tomato Chutney

TUNA TARTARE \$6pp **GF**

Corn, Mango, Jicama, Serrano Mayo, Sweet
Drop, Tortilla Chip

FRIED CHICKEN \$7pp

Sweet Chili, Green Onion, Pickle Chili

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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