

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

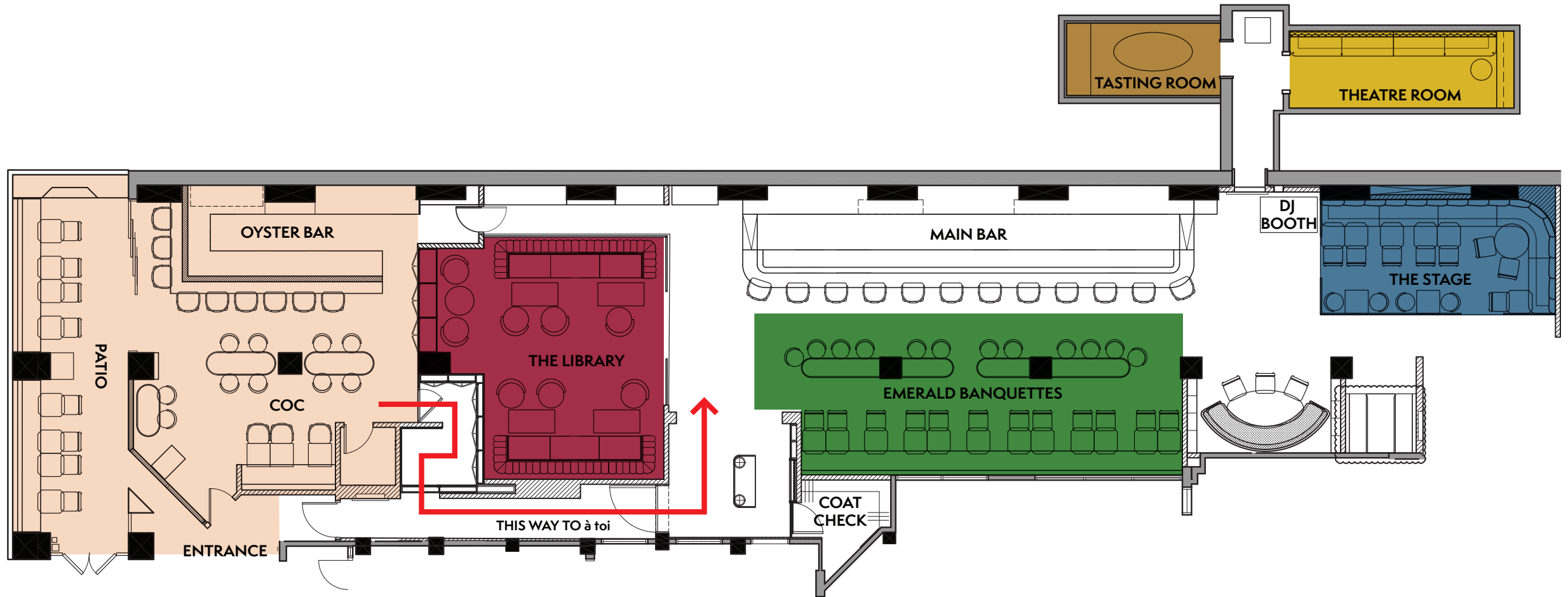
- Banquette and dining room furniture

## THE STAGE IS IDEAL FOR:

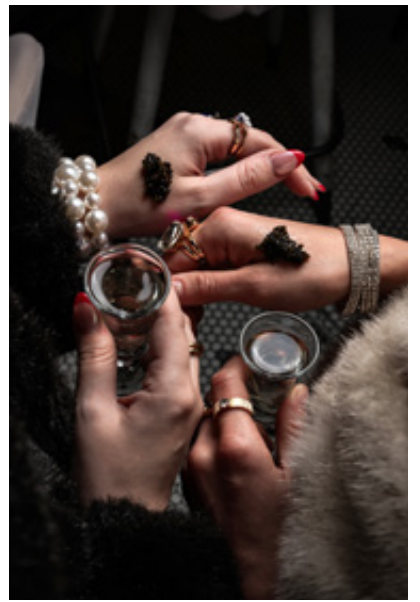
- Birthday Seated Dinners
- Bachelor/Bachelorette Tastings
- And More

# FLOOR PLAN

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



# FOOD MENU

PASSED CANAPÉS

STATIONS

DINNER

BRUNCH

# PASSED CANAPÉS

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

## 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 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 \$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

Chef's 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

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

\$79.00 / person

## CHEESE & CHARCUTERIE

Chefs Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough



## TUNA TARTARE **GF**

Corn, Mango, Jicama, Chili Crisp, Sweet Drop Tortilla Chips

## MUSHROOM CROQUETTES

Porcini, Truffle Aioli

## GREEN BEANS

Garlic, Chili Crisp, Thai Basil, Crispy Leeks



## FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

## FRITES

Lemon, Green Peppercorn, Lime Ancho Aioli



## ADD ONS

## DESSERT BEIGNETS \$40

Flavours: Powdered Sugar & Cinnamon Sugar  
(feeds 10 guests)

## OYSTERS \$28

By the ½ Dozen

\$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!

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

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