

A romantic scene featuring a couple in formal wear. The man is in a dark suit, and the woman is in a shimmering, sequined dress. They are embracing and kissing in a dark room illuminated by several ornate chandeliers. The overall mood is elegant and intimate.

coffee oysters champagne | **à toi**

WEDDING DECK 2026

**Your Wedding
at Coffee Oysters
Champagne | à toi**

**Begin the
Journey...**



About the Venue

Coffee Oysters Champagne | à toi is a perfect combination of 1920s Parisian Hotel Lobby Bar Glamour meets city chic. Our venue was designed as an event space with integrated A/V capabilities and ambient lighting. Located in the heart of Toronto's bustling Theatre District, Coffee Oysters Champagne | à toi encapsulates a magical setting of vibrance and sophistication. 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 vast collection of spirits, and access to COC's entire Champagne and Sparkling Wine offerings, à toi is the perfect venue to celebrate your wedding.

Celebrate your "I do's" with Coffee Oysters Champagne | à toi. Intimate gatherings to Extravagant celebrations from 70 up to 200+ guests.

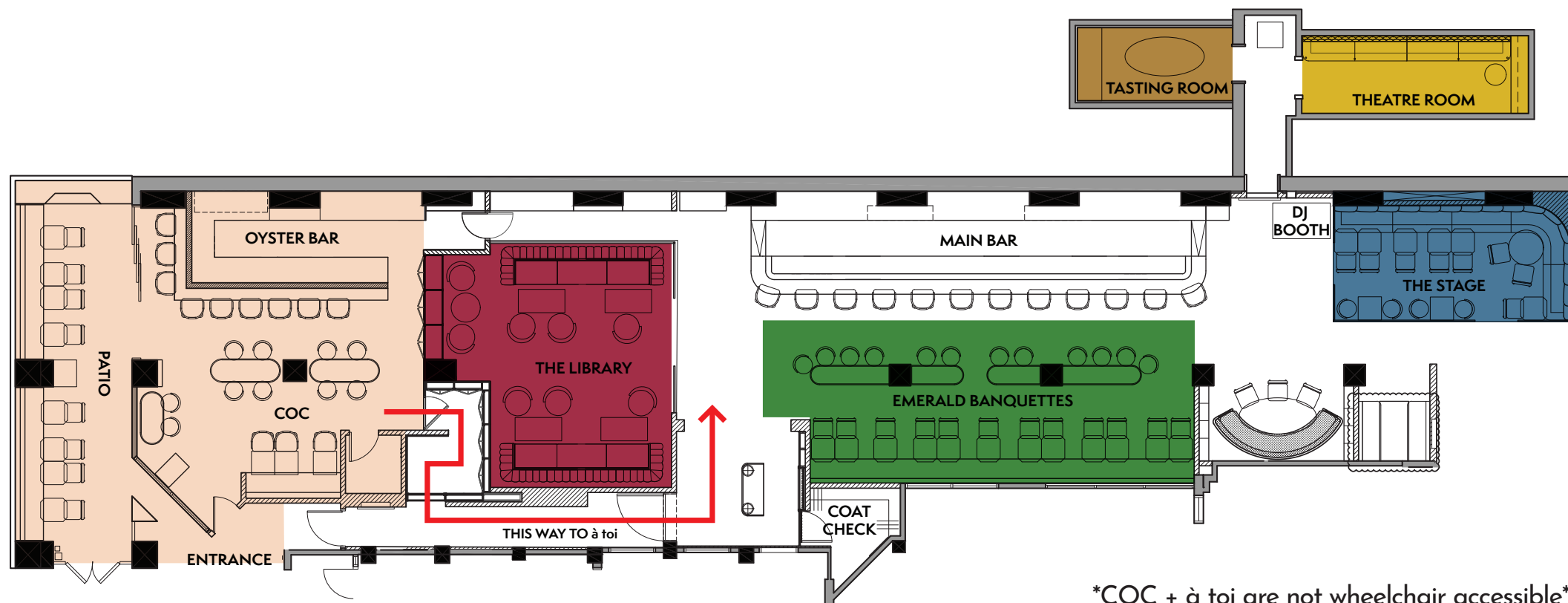


Wedding Features

- 1. Floor plan**
- 2. Our Packages**
- 3. Feature Packages**
- 4. Bar Packages**
- 5. Menu Selections**
- 6. Compliment Your Wedding Cake**
- 7. Elevate Your Experience**
- 8. Featured Couples**
- 9. Celebrate With Us**



Floorplans



COC + à toi are not wheelchair accessible

Event Information



COMPLIMENTARY SERVICES

- Coffee Oysters Champagne Wedding Specialist dedicated to assisting you and your wedding planner
- Service Staffing
- Flatware and Glassware
- Existing Tables & Chairs
- Easel
- Table Napkins and votive candles
- Table Numbers and customized menus
- Cake Cutting
- Ceremony Set Up & Tear Down
- Certified Wine Sommelier to make Wine & Champagne suggestions
- Complimentary Chef Guided Menu Tasting for up to 4 guests that will take place approximately one month before your wedding date
- Complimentary dinner for Bride & Groom on 1 Year Anniversary (Full Venue Buyouts Only)

AMENITIES

- A/V Package: Wired Microphone, DJ & Band Plug In, DJ Booth, Custom Lighting
- Bridal Suite
- Coat Check
- Photo Booth

MINIMUM SPEND

- Coffee Oysters Champagne | à toi does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity). All that is consumed is counted towards this minimum. We strive to offer fair, competitive and transparent pricing. Our minimum spend requirements vary according to seasonality. During the low season (May-August), we offer reductions in our pricing.
- Any charges from outside vendors will not go towards your minimum food & beverage spend.

ADDITIONAL EXPENSES FOR CONSIDERATION

VENDOR MEALS

Adult Meals \$35 per person
Children's Meal \$18 per person

FURNITURE REMOVAL

If your event requires a large set up with moving of furniture (tables, chairs etc.) COC will require a fee for set-up and tear down due to bringing in staff and re-setting our venue. This fee can range between \$350-\$800+. This will be determined by the Director of Events and will be notified once the Floor Plan has been agreed upon.

RENTALS

Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

CONSULTING FEE

For all private and semi-private Weddings that occur at our venue, a Wedding Consulting fee of \$500 plus tax will be added.

ROOM CAPACITY

- **GUEST COUNT SEATED**
110 seated dinner with dance floor (lounge tables and chairs in use)
- **GUEST COUNT SEATED**
80 seated dinner with dance floor (dining tables only)
- **GUEST COUNT STANDING**
200+ passed canapes + food stations with dance floor

PARKING

The nearest parking lots can be found:

IMPARK

211 Adelaide St W - Lot #472

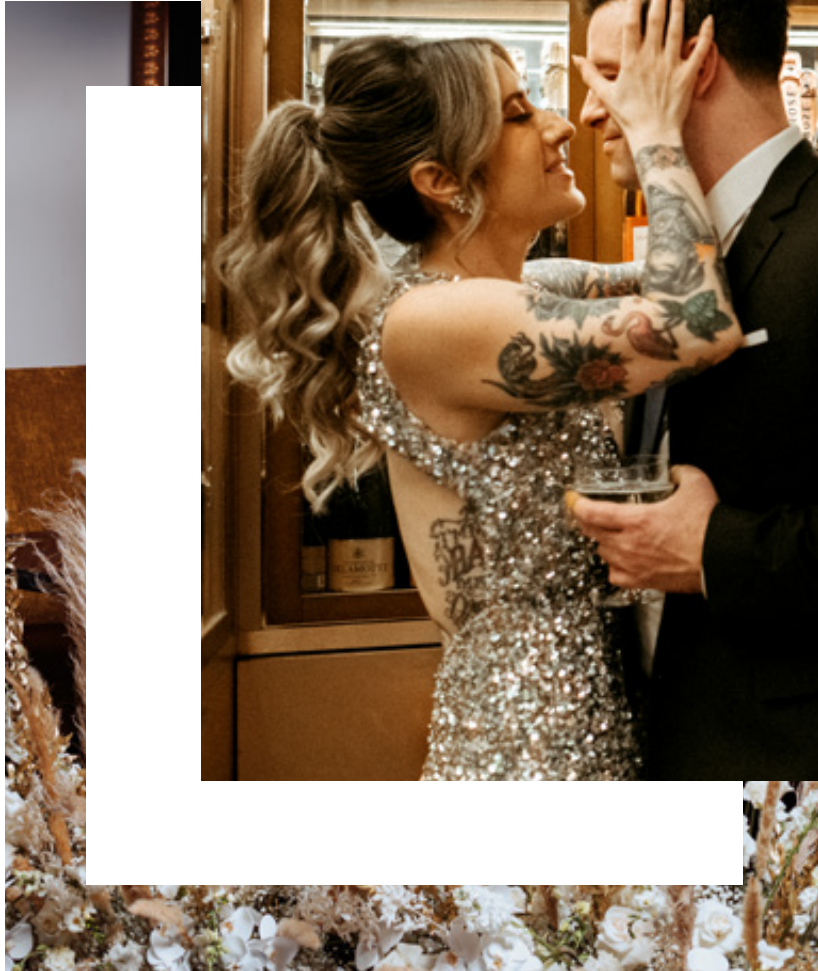
ROY THOMSON HALL PARKADE

60 Simcoe St - Lot #120

IMPARK

100 University Ave - Lot #496





Our Packages

Our Wedding Packages are meant to give you an idea of suggested all-in pricing. We endeavour to provide a customized and personalized approach to wedding planning and as such we are happy to offer a family style menu or reception style menu. There is also the option to create a custom menu with our Executive Chef. As an alternative to our bar packages (alcoholic & non-alcoholic) can be charged based on consumption per beverage, plus tax and gratuity. Wines are selected from our current list and charged per bottle.

Featured Packages



Pearl

- Choice of 3 Canapés per person
- 3 Course Dinner or 2 Stations + sides
- 3 Sweet or Savory Late Night Canapés
- 5 Hour Open Bar

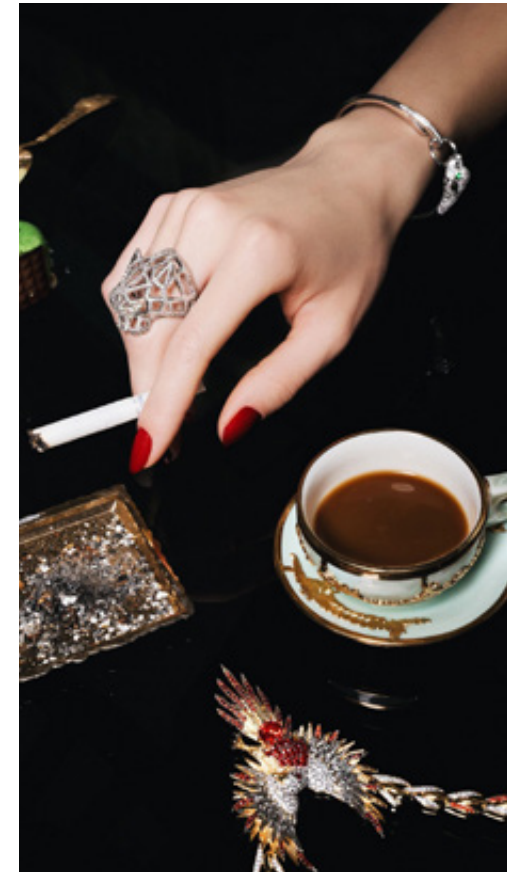
\$260 PER PERSON



Emerald

- Choice of 5 Canapés per person
- 3 Course Dinner or 3 Stations + sides
- 5 Sweet or Savory Late Night Canapés
- 7 Hour Open Bar
- Sparkling Wine Toast

\$320 PER PERSON



Diamond

- Choice of 8 Canapés per person
- 3 Course Dinner or 3 Stations + sides
- 5 Sweet or Savory Late Night Canapés
- 7 Hour Open Bar
- Sparkling Wine Toast or Welcome Cocktail

\$360 PER PERSON

Bar Packages

DELUXE BAR PACKAGE

\$150PP (7 HOUR PACKAGE)

Offered with Package: Beer, Wine (Selection of One Red, White & Sparkling), Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

PREMIUM BAR PACKAGE

\$120PP (5 HOUR PACKAGE)

Offered with Package: Beer, Wine (Selection of One Red, White & Sparkling), Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

* No Shots, No Doubles

** QTY based on Final Guest Count Number

***Consumption Bar to commence after allocated bar package ends

WHISKEY/SCOTCH TASTING

THE BEGINNER \$35-36PP

Option 1: Unpeated
BRUICHLADDICH CLASSIC LADDIE
GLENFIDDICH 15
MACALLAN 15

Option 2: Peated
BOWMORE NO.1
TALISKER 10
LAGAVULIN 16

THE ENTHUSIAST \$35PP

(Isle of Skye, Speyside and Highland)
GLENMORANGIE ORIGINAL
TALISKER 10
GLENFIDDICH 15

THE COLLECTOR \$55PP

Standard (Islay, Speyside and Highland)
GLENFIDDICH 18
OBAN 14
MACALLAN 15

THE CONNOISSEUR \$90PP

JOHNNIE WALKER BLUE LABEL
GLENFIDDICH 21
MACALLAN RARE CASK





CHAMPAGNE TASTING

CHAMPAGNE SHOWDOWN \$50PP

Delamotte Brut - CHAMPAGNE, FRANCE
Piper Heidsieck Brut - CHAMPAGNE, FRANCE
Perrier Jouët 'Grand Brut' - CHAMPAGNE, FRANCE

MOËT & CHANDON \$50PP

Moët & Chandon 'Impérial' Brut - CHAMPAGNE, FRANCE
Moët & Chandon 'Impérial' Brut Rosé - CHAMPAGNE, FRANCE
Moët & Chandon 'Nectar Impérial' Demi-Sec - CHAMPAGNE, FRANCE

VEUVE CLICQUOT \$60PP

Veuve Clicquot 'Yellow Label' Brut - CHAMPAGNE, FRANCE
Veuve Clicquot Rosé Brut - CHAMPAGNE, FRANCE
Veuve Clicquot Demi-Sec - CHAMPAGNE, FRANCE

THE BALLER FLIGHT \$150PP

Dom Pérignon Brut - CHAMPAGNE, FRANCE 2012
Krug 'Grande Cuvée' Brut - CHAMPAGNE, FRANCE
Armand de Brignac 'Ace of Spades' Brut - CHAMPAGNE, FRANCE

CHAMPAGNE TOWER

CHAMPAGNE TOWER \$250

Add a Champagne Tower as an elegant display at your wedding. The glasses are stacked, and champagne is poured into the top glass. The tower adds sophistication to the venue, and guests can remove glasses to enjoy the champagne.

*Champagne not included in pricing



Food

Menu

Passed Canapés

Stations

Dinner

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 CROQUETTE \$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

SEAFOOD

TUNA TARTARE \$6 **GF**

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

CAJUN SHRIMP \$6 **GF DF**

Lemon, Cajun Spice

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

DESSERTS

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

GF - Gluten Free **DF** - Dairy Free

Food 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
20g, 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, Candied Nuts, Crostini

CRUDITÉS PLATTER \$60

With Dill Crème Fraîche (feeds 7-10 guests)

BREAD BASKET \$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

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 \$9 **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 \$9 **VEGAN**

Garlic, Chili Crisp, Thai Basil, Crispy Leeks

GOLDEN POTATOES \$8 **VEGAN**

Confit Garlic

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 Chilit

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

Compliment Your Wedding Cake



BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

MINI ESPRESSO CRÈME BRÛLÉE \$7

Chocolate, Ganache

STICKY TOFFEE PUDDING \$6

Crème Anglaise, Coconut Tuile

SEASONAL FRUIT PLATTER \$75

Feeds 7-10 Guests

CANDY STATION \$500

Selection of Chocolates & Sweets

Elevate Your Experience



LET US ENTERTAIN YOU PACKAGE

CIGARETTE BOX GIRL

Have our Cigarette Box Girl (or boy) cater to your guests with her tray of treats. Fill the tray with your own promotional items, or stick with classic candy, chocolates, mints and oddities.

*Minimum of 3 hours required for booking.

FORTUNE TELLER/TAROT CARD READER

Enter the candlelit Boudoir and sit down for a private session with our fortune teller to learn what your future has in store.

*Minimum of 3 hours required for booking

POLAROID PHOTOGRAPHER (IN-HOUSE)

Hire a character to take photos of your guests with our timeless polaroid camera. Social Media doesn't stand a chance against taking home a real live photograph as a souvenir.

*Minimum of 3 hours required for booking

BURLESQUE

Have a personalized burlesque performance in our space, then have a glass or two with the performer.

MAGICIAN

Sit back as they wow your guests with card tricks and close up magic. You won't believe your eyes.

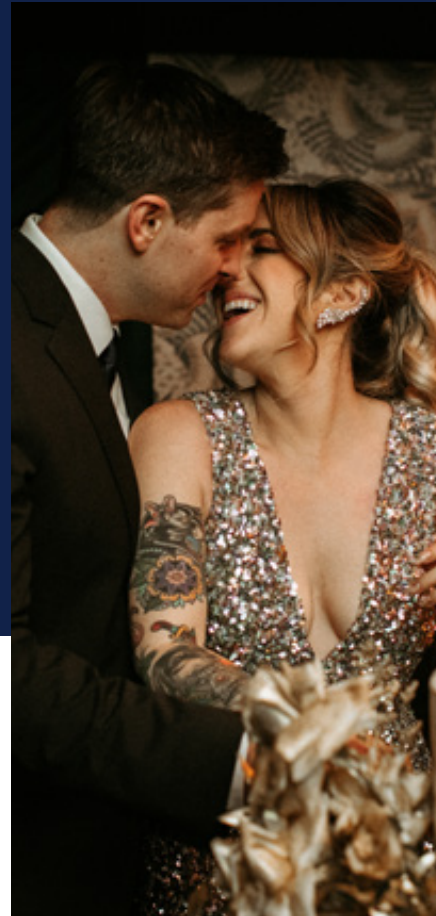
*Minimum of 3 hours required for booking.

Featured Couples



**ADOLPHE &
WOODROW**

September 14th 2021



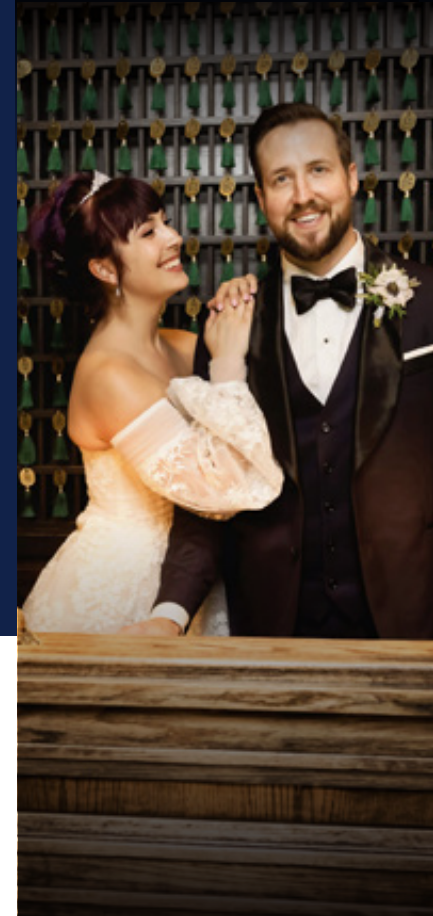
**ERIN &
JOSH**

November 13th 2021



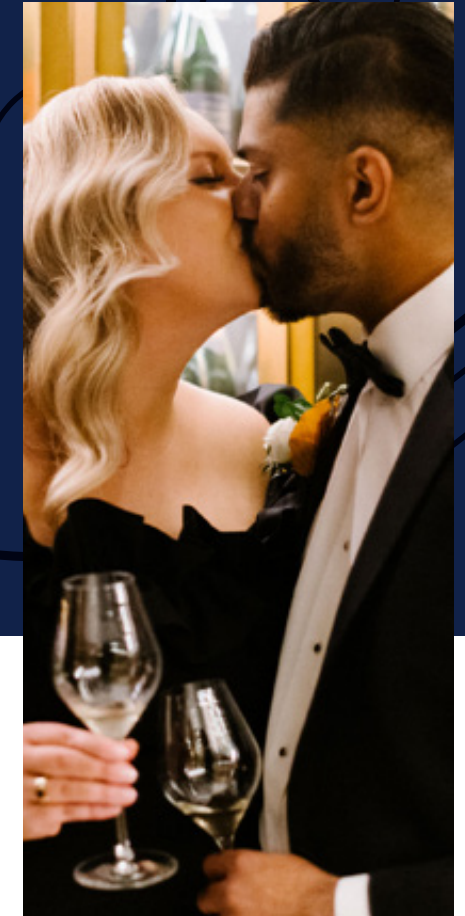
**NICOLE &
FARAZ**

June 11th 2022



**EMILY &
NICHOLAS**

July 23rd 2022



**JULIA &
PHIL**

November 4th 2022

Featured Couples



**HALEY
& EVAN**

May 21st 2023



**KAMI
& PAWEL**

June 17th 2023



**REBECCA
& CURTIS**

September 24th 2024



**MEREDITH
& JON**

August 25th 2025

Vendors

PHOTOBOOTHS

SODA POP

hello@sodapopco.ca
www.sodapopco.ca

MAGNETIC

info@magneticstaffing.ca
magneticstaffing.ca/photobooth

MIRMIR

info@mirmir.com
mirmir.com

AV

LONG & MCQUADE

hmazhar@long-mcquade.com
www.long-mcquade.com

ENCORE GLOBAL

info-ca@encoreglobal.com
www.encore-can.com

PHOTOGRAPHERS

INDIGO EVENTS

www.indigoevents.ca

LORI WALTENBURY

loriwaltenbury@gmail.com
www.loriwaltenbury.com

SEIYA CREATIVE

seiyacreates@gmail.com
Photography & Videography

ENTERTAINMENT PROVIDERS

ST ROYALS ENTERTAINMENT

hello@stroyal.com
www.stroyalentertainment.com

DJS

DJ MARK OLIVER

markolivermusic@gmail.com

NIKOLINA NOLAN

nikolinanolan@gmail.com

BANDS/MUSICIANS

SYMMETRY STUDIOS

info@symmetrystudios.com
symmetrystudios.com

FIRE SAXOPHONIST

Andriy Hedzyk
andriy.hedzyk@gmail.com

BONGO AND B ENTERTAINMENT

chris@bongoandb.com
bongoandb.com

FLORAL

THE RUSTIC VINE

therusticvine@bell.net
therusticvine.ca

JUNIPER FLORAL STUDIO

hello@juniperfloralstudio.com
juniperfloralstudio.com

COOL GREEN & SHADY

Service@coolgreenandshady.com
www.coolgreenandshady.com

RENTALS

CHAIRMAN MILLS

bmiddleton@chairmanmills.com
www.chairmanmills.com/products/

EVENT RENTAL GROUP

info@eventrentalgroup.com
eventrentalgroup.com

Celebrate With Us



coffee oysters champagne | à toi

DIRECTOR OF EVENTS: Katherine Johanson

E: events@forthspace.co

P: 416-451-4462

A: 214 King St. West, Toronto, ON M5H 3S6