

hotel à toi

LOBBY BAR — CAFÉ

EST. 1920
★★★★★

SOCIAL EVENT DECK

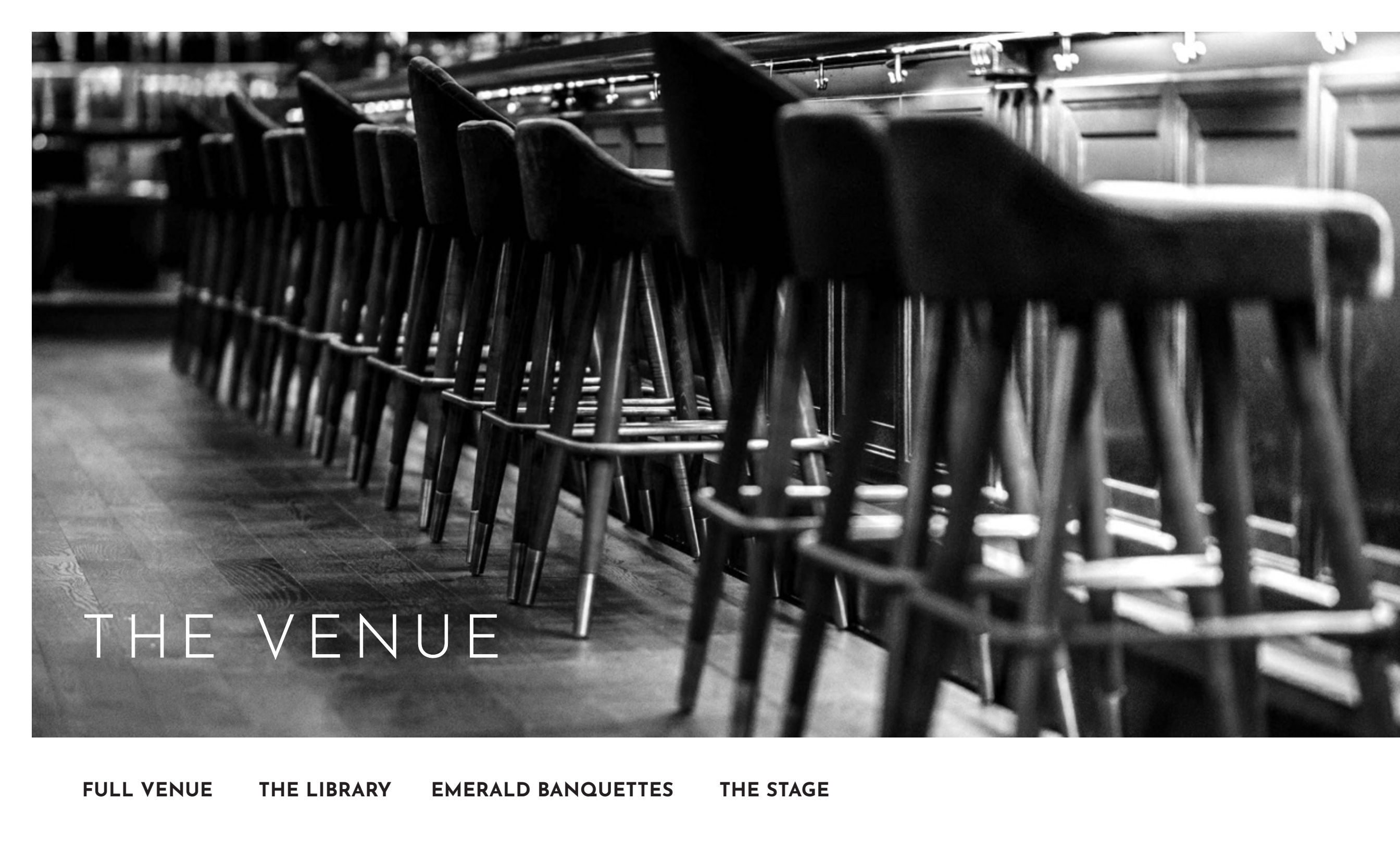


ABOUT hotel à toi

hotel à toi is a 1920s inspired lobby bar and café that captures the charm of a timeless hotel, offering elevated cocktails, shareable plates, and an unforgettable atmosphere for every gathering. Just steps off of the busy King Street West corridor, Theatre District, and Toronto's Financial Core, hotel à toi was designed as an intimate event space for hosting cocktail receptions, product launches, bachelorette parties, and more!

When booking an event at hotel à toi you will have the option of booking the lobby bar, the patio, or a full venue event, which would include the private cocktail bar known as "à toi".

hotel à toi is a hospitality experience like no other. A tiered concept with multiple offerings under one roof. Come experience hotel à toi today.



THE VENUE

FULL VENUE

THE LIBRARY

EMERALD BANQUETTES

THE STAGE

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

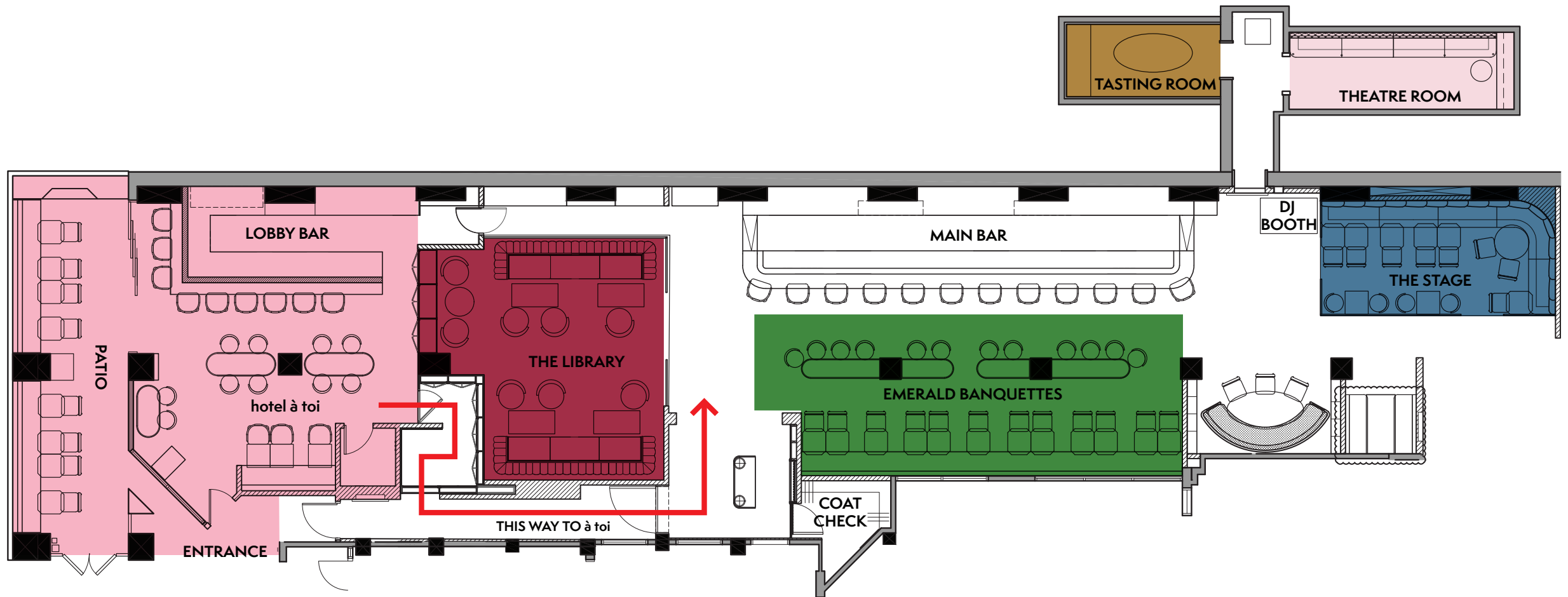
ADDITIONAL DETAILS

- Banquette and dining room furniture

THE STAGE IS IDEAL FOR:

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

FLOOR PLAN



hotel à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPÉS

STATIONS

DINNER

BRUNCH

PASSED CANAPÉS

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

LIGHT FOOD STATIONS

RAW BAR \$360
East Coast Oysters, Poached Shrimp, 30g 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, 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 \$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
Cremeni, 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	\$100.00 / person	\$120.00 / person
CHEESE & CHARCUTERIE Chefs Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough •••••••••• TUNA TARTARE GF Corn, Mango, Jicama, Chili Crisp, Sweety Drop Tortilla Chips MUSHROOM CROQUETTES Porcini, Truffle Aioli EMERALD 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	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, Sweety 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	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, Sweety 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, Broccolini, 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!



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