

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

THE STAGE

THE LIBRARY

EMERALD BANQUETTES

FULL VENUE



COFFEE OYSTERS CHAMPAGNE & PATIO

CAPACITY

- 20 guests seated
- 30 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

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





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





FULL VENUE

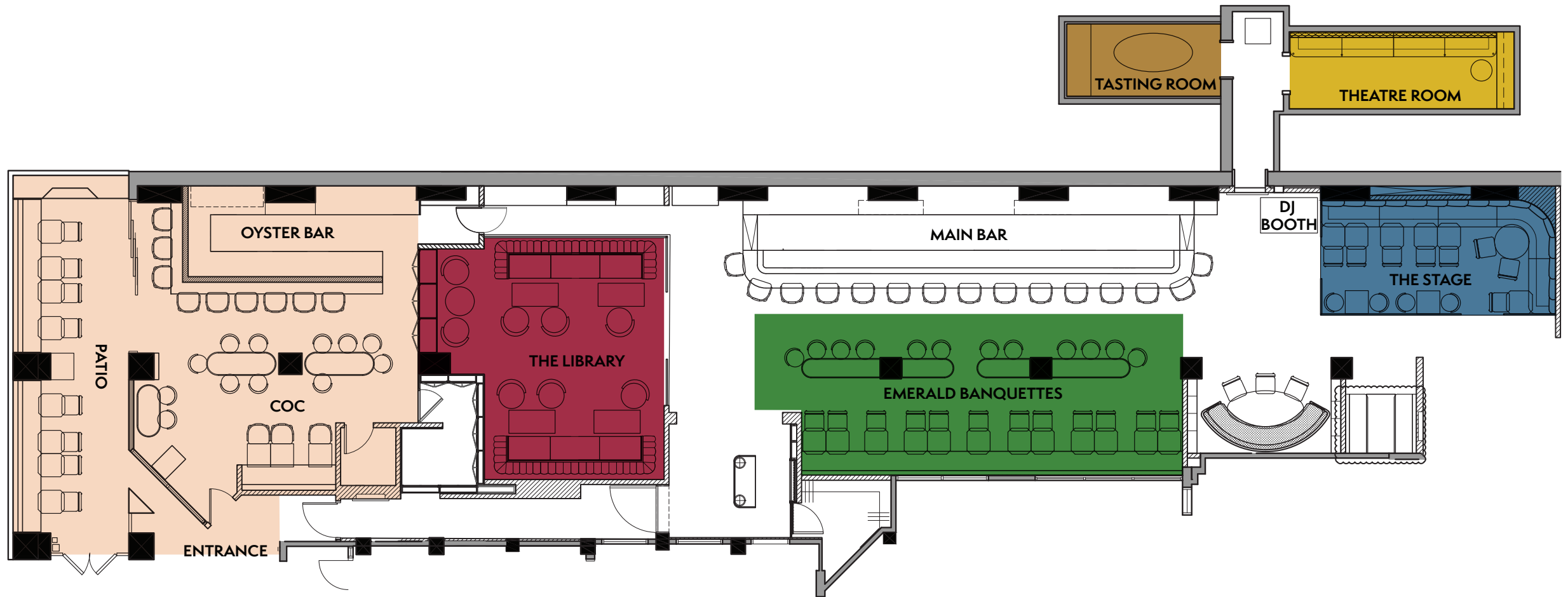
CAPACITY

- 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

FLOOR PLAN



COC + à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH

PASSED CANAPES

VEGGIE

BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

FRITE CUPS \$4 VEGAN (Remove Aioli)

Triple Cooked Fries, Black Garlic Aioli, Parsley

MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

PROFITEROLES \$5

Herbed Mascarpone, Comté

POUTINE \$8

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

SEAFOOD

GRILLED SHRIMP \$6 GF

White Shrimp, Lemon Pepper, Pistachio Gremolata

TUNA TARTARE \$6 GF

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu, Cornichons, Crispy Garlic

GRILLED CHEESE VEGETARIAN \$4

Swiss Raclette, Gruyere, Brioche Bread

TAPENADE CROSTINI VEGAN \$5

Nicoise Olives, Roasted Red Pepper

POTATO CROQUETTES VEGAN \$4

Rosemary, Thyme, Confit Garlic

MUSHROOM & LEEK QUICHE VEGETARIAN \$4.50

Cremini Mushrooms, Piave Cheese

MEAT

FRIED CHICKEN \$5

Maple Serrano Hot Sauce, Pickled Onions, Walnut Dukkah

MINI BURGER ROYALE \$7

Black Garlic Aioli, Raclette, House Made Pickles

STUFFED DATES \$6 GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

FRIED CHICKEN SLIDER \$6

Truffle Mayo, Citrus Slaw

DESSERT

BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

MINI CHOCOLATE MILKSHAKE \$5

Chocolate Liqueur, Cherry Namalaka, Red Wine Chantilly Cream



STATIONS

CHEESE PLATTER \$16

Chef's selection of International Cheeses, Dijon, Pickles, Candied Nuts, Crostini

CHEESE & CHARCUTERIE PLATTER \$21

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

CRUDITÉ PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

EAST & WEST COAST OYSTER STATION \$16 / \$24 DRESSED

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

Dressed Oyster station options:

BOOZY + BRIGHT

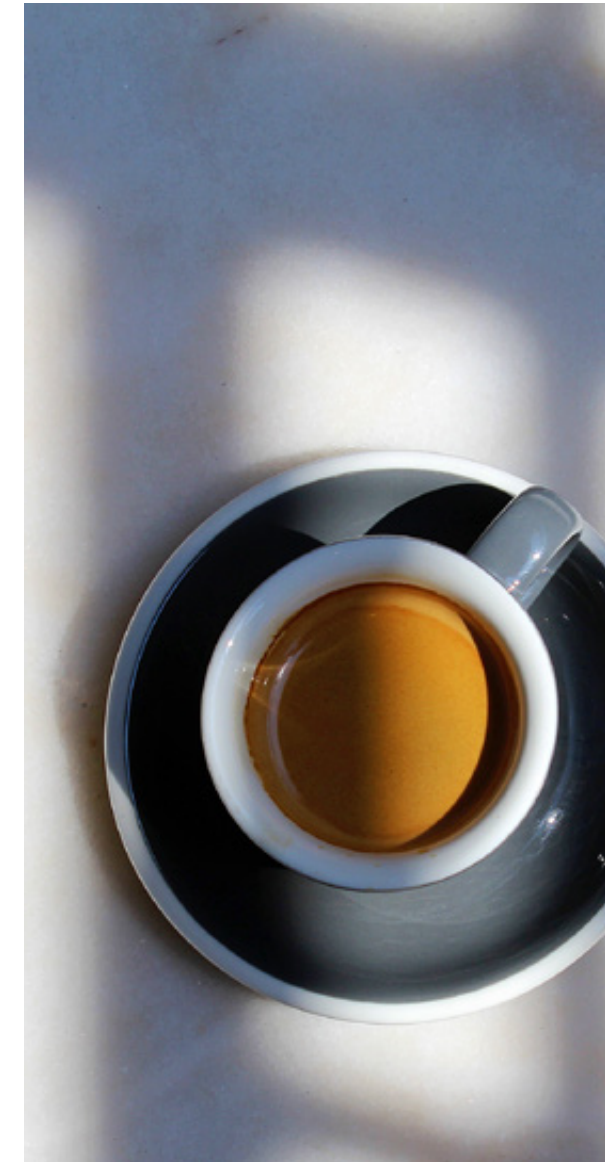
Pineapple, Tequila, Mint

CITRUS + SPICE

Cognac Ponzu, Green Onion, Pickled Chilies

CAVIAR \$MP

Blini, Creme Fraiche, Lemon, Potato Chips



SHARING STYLE DINNER MENU

VEGETARIAN MENU

\$75.00 / person

NAKED OYSTERS

East and West Coast Oysters,
Champagne Mignonette, Horseradish, Lemon

WARM CITRUS OLIVES

Assorted Olives, Chili, Thyme,
Orange, Lemon, Lime

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WARM MUSHROOM SALAD

Hen of the Woods, Comté, Lemon Pangritata,
Arugula, Sherry Vinaigrette

BAKED BRIE

Phyllo, St-Germain Rose Jam,
Hazelnut Praline, Rose Salt, Mint

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GRILLED SHRIMP

Yuzu Beurre Blanc, Lemon Pepper,
Pistachio Gremolata, Crispy Garlic

FRIED CHICKEN

Maple Serrano Hot Sauce,
Pickled Onions, Walnut Dukkah

FRITES

Lemon, Green Peppercorn,
Black Garlic Aioli

GREEN BEANS

Preserved Lemon, Romesco,
Double Smoked Bacon, Crispy Shallots

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SPICED APPLE CRÈME BRÛLÉE

Cardamon, Maple, Nutmeg, Vanilla

\$85.00 / person

DRESSED OYSTERS

East and West Coast Oysters,
A Selection of Specialty Toppings

TUNA TARTARE

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli,
Capers, Yuzu, Cornichons, SkyFlakes

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BAKED BRIE

Phyllo, St-Germain Rose Jam,
Hazelnut Praline, Rose Salt, Mint

WARM MUSHROOM SALAD

Hen of the Woods, Comté, Lemon Pangritata,
Arugula, Sherry Vinaigrette

MUSHROOM CROQUETTES

Porcini, Truffle, Aioli

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CORNISH HEN

Parsnip Purée, Herb De Provence,
Velouté, Crispy Parsnips

GRILLED SHRIMP

Yuzu Beurre Blanc, Lemon Pepper,
Pistachio Gremolata, Crispy Garlic

FRITES

Lemon, Green Peppercorn,
Black Garlic Aioli

GREEN BEANS

Preserved Lemon, Romesco,
Double Smoked Bacon, Crispy Shallots

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CHOCOLATE MILKSHAKE

Chocolate Liqueur, Cherry Namalaka,
Red Wine Chantilly Cream

\$95.00 / person

DRESSED OYSTERS

East and West Coast Oysters,
A Selection of Specialty Toppings

TUNA TARTARE

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli,
Capers, Yuzu, Cornichons, SkyFlakes

STUFFED DATES

Double Smoked Bacon, Guindilla Pepper,
Comté, Maple Gastrique

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BAKED BRIE

Phyllo, St-Germain Rose Jam,
Hazelnut Praline, Rose Salt, Mint

WARM MUSHROOM SALAD

Hen of the Woods, Comté, Lemon Pangritata,
Arugula, Sherry Vinaigrette

GRILLED SHRIMP

Yuzu Beurre Blanc, Lemon Pepper,
Pistachio Gremolata, Crispy Garlic

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FRIED CHICKEN

Maple Serrano Hot Sauce,
Pickled Onions, Walnut Dukkah

AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

GREEN BEANS

Preserved Lemon, Romesco,
Double Smoked Bacon, Crispy Shallots

CHARRED BROCCOLINI

Brown Butter, Black Garlic,
Crème Fraîche, Spiced Pepitas

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CHOCOLATE MILKSHAKE

Chocolate Liqueur, Cherry Namalaka,
Red Wine Chantilly Cream

SPICED APPLE CRÈME BRÛLÉE

Cardamon, Maple, Nutmeg, Vanilla

\$65.00 / person

CHEESE BOARD 5PC

Artisanal Cheese, Honeycomb

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BAKED BRIE

Phyllo, St-Germain Rose Jam,
Hazelnut Praline, Rose Salt, Mint

MUSHROOM CROQUETTES

Porcini, Truffle, Aioli

TEMPURA SQUASH

Delicata Squash, Aleppo,
Lemon Crema, Chili, Honey

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WARM MUSHROOM SALAD

Hen of the Woods, Comté, Lemon Pangritata,
Arugula, Sherry Vinaigrette

CHARRED BROCCOLINI

Brown Butter, Black Garlic,
Crème Fraîche, Spiced Pepitas

GREEN BEANS

Preserved Lemon, Romesco,
Double Smoked Bacon, Crispy Shallots

FRITES

Lemon, Green Peppercorn,
Black Garlic Aioli

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SPICED APPLE CRÈME BRÛLÉE

Cardamon, Maple, Nutmeg, Vanilla

BRUNCH MENU

only available for daytime buyouts & weekend brunch events

STATIONS & PLATTERS

CHEESE PLATTER \$16

Chef's selection of International Cheeses, Dijon, Pickles, Candied Nuts, Crostini

CHEESE & CHARCUTERIE PLATTER \$21

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

EAST & WEST COAST

OYSTER STATION

\$16 / \$24 DRESSED

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

SEASONAL FRUIT PLATTER \$75

(feeds 7-10 guests)

CRUDITÉ PLATTER \$60

with Dill Creme Fraiche (feeds 7-10 guests)

FIG SALAD \$9pp

Fresh Figs, Watermelon Radish, Spiced Pepitas, Pickled Pomegranates, Red Oak and Green Leaf Lettuce, Honey Chardonnay 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**
- Bresaola, Cheddar & Roasted Red Pepper Aioli **\$8pp**

BITE-SIZED QUICHES

- Cremini Mushroom & Comte **\$6pp**
- Swiss Chard & Goat Cheese **\$5pp**
- Double Smoked Bacon & Cheddar **\$7pp**

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**
- Coffee & Doughnuts - Beignets, Espresso Caramel **\$4pp**

PASSED CANAPES

FRIED CHICKEN \$5pp

Maple Serrano Hot Sauce, Pickled Onions, Walnut Dukkah

FRITE CUPS \$4pp

Triple Cooked Fries, Black Garlic Aioli, Parsley

BRIE BITES \$6pp

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

MUSHROOM CROQUETTE \$5pp

Shitake, Truffle, Aioli

TUNA TARTARE \$6pp

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu, Cornichons, Crispy Garlic (GF)

TAPENADE CROSTINI \$5pp

Nicoise olives, Roasted Red Pepper (Vegan)

VENDORS

PHOTOBOOTHS

LOL BOOTHS

info@lolphotoboothgta.com/416-999-5683
www.lolphotoboothgta.com

POP! EVENT GROUP

info@popevents.ca/416-665-3594
popevents.ca/product-category/photo-booth-rental/

PHOTOGRAPHERS

SCARLET O'NEILL PHOTOGRAPHY
www.scarletoneill.com

LORI WALTENBURY

loriwaltenbury@gmail.com
www.loriwaltenbury.com

PIXELS BY JON

jon@fixelsbyjon.com
www.fixelsbyjon.com

DJS

DJ MARK OLIVER

markolivermusic@gmail.com

BANDS/MUSICIANS

SYMMETRY STUDIOS

info@symmetrystudios.com
symmetrystudios.com

SLY FOX

Bookings@slyfoxcoverband.com
slyfoxcoverband.com

BONGO AND B ENTERTAINMENT

chris@bongoandb.com
bongoandb.com

ENTERTAINMENT PROVIDERS

ST ROYALS ENTERTAINMENT

hello@stroyal.com
www.stroyalentertainment.com

THE NEXT LEVEL ENTERTAINMENT

Nextlevele@gmail.com
www.thenextlevelentertainment.ca

AV

LONG & MCQUADE

hmazhar@long-mcquade.com/416-999-5683
www.long-mcquade.com

ENCORE GLOBAL

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

VENDORS

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

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CHAIRMAN MILLS

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www.chairmanmills.com/products/

EVENT RENTAL GROUP

info@eventrentalgroup.com
eventrentalgroup.com

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MARKED

MARKED is a vibrant love letter to the spirit and flavours of South America in the Heart of Toronto. A massive 10,000sqft space with multiple experiences under one roof, MARKED is the perfect venue for hosting intimate dinners, lively cocktail receptions, product launches, conferences, and more!



Corsair

Corsair is a one-of-a-kind cocktail bar experience at the back of MARKED Restaurant. Focusing on modern methods and techniques for creating memorable cocktail experiences, Corsair works perfectly for events that require a private bar.

BOOK YOUR EVENT WITH US!

coffeeoysters**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