

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 2023

**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.

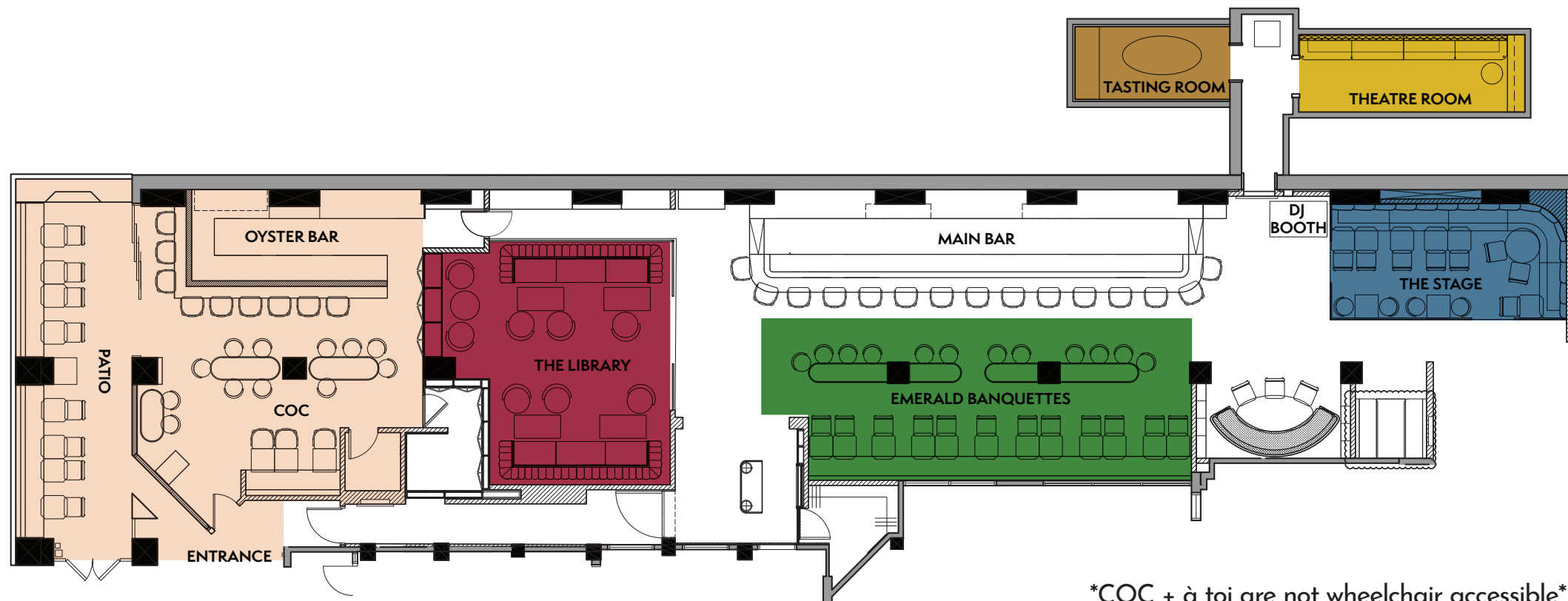


Wedding Features

- 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

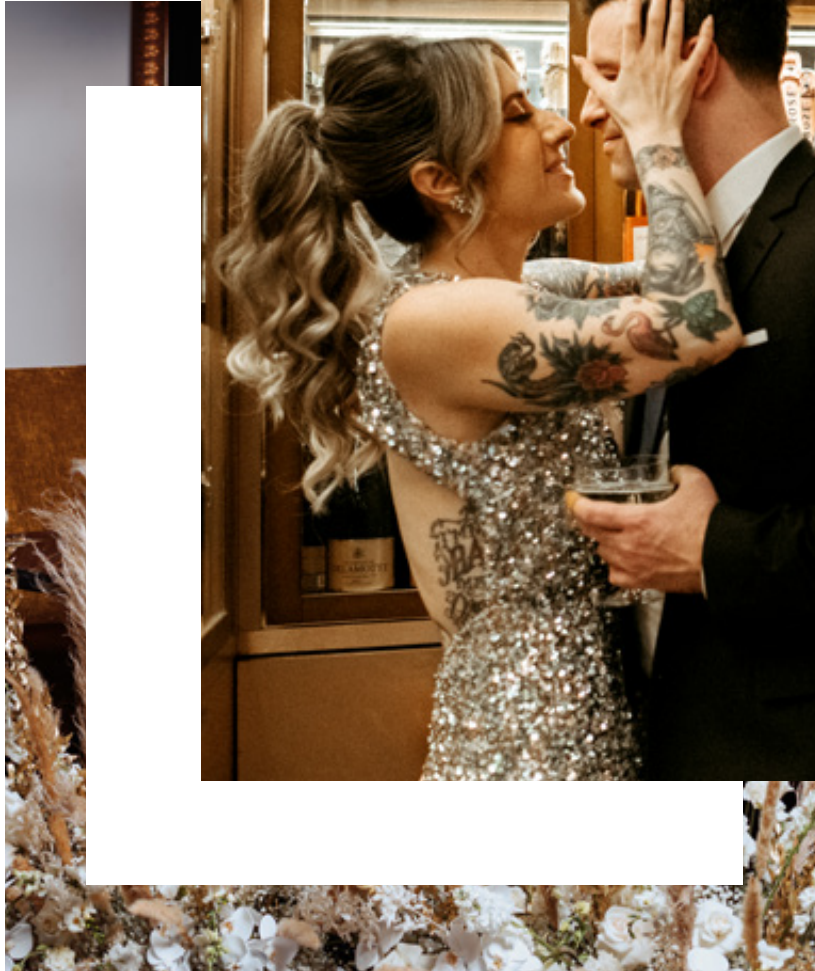
ROY THOMSON HALL PARKADE

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 canapes per person
- 3 Course Dinner or 2 Stations + sides
- 3 Sweet or Savory Late Night Canapes
- 5 Hour Open Bar

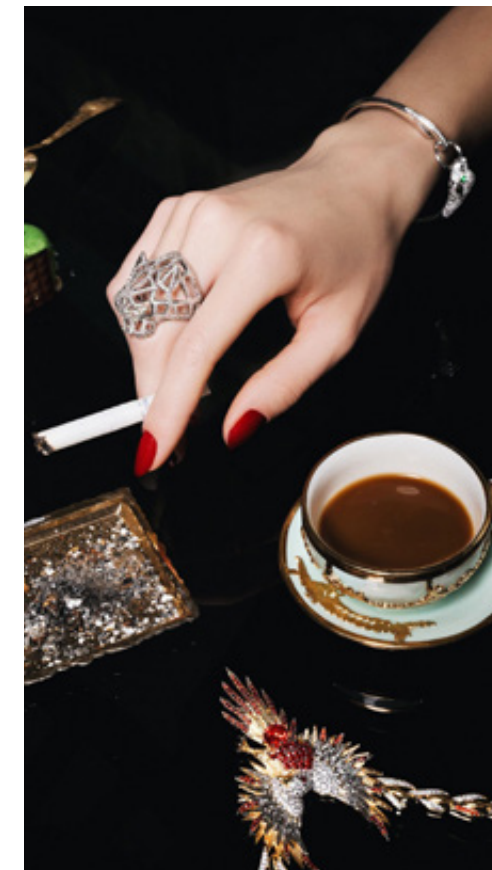
\$260 PER PERSON



Emerald

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

\$320 PER PERSON



Diamond

- Choice of 8 canapes per person
- 3 Course Dinner or 3 Stations + sides
- 5 Sweet or Savory Late Night Canapes
- 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 Canapes

Stations

Dinner

Passed



Canapés

VEGGIE

BRIE BITES \$6

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

FRITE CUPS \$4

Triple Cooked Fries, Black Garlic Aioli

MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

PROFITEROLES \$5

Herbed Mascarpone, Comté

GRILLED CHEESE \$4

Swiss Raclette, Gruyere, Brioche Bread

SEAFOOD

GRILLED SHRIMP \$6 **GF**

(DF - Removing Brown Butter)

Lemon Pepper Salt, Brown Butter

TUNA TARTARE \$6 **GF**

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

MEAT

POUTINE \$7

Triple Cooked Frites, Cheese Curds, Velouté

FRIED CHICKEN \$7

Gochujang, Dill Crema, Cornichon

MINI BURGER ROYALE \$10

Pancetta, Smoked Provolone, Secret Sauce

STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods Mushrooms, Cipollini Jus

VEGAN

TAPENADE CROSTINI \$5 **DF**

Niçoise Olives, Roasted Red Pepper

FRITE CUPS \$6 **DF**

Triple Cooked Fries

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

Food Stations

LIGHT FOOD STATIONS

EAST & WEST 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, Candied Nuts, Crostini

CRUDITÉS PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

BREAD BASKET \$85

Served with Whipped Herb Butter

GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers, Broccolini, Asparagus, Romesco Dip

HEAVIER FOOD STATIONS

FRIED CHICKEN \$16

Gochujang, Dill Crema, Cornichon

AAA STRIPLOIN \$18

5oz Canadian Beef, Cipollini Jus

GOURMET MAC & CHEESE STATION \$11

Provolone, Cheddar Cheese & Panko Topping

Upgrade by adding Truffle for an additional cost

GRILLED SHRIMP \$9 **GF**

Lemon Pepper Salt, Brown Butter

GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

HEAVIER FOOD STATION SIDES

FRISÉE SALAD \$13

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

COLD FIG SALAD \$9

Fresh Figs, Watermelon Radish, Spiced Pepitas, Pickled Pomegranates, Red Oak and Green Leaf Lettuce, Honey Chardonnay Vinaigrette

CHARRED BROCCOLINI \$9

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

GREEN BEANS \$9

Preserved Lemon, Romesco, Crispy Shallots, Bacon

ROASTED POTATOES \$8

Confur Garlic



Sharing Style Dinner Menu

\$90.00/PERSON

NAKED OYSTERS

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

TUNA TARTARE *GF*

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

FRISÉE SALAD

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

BAKED FIG GOAT CHEESE

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

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

GRILLED CORNISH HEN

Parsnip Purée, Herb De Provence, Velouté, Roasted Carrots

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$110.00/PERSON

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

STUFFED DATES *GF*

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

BAKED FIG GOAT CHEESE

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

BEURRE BLANC SHRIMP

Cream, Garlic, Oregano, Lemon Zest, Shallot, Grilled Sourdough

FRIED CHICKEN

Gochujang, Dill Crema, Cornichon

GLAZED PORK BELLY

Sous Vide Pork Belly, Maple Glaze, Fennel Coleslaw, Pickled Mustard Seed, Taro Chips

AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

FRISÉE SALAD

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

SWEET PROFITEROLES

Vanilla Custard, Chocolate Ganache, Hazelnut Praline

Compliment Your Wedding Cake



BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

MINI SPICED APPLE CRÈME BRÛLÉE \$7

Cardamon, Maple, Nutmeg, Vanilla

SWEET PROFITEROLES \$5

Vanilla Custard, Chocolate Ganache, Hazelnut Pralines

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.

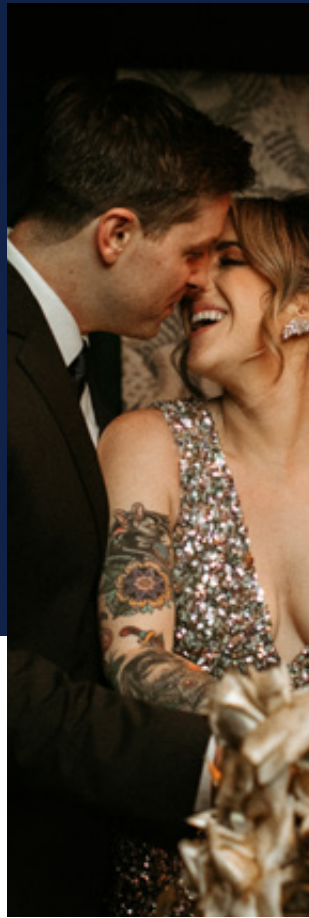
*Minimum of 3 hours required for booking.

Featured Couples



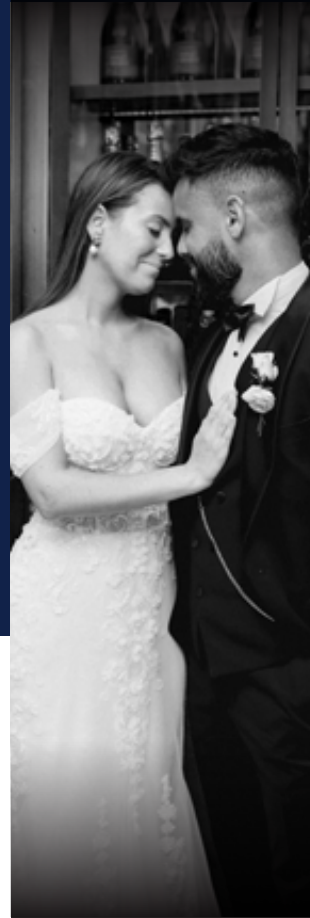
**ADOLPHE &
WOODROW**

September 14th 2021



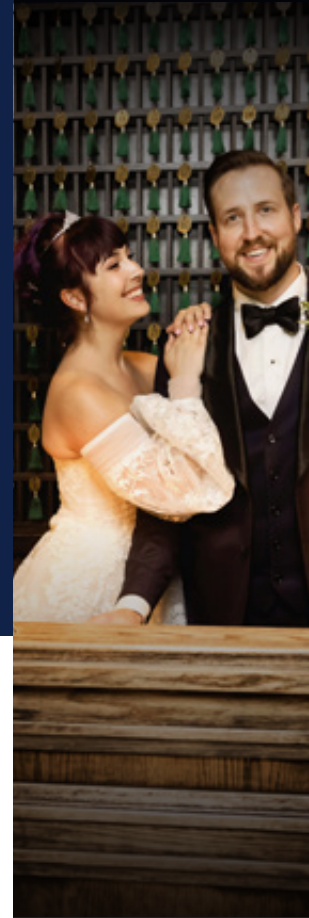
**ERIN &
JOSH**

November 13th 2021



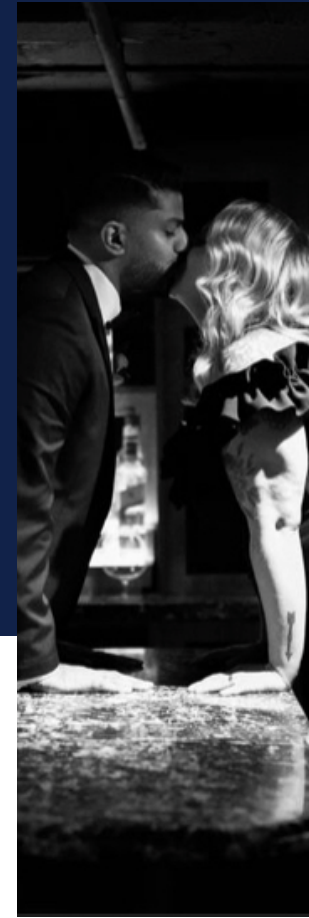
**NICOLE &
FARAZ**

June 11th 2022



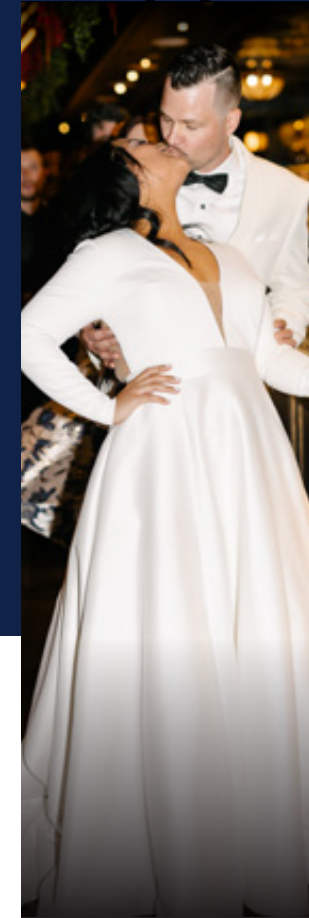
**EMILY &
NICHOLAS**

July 23rd 2022



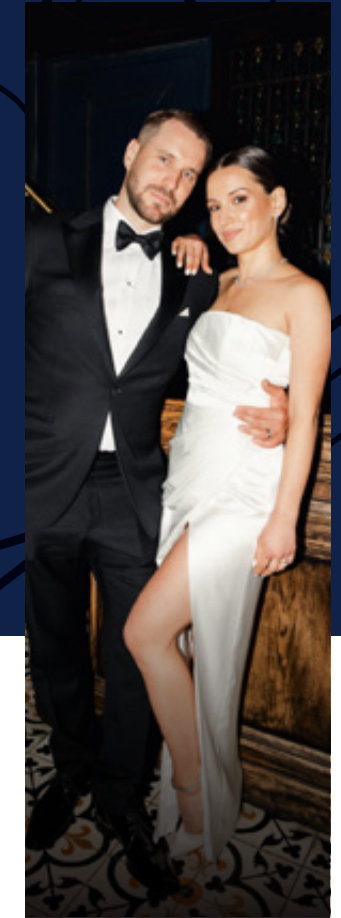
**JULIA &
PHIL**

November 4th 2022



**HALEY &
EVAN**

May 21st 2023



**KAMI &
PAWEL**

June 17th 2023

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/

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FIRE SAXOPHONIST

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www.coolgreenandshady.com

RENTALS

CHAIRMAN MILLS

bmiddleton@chairmanmills.com
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www.stroyalentertainment.com

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bongoandb.com

DJS

DJ MARK OLIVER

markolivermusic@gmail.com

HOTELS

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Celebrate With Us



coffee oysters champagne | à toi

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