

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

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:

- Cocktail Receptions
- Private Tastings
- Product Launches
- 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





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





THE STAGE

CAPACITY

- 20 guests seated
- 30 guests cocktail reception

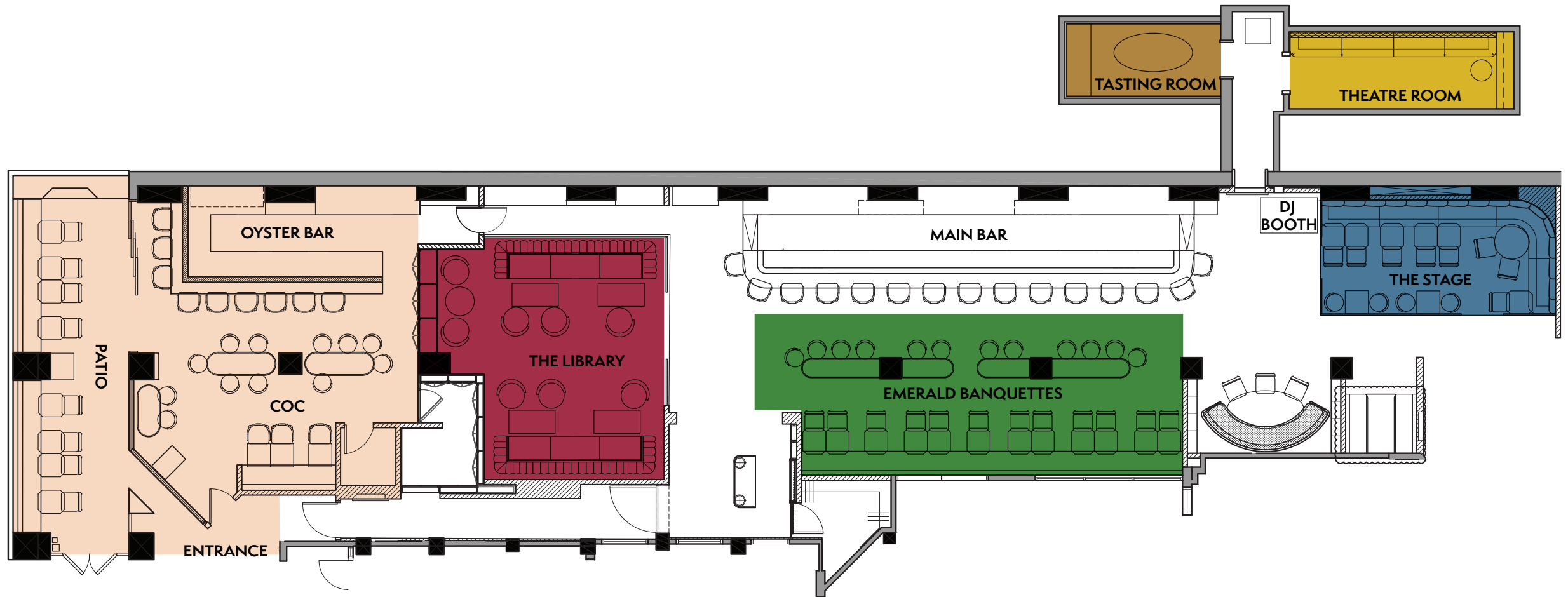
ADDITIONAL DETAILS

- Banquette and dining room furniture

THE STAGE IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More

FLOOR PLAN



COC + à toi are not wheelchair accessible



FOOD MENU

PASSED CANAPES

STATIONS

DINNER

BRUNCH

PASSED CANAPES

VEGETARIAN

BRIE BITES \$6

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

FRITE CUPS \$4 **VEGAN (Remove Aioli)**

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

POUTINE \$6

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

VEGAN

TAPENADE CROSTINI \$5 **DF**

Niçoise Olives, Roasted Red Pepper

EGGPLANT FRITTER \$6 **DF**

Tomato Chutney

MUSHROOM TART \$8 **DF**

Caramelized Onion, Cremini, Porcini, Balsamic Reduction

SEAFOOD

GRILLED SHRIMP \$6 **GF**

Lemon Pepper Salt, Brown Butter

TUNA TARTARE \$6 **GF**

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

MEAT

FRIED CHICKEN \$7

Buttermilk, Cumin, Parsley

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



DESSERT

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

STATIONS

LIGHT FOOD STATIONS

EAST COAST OYSTER STATION \$16

Served with a Selection of
Mignonette, Fresh Horseradish
& Lemon

CHEESE & CHARCUTERIE PLATTER \$21

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

CRUDITÉS PLATTER \$60

With Dill Creme Fraiche
(feeds 7-10 guests)

BREADBASKET \$85

Served with Whipped Herb Butter

GRILLED VEGETABLE PLATTER \$75

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

MEDIUM FOOD STATIONS

FRIED CHIEKEN \$16

Gochujang, Dill Crema, Cornichon

AAA STRIPLOIN \$18

5oz Canadian Beef, Cipollini Jus

GOURMET TRUFFLE MAC & CHEESE \$13/\$11 (WITHOUT TRUFFLE)

Provolone, Cheddar Cheese
& Panko Topping

GRILLED SHRIMP \$9 **GF**

Lemon Pepper Salt, Brown Butter

GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

FOOD STATION SIDES

LA SALADE \$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 & Green
Leaf Lettuce, Honey
Chardonnay Vinaigrette

CHARRED BROCCOLINI \$9

Brown Butter, Black Garlic,
Spiced Pepitas

GREEN BEANS \$9 **VEGAN**

Preserved Lemon, Romesco,
Crispy Shallots

ROASTED POTATOES \$8 **VEGAN**

Confur Garlic

DESSERT STATIONS

CANDY STATION \$500

Selection Of Chocolates & Sweets

SEASONAL FRUIT PLATTER \$75

(feeds 15-25 guests)

CHEESECAKE 8" \$80

Flavour Options:

Chocolate

Chocolate Ganache, Hazelnut
Praline, Chantilly Cream (can be
done without nuts)

Strawberry

Strawberry Compote, Fresh
Strawberries, Chantilly Cream

(Serves 8-10 guests)

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

•••••

LA SALADE

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

PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

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

•••••

PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

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

LA SALADE

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

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

LA SALADE \$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 & 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**

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 CANAPES

BRIE BITES \$6pp

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

MUSHROOM CROQUETTE \$5pp

Shitake, Truffle, Aioli

GRILLED CHEESE \$4pp

Swiss Raclette, Gruyère, Brioche Bread

EGGPLANT FRITTER \$6pp **VEGAN**

Tomato Chutney

TUNA TARTARE \$6pp **GF**

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

FRIED CHICKEN \$7pp

Buttermilk, Cumin, Parsley

STUFFED DATES \$6pp **GF**

Double Smoked Bacon, Guindilla Pepper,
Comté, Maple Gastrique

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