

O^{the}xley

Events
Package

Spring 2024

121 Yorkville Ave, Toronto ON

647.348.1300

*The Oxley promises fantastic food served alongside
a cold pint, hand crafted cocktail or an
excellent glass of wine.*

*All our food is made from scratch and inspired
by traditional British fare.*

*Prepared by our kitchen team overseen by
Executive Chef, Andrew Carter.*

The Snug is the perfect spot to host any event.

The maximum capacity for a cocktail reception is 30 & 20 for a seated dinner.

Contact for details regarding larger groups in the Main Dining Room.



Wines by the Bottle



NV Crémant du Jura, Domain Baud | Jura, FR \$90

Sauvignon Blanc, Jean-Yves Bretaudeau | Loire Valley, FR \$75

Chardonnay, Tawse | Niagara Peninsula, ONT \$70

Grüner Veltliner 'Federspiel', Domäne Wachau, Wachau, AT \$85

Chardonnay, Buehler Vineyards | Russian River Valley, USA \$110

Tempranillo 'El Pedal', Hermanos Hernaiz | Rioja, Spain \$70

Côtes du Rhône, Domaine du Seminaire | Rhône Valley, FR \$75

Bourgogne Pinot Noir, Vignerons de Bel-Air | Burgundy, FR \$90

Merlot, 'Decoy' Duckhorn | Sanoma County, USA \$110

[View our full wine list here](#)

Canapés

priced per dozen

\$60 per 12

Welsh Rarebit (V)

Mushroom & Stilton Toasts (V)

Pakora With Berbara Yogurt Dip (GF)+(V)

Smoked Tomato, Olive Crumb & Basil Oil on Baby Gem (VG)

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

\$84 per 12

Salmon & Crab Croquettes with Hazelnut Romesco

Stilton & Green Peppercorn Sausage Rolls

Mini Grilled Cheese with House Ketchup

\$96 per 12

Canadian Beef Sliders with House Ketchup

\$132 per 12

Seared Ontario Lamb Chops with Mint Sauce (GF)

\$264 per 12

Grilled Beef Tenderloin Buns With House Tewksbury Crème Fraiche

Platters

priced per person, minimum of 6 people

House Breads, Tapenade & Spreads \$6.50

Assorted Crudités with Selection of House-Made Dips \$6

British & Canadian Cheeses with Accompaniments \$10

Charcuterie with House Mustards, House Crostini & Pickles \$12

Marinated Olives \$7

Assorted Fruit \$7

House Cookies & Squares \$7

Joining us for a seated lunch, dinner or brunch?

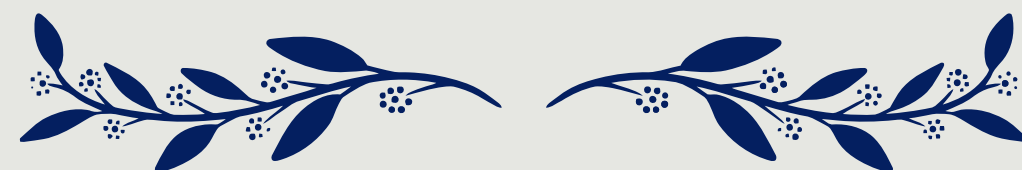
Choose our from our 3 course event menus

or

customize one based on our à la carte menu

Select up to 3 options for your

Starters | Mains | Pudding



Visit our website for the most recent menus

Lunch Menu

House-Baked Sourdough & Herbed Butter for the Table

Starter

Baby Romaine & Asparagus & Salad

With Pickled Kohlrabi & Preserved Lemon-Fine Herb Dressing

Artichoke & Fennel Tartlet

With Watercress & Green Olive Aioli

Gold Potato & Smoked Ham Hock Pavé

With Celeriac-Truffle Remoulade & Cornichons

Mains

Harissa Spiced Kale & Chicken Salad

With Almonds, Dates, Mint & Red Onions

Fish & Chips

With House Ketchup & Tartar Sauce

The Oxley Quiche (v)

With Young Leaves & Shallot Sherry Dressing

Pudding

Sticky Toffee Pudding | Lemon-Vanilla Steamed Pudding

Chocolate & Hazelnut-Caramel Tart

Dinner Menu

House-Baked Sourdough & Herbed Butter for the Table

Starter

Baby Romaine & Asparagus & Salad

With Pickled Kohlrabi & Preserved Lemon-Fine Herb Dressing

Artichoke & Fennel Tartlet

With Watercress & Green Olive Aioli

Cure-Smoked Ontario Shoulder Of Lamb

With Rocket Pistou & Stilton

Mains

Parmesan Crusted Brick Chicken & Asparagus

With Artichokes, Tarragon, Parsley Roots Purée & Madeira Jus

Roast Black Cod & Samphire

With Saffron Potatoes & Capers, Lemon-Thyme Crème Franchise

Mushroom & Aged Provolone Pithivier (v)

With Young Leaves & Sherry Shallot Dressing

AAA Canadian Beef Tenderloin (8oz) ***\$35 Surcharge

With Spinach, Sarladaise Potatoes & Bordelaise Sauce

Pudding

Sticky Toffee Pudding | Lemon-Vanilla Steamed Pudding

Chocolate & Hazelnut-Caramel Tart

^{the}
Oxley

Brunch

\$30 per person

For the Table

Selection of House Scones & Preserves



Smoked Salmon & Poached Eggs
With Potato Hash & Hollandaise

Seasonal Frittata & House Greens

Buttermilk Pancakes
with Maple Butter & Vanilla Ice Cream

Drip Coffee & Tea

Continental Brunch Options Available

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Book Your Event

Contact

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