coffeeoysterschampagne



TIFF EVENT DECK

Celebrate the festival with us

About COC

Coffee Oysters Champagne is a modern and elegant wine bar offering Canada's largest selection of Champagne and Sparkling Wines. The venue is situated on King Street West in the Theatre District and less than a 3 minute walk from the TIFF Bell Lightbox to our front steps. COC was designed as an intimate event space for hosting press junkets, networking breakout sessions and intimate cocktail receptions.

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".

MODERN

About à toi

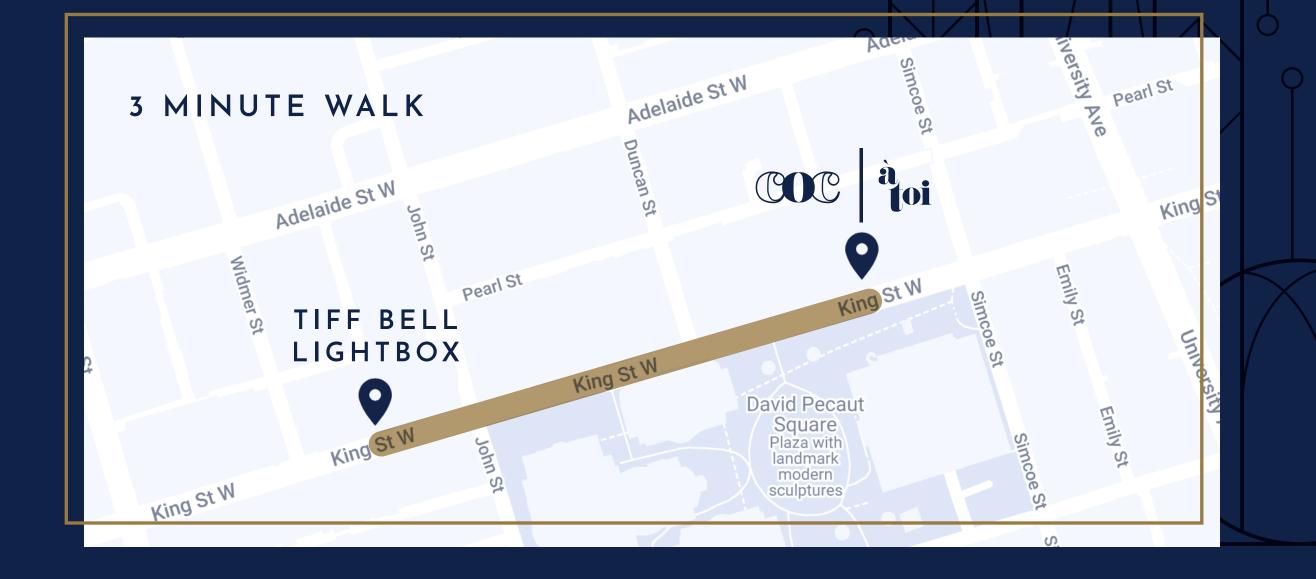
à toi is a 1920s Parisian Hotel Lobby Bar hidden behind COC which can only be accessed through our Champagne Cellar. The speakeasy is decked out in jewel tones and elegant decor, à toi remains romantically intimate despite being the largest cocktail bar in Canada.

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 post-premiere parties, executive level dinners and more.

Free from the paparazzi from the outside, and no photos allowed within à toi once you pass the champagne cellar - this makes the perfect venue for any exclusive TIFF event.



Location



The Venue



Full Venue COC & Patio 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

A/V CAPABILITIES

- Projector Screen
- Microphone
- DJ Equipment
- Or Spotify Playlist

THE FULL VENUE IS **IDEAL FOR:**

- Post Screening Parties
- Private Premiere Parties

Coffee Oysters Champagne & Patio

CAPACITY

- 20 guests seated
- 50 guests cocktail reception
- 50 guests seated including patio

ADDITIONAL DETAILS

- Private Bar
- High Top Tables and Chairs

COC IS IDEAL FOR:

- Press Junkets
- Networking Break Out Sessions
- Decision Making Meetings
- And More





The Library

CAPACITY

- 25 guests seated 40 guests cocktail reception

ADDITIONAL DETAILS

Lounge furniture and low top tables

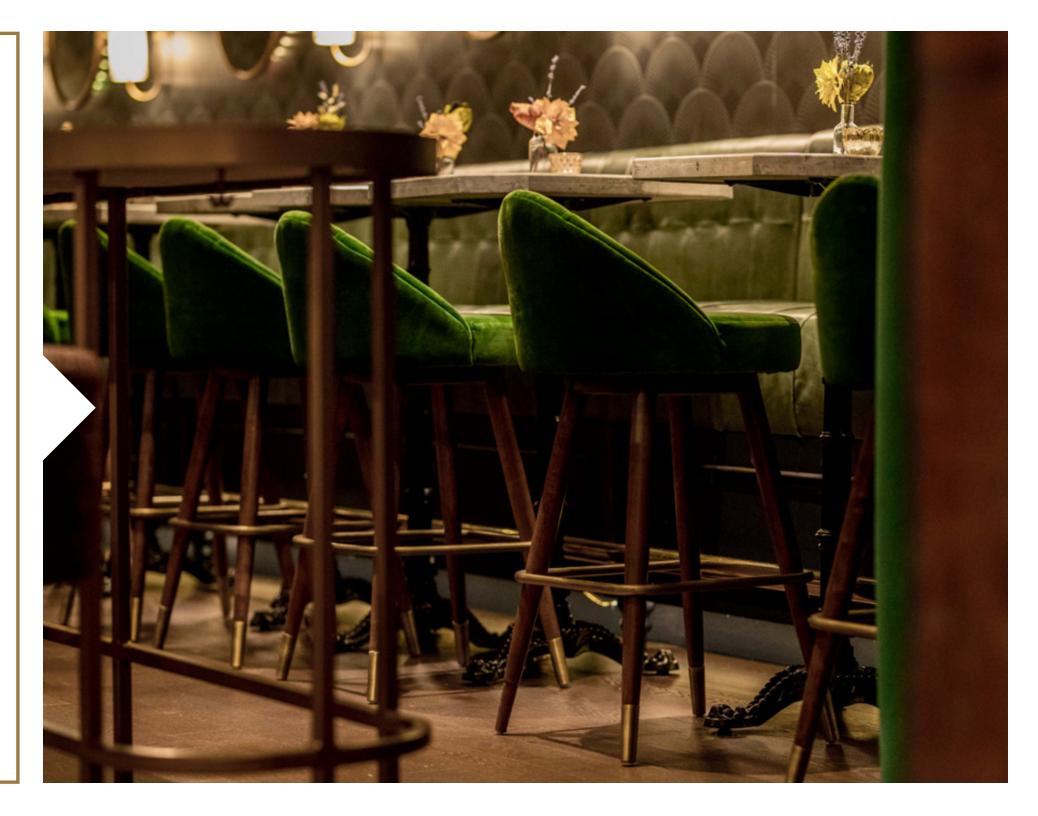
Emerald Banquettes

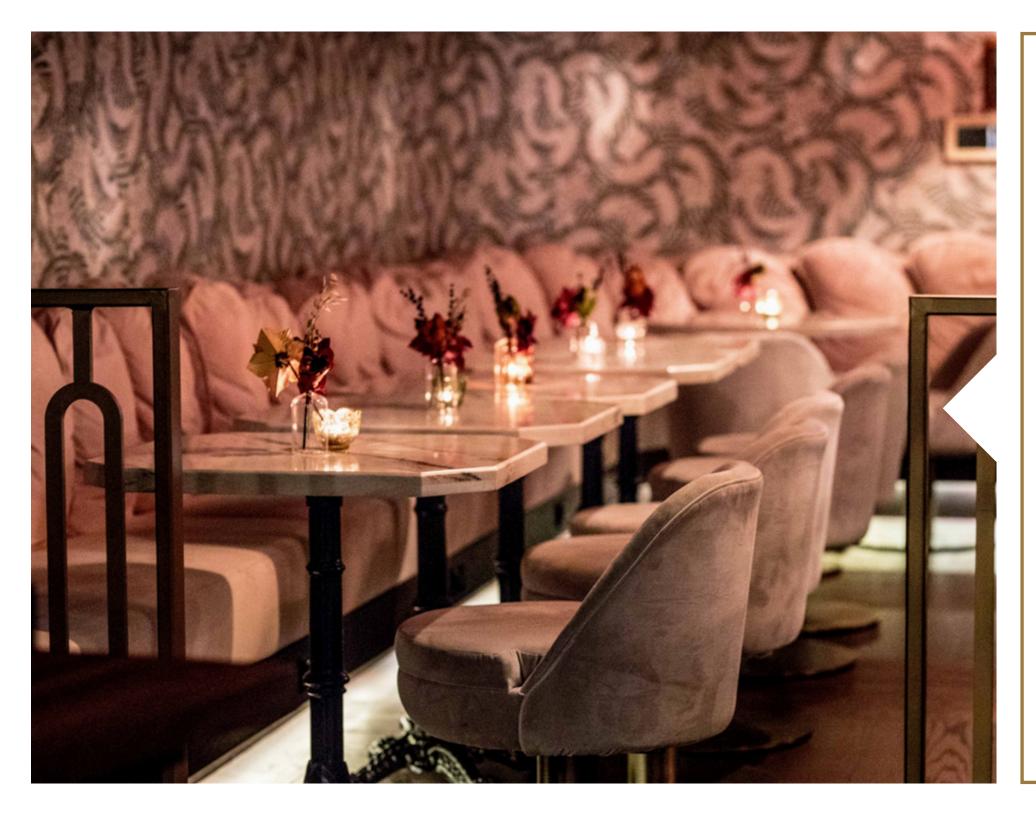
CAPACITY

• 24 guests seated

ADDITIONAL DETAILS

 1 long tables of 24 high top tables and chairs





The Stage

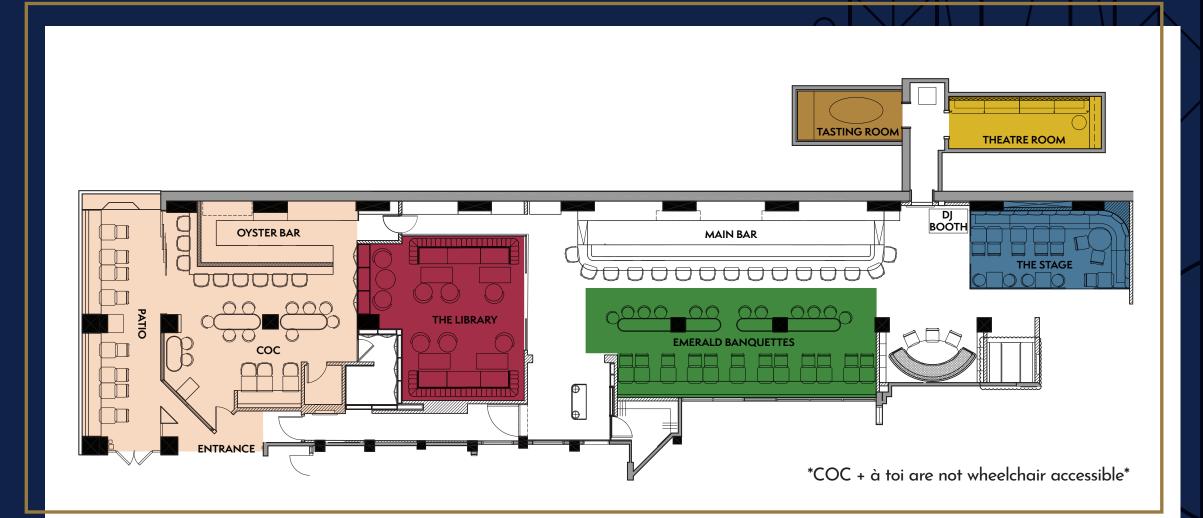
CAPACITY

- 20 guests seated 30 guests cocktail reception

ADDITIONAL DETAILS

 Banquette and dining room furniture

Floorplans



Passed Canapes

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Menu

Stations

Passed





VEGGIE

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

TAPENADE CROSTINI \$5 VEGAN

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

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

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

DESSERTS

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

Food Stations

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

CRUDITÉS 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:

STRAWBERRY + BUBBLES

Strawberry Compote, Basil, Pink Peppercorn, Sparkling Wine

CITRUS + SPICE

Cognac Ponzu, Green Onion, Pickled Chilies

BALI CHILI + COCONUT

Sambal Matah, Lime Leaf, Lemongrass, Chili, Toasted Coconut

DESSERTS

SEASONAL FRUIT PLATTER \$75

Chefs Selection of Seasonal Fruit

CANDY STATION \$500 Chefs Selection of Sweets & Chocolates

8" CHEESECAKE \$80

Flavours Available:

CHOCOLATE

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

STRAWBERRY

Strawberry Compote, Fresh Strawberries, Chantilly Cream

Amenities & Features

IN-HOUSE FEATURES

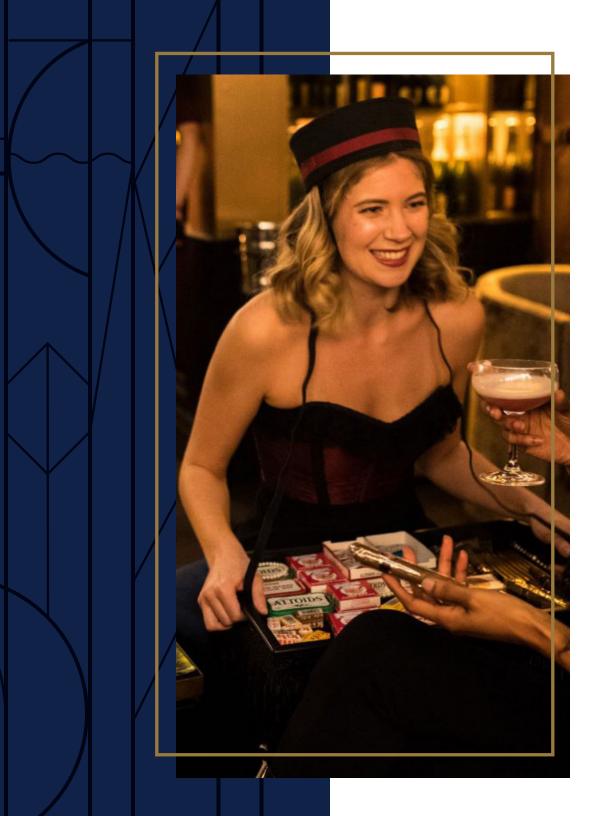
- Coat Check Services
- Votive Candles
- Customized Printed Menus
- Separate Back Entrance
- Private Suite for Talent behind hidden painting
- High Top Furniture
- Dining Furniture
- Entertainment Packages "Let Us Entertain You"

INTEGRATED AV CAPABILITIES

- DJ/ Band plug in
- Wireless Microphones
- Complimentary WIFI

BEVERAGE OPTIONS

- Consumption Bar or Bar Packages
- Welcome Cocktails
- Bottle Service
- Designated VIP booth seating and staffing for talent & executives available



In the Press

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FOOD & DRINK

Where to eat, drink—and yes, spot celebs—during TIFF

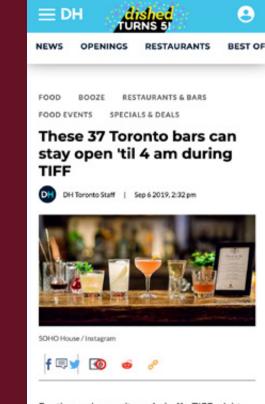
BY ALEX BALDINGER AND REBECCA FLEMING | 09/05/2019

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Coffee Oysters Champagne For the

secret speakeasy

There's more to Coffee Oysters Champagne than coffee, oysters and champagne—but this is TIFF, so we're mainly concerned about hitting those last two items, and hitting them hard. The splashy King West lounge is all about bubbles and bivalves in the millennialpink main bar, where even Cristal is served by the glass. Or you can find larger dishes, like grilled octopus and steak tartare at à toi, the restaurant's moodier secret speakeasy accessed through a hidden entrance in the champagne room. It should prove popular



For those who aren't movie-buffs, TIFF might not mean all that much.

But to all of us, film-lovers or not, it does mean at least one thing: 4 am last-call.





Luke Wilson, Atom Egoyan, David Thewlis and Laysla De Oliveria Interviews #TIFF "Guest of Honour"

MENU

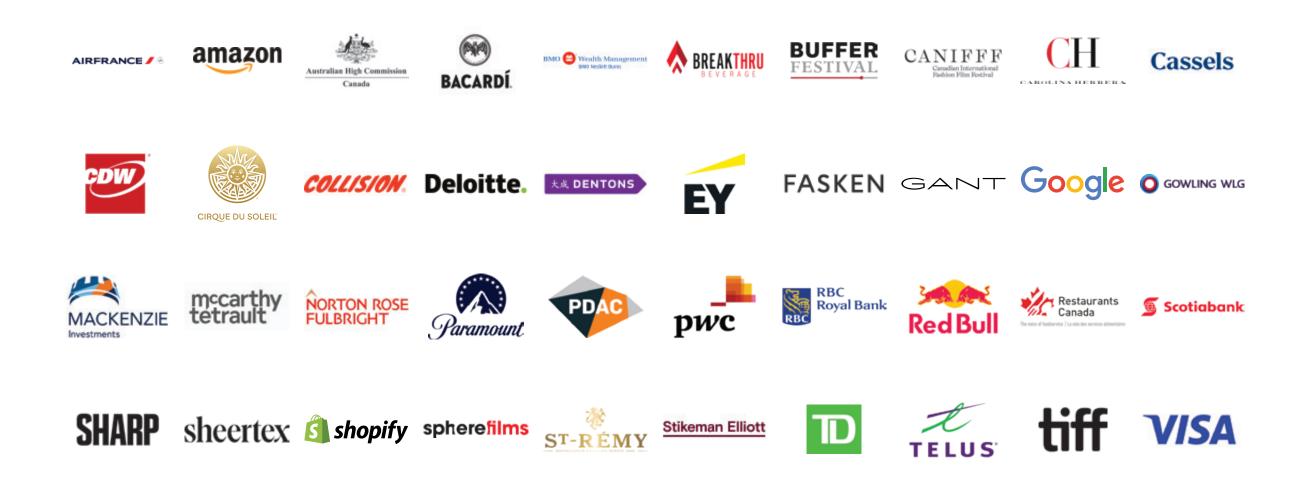
Posted on September 14, 2019 by Sarah Knight Adamson



David Thewlis plays health inspector Jim Davis in "The Guest of Honour"

The Canadian film, "The Guest of Honour" director and cast, shot in Hamilton, Canada, sat down with me during the Toronto International Film Festival in a round table format at the lovely Coffee Oysters Champagne restaurant. Writerdirector Atom Egoyan along with actors

Companies We Have Worked With



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MARKED is a vibrant love letter to the spirit and flavours of South America in the Heart of Toronto (132 John Street - 5 minutes away from TIFF Bell Lightbox). A massive 10,000sqft space with multiple experiences under one roof, MARKED is the perfect venue for hosting large premiere cocktail receptions, intimate cast dinners and more. 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.



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