

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.



ABOUT à toi

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
- 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

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

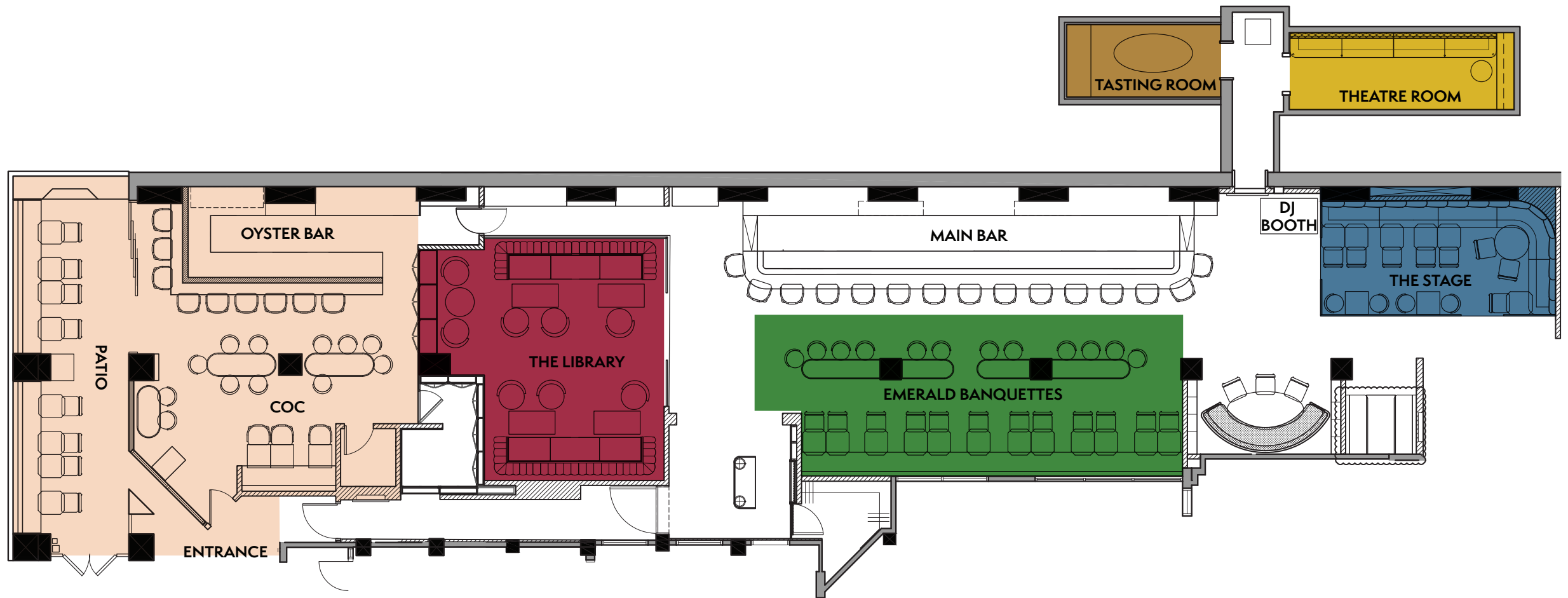
ADDITIONAL DETAILS

- 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

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**

Nicoise Olives, Roasted Red Pepper

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

POUTINE \$7

Triple Cooked Frites, Cheese Curds, Veloute

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

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

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:

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

DESSERT STATIONS

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



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

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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

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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

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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

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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

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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

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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

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)

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

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 \$7pp

Gochujang, Dill Crema, Cornichon

FRITE CUPS \$4pp VEGAN

Triple Cooked Fries, Black Garlic Aioli

BRIE BITES \$6pp

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

MUSHROOM CROQUETTE \$5pp

Shitake, Truffle, Aioli

TUNA TARTARE \$6pp GF

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

TAPENADE CROSTINI \$5pp VEGAN

Nicoise olives, Roasted Red Pepper

TAKE AWAY GIFTS



CRAFT COCKTAILS

Take a little piece of our experience
home with you! **\$24 per jar**

WHAT ARE THOSE?

They are small batch cocktail infusion jars that you can use to easily craft your own cocktails at home. All you need to do is add your spirit, wait 24hrs, then follow the recipes on the QR code on the lid.

ADD ON FEATURES

(Additional charges may apply)
You can customize these Craft Cocktail Jars by adding your own Vector Logos, Tagline and more.

FLAVOURS

Craft Autumn
Craft Cherry Old Fashioned
Craft Coconut Cacao Old Fashioned
Craft Espresso Martini
Craft Hibiscus Rose Mule

Craft Mango Mai Tai
Craft Pandan Caipirinha
Craft Pineapple Jalapeno Margarita
Craft Sangria
Craft Strawberry Peach 75

VENDORS

PHOTOBOOTHS

LOL BOOTHS

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DJ COSMIC CAT

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VISIT OUR SISTER PROPERTIES



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 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**

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