

O^{the}xley

Events Package

Summer/Fall 2023

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.*



Wines by the Bottle



NV Crémant du Jura, Domain Baud | Jura, FR \$78

Sauvignon Blanc, Jean-Yves Bretaudeau | Loire Valley, FR \$70

Chardonnay, Tawse | Niagara Peninsula, ONT \$70

Loureiro 'Maria Bonita', Lua Cheia | Vinho Verde, PT \$75

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 piece, minimum 2 dozen



Welsh Rarebit (V) \$5

Smoked Salmon & Crème Fraîche on Cheese Scone \$6

Seared Lamb Chops with Mint Sauce (GF) \$11

Seasonal Fritter (V) \$5

Crushed Peas & Goat Cheese on Toast (V) \$5

Beef Sliders with Curried Ketchup \$8

Mini Fish And Chips with Tartare Sauce \$7

Beef & Black Mushroom Tartare on Melba Toast \$9

Stilton & Green Peppercorn Sausage Rolls \$7

Smoked Tomato, Olive Crumb & Basil Oil on Baby Gem (VEGAN) \$5

Hummus and Pickled Vegetables on Flatbread (VEGAN) \$6

Braised Beef Turnovers \$8.50

Pakora with Berbara Yogurt Dip (GF)+(V) \$5

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

*We will be happy to assist you in creating a customized menu,
if you are searching for something specific that is not listed.*

prices of all items are subject to change

Joining us for a seated lunch, dinner or bunch?

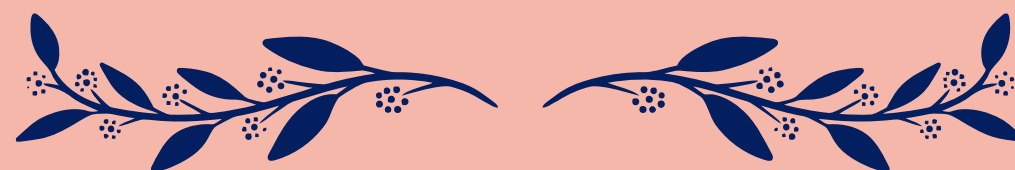
Choose our from our 3 course event menus

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

3 courses \$45 per person

House-Baked Sourdough & Herbed Butter for the Table

Starter

Baby Gem & House-Smoked Ricotta Salad (v)

With Lemon-Berbera Yogurt Dressing & Toasted Seeds

Smoked Pheasant & Pork Collar Terrine

With Mushroom-Truffle Ketchup

Beetroot-Black Olive Tapenade & Feta

With Basil Pistou Cream & Melba Toasts

Mains

Harissa Spiced Kale & Chicken Salad

With Almonds, Dates, Mint & Red Onions

Pan Seared Atlantic Salmon

With Yukon Gold Dumplings & Seasonal Peas

The Oxley Quiche (v)

With Young Leaves & Shallot Sherry Dressing

Pudding

Sticky Toffee Pudding | Seasonal Tart | Chocolate Marquise

Dinner

3 courses \$68 per person

House-Baked Sourdough & Herbed Butter for the Table

Starter

Baby Gem & House-Smoked Ricotta Salad (v)

With Lemon-Berbera Yogurt Dressing & Toasted Seeds

Rillettes of Atlantic Salmon

With Cucumber, Fennel & Pink Peppercorn Salad

Beetroot-Black Olive Tapenade & Feta

With Basil Pistou Cream & Melba Toasts

Mains

Smoked Paprika Roast Brick Chicken

With Scallops Potatoes & Watercress, Apple-Walnut Salad

Pan-Seared Organic Arctic Char

With Leeks, Fingerling Potatoes & Champagne-Caviar Beurre Blanc

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 | Seasonal Tart | Chocolate Marquise



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



Book Your Event

Contact

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