

O<sup>the</sup>xley

# Events Package

*Winter 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.*

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





## *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

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 bunch?*

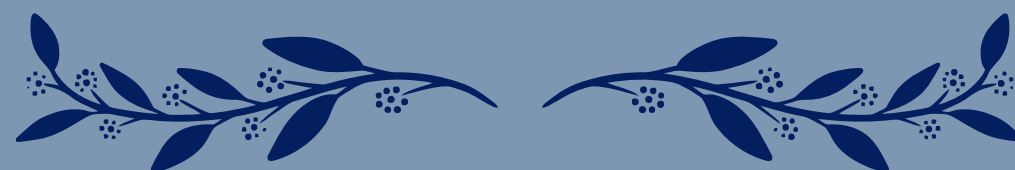
Choose our from our 3 course event menus

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

Bibb & Roast Pear Salad (v)

With Manchego-Walnut Chips & Sherry Shallot Dressing

Salmon & Crab Croquette

With Hazelnut-Romesco & Endive-Chive Salad

Stout Cured & Smoked Ontario Lamb Shoulder

With Rocket & Stilton Salad

### 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 Tart

Chocolate-Baileys Bread & Butter Pudding

## Dinner

3 courses \$68 per person

House-Baked Sourdough & Herbed Butter for the Table

### Starter

Bibb & Roast Pear Salad (v)

With Manchego-Walnut Chips & Sherry Shallot Dressing

Salmon & Crab Croquette

With Hazelnut-Romesco & Endive-Chive Salad

Stout Cured & Smoked Ontario Lamb Shoulder

With Rocket & Stilton Salad

### Mains

Manchego Crusted Brick Chicken

With Fondant Roots, Baby Kale & Madeira Jus

Nori Roast Atlantic Salmon

With Asian Greens & Dressing

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 Tart

Chocolate-Baileys Bread & Butter Pudding

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*



## Book Your Event

Contact

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