

O^{the} Xley

Events
Package

Fall 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 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 & House Pickles

With Tewkesbury Mustards & House Crostini \$12

Marinated Olives \$7

Assorted Fruit \$7

House Cookies & Squares \$7

Joining us for a seated lunch, dinner or brunch?

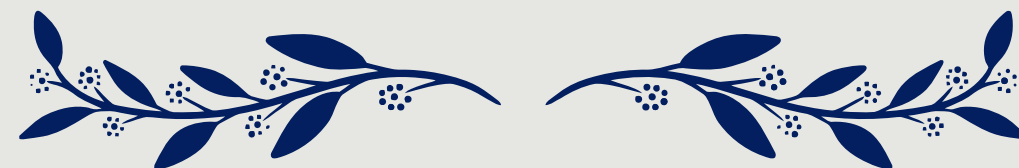
Choose our from our 3 course event menus

or

customize one based on our à la carte menu

Select up to 3 options for your

Starters | Mains | Dessert



Visit our website for the most recent menus

Lunch Menu

3 Course \$48pp

Bread & Butter For The Table

Starter

Oxtail Soup

With Fresh House Bread & Butter

Harissa-Spiced Kale, Roast Almond & Manchego Salad

With Dates, Red Onions & Mint

Guinea Fowl & Bacon Terrine

With Cumin Roast Plum Chutney & Cornichons

Mains

Smoked Salmon & Curly Endive

With Butterbeans & Preserved Lemon-Tewkesbury Dressing

Fresh Baked Quiche Of The Day

With Young Leaves (VEG)

Manchego Crusted Brick Chicken

With Roast Parsnip Pearl Barley Risotto & Tarragon-Maderia Jus

Dessert

Sticky Toffee Pudding With House Vanilla Ice Cream

Warm Flourless Chocolate Fudge Cake With Wild Cherries (GF)

Walnut-Maple Butter Tart With Whiskey-Gingerbread Ice Cream

Dinner Menu

3 Course \$68pp

Bread & Butter For The Table

Starter

Guinea Fowl & Bacon Terrine

With Cumin Roast Plum Chutney & Cornichons

Harissa-Spiced Kale, Roast Almond & Manchego Salad

With Dates, Red Onions & Mint

Stout Cure Ontario Shoulder Of Lamb

With Rocket Pistou & Stilton

Mains

Manchego Crusted Brick Chicken

With Roast Parsnip Pearl Barley Risotto & Tarragon-Maderia Jus

Herb Roast Atlantic Halibut

With Smoked Aubergine Caponata

Breast Of Dry Aged Muscovy Duck

With Smoked Bacon Roast Dumplings & Celeriac-Watercress Velouté

Grilled Canadian AAA 8oz Beef Tenderloin \$35 Surcharge

With Red Wine Shallot Sauce, Dauphinoise Potatoes & Fine Green Beans

Dessert

Sticky Toffee Pudding With House Vanilla Ice Cream

Warm Flourless Chocolate Fudge Cake With Wild Cherries (GF)

Walnut-Maple Butter Tart With Whiskey-Gingerbread Ice Cream

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Brunch Menu

3 Course \$40pp

For the Table

Fresh Fruit Board

Seasonal Fresh Fruit, Granola & Honey



Oxley Quiche & Young Leaves

The Oxley's BLT

With Maple Braised Pork Belly,
Romaine, Smoked Tomatoes

Smoked Salmon & Poached Eggs

With Hollandaise & Young Leaves

Drip Coffee & Tea

Continental Brunch Options Available

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Book Your Event

Contact

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