



# O<sup>the</sup>xley

*Events Package*

Spring/Summer 2025

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.

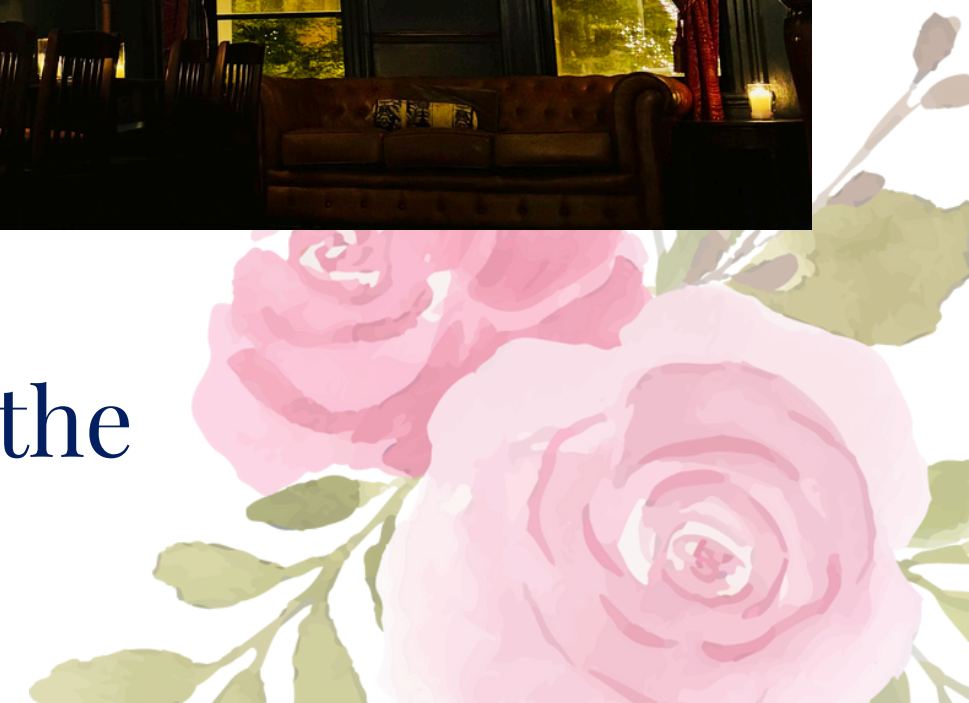




The Snug is the perfect spot to host any event.  
The maximum capacity for a cocktail reception is 30 & 20 for a seated dinner.



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



# Canapés

priced per dozen

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**\$72 per 12**

Welsh Rarebit (V)

Mushroom & Stilton Toasts (V)

Pakora With Berbara Yogurt Dip (GF)+(V)

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

**\$96 per 12**

Crab Cakes & Sicilian Pepper Sauce

Goujons Of Sole & Tartare Sauce

Smoked Haddock Kedgeree Arancini & Coriander Chutney

**\$84 per 12**

Mini Grilled Cheese with House Ketchup (v)

House Smoked Duck Breast & Asian Slaw On Crispy Wonton

Stilton & Green Peppercorn Sausage Rolls With Oxford Sauce

Smoked Tomatoes & Aged Cheddar On Toast (v)

Caponata Turnovers (v)

**\$96 per 12**

Welsh Rarebit (V)

Canadian Beef Sliders with House Ketchup

Mini Fish & Chips

Maple-Soya Braised Beef Short Rib Turnovers

Lamb Rann & Yorkshire Puddings

**\$180 per 12**

Seared Ontario Lamb Chops with Mint Sauce (GF)

Grilled Beef Tenderloin Sliders With House Tewksbury Crème Fraiche



# Platters

priced per person, minimum of 6 people

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The Oxley Ploughman's Platter	\$222
House Breads & Spreads (v)	\$42
Assorted Crudités with Selection of House-Made Dips (v)	\$42
British & Canadian Cheeses With Accompaniments (v)	\$78
Charcuterie & House Pickles	\$78
Marinated Olives (v)	\$45
Assorted Fruit (v)	\$45
House Cookies & Squares (v)	\$58



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 | Dessert





# LUNCH MENU

2 Course - \$42 per person | 3 Course - \$58 per person

Bread & Butter For The Table

## Starter

Crab Cakes & Charred Baby Gem  
With Sicilian Pepper Sauce

Rilletto Of Rainbow Trout & Gougères  
Aleppo Pepper Pickled Cucumber

Harissa Spiced Kale, Roast Almonds Salad(v)  
With Dates, Red Onion & Manchego

## Mains

Pan Seared Atlantic Salmon  
With Romaine, Zucchini & Preserved Lemon-Fenugreek Salad

Parmesan Crusted Brick Half Chicken  
With Fingerling Potatoes & Tarragon Remoulade

House Baked Quiche(v)  
With Young Leaves & Sherry Shallot Vinaigrette

## Dessert

Sticky Toffee Pudding & Toffee Sauce With House Vanilla Ice Cream

Walnut-Ginger Sponge & Raspberries With Pistachio Gelato

Vanilla Crème Brûlée With Lemon Shortbreads

# DINNER MENU

3 Course Pre-Fixe Menu \$69

Bread & Butter For The Table

## Starter

Baby Romaine, Zucchini & Parmesan Salad(v)  
With Croutons, Soft Herbs & Persevered Lemon-Fenugreek Dressing

Rilletto Of Rainbow Trout & Gougères  
Aleppo Pepper Pickled Cucumber

Harissa Spiced Kale, Roast Almonds Salad(v)  
With Dates, Red Onion & Manchego

## Mains

Parmesan Crusted Brick Half Chicken  
With Confit Baby Carrots, Fingerling Potatoes & Tarragon Remoulade

Pan Seared Organic Scottish Salmon  
With Asparagus-Fennel Salad & Preserved Lemon-Fenugreek Dressing

Comté, Potato & Caramelized Onion Pudding(v)  
With Parsley Velouté

Grilled 6oz Butlers Steak  
With Scallop Potatoes, Fine Green Beans & Confit Shallot Jus

Substitute For 8oz Canadian AAA Beef Tenderloin \$39 Surcharge

## Dessert

Sticky Toffee Pudding & Toffee Sauce With House Vanilla Ice Cream

Walnut-Ginger Sponge & Raspberries With Pistachio Gelato

Basque Cheesecake With Seasonal Fruit

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# Book Your Event

Contact

Jenn Bloos

[jenn@theoxley.com](mailto:jenn@theoxley.com)

647.348.1300

121 Yorkville Ave. Toronto ON

[www.theoxley.com](http://www.theoxley.com)

[IG @theoxleyto](#)

