



O^{the}xley

Events Package

Fall 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.

Main floor and full-restaurant buyouts are available for larger events.

Please give us a call for more information.

Contact

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www.theoxley.com

Wines by the Bottle

[View our complete list](#)



NV Crémant du Jura, Domain Baud Jura, FR	\$90
Pinot Grigio, ‘La Lot’, Peter Zemmer Alto Adige, IT	\$58
Sauvignon Blanc, Jean-Yves Bretaudeau Loire Valley, FR	\$75
Chardonnay, Buehler Vineyards Russian River Valley, California, USA	\$110
Malbec, ‘Estiba I’, Bodegas Esmerelda Mendoza, AR	\$59
Cabernet Sauvignon, ‘Small Lot’, Parducci Mendocino, USA	\$85
Merlot ‘Decoy’, Duckhorn Sonoma County, USA	\$110

Canapés

priced per dozen



\$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

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



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

Two Courses 48 Three Courses 65

Seasonal Soup
With Fresh House Bread & Butter

House Smoked Salmon & Warm Gougères
With Beetroot Tapenade & Preserved Lemon Seasoned Crème Fraîche

Spiced Walnut, Apple, Celery & Radicchio Salad
With Golden Raisins & Creamy Tewkesbury Mustard Dressing

Midlands Lamb Curry & Basmati Rice
With Pappadums & Apple Chutney

Chicken Schnitzel & Baby Gem Caesar
With Poached Egg & House-Smoked Thick Cut Bacon

Mushroom & Smoked Gruyère Pithivier (v)
With Young Leaves & Sherry Shallot Vinaigrette

Atlantic Salmon & Harissa Spiced Kale & Almonds
With Dates, Red Onion & Manchego

Grilled 6oz Flatiron Steak & Chips
With Café de Paris Butter
(\$5 Supplement)

Sticky Toffee Pudding With Vanilla Ice Cream
Flourless Chocolate Nemesis With Hazelnut Crème Fraîche
Lemon Crème Brûlée With Raspberry Shortbreads

DINNER MENU

Two Courses 58 | Three Courses 74

Bread & Butter For The Table

Spiced Walnut, Apple & Radicchio Salad
With Golden Raisins, Celery & Creamy Tewkesbury Mustard Dressing

House Smoke Cured Atlantic Salmon & Beetroot Tapenade
With Chive Crème Fraîche & Warm Gougères

Pheasant & Chicken Liver Parfait Sesame Toasts
With Pickled Ontario Plums

Slow Roast Berkshire Pork Collar
With Parsnip Dumplings & Charred Leek-Tewkesbury Mustard Cream

Boneless Half Chicken & Tarragon-Madeira Jus
With Wilted Spinach & Fondant Roots

Ontario Sirloin Of Lamb
With Lancashire Hot Pot & Apple Braised Red Cabbage

Mushroom & Smoked Gruyère Pithivier (v)
With Young Leaves & Sherry Shallot Vinaigrette

Canadian Beef Wellington
With Seasonal Fondant Roots & Fine Green Beans
(\$28 Supplement)

Sticky Toffee Pudding With Vanilla Ice Cream
Flourless Chocolate Nemesis With Hazelnut Crème Fraîche
Lemon Crème Brûlée With Raspberry Shortbreads

