

Events & Private Dining

Fall 2026

121 Yorkville Ave, Toronto ON | 647.348.1300
email: jenn@theoxley.com

The Oxley

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 or Terrace is the perfect spot to host any event.



For these spaces, our maximum capacity is 30 guests for a cocktail reception or 20 for a seated dinner.

For larger gatherings, we also offer main floor and full-restaurant buyouts.



Please give us a call for more information.

Wines by the Bottle

the Oxley

[View our complete list]

Crémant de Bourgogne, Non Dosé, Piuze NV | Burgundy, FR	$85
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, Felino | Mendoza, AR	$60
Merlot ‘Decoy’, Duckhorn | Sonoma County, USA	$110
prices are subject to change	

Canapés

priced per dozen

$72 per 12

Welsh Rarebit

Mushroom & Stilton Toasts (V)

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

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

Seasoned Grilled Squash & Smoked Ricotta (GF/V)

$84 per 12

Mini Grilled Cheese & House-Ketchup (V)

House-Smoked Duck Breast & Asian Slaw on Crispy Wonton

Chorizo Sausage Rolls & Oxford Sauce

Smoked Tomatoes & Aged Cheddar on Toast (V)

Caponata Turnovers (V)

Grilled Chicken Skewer & Peanut Sauce

$96 per 12

Crab Cakes & Sicilian Pepper Sauce

Goujons of Sole & Tartare Sauce

Smoked-Haddock Kedgeree Arancini & Coriander Chutney

Canadian Beef Sliders & House-Ketchup

Maple-Soya Braised Beef Short Rib Turnovers

Lamb Rann & Mini 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 6 people

The Oxley Ploughman's Platter	$114
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

LUNCH MENU

$65 per person

choice of starter

Seasonal Soup
With House-Sourdough & Butter

This & That Green Salad
Fine Beans, Asparagus, Spinach, Peas, Baby Romaine, Sesame Seeds & Sumac Dressing

choice of main

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

Pork Loin Schnitzel & Baby Gem Caesar Salad
Poached Egg & House-Smoked Thick Cut Bacon

The Oxley Daily (v)
With Young Leaves & Sherry Shallot Vinaigrette

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

choice of dessert

Sticky Toffee Pudding
With Vanilla Ice Cream

Lemon Meringue Pie
With Raspberry Coulis

Flourless Chocolate Cake
With Raspberry-Ripple Ice Cream

review our a la carte menu

DINNER MENU

$75 per person

Bread & Butter For The Table

choice of starter

Belgian Endive, Radicchio & Pear Salad (v)
Orange-Mustard Thyme Dressing

Chèvre & Slow Roast Onion Brioche (v)
With Chicory & Fine Herbs

Pressed Guinea Fowl & Ham Hock Terrine
With Spiced Plum Chutney

choice of main

Dry Aged Breast Of Muscovy Duck
With Galette au Chou & Porcini Rice

Roast Spanish Monkfish & Mussels
With Smoked Paprika, Red Peppers, Saffron & Potatoes

Sticky Sesame Brick Chicken
Togarashi Roast Sweet Potatoes & Wilted Greens

Canadian Beef Tenderloin
With Mashed Potatoes & Fine Green Beans
($28 Supplement)

choice of dessert

Sticky Toffee Pudding
With Vanilla Ice Cream

Lemon Meringue Pie
With Raspberry Coulis

Flourless Chocolate Cake
With Raspberry-Ripple Ice Cream

review our a la carte menu

CONTENINTAL BRUNCH
FOOD STATIONS

Menu Option A | $25pp

Selection of House-Pastries
Yogurt & Granola With Honey
Seasonal Fresh Fruit
Smoked Salmon & Creme Fraiche With Cheese Scones

Menu Menu B | $35pp

Fried Egg Sandwich
Buttermilk Pancakes
House-Pork & Sage Sausage
House-Cured Thick Cut Bacon
Mini Egg Bites (v)

Menu A + B $45pp

We are able to include the following:
Fresh Fruit Juice
Coffee & Tea Station
Mimosa Station

VIEW OUR COMPLETE BRUNCH MENU

BRUNCH MENU

the Oxley

Three Course 58

Mimosa
choice of orange or grapefruit

Fresh Seasonal Fruit Board
With Honey & House-Baked Granola

choice of main

The Oxley Quiche (v)
With Young Leaves & Sherry-Shallot Vinaigrette

Stack Of Buttermilk Pancakes & Berries
With Maple-Butter & Vanilla Ice Cream

Full English Breakfast
With Pork Sausage, House-Smoked Bacon, Tomato, Mushrooms,
Baked Beans, Fried Bread & Scrambled Eggs

Maple-Braised Smoked Pork Belly BLT On Sourdough
With Smoked Tomatoes, Baby Romaine & Young Leaves

Traditional Sunday Roast Beef & Yorkshire Pudding
With Seasonal Vegetables Roast Potatoes & Gravy
Available Sunday From Noon ($12 Supplement)

choice of dessert

Banoffee Pie With Toffee, Bananas & Lashings Of Cream
Sticky Toffee Pudding With House Vanilla Ice Cream
Chocolate Mousse With Warm Madeleines