



salon

private dining by alo

162 Cumberland Street, Toronto | salon@alofoodgroup.com

Salon is an intimate private dining and event space in Toronto's Yorkville neighbourhood that pairs the Alo Food Group experience with the best seasonal ingredients and classic French technique.



Salon's principal offering is a customizable multi-course experience of three to four courses, executed by our dedicated team, and complemented by a genuine sense of welcome.

Guests often supplement their event with a cocktail reception to start, featuring passed canapés, sparkling wine, and signature cocktails.

In addition to multi-course dinners, Salon hosts boutique events such as wine tastings, weddings, brand activations, client appreciation dinners, and corporate meetings and lunches.

Salon can accommodate up to 40 guests.



Passed canapés to start your event.

We suggest a selection of three to four.

Crispy Cauliflower, Chili, Tahini

Broccoli & White Cheddar Spring Roll

East Coast Oyster & Prosecco Foam

Jamón Ibérico, Sourdough, Tomato Jam

Bigeye Tuna Tartare, Miso, Cucumber

Torched A5 Wagyu

Osetra Caviar & Yuzu Crème Fraîche



Seasonal 3-Course Sharing Menu

Inspired by Alobar. For groups who like to enjoy a bit of everything.

Starting at \$180

Selection of 4 for the table:

Beef Carpaccio, Chive, Manchego, Watercress
Torched Hokkaido Sea Scallop, Citrus Dressing
Caesar Salad, Lardon, White Anchovy
Burrata, Pistou, Grape, Escarole, Candied Pecan
Foie Gras Parfait, Pistachio, Rhubarb, Lemon Balm
Salmon Crudo, Charred Poblano, Barley Miso

~

Required Individual Preselection of:

USDA Prime Beef Striploin, Confit Shallot, King Oyster Mushroom

or

Braised Beef Short Rib, Sauce au Poivre, Spinach

or

Black Cod, Wild Onion, Miso, King Oyster Mushroom

with shared items:

Tiger Prawn, Garlic Butter, Cremini Mushroom, Crouton

Pomme Purée

Bread & Butter

~

Basque Cheesecake, Sour Cherry

Raspberry Mille Feuille

Chocolate Tart, Buttermilk Sorbet, Salted Caramel

Seasonal 3-Course Plated Menu

Tailored for business lunches, presentations and corporate events.

Starting at \$150

Required preselection of:

Wedge Salad, Chive Cream, Avocado, Wild Rice

or

Caesar Salad, Lardon, White Anchovy

~

Required Preselection of:

Beef Tenderloin, Confit Shallot, King Oyster Mushroom

or

Black Cod, Wild Onion, Miso, King Oyster Mushroom

or

Roasted Cauliflower, Navy Bean, Piquillo Pepper, Pine Nut

with

Baked Canestri, Beaufort Cheese, Pesto

Broccolini, Garlic, Chili

Bread & Butter

~

Dark Chocolate Mousse Cake

Seasonal 4-Course Plated Menu

*Our signature tasting menu experience, highlighted by
American wagyu beef.*

Starting at \$225

Madai Sashimi, Buttermilk Dressing, Dill

~

Ricotta Ravioli & Périgord Black Truffle

~

Snake River Farms Wagyu Striploin, Wild Onion
Bread & Butter

~

Japanese Mango, Mascarpone Mousse, Lemon Balm

Sample 4-Course Celebration Menu with Wine Pairings

Selected from some of Chef Patrick Kriss' favourite menus.

Market Price

Passed Canapés:

Kumamoto Oyster

Bluefin Toro

Hokkaido Urchin

Foie Gras Parfait

Menu:

Hokkaido Sea Scallop, Petrossian Caviar, Cucumber, Dill

Pascal Cotat 'Les Monts Damnés' Sancerre 2018. Loire Valley, France.

~

Shiro Amadai, Shio Koji, Périgord Truffle

Domaine Leflaive 'Clavoillon' Puligny-Montrachet 1er Cru 2017.

Burgundy, France.

~

A5 Japanese Wagyu, Morel Mushroom, Confit Shallot

Château Pichon-Longueville Baron 2003. Bordeaux, France.

~

White Chocolate & Japanese Musk Melon

Ca 'del Baio Moscato d'Asti 2021. Piemonte, Italy.

Additions

Charcuterie & Cheese

Beemster X.O., Ottawa Valley Cheddar, Château de Bourgogne,
Chevreaux Jamón Ibérico, Chorizo, Black Pepper Salumi, Parisian Ham
Grissini, Olive, Gherkin, Mustard
Bread & Butter

~

Freshly Shucked Oysters on Ice

Grated Horseradish
Lemon, Lime, Tabasco

~

Osetra Caviar Bar

Shallot, Crème Fraîche, Lemon
Warm Toast and Whipped Butter

~

Petit Fours

French Toast Macaron
Passion Fruit Caramel
Dark Chocolate, Caramel, Sea Salt
Lemon Meringue Pie

Canapé Events

A complete reception of canapés, small plates and food stations included. Starting at \$175 per guest.

Canapés:

*Crispy Cauliflower, Chili, Tahini
Jamon Iberico, Sourdough, Tomato Jam
Bigeye Tuna, Miso, Cucumber
Broccoli and Cheddar Spring Roll
East Coast Oysters, Prosecco Foam*

Small Plates (Passed):

*Ricotta Ravioli, Parmigiano-Reggiano
Braised Beef Short Rib, Wild Onion Chimichurri, Scallion
Hamachi Sashimi, Asian Pear, Cucumber, Chili*

Dessert (Passed):

*Basque Cheesecake, Sour Cherry Compote
Mini Chocolate Tart, Salted Caramel*



Signature Cocktails

*A selection of favourites from Alo's repertoire. We also offer premium spirits, classic cocktails, and non-alcoholic options.
Signature cocktails start at \$18 per beverage*

Pine to Palm

Tanqueray Gin, Campari, pineapple, fresh citrus

Painted Water

Ketel One Vodka, lime leaf, sour grape, white peppercorn, fresh citrus

Longchamp

Bulleit Bourbon, Pineau des Charentes, honey, fresh citrus, Angostura bitters

Armagnac Old Fashioned

Marie Duffau Armagnac, Absinthe, Peychaud's & Angostura bitters

Poor Sport

Bulleit Bourbon, Bonal, Aperol, Cynar, olive

Wine

*Our Sommelier can guide you in selecting the perfect glass of wine to elevate your dining experience.
Custom wine pairings to accompany your meal begin at \$85 per person.*



Sample Sharing Brunch Menu

*Baby showers, post-wedding brunches, special birthdays
and more. Customizable for your perfect brunch.
Starting at \$135 per guest*

Brunch Canapés and Stations:

Fresh Fruit Skewers
Jamón Ibérico, Tomato Jam, Burrata, Grilled Sourdough
Tuna Tartare, Lettuce Cups, Miso, Yuzu
Gougère, Jalapeño, Gruyère Cheese

For the Table:

Fresh Baked Pastries
Yogurt, Coconut Granola, Honey, Fresh Berries
Grilled Jumbo Asparagus, Hollandaise, Shallot
Scrambled Eggs, Brown Butter, Chive, Aged White Cheddar
Burrata, Pistou, Grape, Candied Pecan
Double Smoked Bacon
Smash Fried Potatoes
Bread & Butter
Selection of Preserves



FAQs

Q: Where are you located?

We are located at 162 Cumberland Street in Toronto's Yorkville neighborhood. Our door is at the south end of the courtyard between Cumberland Street and Yorkville Avenue.

Q: Is there parking?

There is an underground parking lot at 162 Cumberland Street that offers barrier-free access to our space. For valet parking, we recommend using the Hazelton Hotel's valet parking at 118 Yorkville Avenue.

Q: Can I call Salon?

The best way to reach us is by email at salon@alofoodgroup.com. We are happy to schedule a call with you to discuss your event.

Q: Do you have a minimum spend?

We do not require a minimum spend at Salon. In order to secure your booking, we require a non-refundable room rental fee of \$1,500. This fee encompasses the planning of your event, as well as exclusive access to the Salon space and our dedicated service team. Additionally, freshly brewed coffee, a selection of premium teas, sparkling water, and use of tableware and linens are included.

Q: Can we order from a menu?

At Salon all of our menus are pre-planned and chosen ahead of time. We will work with you to determine the best menu for your guests and event. As we do not operate as a restaurant, we do not offer à la carte ordering.

Q: Do you have corkage?

If you bring your own wine or liquor and it is opened at Salon, a corkage fee will apply. For wine the corkage rate is \$80 per 750ml, and for spirits it is \$240 per 750ml.

