



salon

private dining by alo

162 Cumberland Street, Toronto | [salon@alofoodgroup.com](mailto:salon@alofoodgroup.com)

Salon is an intimate private dining and event space in the heart of Toronto's Yorkville neighbourhood.

We pair the Alo Food Group's Michelin-awarded experience with the best seasonal ingredients and classic French technique by Chef Patrick Kriss.



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.*

Bluefin Toro

Jamón Ibérico Carving Station

Crispy Cauliflower, Chili, Tahini

Caramelized Onion and Sour Cream Spring Roll

East Coast Oyster & Prosecco Foam

Black Truffle Gougère

Bigeye Tuna Tartare, Yuzu, Pear, Ginger

Torched A5 Wagyu

Osetra Caviar & Yuzu Crème Fraîche



### 3-Course Plated Menu

*Tailored for business lunches, presentations and corporate events.  
Starting at \$155 for selections in advance.*

Wedge Salad, Chive Cream, Avocado, Wild Rice

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*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

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Dark Chocolate Mousse Cake

### Executive 3-Course Plated Menu

*Including premium upgrades for client appreciation dinners and special occasions.  
Starting at \$195 for selections in advance.*

Fusilli, Chanterelle Mushroom, Truffle, Sourdough Crouton

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Australian Wagyu Ribeye, Bordelaise Sauce, Broccolini, Potato Pavé

*or*

Dover Sole Meunière, Brown Butter, Spinach

Bread & Butter

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Banana Cream Pie

## Seasonal 3-Course Sharing Menu

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

\$175

*Selection of 4 for the table:*

Beef Carpaccio, Mustard, Arugula, Pickled Mushroom  
Torched Hokkaido Sea Scallop, Citrus Dressing  
Caesar Salad, Lardon, White Anchovy  
Burrata, Pistou, Grape, Escarole, Candied Pecan  
Foie Gras Parfait, Caramelized Apple, Toasted Oats  
Salmon Crudo, Charred Poblano, Barley Miso

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Braised Beef Short Rib, Sauce au Poivre, Spinach  
(Substitute USDA Prime Striploin, \$15)

*with shared items:*

Tiger Prawn, Garlic Butter, Cremini Mushroom, Crouton  
Pommes Purée  
Bread & Butter

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Basque Cheesecake, Sour Cherry  
Raspberry Mille Feuille  
Banana Cream Pie



## 4-Course Plated Celebration Menu

*Our signature tasting menu experience, highlighted by Australian wagyu ribeye.  
Starting at \$225*

Sparkling Wine & Amuse Bouche

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Madai Sashimi, Buttermilk Dressing, Dill

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Ricotta Ravioli & Périgord Black Truffle

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Australian Wagyu Ribeye, Beef Jus, Wild Onion  
Bread & Butter

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Japanese Mango, Mascarpone Mousse, Lemon Balm

## Sample 5-Course Tasting Menu with Wine Pairings

*Selected from some of Chef Patrick Kriss' favourite menus from Alo.  
Market Price*

### Champagne Reception & Canapés

#### Menu:

Foie Gras Tart, Raspberry, Crème Fraîche, Thai Basil  
*Barbeito Rainwater Reserva NV. Madeira, Portugal*

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Line Caught Turbot, Shio Koji, Périgord Truffle  
*Domaine Leflaive 'Clavoillon' Puligny-Montrachet 1er Cru 2017. Burgundy, France*

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Koshihikari Rice, Dashi, Alba White Truffle  
*Produttori del Barbaresco Langhe Nebbiolo, 2022. Piedmont, Italy*

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A5 Japanese Wagyu, Wasabi, Shiso  
*Château Pichon-Longueville Baron 2003. Bordeaux, France*

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White Chocolate & Japanese Musk Melon  
*Ca' del Baio Moscato d'Asti 2021. Piedmont, Italy*

## Additions

### Freshly Shucked Oysters on Ice

Grated Horseradish  
Lemon, Lime, Tabasco

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### Jamón Ibérico Carving Station

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### Osetra Caviar Bar

Shallot, Crème Fraîche, Lemon  
Warm Toast and Whipped Butter

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### Petit Fours

*Available for display or for take home gifts*

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

## Canapé Events

*A complete standing reception with canapés, small plates and food stations.  
Starting at \$175 per guest.*

### Canapés:

*Crispy Cauliflower, Chili, Tahini  
Bigeye Tuna Tartare, Yuzu, Pear, Ginger  
Caramelized Onion and Sour Cream Spring Roll  
East Coast Oysters, Prosecco Foam  
Shrimp Cocktail*

### Small Plates (Passed):

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

### 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

Fresh Baked Pastries

Jamón Ibérico, Tomato Jam, Burrata, Grilled Sourdough

Tuna Tartare, Lettuce Cups, Miso, Yuzu

Gougère, Jalapeño, Gruyère Cheese

### **For the Table:**

Yogurt, Coconut Granola, Honey, Fresh Berries

Grilled Jumbo Asparagus, Hollandaise, Shallot

Frittata, 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](mailto: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.

### **Q: Does Salon have a patio?**

Salon has patio space for a standing cocktail reception with advance notice. Please inquire with the event coordinator to add this to your private dining experience.

