



salon

private dining by alo

162 Cumberland Street, Toronto | 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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Required Preselection of:

Australian Wagyu Striploin, Bordelaise Sauce, Pont Neuf Potato, Broccolini

or

Dover Sole Meunière, Brown Butter, Pont Neuf Potato, 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. 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.

