



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 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.



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

Dover Sole, Cherry Tomato, Rosemary, Caper

or

Heirloom Carrots, Tahini, Crispy Chickpea, Parsley

with

Baked Canestri, Beaufort Cheese, Pesto

Broccolini, Garlic, Chili

Bread & Butter

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Banana Cream Pie

Executive 3-Course Plated Menu

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

Ricotta Ravioli, Porcini Butter, Périgord Black Truffle, Chanterelle Mushroom

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Required Preselection of:

Australian Wagyu Striploin, Peppercorn Jus, Potato Rösti, Grilled Spinach

or

Dover Sole Meunière, Confit Potato, Shallot, Caper

with

Bread & Butter

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Dark Chocolate Mousse Cake

Seasonal 3-Course Sharing Menu

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

Starting at \$175

Selection of 4 for the table:

Beef Carpaccio, Mustard, Arugula, Pickled Mushroom
Yellowfin Tuna Crudo, Cerignola Olive, Paprika, Lemon
Caesar Salad, Lardon, White Anchovy
Burrata, Hazelnut, Watercress, Preserved Fruit
Foie Gras Parfait, Caramelized Apple, Toasted Oats
Salmon Crudo, Charred Poblano, Barley Miso

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Braised Beef Short Rib, Peppercorn Jus, Spinach
(Substitute Prime Striploin, \$15)

Served with a selection of 3 for the table to share:

Cremini Mushroom & Garlic Butter
Pommes Purée
Broccolini, Garlic, Chili
Bread & Butter

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Basque Cheesecake, Sour Cherry
Chocolate Truffles
Banana Cream Pie

Luxury Brunch Menu

*Baby showers, post-wedding brunches, special birthdays
and more. Customizable for your perfect brunch.
Starting at \$165 per guest*

Brunch Canapés and Stations:

Fresh Fruit Skewers
Fresh Baked Pastries
Jamón Ibérico, Tomato Jam, Burrata, Grilled Sourdough
Gougère, Jalapeño, Gruyère Cheese
East Coast Oysters & Traditional Garnishes

For the Table:

**Eggs Benedict, Osetra Caviar, Smoked Salmon
or
Australian Wagyu Steak and Eggs**

Grilled Jumbo Asparagus
Double Smoked Bacon
Crispy Smashed Potatoes
Bread & Butter



The Alo Experience

A dining experience accented with details from our team including food stations manned by chefs, sommelier led wine pairings, course introductions, and table side finishing touches to dishes.

Work with our dedicated events team to customise your event experience beyond food and beverage - from personal touches to extended tasting menus.

Complement your event with freshly carved Jamon Iberico, tableside shaved Périgord Black Truffles or Alba White Truffles, and wow your guests with expert pairings and courses described by our dedicated service team.

See sample menus below...



salon

Bluefin Tuna Carpaccio, Hokkaido Urchin, Dashi, Cured Egg Yolk
Pearl Morissette Cuvée Dix-Neuvieme 2018, Jordan, Ontario, Canada

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Koshihikari Rice, Périgord Black Truffle
Masseria Frattasi 'Bonea' Falanghina 2023, Campania, Italy

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A5 Japanese Wagyu, Wasabi, Shiso, Japanese Mustard, Finger Lime
Domaine Denuzières Crozes-Hermitage 2021, Côtes du Rhône, France

Pain au Lait & Whipped Butter

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Birthday Cake
Mini Foie Gras Sundae
Reynac Pineau des Charentes, Charente, France

01.22.25

salon

Bluefin Tuna Carpaccio, Hokkaido Sea Urchin, Cured Egg Yolk
Fresne Ducret 'Le Chemin du Chemin' Premier Cru. Champagne, France

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Koshihikari Rice, Japanese Crab & Alba White Truffle
Matthiasson 'Linda Vista' Chardonnay 2022. Napa Valley, California

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Turbot, Périgord Black Truffle, Cauliflower

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A5 Miyazaki Wagyu Beef, Sancho Pepper, Matsutake Mushroom

Pain au Lait

Margaux de Château Margaux 2015. Bordeaux, France

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Japanese Musk Melon

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Petit Fours:

Raspberry Pâte de Fruit, Passionfruit Caramel,
Coconut-Caramel Bonbon, Earl Grey Chocolate Tart

Armagnac Espresso Martini

11.28.24

The “Cinq à Sept” Reception

A refined selection of canapés and passed dishes to kick the night off. Perfect for an after work mixer or social hour.

starting at \$135 per guest

Crispy Cauliflower, Chili, Tahini

Bigeye Tuna Tartare, Yuzu, Pear, Ginger

Caramelized Onion and Sour Cream Spring Roll

East Coast Oysters, Prosecco Foam

Prawn Cocktail

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Ricotta Ravioli, Parmigiano-Reggiano

Braised Beef Short Rib, Wild Onion Chimichurri, Scallion

Pain au Lait

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Mini Chocolate Tart, Salted Caramel



The “Complete” Reception

A carefully curated selection of premium canapés that are both exquisite in flavour and generous in portions, ensuring guests feel as though they've enjoyed a full, indulgent meal. This reception is designed to satisfy both the palate and appetite.

starting at \$215 per guest

Jamon Iberico Carving Station

East Coast Oysters & Classic Garnishes

East Coast Lobster, Jalapeño, Nori

Tiger Prawns & Cocktail Sauce

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Crispy Cauliflower, Chili, Tahini

Bigeye Tuna Tartare, Yuzu, Pear, Ginger

Caramelized Onion and Sour Cream Spring Roll

Torched A5 Wagyu Beef, Wasabi, Teriyaki Jus

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Ricotta Ravioli, Périgord Black Truffle

Braised Beef Short Rib, Wild Onion Chimichurri, Scallion

Miso Black Cod

Pain au Lait

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Mini Chocolate Tart, Sea Salt

Basque Cheesecake, Sour Cherry Compote

Passionfruit Caramels

French Toast Macaron

*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
Truffled Crispy Chicken
Black Truffle Gougère
Hamachi Tartare, Yuzu, Pear, Ginger
Torched A5 Wagyu
Osetra Caviar & Yuzu Crème Fraîche



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

Enjoy alongside your dessert, or as take-away gifts.

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



Sample 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

Armagnac Old Fashioned

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

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.



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.

