



alo

Private Dining ◦ Celebrations ◦ Weddings ◦ Business Dinners

163 Spadina Avenue, Toronto
info@alorestaurant.com

Alo, which opened in July of 2015, is a contemporary French restaurant located atop a heritage building in downtown Toronto. Our cuisine is internationally inspired and celebrates the finest seasonal ingredients paired with a genuine sense of welcome.

We are refiners: we take time-honoured comforts and seek to do them better than we did last time, evolving to make them ever more delightful.

Alo's private dining room is nestled on the second story of the same heritage building that houses Alo. Featuring a dedicated kitchen and bar, this intimate space accommodates groups of six to fourteen guests.





Alo's Private Dining Room has two options of menus to choose from.

Tasting Menu

\$295 per guest


Our tasting menu experience is approximately 6 courses and is inspired by our dining room offerings.

The evening begins with a welcome reception featuring a trio of canapés and a glass of sparkling wine for each guest, followed by a seated tasting menu. Wine pairings to complement each course of the menu are available to purchase on site and are priced at \$125 per guest.

Premium Sharing Menu

\$295 per guest

Our premium sharing menu experience is a family style menu which includes a combination of individually plated and shared courses. Inspired by our dining room menu, this experience is for the group who likes to share a bit of everything.





Enhance your six-course tasting experience with a variety of supplements and add-ons.

For more information or personalized recommendations, please reach out to us directly before booking your reservation at info@alorestaurant.com

Optional Add Ons:
priced per guest

Seasonal Featured Additional Course: \$50

Japanese A5 Wagyu Supplement: \$110

Wine Pairings for 6 Course Tasting Menu:
\$125

Champagne Supplement: \$30

supplements must be applied to all guests

The background of the menu is a photograph of a historic building's facade. It features a central section with a green-patina copper roof and a red brick structure with green-patina window frames and decorative elements. The image is split vertically, with the building facade visible on both the left and right sides, framing a central dark blue menu area.

6 Course Tasting Menu

Canapés

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Hamachi

Les Équilibristes Picpoul 2024. Languedoc

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Koshihikari Rice

Produttori del Barbaresco Langhe 2023. Nebbiolo

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East Coast Scallop

Pomenor Branco Douro 2023. Portugal

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Hudson Valley Duck

Maçanita "Erupção Vulcânico" N.V. Azores

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New Zealand Rack of Lamb

Alex Foillard Côte de Brouilly 2020. Beaujolais

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Ontario Apple

Bera Moscato d'Asti 2024. Piemonte

Petit Fours



Premium Sharing Menu

East Coast Oyster, Black Pepper, Crème Fraîche, Shallot

Burrata, Beet, Pistachio

Hamachi, Koji, Shiso

Japanese A5 Wagyu, Petrossian Caviar

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Ricotta Agnolotti, Périgord Black Truffle

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Creek Stone Farms Striploin

East Coast Scallop

Maitake Mushroom

Broccolini

Pain au Lait & Buerre d'Isigny

-

Ontario Apple

Petit Fours

FAQ & Policies

Alo requires at least 5 days notice to cancel a private dining room reservation and at least 72 hours notice of any party size adjustments. Party size decreases made less than 72 hours in advance will be charged for the original number of guests booked including the tasting menu, add-ons, HST and service charge.

Cancellations made less than 5 days in advance are subject to a charge to the credit card on file for the price of the tasting menu per guest.

Please note that we are unable to accommodate some dietary restrictions. We recommend reaching out to us directly at info@alorestaurant.com before booking a reservation to discuss any dietary concerns.

The price of the tasting menu and premium sharing menu are per guest exclusive of beverages, HST, & 20% service charge.

FAQ & Policies

How many guests can you accommodate?

We can welcome a minimum of 6 guests and a maximum of 14 guests. For groups 15 and above, please visit our sister locations Salon and Alobar Downtown.

Do you offer corkage?

You are welcome to bring your own wine for corkage at \$80 per 750ml bottle.

Can we bring our own cake?

Yes you can! We are happy to serve your cake in addition to desserts for a plating charge of \$12 per guest.

Can we bring our own decorations or flowers?

You are welcome to bring your own decorations such as votives, flowers and balloons. Kindly let us know ahead of your reservation so we can organize a drop off time.

Does Alo have parking?

The nearest parking lot is at 338 Richmond Street West. There is also an underground parking garage in the Waterworks building at 505 Richmond Street West.