



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.





## Tasting Menu

\$295 per guest

Our tasting menu offers an elegant six-course experience inspired by of our dining room. Guests will be greeted with a glass of sparkling wine on arrival followed by a seated tasting menu that highlights the best of our seasonal offerings.

To enhance the experience, optional wine pairings are available on site for \$125 per guest, with each selection carefully chosen to complement every course.

## 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.

\*please note: menus are subject to change\*





**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](mailto:info@alorestaurant.com)

**Optional Add Ons:**  
*priced per guest*

Seasonal Featured Additional Course \$50

Japanese A5 Wagyu Supplement \$110

Wine Pairings, 6 Course Tasting Menu \$125

*\*supplements must be applied to all guests*



## 6 Course Tasting Menu

### **Hamachi**

L'Enclòs de Peralba Els Presseguers Xarel-lo 2021. Penedès

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### **Foie Gras**

Collacpretti Vigna Vecchia Trebbiano

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### **Nova Scotia Lobster**

COZ 'Pops' Vital Lisboa 2023. Portugal

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### **Dover Sole**

RC Etna Bianco 2024 Sicily. Italy

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### **Rack of Provimi Veal**

Capezzana 'Villa di Capezzana' Carmignano 2020. Tuscany

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### **St. Honoré**

### **Petits Fours**

Bernard Fouquet 'Cuvée Saint-Jean' Vouvray Moelleux. Loire



## **Premium Sharing Menu**

**East Coast Oyster, Crème Fraîche, Lemon**

**Burrata, Beet, Hazelnut**

**Isaki, Black Pepper, Crème Fraîche, Rhubarb**

**Foie Gras, Castelfranco, Mizuna**

**Japanese A5 Wagyu, Petrossian Caviar**

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**Casoncelli, Ricotta, Brie de Meaux, Black Truffle**

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**Creekstone Farm Striploin**

**Broccolini, Parmesan, Lemon**

**White Asparagus, Garlic Pesto**

**East Coast Scallop, Tom Yum, Lime**

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**St. Honoré**

**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](mailto: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.