





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 Menus

$295 per guest

Our tasting menus offer an elegant experience inspired by our dining room. Guests are seated at a communal dining table and invited to enjoy a thoughtfully curated menu celebrating the finest seasonal ingredients. We offer two tasting experiences: a six-course tasting menu or a four-course menu. Our four-course menu features a choice of main course made on-site.

To enhance the experience, optional wine pairings are available, 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 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 $65

Japanese A3 Wagyu Supplement $110
only available with the 6-course menu

Wine Pairings, 6 Course Tasting Menu $125
Wine Pairings, 4 Course Tasting Menu $85

**supplements must be applied to all guests*



6 Course Tasting Menu

Bluefin Tuna

Pormenor Blanc Douro 2025 Portugal

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La Canardière Foie Gras

Foradori ‘Fontanasanta’ Nosiola Vigneti Dolomiti 2024 Italy

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Prince Edward Island Lobster

Slobodne ‘Oranzista’ Pinot Gris Trnava 2023 Slovakia

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East Coast Scallop

Château Léoube ‘Love de Léoube’ Provence 2024 France

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Creekstone Farm Striploin

Fita Preta ‘Palpite’ Tinto Reserva Alentejo 2022 Portugal

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Vanilla Flan

Barbeito Rainwater Madeira Portugal





Executive 4 Course Menu

Bluefin Tuna

Pormenor Blanc Douro 2025 Portugal

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Agnolotti

Foradori ‘Fontanasanta’ Nosiola Vigneti Dolomiti 2024 Italy

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Turbot

Château Léoube ‘Love de Léoube’ Provence 2024 France

or

Creekstone Farm Striploin

Fita Preta ‘Palpite’ Tinto Reserva Alentejo 2022 Portugal

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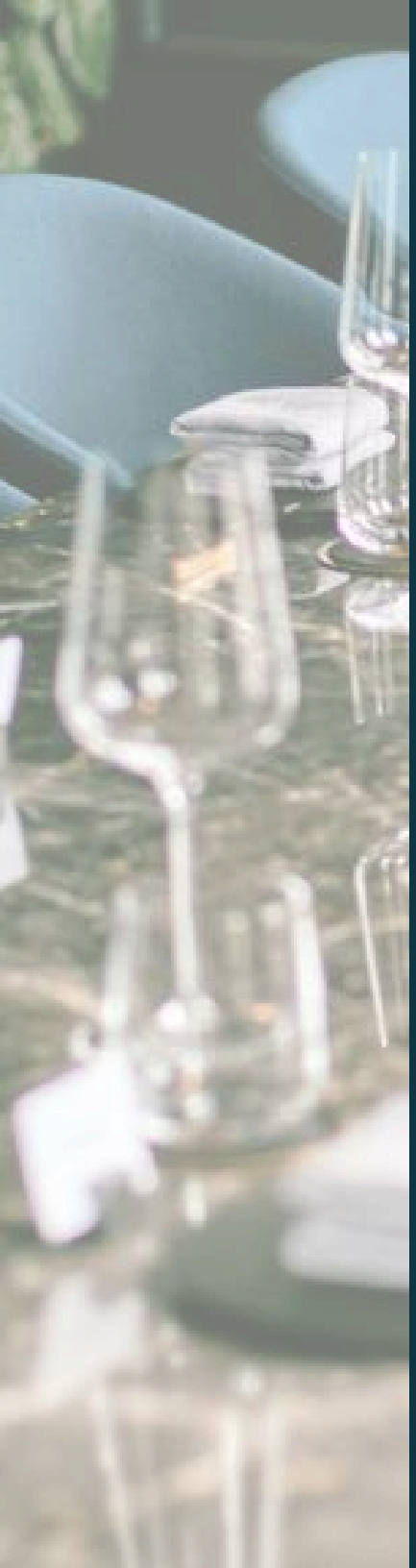
Vanilla Flan

Barbeito Rainwater Madeira Portugal





Premium Sharing Menu

West Coast Oyster, Crème Fraîche, Lemon

Burrata, Heirloom Tomato, Balsamic

Bluefin Tuna, Plum, Tonnato, Hibiscus

La Canardière Foie Gras, Rabbit, Brioche

Japanese A5 Wagyu, Petrossian Caviar, Sourdough

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Agnolotti, Ricotta, Beurre Blanc, Black Truffle

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Creekstone Farm Striploin

Maitake Mushroom

Broccolini, Garlic Pesto

East Coast Scallop, Tomatillo, Lime

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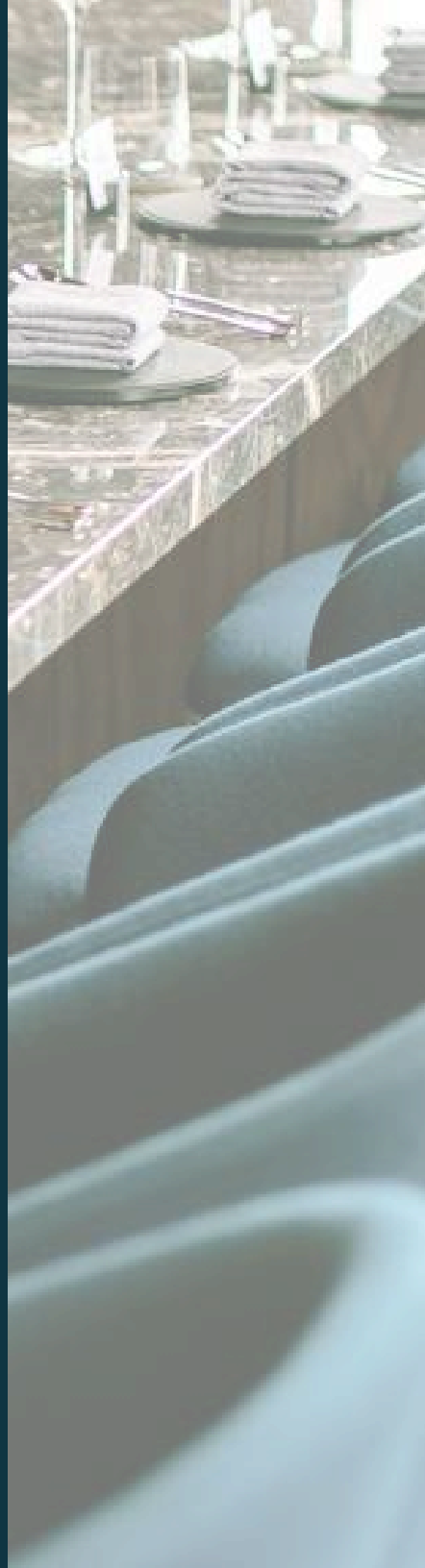
Vanilla Flan

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.