



salon

The team behind Alo Restaurant presents Salon, an exclusive room for private dining in Toronto's Yorkville neighbourhood. Salon is a beautifully designed space that offers the Alo experience, pairing the best seasonal ingredients with classic French technique.





Salon Private Dining
162 Cumberland Street, Toronto, ON
salon@alofoodgroup.com

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, corporate meetings and lunches.

Salon's intimate space can accommodate up to 34 guests for a seated dinner or 40 guests for a cocktail reception.

Signature Cocktails

A selection of favourites from Alo's repertoire. Additionally we can offer premium spirits, classic cocktails, and non-alcoholic options.

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 \$65 per person.



Canapés

The perfect small bites to start your event. We suggest a selection of three to four.

Crispy Cauliflower, Chili, Tahini

Broccoli & White Cheddar Spring Roll

East Coast Oyster & Sea Buckthorn

Jamón Ibérico, Sourdough, Tomato Jam

Bigeye Tuna Tartare, Miso, Cucumber

Beef Tartare & Périgord Black Truffle

Osetra Caviar, Yuzu Crème Fraîche



Sample 3-Course Plated Menu

Tailored for business lunches, presentations and corporate events.

Starting at \$150.

Wedge Salad, Chive Cream, Avocado, Wild Rice

~

Pre-selection of:

Beef Tenderloin, Confit Shallot, King Oyster Mushroom

or

Cornish Hen, Confit Shallot, King Oyster Mushroom

with

Baked Canestri, Beaufort Cheese, Pesto

Broccolini, Garlic, Chili

Bread & Butter

~

Chocolate Tart, Buttermilk Sorbet, Salted Caramel

Sample 3-Course Sharing Menu

For groups who like to enjoy a bit of everything. Beautifully plated for sharing.

Starting at \$180.

Beef Carpaccio, Chive, Manchego, Watercress

Torched Hokkaido Scallop, Citrus Dressing

Caesar Salad, Lardon, White Anchovy

Burrata, Pistou, Grape, Charred Escarole, Candied Pecan

~

Pre-selection of:

USDA Prime Beef Striploin

or

Braised Beef Short Rib, Confit Shallot, King Oyster Mushroom

with

Tiger Prawn, Garlic Butter, Cremini Mushroom, Crouton

Pomme Purée

~

Chocolate Tart, Buttermilk Sorbet, Salted Caramel

Sample 4-Course Plated Menu

*Our signature tasting menu experience, highlighted by American Wagyu.
Starting at \$215.*

Madai Sashimi, Buttermilk Dressing, Dill

~

Ricotta Ravioli & Périgord Black Truffle

~

Snake River Farms Wagyu Striploin, Charred Scallion
Bread & Butter

~

Chocolate Tart, Buttermilk Sorbet, Salted Caramel





Sample 4-Course Celebration Menu

*Selected from some of Chef Patrick Kriss' favourite menus.
Market Price.*

Passed Canapés:

East Coast Oyster
Bluefin Toro
Hokkaido Urchin
Foie Gras Parfait

Menu:

Hokkaido Sea Scallop, Petrossian Caviar, Cucumber, Dill
*Pascal Cotat 'Les Monts Damnés' Sancerre 2018.
Loire Valley, France.*

~

Shiro Amadai, Shio Koji, Périgord Truffle
*Domaine Leflaive 'Clavoillon' Puligny-Montrachet 1er Cru 2017.
Burgundy, France.*

~

A5 Japanese Wagyu, Morel Mushroom, Confit Shallot
*Château Pichon-Longueville Baron 2003.
Bordeaux, France.*

~

White Chocolate & Japanese Musk Melon
*Ca 'del Baio Moscato d'Asti 2021.
Piemonte, Italy.*

Sample Sharing Brunch Menu

Baby showers, post-wedding brunches, 40th birthdays and more.

Customizable for your perfect brunch.

Starting at \$135 per guest.

Brunch Reception:

Fresh Fruit Skewers

Jamón Ibérico, Tomato Jam, Burrata, Grilled Sourdough

Tuna Tartare, Lettuce Cups, Miso, Yuzu

Gougère, Jalapeño, Gruyère Cheese

For the Table:

Fresh Baked Pastries

Yogurt, Coconut Granola, Honey, Fresh Berries

Grilled Jumbo Asparagus, Hollandaise, Shallot

Scrambled Eggs, Brown Butter, Chive, Aged White Cheddar

Burrata, Pistou, Grape, Candied Pecan

Double Smoked Bacon

Smash Fried Potatoes

Bread & Butter

Selection of Preserves



Breaks, Breakfast, Stations & Snacks

*Choose one or many.
Starting @ \$35 per person.*

Fruit Skewers, Pineapple, Strawberry, Grape, Blackberry, Lychee
Fresh Baked Pastries, Butter Croissants, Cheese Scones, Blueberry Loaf
Yogurt, Coconut Granola, Fresh Berries, Honey
Assortment of Juices
Selection of Preserves
Bread & Butter

~

Grilled Jumbo Asparagus, Hollandaise, Shallot
Scrambled Eggs, Brown Butter, Chive, Aged White Cheddar
Double Smoked Bacon
Smash Fried Potatoes
Grilled Sourdough

~

Beemster X.O., Ottawa Valley Cheddar, Château de Bourgogne, Chevreux
Jamón Ibérico, Chorizo, Black Pepper Salumi, Parisian Ham
Grissini, Olive, Gherkin, Mustard
Bread & Butter

~

Freshly Shucked Oysters on Ice
Grated Horseradish
Lemon, Lime, Tabasco

~

Osetra Caviar Bar
Shallot, Crème Fraîche, Lemon
Warm Toast and Whipped Butter

~

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

Cocktail & Canapé Reception

*Passed canapés, small plates and food stations included.
Starting at \$175 per guest.*

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. Please note that we do not have a direct phone line. 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 nonrefundable 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?

We do offer corkage at Salon. 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 liquor it is \$240 per 750ml.

