

salon

Private Dining by Alo.

Located in the Yorkville neighbourhood of Toronto, Salon is an exclusive room for private events. Like Alo, Salon is a space for fine dining that pairs the best seasonal ingredients with classic French technique.

Salon's principal offering is a multi-course experience of either three or four courses complemented by a genuine sense of welcome.



In addition to multi-course dinners, Salon hosts boutique events such as wine tastings, brand activations, weddings, business meetings and lunches. Salon also caters off-site events, from intimate family functions to large corporate events.

Our multi-course menus are typically supplemented with a cocktail reception to start, with passed canapés, sparkling wine, and signature drinks.



Sample Canapé Selection

Three to four canapés are suggested.

- Crispy Cauliflower, Chili, Tahini \$16
- Broccoli & White Cheddar Spring Roll \$16
- East Coast Oyster & Sea Buckthorn \$18
- Jamon Iberico, Sourdough, Tomato Jam \$18
- Bigeye Tuna Tartare, Miso, Cucumber \$18
- Beef Tartare & Périgord Black Truffle \$22
- Osetra Caviar & Yuzu Crème Fraîche \$28



Sample Signature Drinks

Additionally we can offer premium spirits, classic cocktails, selected wine pairings and wines by the bottle.

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

Improved Manhattan

Lot 40 rye, sweet vermouth, maraschino, absinthe, Angostura bitters

Armagnac Old Fashioned

Marie Duffau Armagnac, sugar, absinthe, Angostura & Peychaud's bitters

House Martini

Tanqueray gin or Ketel One vodka, dry vermouth, lemon twist or olive



Sample Four Course Menu - \$215

Each course is plated individually.

Hamachi Sashimi, Cincinnati Radish,
Crème Fraîche, Dill

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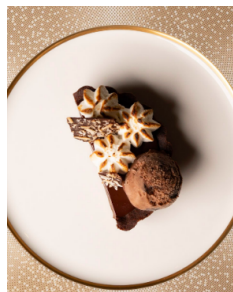
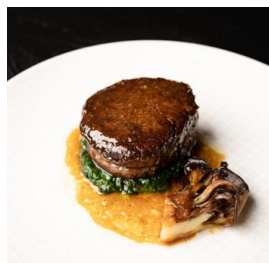
Ricotta Ravioli & Périgord Black Truffle

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USDA Prime Ribeye, Shallot Confit,
Chanterelle Mushroom, Beef Jus
Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Caramel



Sample Three Course Sharing Menu - \$180

The first course is served family style. The entrée is served individually with sides for the table.

Wedge Salad, Chive, Avocado, Wild Rice
Beef Carpaccio, Mustard, Watercress, Chive
Hokkaido Scallop Sashimi, Blood Orange,
Pistachio, Fennel Pollen
Burrata, Bitter Greens, Grilled Sourdough

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Beef Tenderloin, Confit Shallot, Chanterelle
Mushroom, Beef Jus
Cavatelli & Parmigiano-Reggiano
Nova Scotia Lobster & Garlic Butter
Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Salted
Caramel

Sample Three Course Plated Menu - \$150

Each course is individually plated. The entrée is served with sides for the table.

Wedge Salad, Chive, Avocado, Wild Rice

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Beef Tenderloin, Confit Shallot, Chanterelle
Mushroom, Beef Jus
Cavatelli & Parmigiano-Reggiano
Broccolini & Pickled Chili
Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Salted
Caramel

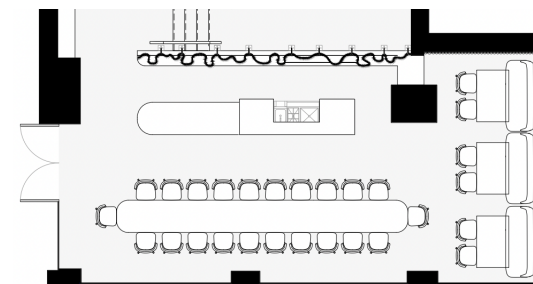
Prices are subject to change.

Custom Tasting Menu

We are pleased to work with you to design a tasting menu experience tailored to your event. Salon's Chef and event team are happy to coordinate a time to speak with you and plan your special menu. Pricing begins at \$250.

Sample Floor Plan

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



For further inquiries please reach us at

alorestaurant.com/salon

*162 Cumberland Street
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