



alobar
D O W N T O W N

Corporate Events • Brand Activations • Weddings • Cocktail Reception

150 York Street, Toronto | events@alofoodgroup.com



Our dining room features a variety of floor plans suitable for groups of 60-100 guests for a seated meal.

A full venue buyout can accommodate up to 180 guests for a standing reception.

Our bar & lounge area is the perfect venue to welcome up to 65 guests for a cocktail and canapé reception.

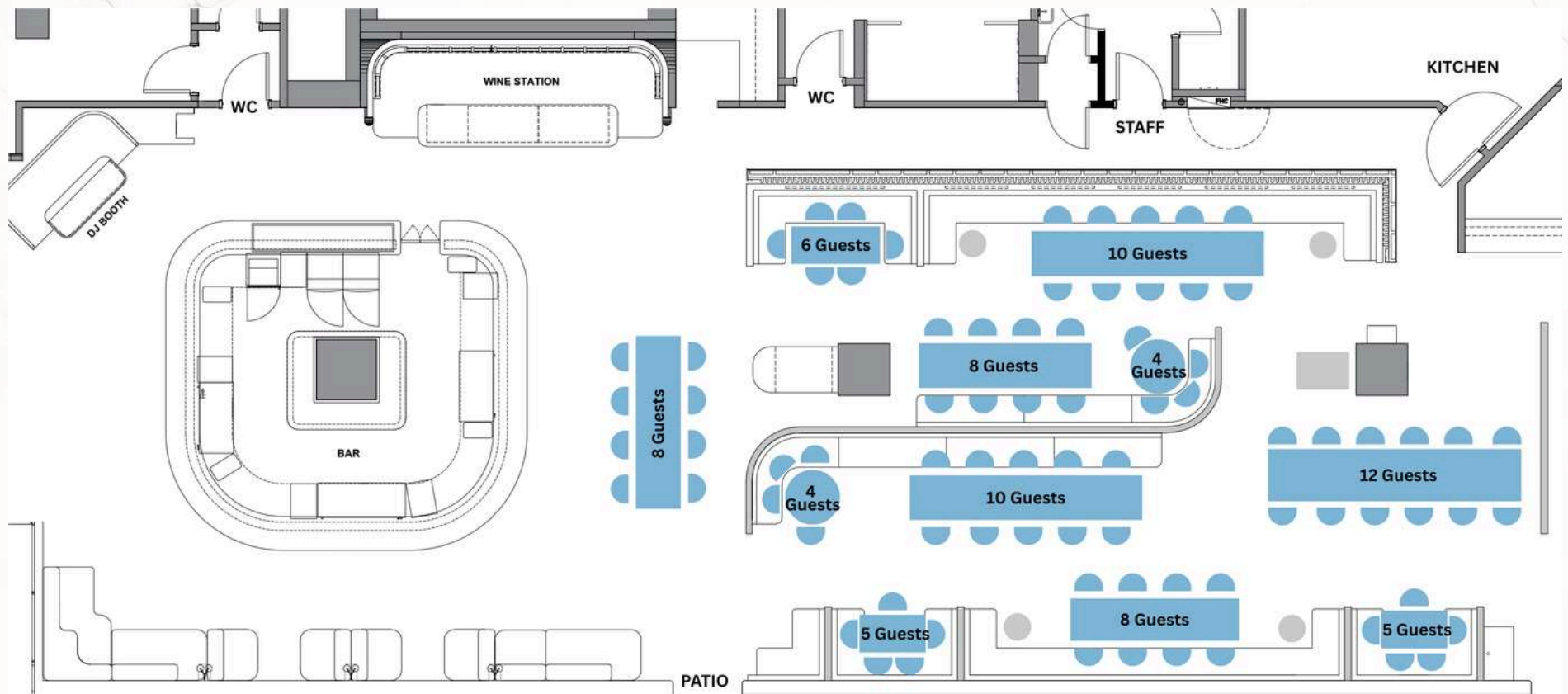
For full restaurant buyouts, the bar and lounge is often treated as a reception space ahead of a seated meal in the dining room.



Our covered and heated patio stretches along York Street.

The patio is available as a partial buyout option for up to 45 guests, or in combination with our bar & lounge for up to 70 guests for a standing reception.

Sample Floor Plan for 80 Guests Seated



Three Course Family Style Menu

Starting at \$135 per guest

Seasonal Salad

Served with:

Salmon Crudo, Charred Poblano, Barley Miso
Tenderloin Beef Tartare, Mustard, Gherkin, Sourdough
Bread & Butter

-

Prime Striploin Steak, Grilled Broccolini
Grilled Salmon, Brown Butter, Green Bean, Almond
Ricotta Mezzelune Pasta, Seasonal Garnish
French Fries & Aioli

-

Basque Cheesecake, Sour Cherry Compote
Banana Cream Pie, Rum Caramel
Chocolate Truffles



Three Course Menu (Selections On-Site)

Starting at \$140 per guest

Ricotta Mezzelune, Seasonal Garnish

-

Prime Striploin Steak, Maitake Mushroom, Wild Onion

or

Grilled Salmon, Brown Butter, Green Bean, Almond

with:

Broccolini, Chili, Garlic

French Fries & Aioli

Bread & Butter

-

Banana Cream Pie, Rum Caramel



Four Course Menu (Selections On-Site)

Starting at \$165 per guest

Caesar Salad, Lardon, Anchovy,
Parmigiano-Reggiano

-

Ricotta Mezzelune, Seasonal Garnish

-

Striploin Steak, Maitake Mushroom, Wild Onion

or

Grilled Salmon, Brown Butter, Green Bean, Almond

with:

Broccolini, Chili, Garlic

French Fries & Aioli

Bread & Butter

-

Banana Cream Pie, Rum Caramel



Four Course Premium Menu

Starting at \$185 per guest

Torched Hamachi, Asian Pear, Miso, Ginger

-

Ricotta Mezzelune, Black Truffle,
Parmigiano-Reggiano

-

Australian Wagyu Beef Striploin,
Maitake Mushroom, Broccolini, Jus

with:

Bread & Butter

-

Basque Cheesecake, Sour Cherry Compote



Reception Platters

for 15-20 guests each

Tiger Prawn & Cocktail Sauce

Chive, Citrus, Horseradish

\$130 / 36 pc

Selection of Cheese

Beemster XO, Roquefort, Manchego,
Crostini, Fruit Preserve

\$95

Charcuterie

Serrano Ham, Summer Sausage, Chorizo,
Soppressata, Baguette

\$125

Mixed Antipasto

Castelvetrano Olive, Charred Shishito,
Marcona Almond, Guindilla Pepper

\$40

East Coast Oysters

Citrus, Tabasco, Horseradish

\$116 / 24 pc



The Complete Reception Package

Starting at \$135 per guest.

Platters & Stations

Tiger Prawn & Cocktail Sauce

East Coast Oysters, Citrus, Horseradish

-

Charcuterie & Cheese Selection

Mixed Antipasto

Passed Canapés

Crispy Cauliflower, Sambal Glaze, Grape

Jalapeño & Gruyère Gougère

Tuna Tartare, Ponzu, Sesame, Nori Chip

Hokkaido Sea Scallop, Siberian Caviar, Crème Fraîche

Glazed Pork Belly, Scallion, Sesame

Chicken Schnitzel Bite, Mustard Aioli, Shallot

A5 Wagyu Tartare

Passed Plates

Caesar Salad, Bacon, Anchovy

Ricotta Agnolotti, Seasonal Garnish

Grilled Salmon, Brown Butter, Green Bean, Almond

USDA Prime Ribeye Beef Slider

Stationed & Passed Desserts

Basque Cheesecake, Sour Cherry Compote

Banana Cream Pie, Rum Caramel

Raspberry Mille-Feuille





To build your own reception menu, we suggest a selection of three to four options of canapés and passed plates.

Passed Canapés

Vegetarian, \$6.50 per piece

Crispy Cauliflower, Sambal Glaze, Grape
Jalapeño & Gruyère Gougère
Avocado, Jalapeño, Taro Chip

Meat & Seafood, \$7.50 per piece

Tuna Tartare, Nori Chip, Ponzu, Sesame
Chicken Schnitzel Bite, Mustard Aioli, Shallot
Steak Tartare, Cornichon, Egg Yolk
Glazed Pork Belly, Scallion, Sesame

Premium

Black Truffle Gougère, \$12
Lobster & Avocado Tart, \$14
A5 Wagyu Tartare, \$18
Hokkaido Sea Scallop, Siberian Caviar, Crème Fraîche, \$22

Passed Plates

Inspired by the most loved dishes from Alobar's repertoire

Short Rib, Maitake Mushroom, Chimichurri \$16
USDA Prime Ribeye Beef Slider, \$18
Ricotta Agnolotti, Seasonal Garnish \$14
Burrata, Tomato, Basil Pesto, Pine Nut \$10
Caesar Salad, Bacon, Anchovy \$8
Basque Cheesecake, Sour Cherry Compote \$10



Sample Event for 100 Guests

A sample event beginning with a standing reception with passed canapés followed by a seated meal with a 4 course individually plated menu.

Selection of 5 Canapés

Crispy Cauliflower, Honey Glaze, Grape
Avocado, Jalapeño, Nori
Chicken Schnitzel Bite, Mustard Aioli
Tuna Tartare, Ponzu, Sesame, Nori Chip
Steak Tartare, Cornichon, Egg Yolk

Three Course Menu

with selections on-site

Beet Salad, Burrata, Blood Orange, Pecan, Yuzu

-

Striploin Steak, Maitake Mushroom, Wild Onion

or

Grilled Salmon, Brown Butter, Green Bean, Almond

&

Broccolini, Chili, Garlic

French Fries, Aioli

Bread & Butter

-

Banana Cream Pie, Rum Caramel

Red & White Wine Selection

Reception Signature Cocktails

\$20,570 + HST and Service

Cocktails & Wine

Alobar offers a selection of our signature cocktails including guest favourites from our repertoire. We also offer premium spirits, classic cocktails, and non-alcoholic options.

Cocktails are charged on consumption beginning at \$20.

Open bar packages including spirits and a sommelier selected red, white, and sparkling wine begin at \$85 per guest.

Alobar Downtown's wine cellar highlights classic expressions and exciting labels. Our sommelier can guide you in selecting the perfect bottle of wine or suggested wine pairings to elevate your event.





FAQs

Where are you located?

We are located at 150 York Street in Toronto's Financial District, on the northwest corner of the York & Adelaide intersection. Our entrances are located on York Street as well as via the lobby of the Medcan building on the ground floor.

Is there parking?

There is an underground parking lot within the Medcan building that offers barrier-free access to our space.

Can you hold a date for our event?

In order to secure exclusive access to our spaces, we require a non-refundable deposit of 25% of the minimum spend of your event. This deposit is applied to final bill from your event.