



alobar

D O W N T O W N

Events and Group Dining

150 York Street, Toronto | info@alobardowntown.com

Alobar Downtown is nestled in the heart of Toronto's bustling Financial District. Alobar Downtown offers revelry in the bar and lounge and warmth in the dining room, and features a menu from Michelin-starred chef Patrick Kriss. World-class wines are displayed as a centrepiece to pair with choice seafood, grilled fish and prime chops. All served with genuine hospitality.



Alobar Downtown welcomes à la carte dining for groups of up to 10 guests.

For groups greater than 10 we offer seasonal coursed menus. Our menus highlight the finest in seasonal ingredients prepared with the expertise of our dedicated team. Our style of dining is steakhouse influenced.

Alobar Downtown welcomes groups to our bar & lounge, our dining room, as well as bookings for our entire space. We are able to accommodate up to 100 guests for a seated meal, and 180 guests for a standing reception.

For bespoke events and celebrations seeking a personalized menu, our team will create a menu catered to your event.





Our dining room features a variety of floorplans suitable for groups of up to 100 guests for a seated meal. The dining room is available for a full restaurant buyout and can accommodate up to 180 guests for a standing reception.

Our bar & lounge area seats groups of up to 18 guests for a seated meal at our high top seating, or 60 guests for a standing cocktail and canape reception.

The bar & lounge is perfect for a reception ahead of a seated meal in the dining room.



Our patio stretches along York Street and can accommodate up to 40 guests for a standing reception.

The patio is covered, heated, and features both high top seating as well as table seating.

Menus

Four course, starting at \$150 per guest

Torched Hamachi
Asian Pear, Miso, Ginger

-

Ricotta Mezzelune
Parmigiano-Reggiano, Black Truffle

-

Creekstone Prime USDA Beef Striploin, Maitake Mushroom, Jus

or

Dover Sole, Brown Butter, Lemon, Parsley

&

Broccolini, Chili, Garlic

French Fries, Aioli

Bread & Butter

-

Basque Cheesecake

Sour Cherry Compote



Four Course, starting at \$130 per guest

Beet Salad

Burrata, Blood Orange, Pecan, Yuzu-Ginger Vinaigrette

-

Ricotta Mezzelune

Butternut Squash, Brown Butter, Parmigiano-Reggiano

-

Braised Beef Short Rib, Maitake Mushroom, Wild Onion

or

Seared Salmon, Brown Butter, Green Beans, Almond

&

Broccolini, Chili, Garlic

French Fries, Aioli

Bread & Butter

-

Banana Cream Pie

Rum Caramel, Dark Chocolate



**Three Course Family Style, starting at \$125 per guest
For groups who like to enjoy a bit of everything**

East Coast Oysters, Citrus, Horseradish
Torched Hamachi, Asian Pear, Miso, Ginger
Beef Carpaccio, Manchego, Chive Aioli, Sourdough Crumble
Alobar Wedge Salad, Bacon, Roquefort Blue Cheese

-

Chef's Cut Beef Selection, Cremini Mushroom
Grilled Salmon, almond, green bean, brown butter
Ricotta Mezzelune, seasonal garnish
Broccolini, Chili, Garlic
French Fries, Aioli
Bread & Butter

-

Basque Cheesecake, Sour Cherry Compote
Mille Feuille, Raspberry Chantilly
Banana Cream Pie, Rum Caramel, Dark Chocolate



Bespoke Four Course Menu, MP
Selected from some of Chef Patrick Kriss' favourite menus

Bluefin Tuna, Radish, Caviar, Crème Fraîche

-

Ricotta Agnolotti, Périgord Black Truffle, Jamón Ibérico

-

Grilled USDA Creekstone Striploin & Lobster

Brocolini, Jus

&

Truffle Mashed Potato

Bread & Butter

-

Chocolate & Hazelnut Tart



Passed Canapes

We suggest a selection of three to four

Vegetarian, \$6 per piece

Crispy Cauliflower, Sambal Honey Glaze, Grape
Gruyère Gougère
Avocado, Jalapeño, Nori

Meat & Seafood, \$7 per piece

Tuna Tartare, Gem Lettuce, Ponzu, Sesame
Veal Schnitzel Bite, Roasted Pearl Onion, Mustard-Caper Mayo
Steak Tartare, Cornichon, Egg Yolk
Glazed Pork Belly, Pickled Chili, Cilantro

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, \$16
Ricotta Agnolotti, Butternut Squash, Parmigiano-Reggiano \$12
Burrata, Tomato, Basil Pesto, Pine Nut \$10
Caesar Salad, Bacon, Anchovy \$8
Basque Cheesecake, Sour Cherry Compote \$10

Reception Platters

for 15-20 guests each

Tiger Prawn & Cocktail Sauce

Chive, Citrus, Horseradish

\$120 / 24 pc

Charcuterie

Serrano Ham, Summer Sausage, Chorizo,
Soppressata, Baguette

\$125

Selection of Cheese

Beemster XO, Roquefort, Manchego

Pain au Lait, Fruit Preserve

\$85

Mixed Antipasto

Castelvetrano Olive, Charred Shishito,
Marcona Almond, Flatbread, Guindilla

Pepper

\$35

East Coast Oysters

Citrus, Tabasco, Horseradish

\$110 / 24 pc



Signature Cocktails

A selection of favourites from Alobar's repertoire. We also offer premium spirits, classic cocktails, and non-alcoholic options.

Starting at \$18 per cocktail, charged on consumption

Alobar Espresso Martini

Marie Duffau Armagnac, Kahlua, fresh espresso

La Malinche

Olmecca Altos tequila, mezcal, poblano, habanero, fresh lime

Ibisco

Ketel One vodka, hibiscus, fresh lime, kiwi, sumac

Spitfire Negroni

Tanqueray gin, Campari, ancho liqueur, sweet vermouth, scotch

Satine Spritz (Free Spirited)

Elderflower, verjus, rosemary, soda

Wine

Our Sommelier can guide you in selecting the perfect glass or bottle of wine to elevate your dining experience.



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.

Do you have a minimum spend?

For a buyout of the entire space, our minimum spend ranges based on day of the week and seasonality. The minimum food and beverage spend for a buyout begins at \$20,000 exclusive of a 20% service charge and HST. Minimum spends for a buyout of our bar & lounge area range from \$4000 to \$6000. Groups of up to 10 guests are able to reserve directly via OpenTable. Groups of 11-18 guests can book a Group Reservation on OpenTable.

Do you have corkage?

If you bring your own wine and it is opened at Alobar Downtown, a corkage fee will apply. For wine the corkage rate is \$80 per 750ml.

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.