



alobar
DOWNTOWN
weddings

150 York Street, Toronto | events@alofoodgroup.com



Begin your experience in Alobar's lounge for a cocktail & canapé reception around the marble bar.

Delight your guests with a curated menu from Michelin Starred Chef, Patrick Kriss' culinary team.

Into the night, venture back into our bar and lounge and dance the night away.

Impress your guests with:

- classically inspired & expertly crafted cocktails
- a wide array of options from our wine cellar
- seasonal canapés & live food stations
- michelin recognized dishes and desserts



Our patio stretches along York Street in the heart of Toronto's Financial District. Offering bustling views, it boasts a selection of dining tables, high tops and lounge style seating.

The patio is covered and heated in the event of inclement weather.



Alobar 2026 Celebration Wedding Package

Begin the celebration with a standing reception featuring elevated food stations and passed canapés followed by a three course seated dinner.

Starting at \$195 per guest

Food Stations & Passed Canapés

Tiger Prawn & Cocktail Sauce

chive, citrus, horseradish

East Coast Oysters

citrus, tabasco, horseradish

Charcuterie & Cheese

*antipasti, iberico charcuterie, artisanal cheese,
fresh baguette, preserves*

Glazed Pork Belly, Sesame, Scallion

Crispy Cauliflower, Sambal, Grape, Sesame (V)

Wagyu Tartare, Petrossian Caviar, Shiso Flower (G.F.)

Tuna Tartare, Gem Lettuce, Yuzu Crème Fraîche (G.F.)

Hokkaido Scallop, Grapefruit, Pickled Jalapeño, Mint (G.F.)





Appetizers

pre-selection of:

Beef Carpaccio
manchego, chive aioli, sourdough crumble

-or-

Hamachi Crudo
buttermilk dressing, chive oil, dill

-or-

Heirloom Tomato Salad
burrata, arugula, hazelnut

-with-

Pain au Lait & Salted Butter for the table

Main Course

pre-selection of:

Australian Wagyu Striploin
broccolini, potato rosti, beef jus

-or-

Roasted Black Cod
miso, king oyster mushroom, wild onion

-or-

Cauliflower Steak
piquillo pepper, navy bean, chimichurri

-with-

Grilled Broccolini
Black Truffle Canestri

Dessert

Raspberry Mille-Feuille
Dark Chocolate Truffles

CONGRATULATIONS, JOHN & JANE!

06.06.26

FIRST COURSE

Beef Carpaccio

manchego, chive aioli, sourdough crumble

-or-

Hamachi Crudo

buttermilk dressing, chive oil, dill

-or-

Heirloom Tomato Salad

burrata, arugula, hazelnut

-with-

Pain au Lait & Salted Butter

SECOND COURSE

Australian Wagyu Striploin

broccolini, potato rosti, beef jus

-or-

Roasted Black Cod

miso, king oyster mushroom, wild onion

-or-

Cauliflower Steak

piquillo pepper, navy bean, chimichurri

-with-

Grilled Broccolini

&

Black Truffle Canestri

DESSERT

Raspberry Mille-Feuille

&

Dark Chocolate Truffles

Signature Cocktails

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

Starting at \$20 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 (Spirit Free)

Elderflower, verjus, rosemary, soda

Wine

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



A romantic wedding table setting with white linens, glassware, and floral centerpieces. The background shows a softly lit dining room with large windows and white curtains.

Say “I do” and let us take care of the rest.

All the touches you need to throw a wedding to remember at no additional cost:

- **dedicated service staff & event coordinator**
- **micelin rated culinary team**
- **white or black cotton linens**
- **italian made chairs and tables**
- **high quality flatware, china and glassware**
- **candles**
- **on-site menu printing**
- **beautifully designed dining room including live plants and soaring ceilings**
- **referrals to industry experts to assist you with florals, officiants, A/V, DJs, musicians, and more**

FAQs

How many guests can you accommodate?

We can welcome groups of up to 100 guests for a seated meal, or 180 guests for a standing reception.

Where are you located?

We are located on the ground floor of the MedCan building at 150 York Street in Toronto's Financial District, with entrances on York Street & lobby.

Is there parking nearby?

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

Can you hold a date for our event?

A non-refundable deposit of 25% of the minimum spend is required to secure a date & is applied to the final bill of your event.

Is there space for a ceremony/dancing?

There are many configurations that can accommodate intimate ceremonies, dancing, live entertainment and more.

Can we bring a wedding cake?

Yes you can! We are happy to serve your wedding cake in place of the dessert listed on the menu, or in addition to our desserts for a plating charge of \$10 per guest.

Do you have preferred vendors?

We have approved florist and AV partners that can assist you in bringing your event to life.

Are the menus customizable?

Our culinary team is happy to assist in creating the personalized menu of your dreams. We are also able to accommodate most dietary restrictions with advance pre-selections and notice.

We look forward to planning your special day with you!

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