

Allelo

SEMI-PRIVATE DINING ROOM

guide

ALLELO IS ALL ABOUT COMING TOGETHER

When a group of animals, like birds, gather together in a flock, the phenomenon is called allelomimesis. When a guest steps into Allelo, they know they've entered a space of togetherness that's understated, but singularly fantastic at its mission. As a name, Allelo is playful, yet refined.

Allelo is a Mediterranean-Aegean restaurant with a tapas style menu. We encourage sharing 3-4 plates per person. The menu is mostly small plates showing an influence from across the globe using seasonal and local ingredients whenever possible. Some notable cultural influences include Italy, Spain, Morocco, Greece, and Turkey. Our elegant and intimate dining room can be arranged for any type of gathering from cocktails and plated hors d'oeuvres to a formal seated dinner.



Large Party Reservation

If your party is larger than 8 guests and you are not looking for a semi-private area, your reservation will most likely be outside on our beautiful patio. Our dining room is very intimate, and we are unable to accommodate large parties inside.

Also, for parties larger than 6 guests, we are unable to do separate checks, however; we can do multiple cards.

ALLELO SEMI-PRIVATE AREAS



Main Dining Room

The Allelo Main Dining Room is the ideal setting for entertaining and celebrating. True to our Mediterranean concept, party menus are meant to be family style and shared. We can accommodate 10-35 for a seated dinner and up to 50 for a cocktail style soiree. This space can be reserved from Monday-Thursday around \$6,500 minimum food and beverage spend and from Friday and Saturday with \$10,000 food and beverage spend. Minimums exclude taxes and gratuities.

** These minimums can change due to demand and seasonally. **





Main Bar Area

The Allelo bar is the focal point of our restaurant and perfect for a cocktail driven experience. We can accommodate 10-40 people in our bar area for passed hors d'oeuvres and libations. This space can be reserved from Monday- Thursday with \$5,500 food and beverage spend and for Friday and Saturday with a \$8,500 food and beverage minimum. Minimums exclude taxes and gratuities.

** These minimums can change due to demand and seasonally. **



The Nest

The nest area of Allelo is best for groups that are looking for a more tranquil setting to relax, mingle, and enjoy cocktails. This space can be reserved from Monday- Thursday for a minimum spend of \$600 and for Friday and Saturday a minimum required spend of \$900. Minimums exclude taxes and gratuities. This area perfectly seats 8 guests comfortably.

** These minimums can change due to demand and seasonally. **



The Patio

Our exterior dining option is most suited for larger functions with a capacity up to 85 guests and is highlighted by the beautiful view of the bay. We have three areas available for reservation. We have two alcove banquette seating areas with the capacity of up to 24 people with a minimum spend of \$2,400 Monday-Saturday per each alcove. For larger sized functions, for a full patio buyout, the minimum is \$8,500. Minimums exclude taxes and gratuities. Due to the unpredictability of southwestern Florida's weather patterns, we cannot guarantee that the conditions will be suitable for an outdoor dining function. We will honor all deposits to be reallocated to another day for rebooking, dependent upon availability.

** These minimums can change due to demand and seasonally. **



Wine Wall

Our wine cellar table is situated in front of our wine wall that showcases over 500 bottles of wine. This intimate table seats up to 10 guests and is perfect for all occasions. If you are interested in doing a wine tasting at this table with our in-house sommelier, let us know!



Full Restaurant Buyout

Our full restaurant buyout will be priced based on time of year and day. For a full restaurant buyout, you are able to enjoy our restaurant for the entire duration of our service (5:00-10:00 p.m) Minimums exclude taxes and gratuities.

***ALLELO PARTY
MENU OPTIONS***

MENU OPTION ONE

3 Course | \$55 Per Person

COURSE 1

(bread included)

Meatballs

pomodoro | parmesan

Baby Gems Salad

gorgonzola | whole grain mustard vinaigrette | pepitas
endive | frisee | compressed apple

DESSERT COURSE

Choose One

Olive Oil Cake

hazelnut, toasted Madeira meringue
caramelized persimmons

Baklava Cheesecake

pistachio | walnut |
rose water | honey

COURSE 2

Choose Three

Gluten free options available

Lamb Bolognese

radiatori | pecorino romano | parsley

Cacio e Pepe

black pepper | tuscan kale
mushrooms | pecorino romano

Branzino

preserved lemon | quinoa | salsa verde

Half Chicken

piri piri | couscous | roasted fennel

Beef Tenderloin Kabobs

ancient grain | eggplant | mushroom

SIDES FOR THE TABLE

Choose One

Roasted Fall Vegetables

carrots | mushrooms | parsnips

Crushed Potatoes

herbs | crispy capers | pecorino

MENU OPTION TWO

3 Course | \$75 Per Person

COURSE 1

(bread included)
Choose Two

Meatballs

pomodoro | parmesan

Truffle Arancini

taleggio | pecorino | truffle aioli

Baby Gems Salad

gorgonzola | whole grain mustard
vinaigrette | pepitas | endive | frisee
compressed apple

Greek Salad

kalamata olives | tomato | cucumber
oregano | red onion | pepperoncini
bruleed feta

COURSE 2

Gluten free options available

Choose Four

Lamb Bolognese

radiator | pecorino | parsley

Cacio e Pepe

black pepper | tuscan kale
mushrooms | pecorino

Seafood Linguini

shrimp | clams | saffron | lemon

Duck Confit Gemelli

winter squash | arugula | aleppo

16.oz Duroc Pork Chop

winter squash | broccolini | parsnip
port demi-glace

Half Chicken

piri piri | couscous
roasted fennel | kale

Beef Tenderloin Kabobs

ancient grain | eggplant | mushroom

Branzino

preserved lemon | quinoa
salsa verde

SIDES FOR THE TABLE

Choose Two

Roasted Fall Vegetables

carrots | mushrooms | parsnips

Crushed Potatoes

pecorino | capers | chive

Asparagus

sunflower | aleppo | pecorino butter

DESSERT COURSE

Choose Two

Olive Oil Cake

hazelnut | toasted marsala meringue | strawberry | orange

Baklava Cheesecake

pistachio | walnut | rose water honey

Apple Tart

coconut vanilla sorbet |
wine caramel | streusel

Chocolate Profiteroles

caramel pastry cream |
spiced ganache

MENU OPTION THREE

4 Course | \$110 Per Person

COURSE 1

(bread included)

Choose Two

Meatballs

pomodoro | parmesan

Snapper Crudo

blood orange | yogurt
pickled fresno

Baby Gems Salad

gorgonzola | whole grain mustard
vinaigrette | pepitas | endive frisee
compressed apple

Greek Salad

kalamata olives | tomato | cucumber

oregano | red onion | pepperoncini
bruleed feta

Beet Salad

pistachio | walnut | rice crisps

COURSE 2

Choose Two

Beef Tartare

traditional accoutrements
khobz

Cauliflower

charred | crispy | creamy

Octopus

tabbouleh | cucumber
sweet pepper

Truffle Arancini

talleggio | pecornio | truffle aioli

COURSE 3

Choose Four

gluten free options available

Lamb Bolognese

radiator | pecorino romano
parsley

Cacio e Pepe

black pepper | tuscan kale
mushrooms | pecorino romano

Seafood Linguini

shrimp | clams | saffron | lemon

Duck Confit Gemelli

winter squash | arugula | aleppo

Sweet Potato Agnolotti

sage brown butter | honey-thyme
ricotta | pepitas

Branzino

preserved lemon | quinoa
salsa verde

16 oz. Duroc Pork Chop

winter squash | broccolini
parsnip | port demi-glace

Half Chicken

piri piri | couscous | roasted
fennel | kale

24oz Bone In Striploin

asparagus | roasted garlic
sweet pepper

Rack of Lamb

farro | labneh | grilled eggplant

SIDES FOR THE TABLE

Choose Two

Roasted Fall Vegetables

carrots | mushrooms | parsnips

Crushed Potatoes

pecorina | capers | chive

Asparagus

sunflower seeds | aleppo | pecorino butter

DESSERT COURSE

Choose Two

Olive Oil Cake

hazelnut | toasted marsala meringue | strawberry | orange

Baklava Cheesecake

pistachio | walnut | rose water honey

Apple Tart

coconut vanilla sorbet |
wine caramel | streusel

Chocolate Profiteroles

caramel pastry cream |
spiced ganache

Macarons

lemon thyme | pistachio |
chocolate espresso | pomegranate

BAR & BEVERAGE SERVICE

WELCOME TOAST

Sparkling wine upon arrival \$13/per glass. Charged to host bill. Based on consumption.

Cocktail upon arrival - \$15 per person for one specialty cocktail that is on our menu. For custom cocktail design, we charge \$18-\$20 per cocktail.

FULL OPEN BAR

Complete wine, beer and spirit selection available to guests. Charged to host bill. Based on consumption

LIMITED FULL BAR

Select red wine and white wine priced at \$45/bottle. Assorted beer selection from \$8 to \$9. Well brand liquors at \$15 or less. Charged to host bill. Based on consumption. ** Our house liquors and cocktails are priced at \$15 and we have top shelf liquors and cocktails priced at \$25.

LIMITED BEER & WINE

Select red wine and white wine \$45/bottle. Assorted beer selection at \$9 or less. Charged to host bill. Based on consumption.**

LIMITED WINE

Charged to host bill. Based on consumption.**

House Wine- \$45 bottle

Cellar Wine- \$65 bottle

Grand Cru Selection \$110 bottle

CASH BAR

Allelo's complete wine, beer and spirit selection is available to guests for your event and charged to individual tabs. Based on consumption.

LARGE FORMAT COCKTAILS

Do you have a fun crowd that is looking for a party? Then we suggest having porron and keg cocktails.

Porrons

One porron serves 4 guests.

Priced at \$15 per cocktail (\$45 for one porron)

Keg Cocktails

One keg serves 6 guests.

Priced at \$15 per cocktail (\$65 for one keg)

NON-ALCOHOLIC COCKTAILS

Our expert bartenders can accommodate specially crafted non-alcoholic cocktails at \$10 per drink charged based on consumption.

****Guests may order higher end beverages on individual tabs if they wish. All alcohol is strictly billed based on consumption. Host may pre-determine quantity or amount if desired.**

PASSED HORS D'OEUVRES

PASSED

Cold

Bruleed Feta Greek Bite

cucumber | tomato | caper | pepperocini
\$3 each

Hummus

pita | kalamata | citrus yogurt | oven dried tomato
\$3 each

Snapper Crudo

blood orange | yogurt | pickled fresno
\$4 each

Beef Tartare

caper | parsley | clabrian chili | crostini
\$4 each

Pate

huckleberry | crostini
\$4 each

Whipped chevre

crostini | sweet pepper jelly
\$4 each

PASSED

Warm

Pan Con Tomate

khobz | tomato | manchego
\$4 each

Roasted Foie Gras Oysters

bronze fennel | panko
\$8 each

Truffle Arancini

thyme | pecorino foam
\$4 each

Mini Meatballs

pomodoro | pecorino cheese
\$3.50 each

PLATED

Dips

hummus | babaganoush | labneh | pita
\$4 per person

Mezze Platter

\$10 per person

Shrimp Cocktail with Cocktail Sauce

\$3 each

Also available passed

East Coast Oysters

\$4 per oyster

Seafood Tower

\$25 per person or \$140 each tower

Gambas Al Ajillo

sherry | garlic | grilled baguette
\$3 each

GENERAL INFO

Table Settings

All tables are set with an amber napkin, water glass, champagne flute, small arrangement., custom printed menus, and candles. Upon request we can help to facilitate larger floral arrangements on the table if needed.

Outside Fees

You may bring in outside dessert for an additional fee of \$3 per person. We also have a corkage fee of \$25 per 750mL bottle with a 3 bottle maximum. These charges go towards the food and beverage minimum.

Taxes

Florida state sales tax is 7% on all food and beverages. All food and beverage choices listed in packet do not include taxes or gratuity.

Confirmed Number of Guests

The confirmed number of guests must be submitted 72 hours prior to the event.

Gratuity

We include a 22% gratuity for parties of 8 or more guests. If you wish to add more gratuity, you're welcome to do so. We do also include a 3% gratuity for our private dining room coordinator that will be coordinating your event.

Cancellation Policy

We require a 72-hour notice for party cancellations, otherwise, the card on file will be charged the full minimum reservation fee.

Parking

There is street parking available as well as valet parking for Beach Drive. Please note that we do not provide parking validation.

Signed Agreement

All private dining room reservations require a signed agreement between Allelo and a party representative.

Final Checks

For private events, one check will be presented, we do not do separate checks, we can however; do multiple cards. Please note that gift cards cannot be used for private dining events.

Reserving a Private Space

Reserving a private dining room requires a food and beverage minimum plus tax and gratuity. A credit card is required to reserve space (on-site credit cards may be substituted the day of)

Tentative Reservations

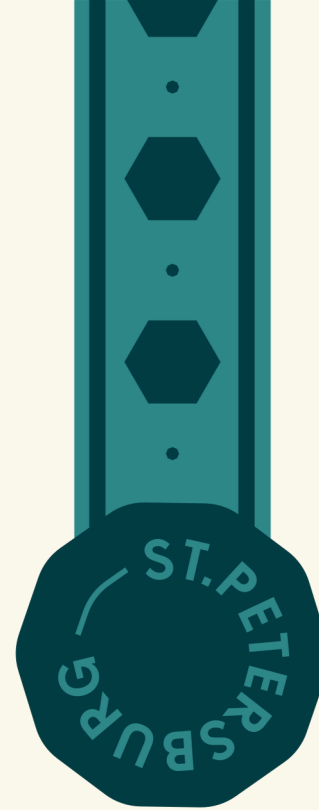
We accept tentative reservations without requiring a credit card on file, but these reservations are subject to cancellation based on any additional inquiries. If a credit card is not on file, we may proceed with other inquiries.

Dietary Restrictions

At Allelo, we do our best to accommodate all dietary restrictions and allergies. However, we kindly request a 72-hour notice for our kitchen to prepare these items.

A/V Equipment

We do not have AV capabilities and we do not have a room with a closed door for a private dinner.



GENERAL INFORMATION

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