

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 10-45 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 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 \$2,500 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. ****



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.



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 | \$65 Per Person

COURSE 1

(bread included)

Meatballs

pomodoro | pecorino

Baby Gems Salad

citrus vinaigrette | endive | frisee
seasonal accompaniments

COURSE 2

Choose Three
Gluten free options available

Lamb Bolognese

radiator | pecorino | chervil

Cacio e Pepe

black pepper | baby kale
mushrooms | pecorino

Bell & Evan's Half Chicken

piri piri | seasonal preparations

Beef Tenderloin Kabobs

farro | grilled vegetables

DESSERT COURSE

Choose One

Olive Oil Cake

seasonal preparations

Baklava Cheesecake

pistachio | walnut
rose water honey

SIDES FOR THE TABLE

Choose One

Roasted Vegetables

sweet onion soubise | zucchini | peppers | charred corn

Crushed Potatoes

herbs | crispy capers | pecorino

MENU OPTION TWO

3 Course | \$85 Per Person

COURSE 1

(bread included)
Choose Two

Meatballs

pomodoro | pecorino

Baby Gems Salad

citrus vinaigrette | endive | frisee
seasonal accompaniments

Greek Salad

kalamata olives | tomato
cucumber | pepperoncini
red onion | brûléed feta

Tomato Salad

goat cheese | basil | brioche croutons

COURSE 2

Gluten free options available

PASTA

Choose Two

Lamb Bolognese

radiatori | pecorino | chervil

Cacio e Pepe

black pepper | baby kale
mushrooms | pecorino

Seafood Linguini

florida pink shrimp | clams
saffron | lemon

Ricotta Cappelletti

pappa al pomodoro | basil
brioche crouton

LARGE PLATE

Choose One

Bell & Evan's Half Chicken

piri piri | seasonal preparations

Beef Tenderloin Kabobs

farro | grilled vegetables

Branzino

seasonal preparations

SIDES FOR THE TABLE

Choose Two

Cauliflower

gremolata | za'atar | crispy garbanzo

Crushed Potatoes

pecorino | capers | chive

Asparagus

sunflower seeds | aleppo | pecorino

DESSERT COURSE

Choose Two

Olive Oil Cake

seasonal preparations

Baklava Cheesecake

pistachio | walnut | rose water honey

Coconut Semifreddo

roasted pineapple coulis
oat coconut crumble

Allelo Candy Bar

candied pecan | graham cracker
toasted meringue

MENU OPTION THREE

4 Course | \$120 Per Person

SIDES FOR THE TABLE

Choose Two

Roasted Vegetables

sweet onion soubise | zucchini | peppers | charred corn

Crushed Potatoes

herbs | crispy capers | pecorino

Asparagus

sunflower seeds | aleppo | pecorino

DESSERT COURSE

Choose Two

Olive Oil Cake

seasonal preparations

Baklava Cheesecake

pistachio | walnut | rose water honey

Coconut Semifreddo

roasted pineapple coulis
oat coconut crumble

Strawberry Shortcake

angel biscut | balsamic
honey-thyme ricotta | chantilly cream

Allelo Candy Bar

candied pecan | graham cracker
toasted meringue

COURSE 1

(bread included)

Choose Two

Meatballs

pomodoro | pecorino | chervil

Crudo

seasonal preparations

Baby Gem Salad

citrus vinaigrette | endive | frisee
seasonal accompaniments

Greek Salad

kalamata olives | tomato
cucumber | pepperoncini
red onion | brûléed feta

Tomato Salad

goat cheese | basil | brioche croutons

COURSE 2

Choose Two

Beef Tartare

traditional accoutrements

Cauliflower

gremolata | za'atar
crispy garbanzo

Octopus

seasonal preparations

COURSE 3

Gluten free options available

PASTA

Choose Two

Lamb Bolognese

radiatori | pecorino | chervil

Cacio e Pepe

black pepper | baby kale
mushrooms | pecorino

Seafood Linguini

florida pink shrimp | clams
saffron | lemon

Ricotta Cappelletti

pappa al pomodoro | basil
brioche crouton

LARGE PLATES

Choose Two

Branzino

seasonal preparations

Bell & Evan's Half Chicken

piri piri | seasonal prepetations

16 OZ. Dean & Peeler Ribeye

gremolata | roasted garlic
sweet peppers

Rack of Lamb

labneh | roasted carrot
mint gremolata

BRUNCH MENU

served Saturday & Sunday from 10AM-2PM

COURSE 1

Dips

muhammara | feta labneh |
beet hummus | pita

Deviled Eggs

pickled mustard seeds | nduja | chives

Greek Salad

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

COURSE 2

Choice Of:

Ricotta Soft Scramble

fresh ricotta | chives | pita

OR

Shakshuka

parsley | cilantro | oregano
ciabatta | poached egg

COURSE 3

Olive Oil Pancakes

seasonal preserve | maple syrup | mint

Neuske Thick Cut Bacon

maple brown sugar | aleppo

3 Course | \$42 Per Person

ADDITIONAL ADD-ONS

SEAFOOD TOWER

half lobster | oysters | cocktail shrimp | mignonette
cocktail sauce | citrus-garlic aioli

95

HALF/FULL CAVIAR EXPERIENCE

creme fraiche | egg yolk | housemade potato chips

90/160

COCKTAIL SHRIMP

cocktail sauce | lemon

18

BEEF TARTARE

crispy capers | ciabatta

25

PAPAS BRAVAS

crispy potatoes | lemon-garlic aioli | chives

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PRIVATE DINING WINE GUIDE

CURATE THE PERFECT WINE EXPERIENCE BY SELECTING ONE SPARKLING WINE, TWO WHITE WINES, AND TWO RED WINES FOR YOUR GROUP.

CELLAR SELECTION

\$55 - Priced Per Bottle

Sparkling | NAVERAN Cava Brut
White | CHÂTEAU GRAVILLE LACOSTE Pessac-Léognan
White | Pinot Grigio SCARPETTA FRIULI
White | Allelo DIERBERG Chardonnay
Red | Pinot Noir TRAMIN
Red | Super Tuscan FRASINELLO
Red | Touriga Nacional MUSCO

SOMMELIER SELECTION

\$80 - Priced Per Bottle

Sparkling | Etna Brut TERRAZZE DELL ETNA Sicily, Italy
White | Sancerre AUCHERE
White | Chablis CHABLISENNE
White | Chardonnay HADEN FIG
Red | Bourgogne PIERRE GELIN
Red | Barbaresco PRODUTTORI DEL BARBARESCO
Red | Chianti Classico CASTELLO DI AMA
Red | Tempranillo MUGA “Riserva”
Red | CHÂTEAU MADAME DE BEAUCAILLOU, Haut Medoc

GRAND RESERVE SELECTION

\$120 - Priced Per Bottle

Sparkling | VEUVE CLICQUOT “Yellow Label” Champagne, France
White | Assyrtiko DOMAINE SIGALAS Santorini
White | Saint Romain DOMAINE TAUPENOT-MERME
White | Chardonnay CASTELLO DI AMA Tuscany
White | Chardonnay LONG MEADOW RANCH Anderson Valley
Red | Barolo CA ROME “Rapet”
Red | Super Tuscan TENUTA SAN GUIDO “Guidalberto”
Red | Tempranillo LOPEZ DE HEREDIA “Vina Todonia”
Red | BORDEAUX CHÂTEAU MEYNEY, St. Estephe
Red | Cabernet Sauvignon ZD WINERY

****Guests are welcome to purchase premium wine and spirits on individual tabs. Hosted alcoholic beverages will be billed based on consumption.
Host may pre-determine quantity or amount if desired.****

BAR & BEVERAGE SERVICE

WELCOME TOAST

Sparkling wine upon arrival \$14/per glass. Charged to host bill. Based on consumption.

Cocktail upon arrival - \$16 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

Assorted beers are available, ranging from \$8-\$11 each. House spirits and well cocktails are \$16 and under and may be hosted based on consumption. Premium spirits and specialty cocktails are also available, with pricing up to \$25 each. If preferred, the host may choose to limit hosted beverages to a specific price point.

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 \$16 per cocktail (\$48 for one porron)

Keg Cocktails

One keg serves 6 guests.

Priced at \$16 per cocktail (\$80 for one keg)

NON-ALCOHOLIC COCKTAILS

Our expert bartenders can accommodate specially crafted non-alcoholic cocktails at \$12 per drink charged based on consumption.

****Guests are welcome to purchase premium wine and spirits on individual tabs. Hosted alcoholic beverages will be billed based on consumption. Host may pre-determine quantity or amount if desired.****

HORS D'OEUVRES

PASSED

Cold

Bruleed Feta Greek Bite

cucumber | tomato | capers | pepperocini
\$3 each

Crudo

seasonal preperations
\$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

foccacia | tomato | pecorino
\$4 each

Falafal

feta | labneh
\$3 each

Mini Meatballs

pomodoro | pecorino
\$3.50 each

Beef Tenderloin Kabobs

gremolata, za'atar
\$5 each

PLATED

Dips

muhammara| feta lebneh | beet hummus | pita
\$4 per person

Shrimp Cocktail with Cocktail Sauce

\$3 each
Also available passed

East Coast Oysters

\$4 per oyster

Seafood Tower

\$95 per tower

Gambas Al Ajillo

sherry | garlic | ciabatta
\$18 each

GENERAL INFO

Table Settings

All tables are set with an amber napkin, water glass, champagne flute, small arrangement, custom printed menus, and a votive candle. 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 \$5 per person. We also have a corkage fee of \$40 per 750mL bottle with a 2 bottle maximum. We also do not allow outside bottles of wine that are currently on our wine list. 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

A 22% gratuity is included for parties of 8 or more guests. Should you wish to leave an additional gratuity, you are welcome to do so at your discretion. A 3% private dining coordination fee is also applied to support your dedicated event manager, who will assist with the planning and execution of 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 all private dining events, a single itemized check will be presented. While we are unable to provide separate checks, payment may be split across multiple credit cards if desired. Please note that gift cards cannot be used as payment for private dining events.

Reserving a Private Space

Private dining reservations require a food and beverage minimum, plus applicable tax and gratuity. A valid credit card is required to secure your reservation. If preferred, an alternative credit card may be provided on the day of the event.

Tentative Reservations

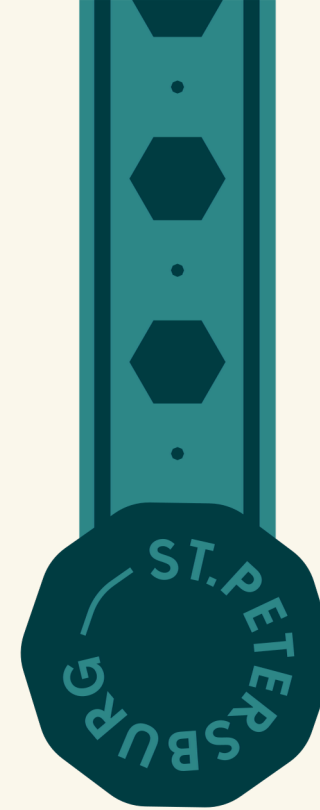
We accept tentative reservations without requiring a credit card on file, but these reservations are subject to cancellation based on any additional inquiries. If a credit card is not on file, we may proceed with other inquiries.

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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