

FUNCTIONS

Here at The Alma, we love to have a good time, and nothing means more to us than helping you do the same! Our team are all about helping you create memories with warm hospitality, great food and drinks, and quality facilities.

Whether your function is inside or out, public or private, business or pleasure, one of our six function spaces and endless food and drink options will create the perfect experience for your next function.

- Sarah Paton Functions Manager
- 8362 1234
 almatavern.com.au
- functions@almatavern.com.au
 66 Magill Road, Norwood

alma



UPSTAIRS

Our 'Upstairs' function room is our self-contained only private room which offers our guests their very own private balcony with views of the Adelaide City skyline plus private bar, bathroom facilities and dancefloor.

This room caters for up to 150 guests cocktail style including our balcony, or 50 seated with a set menu option.

We can cater for any occasion - this room is often used for corporate functions, engagement parties, wedding receptions, birthdays and work get togethers.

Please note that this room is on the first floor of our hotel with access via stairs and does not have lift access.

The Upstairs has a large 75 inch plasma screen for you to use for a slideshow or presentation just supply your own laptop with VGA or HDMI connections, USB with photos. We ask that you do a test run before the event with your presentation to ensure no dramas at the event.

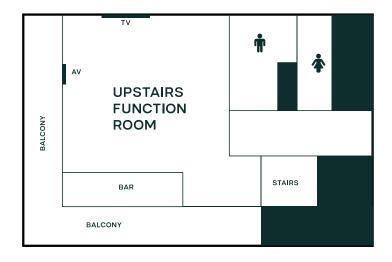
ROOM HIRE:

Monday - Thursday \$110 until 5pm, \$165 after Friday & Sunday \$330 (\$2000 min spend) Saturday (December Fridays) \$550 (\$3000 min spend)



LEGEND:

- Cocktail Capacity 40-150
- Seated 50
- ♬ House Music ✔
- ⋒ Wifi ✔
- → Weather Proof ✓
- © Private Bar ✔
- n Private Audio ✓
- Microphone Facilities -









MD BAR

The MD is a semi private area located off our main bar with full bar facilities and its own enclosed private outdoor courtyard area. MD bar can cater for up to 100 guests cocktail style including the courtyard. This area is perfect for work get togethers and birthday parties, with direct access to the dance floor on the weekends! (No minors after 9pm on Saturday nights)

ROOM HIRE:

\$165 inc GST Minimum spend \$1000

LEGEND:

Cocktail Capacity - 30-100

♣ Seated - 🗙

♬ House Music - ✔

る Wifi - ✔

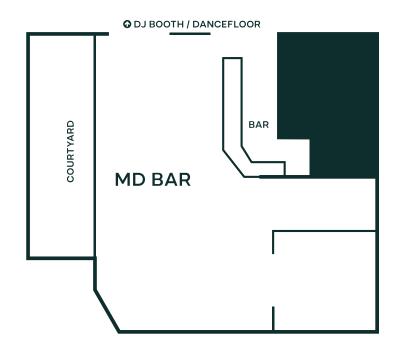
& Wheelchair - ✔

→ Weather Proof - ✓

⊕ Private Bar - ✓

ᠬ Private Audio - ¥

Microphone Facilities -
 ✓







ALCOVE

Located downstairs in our main bar area, the Alcove is a fantastic location to be part of the action but yet have your own space. With access to the main bar it is perfect for intimate functions, and does not incur a room hire charge. Large 75inch TV available for photo slideshows. In the cooler months has the ambience of a slow burn combustion wood fireplace. No minors after 9pm on Saturdays.

LEGEND:

Secondaria Capacity - 40

🚨 Seated - 🗙

♬ House Music - ✔

እ Wifi - ✔

→ Weather Proof - ✓

🙂 Private Bar - 🗙

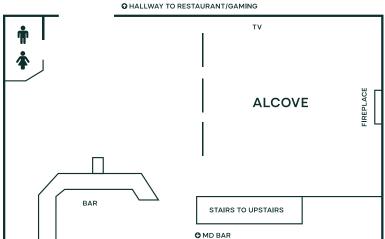
🕶 Private Audio - 🗙

Microphone Facilities -

ROOM HIRE:

\$250 deposit | minimum spend \$600.

The deposit is 100% refundable off your bill on the night once the minimum spend is met.







SKYBAR BEER GARDEN

Our recently renovated Skybar Beer garden boasts a superb atmosphere, with areas that can be sectioned off from the general public plus its own bar facilities for functions that book out this area exclusively. It has a retractable roof which make it weather friendly. In the cooler months the area is made comfortable with natural gas heating and the added warmth from our large wood burning fire pit.

The whole Sky Bar can also be booked exclusively (POA). For smaller groups partial use of the sky bar is also possible (POA). Our booths can also be booked individually for smaller birthdays/functions. (POA).

ROOM HIRE:

\$500 deposit/minimum spends vary 40-100 partial use / 150-400 exclusive use (POA) The deposit is refundable once the minimum spend is met Skybar not available for functions Saturday nights.

LEGEND:

- Cocktail Capacity up to 400
- 📤 Seated 🗙
- ♬ House Music ✔
- Nifi 🗸
- ⟨ Wheelchair ✓
- → Weather Proof 🗸
- ② Private Bar ✓ (exclusive functions only)
- Private Audio X
- Microphone Facilities
 ✓

(exclusive functions only)









BOARDROOM

20 sit down The Boardroom is the perfect intimate private dining space for work dinners, hen's shows and birthdays. It also can also be used for corporate meetings and features its own plasma screen with audio visual connections.

ROOM HIRE:

\$55 inc GST

LEGEND:

Cocktail Capacity - X

♣ Seated - up to 20 🗸

Nifi - 🗸

Wheelchair -

✓

→ Weather Proof - ✓

© Private Bar - X

Private Audio - X

Microphone Facilities - x

Tables cannot be moved.

RESTAURANT

Our restaurant can be booked exclusively for sports presentations, christenings, birthdays or corporate functions with a set menu or cocktail platters. It has microphone and presentation facilities with HDMI connections. We can seat a minimum of 80 guests and a maximum of 130. It is perfect for large scale group bookings and is fully serviced by our friendly wait staff.

ROOM HIRE:

\$500 deposit required which is refundable off the bill when minimum spend is met. minimum spends vary.

LEGEND:

👺 Cocktail Capacity - 🗸

♣ Seated - 🗸

S Wifi - ✓

Wheelchair -

✓

★ Weather Proof -

⊕ Private Bar -

ᠬ Private Audio - ✔

Microphone Facilities -
 ✓



COCKTAIL FOOD

Please choose a selection of canape platters. Prices are per platter. Pre-payment of platters in full is required before the function date.

COLD CANAPÉS

ANTIPASTO GRAZING PLATTERS – a selection of local cheeses, ham, pepperoni, chorizo, prosciutto, pickled calamari, dips, wood oven flat bread, lavosh, vegetable crudities, marinated olives, dried fruits, berries - 95 (afa)

BRUSCHETTA – finely diced tomato, fresh onion & capsicum with fior di latte cheese on top a crispy sourdough crouton, drizzled with balsamic glaze & fresh basil - 75 (gfa/v)

BRUSCHETTA – tomato, fior di latte, fresh basil on herb croutons with balsamic glaze (gf/vego) 36 pieces \$75

DIPS PLATTER – selection of 3 house made dips, vegetable crudities & wood-fired flat bread - 75 (gfa/vea)

SUSHI – house made sushi rolls filled with teriyaki chicken, vegetarian or vegan options, served with soy sauce (36 pieces) - 85 (gf/vea)

WARM CANAPÉS

SAMOSAS & SPRING ROLLS – vegetarian pea & potato samosas, spring rolls, lime sweet chilli dipping sauce (48 pieces) - 80 (ve)

TOMATO & BASIL RISOTTO BALLS – with basil pesto & parmesan (40 pieces) - 75 (gfa/vea)

WOOD-FIRED PIZZA —selection of freshly baked pizzas straight from our wood oven (36 pieces) - 50 (gfa/vea)

CRISPY FRIED CHICKEN – with dipping sauces of hot sauce and aioli (50 pieces) - 90 (gfa)

SALT & PEPPER SQUID – lightly dusted in salt & pepper & fried, served with aioli & fresh lemon (50 pieces) - 95 (gfa)

LAMB & CHORIZO SKEWERS – with house made honey & mint yoghurt (30 pieces) - 95 (gf)

PASTRIES –pies, pasties & sausage rolls with alma ketchup (36 pieces) - 85

QUICHES – lorraine, spinach & fetta, chorizo & cheese with alma ketchup (36 pieces) - 85

PERI PERI CHICKEN SLIDERS – peri peri grilled chicken sliders, cheddar cheese & garlic aioli (25 pieces) - 95 (vea)

CHEESEBURGER SLIDERS – angus beef patty, cheddar cheese, alma ketchup & mustard (25 pieces) - 95

VEGAN SLIDERS – veg patty, vegan cheese, alma ketchup & mustard (25 pieces) - 95 (vea)

SOMETHING SWEET

FRUIT PLATTER - a selection of sliced fresh fruits - 50 (ve/gf)

DESSERT BOARD – selection of sweet churros, chocolate brownies, profiteroles, chocolate & cheesecake tartlets, strawberry & marshmallow skewers, seasonal fruits & berries, chocolate & caramel dipping sauces - 90 (v/gfa)

MINI CANNOLI – traditional Italian pastry filled with vanilla & chocolate custard (24 pieces) - 90 (v)

MINI TARTLETS – salted caramel cheesecake or dark chocolate ganache in a sweet tart shell with fresh berries (20 pieces) - 65 (v)

MINI PROFITEROLES – dipped in chocolate with assorted fillings (served cold) (30 pieces) - \$90 (v)

WARM CINNAMON CHURROS – with white chocolate, dark chocolate & salted caramel dipping sauces (40 pieces) - 85 (v/af)

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs,fungi & dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SET MENU

If you are looking for a set menu for your next function, we are very accommodating and can customize the right package for you and your guests. This is an example menu and we are happy to tailor a menu to suit. Prices vary depending on how many courses and the type of dishes requested. Vegetarian or Dietary requirements are available upon request.

ENTREES:

AUSTRALIAN SALT AND PEPPER SQUID

Aussie salt & pepper squid, onion, cucumber, cherry tomato, spinach, lemon, aioli GF

GRILLED CHICKEN & PUMPKIN SALAD

Grilled chicken, roasted pumpkin with fetta, spinach, radish, tomato medley in a chardonnay vinaigrette GF

MAINS:

CHICKEN & PANCETTA SALTIMBOCCA

Pan seared chicken breast with grilled pancetta and provolone cheese served with rocket, radicchio and pear salad, steamed chats & finished with a sage butter sauce GF

TWICE COOKED PORK BELLY

Female pork belly braised in Stones ginger wine, served on a rocket, snow pea & pear salad with a parsnip puree and soy glaze GF

DESSERTS:

DARK CHOCOLATE BROWNIE

Dark chocolate brownie served with chocolate ganache, vanilla bean gelato ice cream and seasonal berries GF

CINNAMON CHURROS

Fried Spanish donuts dusted in cinnamon sugar, served with a caramel sauce, chocolate cream and fresh berries GF

PRICING:

2 course alternate drop \$55 / 2 course choice \$65 3 course alternate drop \$60 / 3 course choice \$70

REQUIRES A MINIMUM OF 20 GUESTS
BOOKING OF 30 GUESTS OR MORE REQUIRES A PRE-ORDER





UPSTAIRS BUSINESS MEETINGS

With everything you need in terms of A/V, food and beverage along with spaces to cater for all styles of functions, we have your clients or business covered.

Our upstairs function room is fully equipped to cater for your A/V needs. We do need you to tell us in advance what you need so that we can make sure it is available on the day, but all these facilities are included in your room hire fee

- · Water & complimentary mints
- · 70inch plasma with laptop connectivity
- USB facilities
- · Sound system with iPod/Phone connectivity
- · 42inch plasma behind the bar
- · HDMI / VGA / MAC connectivity
- · Heated enclosed private balcony
- Private toilet facilities
- · Easel or flipchart and whiteboard markers

BUSINESS MEETING ROOM HIRE:

Sunday - Friday \$110 until 5pm, \$165 after 5pm Saturday daytime - \$165 room hire until 5pm.

BOARDROOM MEETINGS

Our boardroom room is perfect for small meetings, \$55 room hire

- USB facilities
- · 42inch plasma with laptop connectivity
- HDMI / VGA connectivity
- Reverse cycle air conditioner
- Easel and whiteboard markers upon request
- · Boardroom tables can not be moved

CLASS ROOM



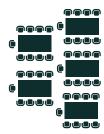
THEATRE STYLE



U-SHAPE



RECTANGLE CABERET



BOARDROOM SET UP





BUSINESS MEETING MENU OPTIONS

BREAKFAST:

(min 15 guests)

FULL BREAKFAST PLATED - scrambled egg, bacon, mushrooms, Alma baked beans, tomato & toast \$23pp +\$3pp filter drip coffee

MORNING & AFTERNOON TEA:

(min 8 guests)

LEMONADE SCONES - with jam & whipped cream \$5pp
PUMPKIN & CHEESE SCONES - \$5pp
GLUTEN FREE CARAMEL SLICE - \$5pp
FRESH FRUIT MUFFINS - \$5pp
SEASONAL FRUIT PLATTER - \$6pp
WARM ASSORTED DANISHES - \$6.5pp
HAM & CHEESE CROSSAINTS - \$6.5pp
CONTINUOUS DRIP TEA & COFFEE STATION - \$5.5pp

espresso coffee available by order for small groups under 15 guests only.

continouous drip station only available for the upstairs function room

boardroom bookings will be espresso coffees by order.

LUNCH:

GOURMET FOCCACIA SANDWICHES

filled with assorted meats and vegetarian options - \$18pp (min 10 guests)

GOURMET WRAPS WITH ASSORTED FILLINGS

filled with assorted meats and vegetarian options - \$18pp (min 10 guests)

Alternatively, you can also book into our restaurant and dine a la carte or eat in our beer garden if you wanted a more casual option. Our restaurant & bar menus can be downloaded from our website almatavern.com.au. We strongly recommend that you and your guests pre-order your lunch if you are dining a la carte and need to stick to a schedule. Platter options available, please refer to our platter selections.







WHAT TIME CAN MY PARTY FINISH?

From Sunday through to Thursday you can have the room until 12am. Friday and Saturday nights you can have the room until 2am.

DO I NEED TO SUPPLY A GUEST LIST?

Yes for Saturday night functions. If your function is in our upstairs or MD bar function room you will need to tell us how many guests you expect on the evening and means that all your friends receive express entry into your party, regardless of the line-up. For functions in other areas of the hotel we cannot make any guarantees with door lists, so we encourage all guests to be in by 9pm to avoid line ups and door charges.

CAN I BRING A CAKE?

Yes you can and we will refrigerate your cake until you wish to have it displayed. For parties held in a private area we will also provide a display table, cake knife upon request. A cake cutting fee applies if you would like our kitchen staff to cut it for you. If you would like your cake to be cut by our Chef the price is upon application dependant on how many guests and the size of the cake. \$10 cakeage per platter (approx per 24 pieces) also applies to any other dessert type you wish to bring to the function.Eg: Eclairs or Danishes.

WILL SECURITY POLICE THE FUNCTION?

Security are in the hotel from 7pm Fridays and Saturdays, but will not specifically monitor the function or access the function, unless requested (this will incur an extra charge). 18th birthday parties are required to hire security through the Alma for a minimum of 4 hours.

HOW DO SUBSIDISED DRINKS WORK?

This is where you as the organiser indicates your allocated bar commitment (e.g. \$1000). Your guests then purchase drinks at an agreed 'subsidised' amount (e.g. \$4 towards pints of beer), then the remaining amount will come out of your tab. E.g. Pint of Hahn Super Dry \$8 - Guests to pay \$4 towards pint therefore \$4 comes out of your bar tab.

CREDIT CARD DETAILS:

The following form must be completed and held on file prior to all functions taking place. This completed & signed form serves as authorisation for the Alma Tavern to debit the credit card number provided in this form. I hereby authorise the following credit card to be held as security for this event and acknowledge that this credit card may be charged for any outstanding money owing after the event for items including but not limited to: incidentals, additional food & beverage, or circumstances where the minimum spend requirement has not been met.

FULL NAME:	FUNCTION DATE:
CARD TYPE: AMEX / DINERS / VISA / MASTERCARD / OTHER	
CARD NUMBER:	EXPIRY DATE:
3 DIGIT SECURITY	. CODE:
CARD HOLDER NAME:SIGNATURE:	
DATE OF AUTHORITY:	

Please note that while other methods of payment are accepted, a credit card must be provided as security before any functions take place

T&CS

BY PAYING ROOM HIRE/DEPOSIT/MINIMUM SPEND YOU ARE ACCEPTING THE FOLLOWING TERMS AND CONDITIONS.

TENTATIVE BOOKINGS

Deposits must be received within 7 days of your original tentative booking. A function will be deemed to be confirmed when a deposit or room hire and a signed Booking Form have been received. The hotel reserves the right to cancel any bookings where this has not been done within 7 days. If your function is to be held less than 14 days from your enquiry date, deposit and Booking Form are required within 24 hours of tentative booking. Your deposit will be deducted from your final account.

DRESS CODE

At the Alma we enforce a strict dress code and this applies to all functions in each area of the hotel. This includes: No tracksuits, tank tops, thongs, mohawk's, rats tails or tattoos above the neck line. Only dress shoes and dress shorts are allowed. Please ensure your guests are aware of the Alma's dress code. It is advised that you indicate this on your invitation. Please note your guests may be refused entry into the hotel and therefore your function, if they do not meet the appropriate standards.

FOOD OPTIONS

All food options must be made 2 weeks prior to your function (3 weeks during December). Final numbers must also be confirmed 2 weeks prior to your function. The final number confirmed will represent the minimum numbers for which you will be charged. All platters must be pre-paid before the function date.

PRICING

While every effort is made to maintain the original price quoted at the time of booking, the Alma Tavern reserves the right to adjust prices without notice according to fluctuations in market prices.

PAYMENT

All accounts must be settled by cash or EFTPOS on the day of the function, unless credit arrangements are made prior to the day of the function. This will only be authorised by the General Manager of the Hotel. All functions at the Alma must include a minimum spend on food and beverages of no less than \$250 (other minimums apply depending on the function area).

INSURANCE

The Alma Tavern will not take any responsibility for injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after the function.

CANCELLATIONS:

Prior to 3 months before the function date a full refund will be given. 8-12 weeks prior to the function date 60% of deposit is charged as a cancellation fee. Within 8 weeks of function date 100% of deposit is charged as cancellation fee.

ORGANISER'S RESPONSIBILITY

Organisers of a function are financially responsible for any damage, vandalism or breakage sustained by organisers, guests or any other persons attending or involved in the function. It is understood the organiser will take all reasonable steps to conduct the function in an orderly manner and control the behaviour of their guests.

RESPONSIBLE SERVICE & MINORS

The Alma practices responsible service of alcohol. Any person deemed to be intoxicated may be refused the service of alcohol. All minors must leave the premises by midnight for any functions in our Upstairs function room; however for functions in the Sky Bar, Alcove and MD Bar, minors must depart by 9pm on Saturday Nights and by 12pm on special event Sunday's. It is an offence to serve or have someone supply alcohol to a minor or intoxicated persons or to falsely represent themselves to be of 18 years of age or over. The Alma reserves the right to refuse service or to remove patrons for inappropriate, offensive behaviour or unduly intoxication.

DECORATIONS & CLEANING

General cleaning of the room is included in the cost of your function. If however, cleaning requirements are deemed to be excessive, or any specialised cleaning is required, additional charges will be incurred. You are welcome to use decorations for your function. If however please keep in mind that nothing can be screwed, nailed or adhered to any wall or surface that may be damaged by such actions. No glitter, sequins or confetti of any kind is permitted a cleaning fee of \$120 will be charged if they are used.

SKYBAR BOOKINGS

In the event of inclement weather, bookings in the Sky Bar will be honoured in alternative areas of the hotel if available. In the case of two bookings having to relocate, the booking made first will have first preference of alternative area. All bookings must be paid in advanced before the booking date.

SKYBAR BOOTH AND TABLE BOOKINGS

Skybar booths can seat for up to 12 people maximum. Please note all booth bookings must arrive within 30 minutes of their confirmed booking time and booking fees do apply. Table Bookings must arrive within 30 minutes of their confirmed booking time or your deposit will no longer be refundable and your table will be made available to other patrons.