

alma

EVENTS PACK

Celebrations | Birthdays | Engagements
Weddings | Presentations | Meetings
Event launches | Conferences

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alma

As specialists in good times, we're here to help you make yours!

At the Alma, our team are all about facilitating memorable events, complete with warm hospitality, delicious food, refreshing drinks and high-quality facilities.

Whether your function is inside or out, public or private, business or pleasure, we've got you covered. Choose from one of our six event spaces, with plenty of food and beverage packages to suit.

Sounding good? Flip through to read more, then contact our Functions Manager to discuss how we can bring your event to life!

UPSTAIRS

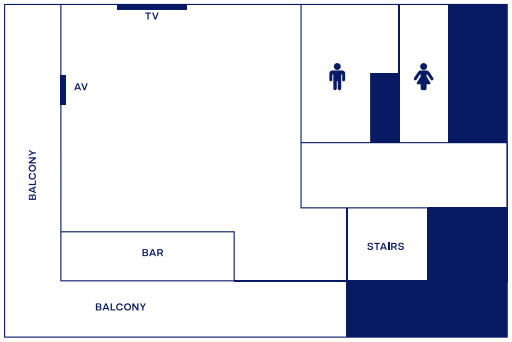
Our upstairs space, located on the first floor of our hotel, provides a fully private setting for your event. It features its own heated balcony, boasting scenic views of the Adelaide city skyline.

Equipped with a private bar, restroom facilities and a dance floor, this space comfortably accommodates up to 150 guests for cocktail-style events, including balcony access, or up to 30 seated guests with a set menu option. It serves as the ideal venue for various occasions, such as corporate gatherings, engagement parties, intimate elopements, milestone birthdays and professional meetings.

'Upstairs' features a sizeable 75-inch plasma screen, perfect for slideshows or presentations. You are welcome to bring along your own laptop with VGA or HDMI connections, or a USB containing the desired photos or presentation. We kindly request that you conduct a test run of your presentation before the event to ensure smooth operation on the day.

Please be aware that this room is situated on the first floor of our hotel and can only be accessed via the stairs, as there is no elevator available.

Cocktail capacity - 40-150
Seated capacity - 40
Wi-Fi - ✓
Wheelchair access - N/A
Private bar - ✓
Private audio - ✓
Microphone facilities - ✓







GARDEN BAR

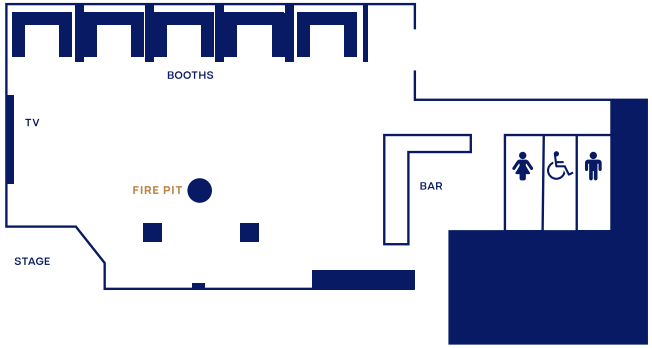
Our newly refurbished Garden Bar boasts a superb atmosphere. Its layout is fully customisable; areas can be sectioned off for private events. Exclusive bookings include the use of our dedicated Spritz Bar, which offers selected cocktails on tap. Tap beer can be accessed from the main bar, or made available at the Spritz Bar for an additional fee.

With its retractable roof, the space is all-weather. In summer, misters and fans provide additional cooling. In winter, guests can stay cosy with natural gas heaters and the warmth from our wood-burning fire pit.

The entirety of the Garden Bar can be exclusively reserved (POA), or for more intimate gatherings, partial use is also an option (POA). Additionally, individual booths can be booked for smaller birthdays or functions (POA).

Cocktail capacity - 400
Seated capacity - N/A

Wi-Fi - ✓
Wheelchair access - ✓
Private Bar - ✓ (exclusive functions only)
Private audio - N/A
Microphone facilities - ✓

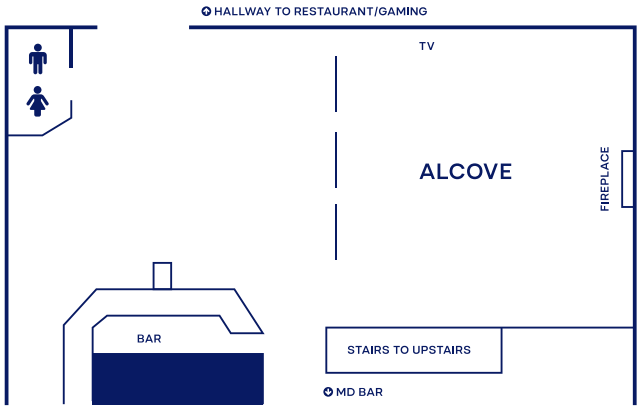


ALCOVE

Nestled in our main bar downstairs, the Alcove offers an ideal blend of proximity to the excitement while providing a sense of privacy. With access to the main bar, it's an excellent choice for intimate gatherings and does not incur a room hire charge. A large 75-inch TV is at your disposal for photo slideshows.
During the cooler months, guests enjoy the ambience of our slow combustion wood fireplace.

Cocktail capacity - 25
Seated capacity - N/A

WI-FI - ✓
Wheelchair access - ✓
Private bar - N/A
Private audio - N/A
Microphone facilities - ✓







CORNER BAR

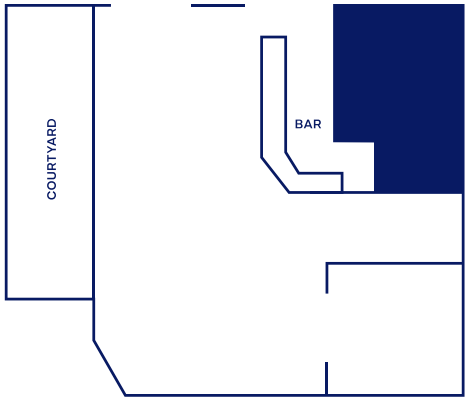
The Corner Bar is a semi-private area located off our main bar. It offers its own private, enclosed courtyard and full bar facilities. Including the courtyard space, the Corner Bar can cater up to 90 guests cocktail-style.

This area is perfect for work get-togethers and birthday parties, with direct access to the dance floor on weekends.

Please note that in this area, no unaccompanied minors are permitted after 9:00 pm on Saturday nights.

Cocktail capacity - 30-90
Seated capacity - 30

WI-FI - ✓
Wheelchair access - ✓
Private bar - ✓
Private audio - N/A
Microphone facilities - ✓





BOARDROOM

The Boardroom can accommodate up to 20 seated guests and is the perfect, private setting for intimate dining experiences, including work dinners, hen's parties, or small birthdays. Additionally, it is a suitable space for corporate meetings, equipped with its own plasma screen and audiovisual connections.

Cocktail capacity - N/A
Seated capacity - 20

WI-FI - ✓
Wheelchair access - ✓
Private bar - N/A
Private audio - N/A
Microphone facilities - ✓



RESTAURANT

Our restaurant can be booked out for sit-down functions with a set menu or cocktail platters. It is ideal for sports presentations, christenings, birthdays, or corporate events. It has microphone and presentation facilities with HDMI connections.

We can seat a minimum of 30 guests and a maximum of 60. Our restaurant is perfect for large-scale group gatherings and is fully serviced by our friendly wait staff.

Cocktail capacity - 100
Seated capacity - 60

WI-FI - ✓
Wheelchair access - ✓
Private bar - N/A
Private audio - N/A
Microphone facilities - ✓

BEVERAGE OFFERINGS

Bar Tab - Your Shout

Choose your menu from our extensive range of beverage offerings. Pick your spend limit and away we go!

Beverages from your menu will be charged on consumption to your bar tab throughout the evening for payment at the conclusion of your event.

Staff will notify you as you near your spend limit and give you the option to extend if you choose.

$5 Subsidised Bar Tab – Share the Cost

Choose your menu from our extensive range of beverage offerings. Pick your spend limit and away we go!

Guests will be charged $5 per drink from your menu, with the additional cost going onto your bar tab for payment at the conclusion of your event.

Staff will notify you as you near your spend limit and give you the option to extend if you choose.

Guest Consumption – Let Them Shout Themselves

Guests can purchase their own drinks from our extensive range of beverage offerings.

Speak with our functions team if you have something else in mind and we'll see if we can cater for it.











PLATTERS

$100 each – Designed as grazing platters

Fruit platter | VG/DF/GF
An assortment of in-season fruits

Mixed sandwiches | VO/DFO
Fresh salad | Chicken and mayo | Italian BMT

Hot savouries platter
An assortment of party pies and house-made sausage rolls

Southern fried chicken wings platter | GF
Served with three styles of dipping sauces, varying from sweet to hot

Dips platter | GFO/VO/DFO
Three house-made dips served with breadsticks, crostini bread and lavosh crackers

Cheese platter | GFO/VO
Three cheeses, dried fruit and mixed nuts served with quince paste and lavosh crackers

Charcuterie platter | GFO/DFO
Cured meats, Mediterranean pickled vegetables and feta cheese

Pizza
Available to order from our à la carte menu, cut into squares for ease of sharing

CANAPÉS

Minimum 15 guests

Choice of 5 canapés for $25 per person – Additional canapé for $5 per person

Fried dumplings, pork or vegetable | VO/DFO
Choice of filling, served with a house-made sweet chilli sauce
and garnished with coriander and crispy shallots

Bao buns, crispy pork or tofu | VO/DFO
Choice of filling, served with pickled carrot, cucumber, coriander and a gochujang sauce

Mini hot dogs
Frankfurt sausages, tomato sauce and mustard sauces, served on mini brioche buns

Party pies
Beef mince party pies, served with house-made tomato relish

Pork and fennel sausage rolls
House-made and served with a house-made tomato relish

Karaage chicken bites | GFO/DFO
Karaage fried chicken bites, served with a garlic aioli and garnished with diced spring onions

Truffle mushroom arancini balls | GFO/V
House-made arancini balls, served with herb aioli and garnished with fried mushrooms

Cheeseburger sliders
Angus beef patty, American cheese, pickles and tomato relish on a brioche slider

Fried chicken sliders
Fried chicken, house slaw and aioli on a brioche slider

Vegetable sliders | V
Vegetable patty, lettuce, tomato, avocado and aioli on a brioche slider

Salt & pepper squid (A) | GF
Squid pieces lightly dusted in a herb and spice coating, fried and served with aioli and fresh lemon

Cauliflower bites | GF/VG
Cauliflower florets in a radicchio cup with tahini dressing





‘CLASSICS’ SIT -DOWN

2-course option – $45
Choice of entrée + main, **or** choice of main + dessert
3-course option – $60
Choice of entrée, main + dessert

Entrées

Truffle mushroom arancini | GFO/V | Herb aioli, garnished with fried mushroom

Salt and pepper squid (A) | GF | Garlic aioli and fresh lemon

Mains

300g chicken schnitzel | GFO | House salad, chips, choice of sauce

Eggplant parmigiana | V/VGO/GFO | Tomato sugo, mozzarella, house salad and chips

Battered fish and chips (A) | GFO | House salad, chips, tartare and lemon

Alma burger | GFO | Angus pure beef patty, cheese, bacon, greens, tomato, pickles and Alma burger sauce on a brioche bun, served with chips

Desserts

Alma sundae | Vanilla ice cream, chocolate sauce, nuts

Caramel Cheesecake | Cinnamon roasted apple, vanilla cream

‘PREMIUM’ SIT -DOWN

3-course option – $85
Choice of 2 items from the list - entrée, main + dessert.
Guests to order from these on the day of the event.

To start

Bread rolls and butter

Entrées

Pumpkin and Feta Arancini | lime and garlic aioli

Hummus | Crispy chickpeas, roasted capsicum, feta, focaccia

Salt & Pepper Squid (A) | GF | Garlic aioli, fresh lemon

Mains

Pork & fennel Casarecce | Black cabbage, pecorino

Roasted Cauliflower | Hummus, gremolata, pomegranate

300g MSA Grain Fed Sirloin | classic salad, chips, tuscan butter

Pan Fried Atlantic Salmon (A) | Peperonata, basil, salsa, verde

Optional add-ons | $12 each

Ngeringa leaves | V/VG | Olive oil, vinaigrette, sea salt

Skin-on fries | V/VGO | Aioli, sea salt

Desserts

Alma sundae | Vanilla ice cream, chocolate sauce, nuts

Caramel Cheesecake | Cinnamon roasted apple, vanilla cream

Tiramisu | Coffee, mascarpone, savoiardi



TERMS AND CONDITIONS

LAST UPDATED: 10 NOV 2026

Deposit payment of an event booking must be made within seven days of the original tentative booking. Deposit payment is considered an acknowledgement of these Terms and Conditions. The payment will be deducted from your final account. Management reserves the right to cancel the booking and allocate the room to another client if this confirmation is not received.

Minimum Catering: All events at The Alma require catering for all guests. A minimum food charge will apply of $25pp for all cocktail functions and $40pp for all sit-down functions.

Access Times: Day bookings are taken to 5:00pm only; written approval from hotel management must be given to go past this time. For evening booking functions, access cannot be guaranteed before 5:30pm.

Payment: Final numbers and full prepayment are required seven days prior to your event. The number we have recorded seven days prior will represent the minimum numbers for which you will be charged. Events must be paid for in full prior to the day and any additional charges settled on the day/night via cash or credit card. Personal cheques are not accepted.

Cancellation: The Alma Tavern will refund deposit bookings with more than 2 months' notice. Less than two months' notice will result in 50% of the deposit being refunded. Less than one month's notice will result in the deposit being forfeited. Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

Postponement: If you have given The Alma Tavern one month's notice, your deposit can be transferred to a new date within a 12-month period.

Public Holidays: A 15% surcharge applies on public holidays.

Menu: Details must be finalised at least 14 days prior to function. Menu items may change due to seasonality and availability. Event prices may vary marginally if the event is booked beyond 12 months of deposit payment.

Dietaries: Management cannot guarantee meals are without traces of allergy items. Dietary requirements must be provided 7 days prior to the event. Failure to do so may incur additional costs.

Compliance: It is understood that the organiser will conduct the function in an orderly manner. Management reserves the right to refuse entry based on compliance with the hotel's dress code. Bar access cannot be guaranteed after your event.

Responsibility: Organisers are financially responsible for any damage or breakages sustained to The Alma by the organiser, organiser's guests, invitees or other persons attending the function. The Alma will not accept any responsibility for damage left or loss of merchandise prior to or after the function.

Responsible Service of Alcohol: The Alma practices the responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol in compliance with The Alma's regulations and liquor licensing laws. Management reserves the right to exclude or eject any objectionable persons from The Alma without liability and, if required, will shut the function down early.

Security: Functions such as 18th birthdays may attract a security charge.

Equipment: Organisers are financially responsible for any damage to or breakages of equipment owned by The Alma or sub-hired by The Alma.

Displays and Signage: Nothing is to be nailed, screwed or adhered to any wall, surface or part of the building. The use of Blu Tack is by hotel management approval only.

Cleaning: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, an additional cleaning fee may be charged. Confetti rice or other similar products are not permitted in function rooms or any part of The Alma, nor within the grounds.

Cakeage: A fee of $2.50pp applies if guests would like staff to cut and serve their cake. There is no charge to cut and serve yourself.

Closing: Last drinks will be called at the manager's discretion at 11:45pm. Your guests will be asked to vacate the function rooms and the hotel by 12:30am unless otherwise agreed upon by management prior to the event. The organiser will advise their band or DJ of this.

Children: Liquor licensing laws require the following: that we do not serve alcohol to minors (children under the age of 18); that while on our premises, children must be accompanied by an adult; and that children must leave the premises by 12:00am.

Tap Product Changes: For events held in the Upstairs area or in the Garden Bar, the substitution of an existing tap product with an alternative will incur a $150 kegging fee per tap.

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