



# *alma*

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## **EVENTS PACK**

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

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# *alma*

**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 unforgettable memories with warm hospitality, great food, wide range of drinks, and quality facilities.**

Whether you are looking for a small intimate gathering or larger scale event, one of our six functions spaces will be able to accommodate your group! With amazing food and drink options, we are here to create the perfect experience for your next function.

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# UPSTAIRS

Our exclusive 'Upstairs' function area provides a fully private setting, complete with its own balcony boasting scenic views of the Adelaide City skyline.

Equipped with a private bar, restroom facilities, and a dancefloor, this space comfortably accommodates up to 150 guests for cocktail-style events, including balcony access, or up to 50 seated guests with a set menu option. It serves as the ideal venue for various occasions, such as corporate gatherings, engagement celebrations, weddings, birthdays, and professional meetings. Please be aware that this room is situated on the first floor of our hotel and can only be accessed via stairs, as there is no elevator available. Additionally, the 'Upstairs' features a sizable 75-inch plasma screen for your convenience, perfect for slideshows or presentations. Simply bring along your own laptop equipped with VGA or HDMI connections, or a USB containing your desired photos. We kindly request that you conduct a test run of your presentation before the event to ensure smooth operation on the day.

Cocktail Capacity - 40-150

Seated - 50

Wifi - ✓

Wheelchair - N/A

Private Bar - ✓

Private Audio - ✓

Microphone Facilities - ✓

## Room hire and minimum spend:

Monday-Thursday \$150

Friday-Sunday \$250

Minimum Spend Friday and Sunday - \$2,000

Minimum Spend Saturday - \$3,000



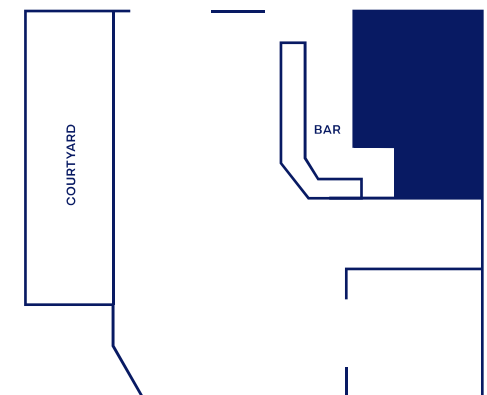


# MD BAR

The MD is a semi-private section adjacent to our main bar, complete with full bar amenities and its own enclosed outdoor courtyard. Accommodating up to 100 guests in a cocktail-style setup, including the courtyard, this space is ideal for corporate gatherings and birthday celebrations. On weekends, guests enjoy direct access to the dance floor.

**Room hire and minimum spend:**  
Minimum Spend - \$1,000

- Cocktail Capacity - 30-100
- Seated - N/A
- Wifi - ✓
- Wheelchair - ✓
- Private Bar - ✓
- 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. Accessible to the main bar, it's an excellent choice for intimate gatherings without any room hire fees. A spacious 75-inch TV is at your disposal for photo slideshows. During the colder seasons, enjoy the cozy ambiance of a slow-burning wood fireplace. Please note, minors are not permitted after 9pm on Saturdays.

## Room hire and minimum spend:

Minimum Spend - \$600

Cocktail Capacity - 40

Seated - N/A

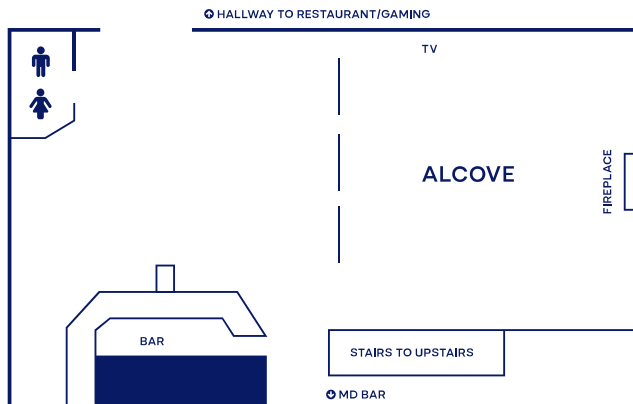
Wifi - ✓

Wheelchair - ✓

Private Bar - N/A

Private Audio - N/A

Microphone Facilities - ✓





# SKYBAR

The newly refurbished Skybar Beer Garden offers a delightful ambiance, featuring customisable sections for private events and dedicated bar facilities for exclusive bookings.

Equipped with a retractable roof, it ensures a weather-friendly experience. During colder seasons, guests can stay cozy with the comfort of natural gas heating and the inviting warmth from our expansive wood-burning fire pit. The entirety of the Sky 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).

#### Room hire and minimum spend:

40-100 partial use / 150-400 exclusive use (POA)

Cocktail Capacity - 400

Seated - N/A

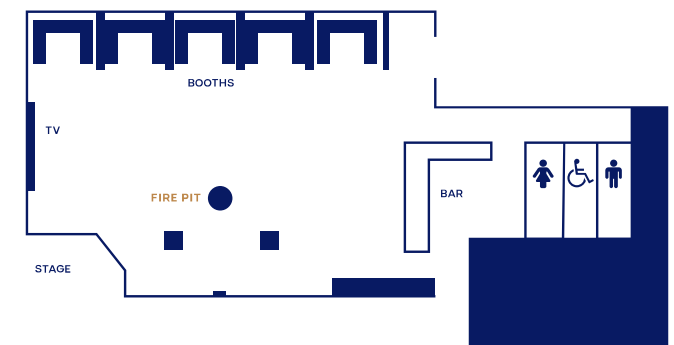
Wifi - ✓

Wheelchair - ✓

Private Bar - ✓ (exclusive functions only)

Private Audio - N/A

Microphone Facilities - ✓





# BOARDROOM

The Boardroom, accommodating up to 20 seated guests, offers an ideal setting for intimate private dining experiences, including work dinners and birthdays. Additionally, it serves as a suitable venue for corporate meetings, equipped with its own plasma screen and audiovisual connections.

Cocktail Capacity - N/A

Seated - 20

Wifi - ✓

Wheelchair - ✓

Private Bar - N/A

Private Audio - N/A

Microphone Facilities - ✓



# RESTAURANT

Exclusive bookings for sports presentations, christenings, birthdays, or corporate functions can be arranged at our restaurant, complete with a choice of set menus or cocktail platters. Our facilities include microphones and presentation equipment with HDMI connections. With a seating capacity ranging from a minimum of 80 to a maximum of 130 guests, our restaurant is well-suited for large-scale group gatherings. Our attentive wait staff ensures that your event is fully serviced with a friendly touch.

Cocktail Capacity - N/A

Seated - 20

Wifi - ✓

Wheelchair - ✓

Private Bar - N/A

Private Audio - N/A

Microphone Facilities - ✓

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# BEVERAGE PACKAGES

## STANDARD PACKAGE - \$60PP

4 hours - additional hour at \$5pp

### Wine

Petes Pure Prosecco  
Poetica Moscato by Chalk Hill  
Killibinbin Rosé  
Pomona Road Sauvignon Blanc  
Pomona Road Shiraz

### Tap Beers

Hahn Super Dry  
Coopers Pale  
Great Northern  
Cider

## PREMIUM PACKAGE - \$75PP

4 hours - additional hour at \$5pp

### Wine

The Lane 'Lois' Blanc de Blanc  
Turkey Flat Rosé  
Dead Man Walking Riesling  
Shaw+Smith Sauvignon Blanc  
Running With Bulls Tempranillo  
Hentley Farm Villain and Vixen Shiraz

### Tap Beers

Hahn Super Dry  
Coopers Pale  
Great Northern  
Cider

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# PLATTERS

**\$100 each**

**Mixed sandwiches**

**Mixed sushi**

teriyaki chicken, tempura vegetable, salmon and avocado

**Dips**

3 dips made in house

**Cheese**

3 cheeses dried fruit and mixed nuts quince paste and lavosh crackers

**Charcuterie**

cured meats, Mediterranean roast vegetables, feta cheese

# WOOD OVEN PIZZA

from our a la carte menu

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# CANAPÉS

Minimum 15 guests

**Choice of 4 Canapes for \$20pp**  
**Additional Canape for \$5pp**

**Crispy Tofu Puffs**

with baba ganoush paprika oil and baby herbs

**Vegetable or Pork and Chive Dumplings**

steamed- served with ponzu bean shoots crispy shallots and coriander  
fried-served with house made sweet chilli sauce garnished with coriander and crispy shallots

**Charcoal Bao Buns - Crispy Pork Belly or Tempura Vegetable**

coriander pickled carrot and cucumber with a gochujang sauce

**Mini Hot Dog**

cheese kransky ,tomato sauce and mustard served on mini brioche buns

**Pepper Pies**

served with tomato sauce and or beer gravy

**House Made Pork and Fennel Sausage Rolls**

served with a heirloom tomato relish

**Cheeseburger Spring Rolls**

served with Alma burger sauce

**Chicken and Chorizo Meatballs**

served with a tomato sugo and baby herbs

**Karaage Chicken Bites**

served with a garlic aioli

**Arancini**

smoked feta and spinach arancini served with a tarragon and lemon pesto)

**Cheeseburger Sliders**

Angus beef patty, American cheese, served with tomato sauce and pickles

**Korean Chicken Sliders**

Korean fried chicken, wombok, kimchi, sesame mayo

**Tempura Vegetable Sliders**

tempura vegetable patty lettuce, tomato, guacamole and tonkatsu sauce

**Salt & Pepper Squid**

lightly dusted in salt & pepper & fried, served with aioli & fresh lemon

**Dessert canapes**

Vanilla slice

Baklava cigars

Oreo cheesecake

Portuguese tarts

Date and coconut, rice bubble slice

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# SIT-DOWN CLASSICS

## **2 Course Options - \$44**

Choice of entrée + main  
or  
Choice of main + dessert

## **3 Course Option - \$56**

Choice of entrée, choice of main, alternate drop dessert

### **Entrées**

Pork + fennel meatballs, tomato sugo, parmesan (gf)  
Truffle mushroom arancini, herb mayo(v,gf)

### **Mains**

Sea salt + szechuan pepper squid, tartare, lemon, classic salad, chips(gf)  
300g free range chicken schnitzel, classic salad, chips, gravy (gfo)  
Eggplant parmigiana, tomato sugo, mozzarella, classic salad, chips(veo,gf)  
Battered fish + chips , tartare, lemon, classic salad, chips(gf)  
Gnocchi, pine nuts, sage, pumpkin, burnt butter, parmesan (v, gfo)  
Alma burger, double smashed patty, double cheese, bacon, cos lettuce, tomato, pickle, alma burger sauce, brioche bun, chips (gfo)

### **Dessert**

Warm peanut butter choc chip cookie, dulce de leche, vanilla ice cream, raspberries (v)  
Strawberry panna cotta, roasted strawberry sauce, candied lemon(gf)

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# SIT-DOWN PREMIUM MENU

## 2 Course Option - \$56

Choice of entrée + main  
or  
Choice of main + dessert

## 3 Course Option - \$70

Choice of entrée, main and dessert

### Entrée

Wood-fired 1/2 shell scallops, nduja (gf)  
Fried Halloumi, smoked tomato chutney (v)(gf)

### Main

Porchetta, sweet potato gratin, baby apples, broccolini, glaze (gf)  
Pan fried lamb cutlets, chat potatoes, asparagus, salsa verde, garlic & preserved lemon yoghurt (gf)  
Crispy skin salmon, roasted capsicum pesto, kohlrabi remoulade, caper & fennel salad (gf)  
Crab & prawn linguini, rocket, cherry tomato, lemon, garlic, parmesan (gfo)  
300g Sirloin, cooked medium, classic salad, chips, gravy + charred spring onion butter (gf)  
Gnocchi, pine nuts, sage, pumpkin, burnt butter, parmesan (v, gfo)

### Dessert

Warm peanut butter choc chip cookie, dulce de leche, vanilla ice cream, raspberries (v)  
Strawberry panna cotta, roasted strawberry sauce, candied lemon (gf)

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# SHARED SET MENU

## Shared set menu - \$70pp

Choice of 2 Entrees, 3 Mains and 2 Sides

Minimum of 10pax

### Entrées

Beef Capaccio, extra virgin olive oil, parmesan tuile, baby herbs

Mixed sashimi, wasabi ponzu, crispy shallots

Crispy pork belly, charred peach puree, kohlrabi

Tempura zucchini, truffle goats cheese, parsley pesto

### Mains

Whole baby barramundi, charred chimmi churri and baby herbs

Lemon and saltbush wood smoked whole chicken

Roasted king prawns, kafir lime oil, chorizo crumb

Roasted whole lamb shoulder, palm sugar caramel edamame and mint

Gochugang marinated pork cutlets

Gnocchi - off menu at the time

### Sides

Crispy duck fat potatoes with truffle salt

Charred broccolini

Tempura asparagus

Balsamic Heirloom beetroots

Fermented chilli roasted brussel sprouts

Rocket, pear and blue cheese salad

Charred Asian greens (bok choy, pak choy, wombok in a miso dressing)

Truffle potato puree

Roasted sweet potatoes

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# TERMS AND CONDITIONS

**Deposit** Payment of an event booking must be made within 7 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 \$20pp for all cocktail functions and \$28pp 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 7 days prior to your event. The number we have recorded 7 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 2 months notice will result in 50% of the deposit to be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writings. Acknowledgment of written cancellation must be sought if claiming refund.

**Postponement:** If you have given The Alma Tavern 1 month notice, your deposit can be transferred to a new date within a 12-month period.

**Public Holidays:** A 15% surcharge applies on Public Holidays. forfeite

**Covid-19 Policies at The Alma Tavern:** Our number one priority is creating a safe environment for our patrons. We have implemented several safety measures including social distancing and increased hygiene practices to ensure the well being of both our patrons and staff. We have hand sanitiser available and situated around all event spaces and our staff will be frequently cleaning and disinfecting surface areas. We do ask that if any patrons are not feeling well or showing symptoms to stay home. If an event needs to be postponed; please call our Events Manager to reschedule. Please be assured that The Alma Tavern will continue to act in accordance with the advice from the government and SA Health regarding Covid-19 and its developments.

**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 event booked beyond 12 months of deposit payment. Allergy Statement: The Alma Tavern recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. These details are provided with final numbers. Management can not guarantee traces of an allergy items not present.

**Compliance:** it is understood that the organiser will conduct the function in an orderly manner in full. Dress Code: management reserves the right to refuse entry based on consideration of the hotels dress code. Bar Access cannot be guaranteed after your event. Responsibility: Organisers are financially responsible for any damage/ 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 the damage or loss of merchandise left prior to or after the function.

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

**Equipment:** Organisers are financially responsible for any damage/ 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 or other surface or part of the building. Bluetac 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 for staff to cut and serve their cake. There is no charge to cut and serve yourself.

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

**Closing:** Last drinks will be called at the managers discretion at 11:45pm. Your guests will be asked to vacate the function rooms and the hotel by 12:30am. Unless agreed upon by management. Please advise your band or DJ of this.

**Children:** Liquor licencing laws require that: we do not serve alcohol to minors (children under the age of 18) that children must be accompanied by an adult. And that children must leave the premises by 12 midnight.

***alma***

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