



PRIVATE DINING

WINTER 2024

Contact us:
events@almampls.com
www.almampls.com



SEMI PRIVATE
ROOMS-UP TO
40 GUESTS

FULL SPACE
BUYOUT-UP TO
100 GUESTS

WELCOME!

Thank you for your interest in booking an event at Alma. Our goal is to help you create a custom experience for your gathering, while at the same time keep the process simple and uncomplicated.

We pride ourselves on creating special, delicious meals, and making all guests feel welcome. We feature seasonally inspired cooking focused on local, regional, and organic produce and meat raised without antibiotics or added growth hormones.

Alma accepts reservations for private parties in our Private Dining Rooms and Mezzanine, as well as the entire Restaurant and Cafe spaces including a full Building Buyout package.

Because we close our dining rooms to make room for events, we must charge a premium to match our average level of business. The restaurant and cafe spaces come beautifully decorated "as is" utilizing our seasonal decor and floral arrangements.

MENUS AT A GLANCE

INDIVIDUALLY PLATED DINNER

Five courses. Guests pre-order entree..... \$110 per person

RESTAURANT ALMA STYLE DINNER

Four shared & individually plated courses \$95 per person

COCKTAIL RECEPTION

Antipasti, hors d'oeuvres, mini sandwiches & sweets..... \$55 per person

BRUNCH

Under 15 guests. Two courses. \$42 per person

Over 20 guests. Buffet style \$49 per person

All beverages are billed on consumption. We are always happy to make suggestions.

BEVERAGE SERVICE

WINE

Wine is one of our passions, and finding delicious food and wine pairings is our specialty. We recommend sparkling wine for celebratory occasions or to start any event. Prosecco is \$12 per guest, Champagne starts at \$18.

DINNER WINE PAIRINGS

Start at \$48 per person

COCKTAILS

We offer a seasonal selection full proof, low proof cocktails, and non-alcoholic "mocktails". Classics always available.

BEER

A rotating, limited selection of draft beer and classics by the can & bottle.



SAMPLE MENU

Items change frequently according to seasonal market availability. We ask that menus to be finalized seven business days in advance. Please inform us of all allergies & dietary restrictions.

INDIVIDUALLY PLATED DINNER

Food \$110 person. Beverages priced a la carte by the glass and/or bottle. Wine pairing available.

ANTIPASTI

For the Table

Marinated olives with orange zest and thyme / Spiced almonds with brown sugar and pimenton
Hearth breads with Hope butter and fleur de sel / Whey braised pork terrine with black garlic and frisée
BleuMont cave aged cheddar with red wine-poached figs and saba / Celery root flan with cider cream

FIRST COURSE

Delicata Squash & Bitter Greens Salad

Mustard vinaigrette, roasted beets, spiced pepitas

MIDDLE COURSE

Saffron Rice & Pacific Shrimp

Braised chickpeas, hazelnuts, herb salad

ENTREE COURSE

Crispy Duck Confit

Carrot butter couscous, pear mostarda, foie gras

or

Seared Maine Scallops

Lentils de puy, poblano cream, Alma paprika

or

Buckwheat & Swiss Chard Crepe

Sweet onion, black truffle, brie fondue

DESSERT

Hazelnut Cake

Chocolate ganache, candied orange, praline



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RESTAURANT ALMA STYLE DINNER

Food \$95 person. Four shared & individually plated courses. Beverages priced a la carte by the glass and/or bottle. Wine pairing available.

ANTIPASTI

Marinated olives with orange zest and thyme / Spiced almonds with brown sugar and pimenton
Hearth breads with Hope butter and fleur de sel / Whey braised pork terrine with black garlic and frisée
BleuMont cave aged cheddar with red wine-poached figs and saba / Celery root flan with cider cream

FIRST COURSE

Delicata Squash & Bitter Greens Salad
Mustard vinaigrette, roasted beets, spiced pepitas,

Buckwheat & Swiss Chard Crepe
Sweet onion, bresaola, brie fondue

ENTREE COURSE

Crispy Duck Confit
Carrot butter couscous, pear mostarda, foie gras

Seared Maine Scallops
Lentils de puy, poblano cream, Alma paprika

Root Vegetable Pave
Black truffle, shallot, thyme

DESSERT

Hazelnut Cake
Chocolate ganache, candied orange, praline



SAMPLE MENU

Items change frequently according to seasonal market availability. We ask that menus to be finalized seven business days in advance. Please inform us of all allergies & dietary restrictions.

COCKTAIL RECEPTION

Antipasti + Hors d'oeuvres + Mini Sandwiches + Sweets \$55 person
Beverages priced a la carte by the glass and/or bottle

ANTIPASTI PLATTERS

Choice of 2

Cured Meats

Marinated olives, vegetable giardinara, spiced almonds (gfo)

Assorted Cheese & House Ricotta

Cherry mostarda, local honey and olive oil (veg, gfo)

Chickpea Hummus

Za'atar, paprika oil, vegetable crudite (veg, gfo)

MINI SANDWICHES

Choice of 2

Spicy Turkey Burger

Chihuahua cheese, lettuce, pickled jalapeño slaw (gfo)

Fried Chicken Sandwich

Buttermilk marinated chicken, aioli, lettuce, dill pickles (vego, gfo)

Roasted Pork Banh Mi

Ginger-lime aioli, spicy citrus slaw, house French roll (vego, gfo)

Double Cheeseburger

Umami sauce, cheddar blend, B&B pickles, brioche bun (vego, gfo)

Smoked Turkey & Sharp Cheddar

Lettuce, tomato, mayo, dill pickles, herb vinaigrette (gfo)

HORS D'OEUVRE PLATTERS

Choice of 3

(changes seasonally, examples below)

House Ricotta

Honey, olive oil, fresh herbs, cracker (veg, gfo)

Warm Galette

Roasted pepper, feta, capers, dill (veg)

Cauliflower Tempura

Ginger dressing, scallion, mint (gf, df, vego)

Crispy Pork Belly

Kimchi, shaved apple, chives (df)

Black Truffle Arancini

Parmesan, aioli (gf, veg)

ASSORTED SWEETS

Choose 2

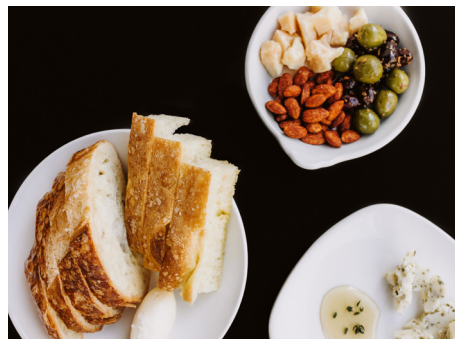
Triple Chocolate Chip Cookie

Oatmeal-Toffee Cookie

Sesame-Miso Cookie

Mocha Brownie (gf)

Coconut Macaroons (gf)



(veg) vegetarian
(vego) vegetarian option available
(df) dairy-free
(gf) gluten-free
(gfo) gluten free option available

Nut free and vegan options available by request.

SAMPLE MENU

Items change frequently according to seasonal market availability. We ask that menus to be finalized seven business days in advance. Please inform us of all allergies & dietary restrictions.

SMALL BRUNCH GATHERING

Under 15 guests. Food \$42 person. Beverages priced a la carte by the glass and bottle.

TO START

Coffee & Tea Service

Dark roast brewed coffee, assorted teas by Rishi

House Fresh Ricotta & Sourdough Toast

Olive oil, honey, fresh herbs, cherry mostarda (veg)

Assorted Pastries

Seasonal fruit galette, croissants, lemon-currant scones

ENTREES

Guest Choice

Baked Egg Strata

Organic eggs, bread, shiitakes, spinach, gruyere cheese, thyme (veg)

or

Scrambled Egg & Buttermilk Biscuit Sandwich

Sharp cheddar, bacon, tomato, arugula (vego, gfo)

or

Rigatoni & Fennel Sausage Ragu

Tomato, cream, garlic, chili flake, pecorino (gfo)

or

Spicy Turkey Burger

Brioche bun, Chihuahua cheese, pickled jalapeño slaw (gfo)

To Share

Bibb Lettuce Salad

Buttermilk-herb dressing, parmesan, rosemary toasted almonds (veg, gf)

Crispy Smashed Potatoes

Persillade, sea salt, aioli (vego, gf, df)



SAMPLE MENU

Items change frequently according to seasonal market availability. We ask that menus to be finalized seven business days in advance. Please inform us of all allergies & dietary restrictions.

LARGE BRUNCH GATHERING

15 guests or more. Food \$49/person. Beverages priced a la carte by the glass and bottle.

BUFFET STYLE

To Share

Coffee & Tea Service

Dark roast brewed coffee, assorted teas by Rishi

House Fresh Ricotta & Sourdough Toast

Olive oil, honey, fresh herbs, cherry mostarda (veg,gfo)

Assorted Pastries

Seasonal fruit galette, croissants, lemon-currant scones, almond financier (gfo)

Vanilla Yogurt

House granola, berry compote, chocolate chips (veg)

Baked Egg Strata

Organic eggs, bread, shiitakes, spinach, gruyere cheese, thyme (veg)

Scrambled Eggs

Creme fraiche, fresh chives, cracked black pepper (veg, gf)

Crispy Smashed Potatoes

Persillade, sea salt, aioli (veg, gf)

Peterson's Thick Cut Bacon (gf,df)

Torchio & Basil Pesto

Fresh peas, pepitas, sarvecchio cheese (veg, gfo)

Bibb Lettuce Salad

Buttermilk-herb dressing, parmesan, rosemary toasted almonds (veg, gf)



OUR SPACES

All event spaces are fully furnished including seasonal decor and small floral bouquets. Table setting includes white linen tablecloths, black linen napkins, votive candles, and custom printed menus and placecards (if desired). If you require additional linen or rental items we can coordinate set up for a small additional fee. You will receive an estimate of rental charges before final approval.

DINNER EVENT MINIMUMS

Rates vary between weekdays and weekends. Because we close our dining rooms to make room for events, we must charge a premium to match our average level of business. The minimum includes all food and beverage consumed up to the listed value. If the minimum is not met, the balance will be charged as a room rental fee and is not subject to tax. Downtown sales tax (12.03% on food and n/a bev, 13.53% on alcohol) as well as a 21% hospitality surcharge are not factored into minimum rates.



EAST ROOM (up to 20 people)

Minimum \$2,400 Thursday & Sunday, \$3,000 Friday & Saturday



WEST ROOM (up to 20 people)

Minimum \$2,400 Thursday & Sunday, \$3,000 Friday & Saturday

EAST + WEST ROOMS (up to 40 people)

Minimum \$4,600 Thursday & Sunday, \$5,800 Friday & Saturday



MEZZANINE (up to 12 people)

Minimum \$1,800 Thursday & Sunday, \$2,700 Friday & Saturday



THE CAFE (up to 32 people. Dinner only.)

Minimum \$2,000 Thursday & Sunday, \$2,600 Friday & Saturday

We also host large events up to 100 guests with Restaurant or Full Building buyouts. Large brunch events start at \$750.

Please inquire for availability and costs.

EVENT COORDINATION

RESERVATION POLICY

To reserve an event, 20% of the proposed bill will be required as a deposit. The deposit can be applied to your event and reduce the final payment by the exact dollar amount. In case of cancellation (or postponement of larger events) the deposit will be kept by Alma in part or full. Please see cancellation details below.

ADDITIONAL SERVICES

Coordination available at extra cost.

- Ceremony, reception and dance floor set up/breakdown.
- Custom decorations: tablescapes, custom table settings, outside floral coordination, etc.
- Custom printing
- Artist performance: Live music or DJ
- Extended stay beyond 4 hours.

AUDIO VISUAL/MUSIC

Access to Cafe, Restaurant and Spotify playlists are available with full volume control. With advance notice an A/V system can be coordinated (www.avforyou.com) at an extra charge.

PARKING & VALET

There is both regular and metered street parking in the surrounding area. Valet is an outside service can be coordinated through Unparalleled parking at an extra charge. Please be aware the larger apartment building lot directly to the west of our building **will tow Alma guests.**

CANCELLATIONS

We understand that on occasion events must be canceled. If a client cancels a contracted event, Alma will collect the following fees to cover the coordination time and other losses:

- Any cancellation waives the 20% deposit.
- 11-21 days: Add 25% of food & beverage minimum.
- Less than 10 days: Add 50% of food & beverage minimum

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528 University Ave SE,
Minneapolis, MN 55414
612-379-4909





ABOUT ALMA & SURROUNDING AREA

CAFE

An easygoing casual environment, focused on making delicious, high quality food & drink for everyday visits, Cafe Alma is an ideal place to stop for a coffee, pastry, snack or a full meal. We offer take away and dine-in bakery, breakfast and lunch.

HOTEL

In the spirit of great small inns all across the world, Hotel Alma offers seven simple yet sophisticated guest rooms nestled above our lively cafe. Each room designed to make guests feel like they are staying at a friend's home, featuring art and natural materials including organic cotton, handmade textiles, hardwood, brass, and leather.

Complimentary antipasti at check in and daily breakfast from our bakery is included with every stay.

RESTAURANT

We specialize in a dinner only seasonal tasting menu with optional wine pairings. Our menus are built around the highest quality ingredients, featuring many local and organic products, and inspired by traditional foods & fine cooking worldwide.

NEIGHBORHOOD

Located minutes away from Downtown Minneapolis & the University of Minnesota, the Marcy Holmes neighborhood enjoys the Mississippi riverfront as its back yard with beautiful views, walking paths, nearby bike rental and convenient access to downtown. Great local destinations include the Stone Arch Bridge, Guthrie Theater, US Bank Stadium and Mill City Museum.

BUILDING HISTORY

In an area then known as the town of Saint Anthony Falls, the Alma building was originally built as a fire house in 1905.

From 1920–1956 the building was used to manufacture hydraulics and wooden speed boats including the original prototype for WWII PT-Boats.

From 1956–1992 a wholesale food company, Blue Ribbon Foods, occupied the property followed by a vacant period as the neighborhood went through some tough times.

Opening in 1999, Restaurant Alma joined a coffee shop, a small advertising firm, and a toy action figure sculpture studio as co-tenants. In 2010 Alma won the James Beard Award for best Chef Midwest.

Alma acquired the property in 2013, with renovations beginning in 2015. Alma: Cafe, Hotel & Restaurant opened in November 2016.

