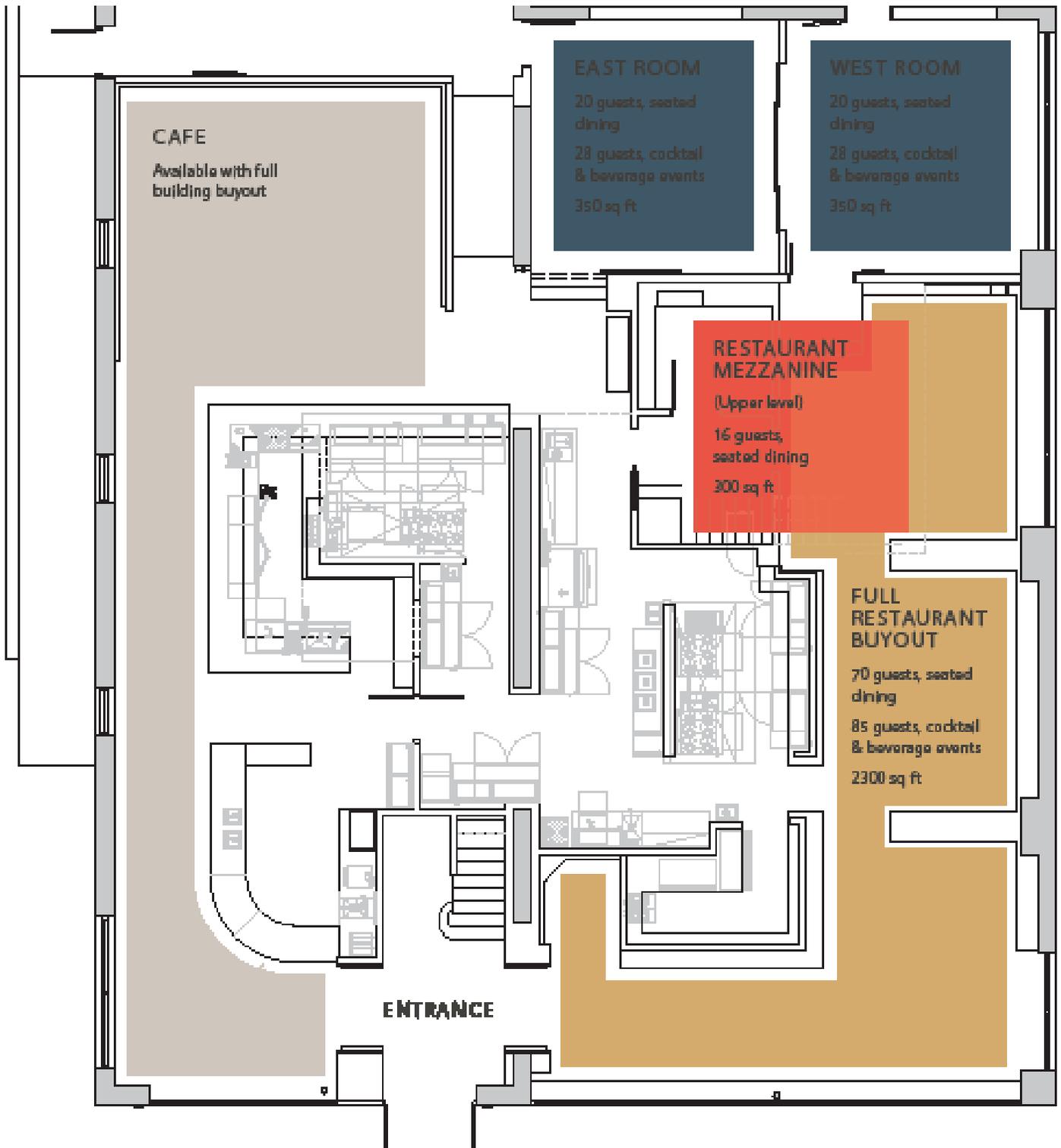




## PRIVATE DINING

**Hannah Bredahl**  
612-940-6192  
events@almampls.com

[www.almampls.com/private-dining](http://www.almampls.com/private-dining)



## OUR SPACES

Thank you for your interest in private dining at Alma. Since 1999, our highly awarded style of contemporary American cooking has been at the forefront of Twin Cities restaurants.

Alma's private spaces now offer a variety of dining options that can be tailored to suit many occasions: group dinners & brunches, business meetings, cocktail parties, weddings, and more.

Our service style is 'fine-casual', one that limits formality and places the enjoyment and wellbeing of guests as the greatest priority for any event, big or small. All menus can be complemented by skillfully crafted wine, cocktail and beverage selections.

*We look forward to serving you.*



## EAST ROOM

Private room adjacent to our  
cafe & bar.

20 guests, seated dining  
28 guests, cocktail & beverage events  
350 sq ft



## WEST ROOM

Private room adjacent to the  
restaurant dining room.

20 guests, seated dining  
28 guests, cocktail & beverage events  
350 sq ft



FULL PRIVATE  
DINING ROOM

West Room and East Room  
combined.

40 guests, seated dining  
56 guests, cocktail & beverage events  
670 sq ft



## RESTAURANT MEZZANINE

An intimate loft space overlooking  
the Restaurant.

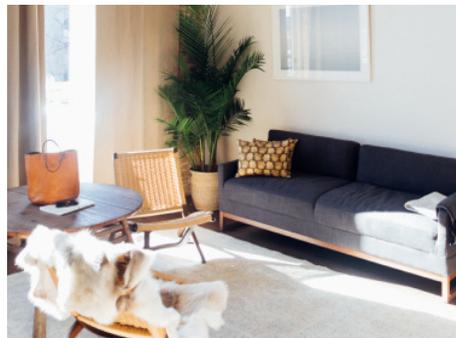
16 guests, seated dining  
300 sq ft



## FULL RESTAURANT BUYOUT

Entire main floor & mezzanine  
of the Restaurant.

70 guests, seated dining  
85 guests, cocktail & beverage events  
2300 sq ft



## FULL BUILDING BUYOUT

Includes Cafe and Restaurant dining areas & all 7 hotel guest rooms. Complete food and beverage menu options available.

100 guests, seated dining  
140 guests, cocktail & beverage events  
6000 sq ft

# MENUS AT A GLANCE & PRICING

## HORS D'OEUVRES

Seasonal vegetable, fish & meat offerings to greet your guests.

### SIGNATURE PASSED

Choice of three selections :

30 minutes.....	\$15 per person
45 minutes.....	\$20 per person
60 minutes.....	\$25 per person

### LUXURY PASSED

Additions priced by the dozen. Minimum Order 24 (each)

Foie Gras Torchon .....	\$72 dz
King Crab Toast .....	\$60 dz
Truffle-Burrata Arancini.....	\$60 dz
Caviar & Potato Chips .....	\$108 dz

### STATIONARY PLATTERS

Antipasti.....	\$8 per person
Cheese .....	\$7 per person
Hummus.....	\$4 per person
Smoked Fish.....	\$9 per person

## BEVERAGE SERVICE

All beverages are billed on consumption, and we are happy to make suggestions as requested.

## WINE

We are happy to suggest wines that compliment your selected dishes. We recommend sparkling wine toasts for celebratory occasions or to start any event. Prosecco is \$8 per guest, Champagne starts at \$18

## COCKTAILS

Full cocktail & spirits menu for parties under 40. For groups over 40, a pre-selected menu will be set up in advance.

## DINNER

Three Course Menu .....\$68 per person

**Groups up to 20.** Includes choice of 2 appetizers, 3 entrees and 1 dessert.

**Groups 20 or larger.** Plated first course, family style entrees & sides, plated dessert or petit fours

Five Course Chef's Tasting Menu.....\$105 per person

Five Course Wine Pairing.....Starts at \$52 per person

## LUNCH & BRUNCH

Brunch Buffet.....\$21 per person

Lunch Three Course Menu .....\$30 per person

## SPECIALTY CAKES

Prepared in house by Executive Pastry Chef Carrie Riggs and team.

Custom cakes are an option for dinner parties. A la carte pricing starts at \$75 for 6 or more guests.

## TAKE AWAY GIFTS

### FROM THE BAKERY

Salt & Pepper Crackers.....	\$7 each
Triple Chip Chocolate Cookies.....	\$9 each
Bourbon Caramel Corn (gf).....	\$7 each

### FROM THE HOTEL

Face & Body Oil (1oz) .....	\$5 each
Aromatherapy Candle (4oz) .....	\$11 each
Face, Body & Air Mist (1oz) .....	\$4 each
Small Batch Bar Soap .....	\$5 each
Gift Bag (mist, oil & candle).....	\$20 each



# EVENT COORDINATION

## RESERVATIONS & DEPOSITS

We charge a 50% deposit when booking. Deposit is fully refundable if reservation is canceled 4 business days in advance of event.

## SERVICE CHARGE & TAXES

All private parties and events are subject to a 22% operations fee based on the full cost of the event. All private events are charged the applicable Minneapolis sales tax rate of 8.025% and liquor tax rate of 10.025%

## SET UP

Our spaces are fully furnished. 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 based on the given parameters of your event before final approval.

## TABLES

Table setting includes white linen tablecloths, black linen napkins, votive candles, and custom printed menus.

## FLORAL

Small complimentary floral arrangements are placed in event spaces. Special seasonal centerpiece bouquets made by proprietor/florist Margo Roberts start at \$75 each. For larger floral delivery & installation, we recommend Fleur de Lis ([www.fleurfresh.com](http://www.fleurfresh.com))

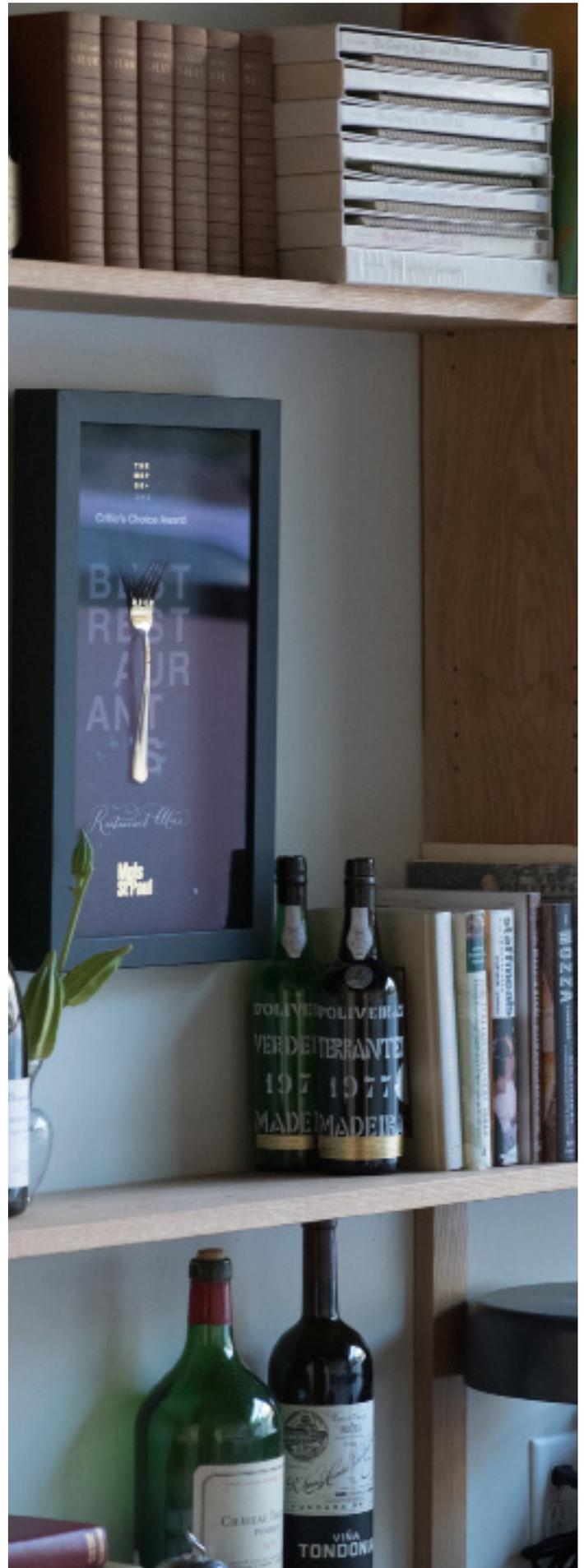
## AUDIO VISUAL / MUSIC

Cafe and Restaurant playlists are available with full volume control. For custom playlists, we can provide a bluetooth compatible speaker. With advance notice an A/V projection system can be coordinated with AV For You ([www.avforyou.com](http://www.avforyou.com))

## PARKING & VALET

Valet service begins at 5pm daily. For large events additional valet service is required, coordinated through Unparalleled Parking Valet ([www.unparalleledparking.com](http://www.unparalleledparking.com))

Please be aware that the larger lot directly to the west of our building belongs to the apartment building and **they will tow Alma customers**. There is both street parking and metered parking in the surrounding area.





## ALMA & SURROUNDING AREA

### CAFE

An easygoing casual environment, focused on making delicious, high quality food & drink accessible, Cafe Alma is an ideal place to stop by anytime of day for a coffee, pastry, cocktail, snack or a full meal. We offer daily bakery, brunch & dinner service. Walk-ins are always welcome.

### 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 breakfast from our bakery is included with every stay. Each room is a unique, domestic space intended to make guests feel like they are staying at a friend's home.

### RESTAURANT

Dinner only. Featuring a seasonal three-course, prix fixe menu with optional wine pairings and dessert. Our menus are built around the highest quality ingredients, featuring many local and organic products, and inspired by the traditional foods & cooking that have well-nourished people for generations.

### 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. Our staff can guide you to any city sights and attractions.

### BUILDING HISTORY

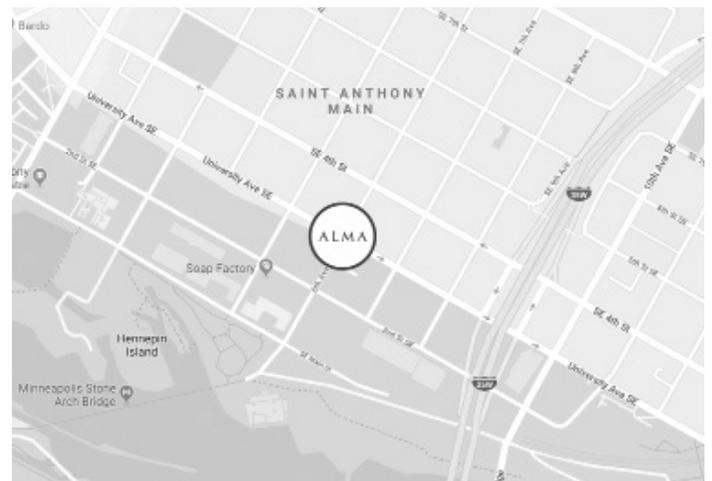
In an area then known as the town of Saint Anthony Falls, the Alma building was originally built as a fire house in 1905.

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.

An opportunity to acquire the property came in 2013, with renovations beginning in 2015. Alma: Cafe, Hotel & Restaurant opened in November 2016.



## SAMPLE MENUS

Menu items change frequently according to seasonal market availability.  
We require menus to be finalized 7 business days in advance when possible.  
Please inform us of all allergies & dietary restrictions.

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## HORS D'OEUVRES

### PASSED

#### SIGNATURE

**Salt & Pepper Crackers**, fresh ricotta, honey & herbs (veg,gfo)  
**Olive Oil Crostini**, whitefish salad, cucumber & dill (df, gfo)  
**Warm Mushroom Galette**, creme fraiche & thyme (veg)  
**Grilled Pork Belly**, pear mostarda, served on skewer (gf)  
**Crispy Cauliflower**, ginger dressing, served on skewer (gf, df)

#### LUXURY

**Foie Gras Torchon**, apple jam & brioche (gfo)  
**King Crab Toast**, tarragon, avocado & lemon (gfo)  
**Truffle-Burrata Arancini**, parmesan & aioli (gf, veg)  
**Caviar & Potato Chips**, creme fraiche, chive (gf)

## STATIONARY PLATTERS

Served with house bread & crackers

**Antipasti**, cured meats, marinated vegetables & olives,  
fresh ricotta (gfo)

**Smoked Fish**, nova lox & whitefish salad, cucumber-herb salad, capers  
(df, gfo)

**Local & Regional Cheese**, accompaniments & fruit (veg, gfo)

**Warm Chickpea Hummus**, za'tar, roasted garlic-paprika oil  
(veg, gfo)

## FIVE COURSE CHEF'S TASTING MENU

For groups up to 40. Served with house bread & butter.  
(shown with optional wine pairing)

**Grilled Linkert Rye**, buffalo mozzarella, nettle pesto, roasted peppers  
*Vartsikhe Tsitska-Tsoulikouri, Republic of Georgia*

**Spring Salad**, fava beans, manchego, black truffle, marcona almonds  
*Chidaine Chenin Blanc "Les Argiles", Montlouis, Loire Valley, France*

**Sweet Pea Agnolotti**, pancetta, spinach, parmigiano reggiano  
*Poggio Timorasso "Caespes", Colli Tortonesi, Piedmont, Italy*

**Pan Seared Trout**, carrot purée, spring peas, rosemary butter, citrus  
*Cruse Wine Co. Valdiguie "Rancho Chimiles", Napa Valley, California*

**Grilled New York Strip**, arugula, roasted mushrooms, aged sherry Jus  
*Dominio de Pingus "PSI", Ribera del Duero, Spain*

**Frozen Mango Lassi**, green tea strusel, coconut cream,  
coconut financier  
*Disznoko Tokaji Aszu 5 Puttonyos, Tokaj, Hungary*

(veg) vegetarian | (df) dairy-free | (gf) gluten-free  
(gfo) gluten free option available | vegan options available by request



## SAMPLE MENUS

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### FAMILY STYLE DINNER

For groups over 20. Served with house bread & butter

#### SALAD COURSE

Individually plated. Please select one for your group :

**Spring Salad**, fava beans, manchego, black truffle, marcona almonds (veg, gf)

**Green Salad**, buttermilk herb dressing, almonds, parmigiano (veg, gf)

#### ENTREE

Plated family style. Please select two for your group to share:

**Miso Broiled Salmon**, wilted spinach, quinoa, shiitake dashi, pickled cucumber (gf, df)

**Grilled New York Strip**, arugula, roasted mushrooms, aged sherry Jus (gf)

**Duck Two Ways**, grilled asparagus, onion soubise, rhubarb compote (gf, df)

**House Rigatoni**, fennel sausage, tomato, garlic oil, chili flake, pecorino (gfo)

**Fusilli Pasta**, basil pesto, spring vegetables, parmigiano reggiano (veg)

#### SIDES

Served with Entrees. Please select two for your group to share:

**Roasted Cauliflower**, curry, yogurt raita, mint (veg, gf)

**Crispy Smashed Potatoes**, persillade, aioli, sea salt (veg, gf)

**Chickpea, Farro & Roasted Broccoli Salad**, ricotta, black garlic-balsamic vinaigrette (veg)

**Saffron Rice**, cumin sofrito, tahini sauce, hazelnut-parsley salad (veg, df, gf)

#### DESSERT

Individually plated. Please select one for your group

**Assorted Petit Fours**, shortbread, lemon tartlettes, coconut macaroons (gf), flourless chocolate torte (gf)

**Dark Chocolate Torte**, aerated chocolate, apricot caramel, black lace tuile, frangelico-apricot sorbet, candied hazelnuts (gf)

**Frozen Mango Lassi**, green tea streusel, coconut cream, coconut financier

### INDIVIDUALLY PLATED DINNER

For groups of up to 20. Guests will choose one appetizer and one entree. Served with house bread & butter

#### APPETIZER COURSE

Please select two:

**Grilled Linkert Rye**, buffalo mozzarella, nettle pesto, roasted peppers (veg)

**Mushroom Tartine**, young pecorino, bechamel, espelette pepper (veg)

**Spring Salad**, fava beans, manchego, black truffle, marcona almonds (veg, gf)

**Green Salad**, buttermilk-herb dressing, almonds, parmigiano (veg, gf)

#### ENTRÉE

Please select three:

**Pan Seared Trout**, carrot purée, spring peas, rosemary butter, citrus (gf)

**Miso Broiled Salmon**, wilted spinach, quinoa, shiitake dashi, pickled cucumber (gf, df)

**Grilled New York Strip**, arugula, roasted mushrooms, aged sherry Jus (gf)

**Duck Two Ways**, grilled asparagus, onion soubise, rhubarb compote (gf, df)

**Fusilli Pasta**, basil pesto, spring vegetables, parmigiano reggiano (veg, gfo)

#### DESSERT

Please select one:

**Assorted Petit Fours**, flourless chocolate torte (gf), shortbread lemon tartlettes, coconut macaroons (gf)

**Dark Chocolate Torte**, aerated chocolate, apricot caramel, black lace tuile, frangelico-apricot sorbet, candied hazelnuts (gf)

**Frozen Mango Lassi**, green tea streusel, coconut cream, coconut financier

(veg) vegetarian | (df) dairy-free | (gf) gluten-free

(gfo) gluten free option available | vegan options available by request

## SAMPLE MENUS

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### BRUNCH BUFFET

#### TO START

**Assorted Bread & Pastries.** Served with butter and seasonal jam  
**Honey-Almond Granola,** yogurt and fruit (veg, gf)

#### ENTREE

Choose one:

**Baked Egg Strata** roasted mushrooms, croutons, gruyere, tomato conserva (veg)

**'Chilaquiles' Egg Bake,** masa corn tortilla, poblano peppers, sweet onions, pasilla chile sauce (veg, gf, df)

**Brioche French Toast** apple jam, roasted apples, maple syrup, candied almonds (veg)

#### SIDES:

**Crispy Smashed Potatoes**  
**Berkshire Bacon**

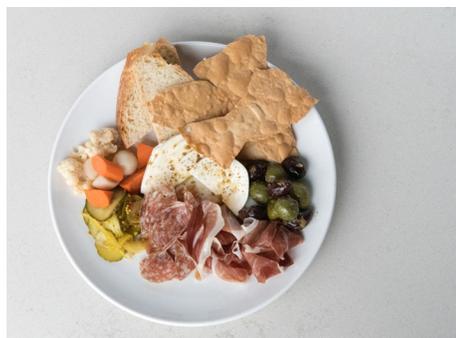
#### BEVERAGES

**Filtered Water** Still & Sparkling

**Orange or Grapefruit Juice**

**Brewed Coffee.** Carafe service of French roast and decaf.  
Served with cream and sugar.

**Loose leaf tea.** Brewed to order by request.



### PLATED LUNCH

#### TO START

**House Bread & Butter**

**Green Salad,** buttermilk herb dressing, almonds, parmigiano reggiano (veg, gf)

#### ENTRÉE

Choose one:

**Smoked Salmon-Rye Tartine,** avocado, capers, lemon oil, horseradish, crispy smashed potatoes (df, gfo)

**Fusilli Pasta,** basil pesto, spring vegetables, parmigiano reggiano (veg, gfo)

**Spicy Turkey Burger** chihuahua cheese, pickled onion-tortilla slaw, crispy smashed potatoes (gfo)

**Baked Egg Strata,** roasted mushrooms, croutons, gruyere, tomato conserva, crispy smashed potatoes (veg)

#### DESSERT

**Assortment of housemade cookies** (gfo)

**Brewed Coffee.** Carafe service of French roast and decaf.  
Served with cream and sugar.

**Loose leaf tea.** Brewed to order by request.

(veg) vegetarian | (df) dairy-free | (gf) gluten-free

(gfo) gluten free option available | vegan options available by request



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