



## WEDDING RECEPTIONS

Congratulations on your forthcoming Wedding! We are delighted at your interest in The Alma as the venue for your Wedding Reception and we hope the following information will give you a taste of what we can offer. We would love the opportunity of discussing your unique day in more detail so please do not hesitate to contact us on 0208 870 2537 or email us at [alma@youngs.co.uk](mailto:alma@youngs.co.uk)

### A little bit about The Alma...

The Alma is a beautiful Victorian pub set at the foot of the Tonsleys, a stone's throw from Wandsworth Town station. Just a few minutes walk from Wandsworth Registry Office, and in close proximity to local churches, we are a true landmark on the picturesque Old York Road.

A traditional London pub with rich mahogany panelling, original painted mirrors and a very distinctive and friendly atmosphere; we are a perfect location for a unique Wedding Reception. In December 2010 we welcomed the addition of 23 beautiful boutique-style bedrooms so you and your guests can relax and let us cater for your whole day.

The Bramford Room, our elegant Wedding Reception Room, is located on the first floor and is approached from an impressive staircase ascending from the bar. The room has double aspect positioning with stunning sash windows which give it an airy and spacious feel.

The capacity of the room is 60 seated and 80 standing and we have a variety of table plans to suit the occasion, whether a formal or informal affair.

The hire charge of the room is £400.00, including VAT. The Hire Fee includes:

- ❖ Bridal room
- ❖ Event planner and pre-wedding meetings
- ❖ Menu design and menu printing
- ❖ Linen tablecloths and napkins
- ❖ Table stands and table numbers
- ❖ Cake knife
- ❖ Tealight holders and hurricane lamps
- ❖ Use of our in-house music system compatible with CD's, MP3 or laptop.



## MENU OPTIONS

As every wedding is personal, prices will vary. However, we have listed some sample guidelines below. It is our aim at The Alma to provide fresh seasonal produce and we therefore have a flexible approach to our menu offer. Following an initial consultation to discuss your requests, we can tailor a menu to suit.

# Canapés



## Canapé Menu 1 - £12.50pp

### Cold

- Tapenade crostini with roast red and yellow peppers and rocket (v)
- Bang bang chicken tartlets
- Buckwheat blini with gravad lax and sour cream

### Hot

- Caramelised onion tatin with rosemary (v)
- Smoked haddock rarebit
- Thai pork brochettes with sweet chilli and cucumber dip

## Canapé Menu 2 - £13.50pp

### Cold

- Goat's cheese on cumin shortbread with roast cherry tomatoes (v)
- Rare roast beef with wasabi mayonnaise
- Smoked trout paté on spring onion scones

### Hot

- Mediterranean lamb meatballs with coriander yoghurt
- Curried parsnip beignets with spiced apple relish (v)
- Skewered sesame salmon with sweet chilli sauce

## Canapé Menu 3 - £14.50pp

### Cold

- Leek and prawn tarts with saffron
- Red onion and globe artichoke frittata with parmesan (v)
- Chicken and pesto ballotine

### Hot

- Lamb and aubergine filo parcels
- Brie and oven-dried tomatoes arracinni (v)
- Green lip mussels provençale

## Canapé Menu 4 - 14.95pp

### Cold

- Spinach and goat's cheese roulade (v)
- Horseradish rösti with smoked trout, beetroot and sour cream (v)
- Vietnamese rice paper rolls with duck and hoi sin sauce

### Hot

- Mushroom tarts with truffle infused hollandaise (v)
- Cod champ croquettes with watercress sauce
- Caribbean chicken brochettes with mango salsa

## Canapé Menu 5 - £16.95pp

### Cold

- Griddled courgettes with mozzarella and balsamic vinegar dressing (v)
- Blackened salmon and pickled cucumber
- Cumbrian air-dried ham with fig marmalade
- Onion seed bagel crisps with spiced butternut dip

### Hot

- Prawn dim sum with plum sauce
- Baked new potatoes with mascarpone and chives (v)
- Lamb kofta with cardamom yoghurt
- Sticky pork fingers with tamarind and apricot dip

## Canapé Menu 6 - £17.95pp

### Cold

- Peking duck breast in spring onions pancakes with hoi sin
- Stuffed pequillo peppers with goat's cheese and rosemary (v)
- Mediterranean prawn with smoked paprika aioli
- Asparagus/avocado nori sushi with pickled ginger (v)

### Hot

- Crab wontons with plum dip
- Mushroom and ricotta jalousie (v)
- Sesame chicken with harissa
- Golden buck with sun-blushed tomato relish (v)

## Canapé Menu 7 - £18.50pp

### Cold

- Roast sweet potato wedges with sour cream and sweet chilli tomato jam (v)
- Crab coleslaw and lemon tarragon parcels
- Lamb and minted pea tartlets with redcurrants
- Pitta bread crisps with tomato, mascarpone and basil dip (v)

### Hot

- Salt and pepper squid with lemon dressing
- Goat's cheese and sun-dried tomato croute with pesto (v)
- Aubergine, courgette and mozzarella tian (v)
- Teriyaki chicken with coconut and chilli satay sauce

## Canapé Menu 8 - £19.25

### Cold

- Parmesan and black olive cheese straws with hot st. killian cheese (v)
- Jambon persille with toast country bread
- Peppered seared tuna with citrus salad
- Crostini of roast marinated artichokes and toasted pine nuts (v)

### Hot

- Braised chicory and orange tatin (v)
- Seared monkfish with tomatoe fondu
- Crispy duck pancakes with plum sauce
- Gruyere and roast red pepper tarts

## Canapé Menu 9 - £21.50pp

### Cold

- Milles feuilles lobster thermidor
- Roquefort penny biscuits with celeriac remoulade and chives (v)
- Brochette with roast Mediterranean vegetables and rocket pesto (v)
- Smoked chicken and walnut caesar dressing on chicory leaves
- Watercress pancake spiral with smoked salmon and cream cheese

### Hot

- Mini salmon coulibiac
- Garlic butterfly prawns with rouille
- Aubergine and halloumi fritters (v)
- Crab, chicken and merguez jambonette
- Celeriac rösti cakes with Muscat raisin marmalade (v)

## Canapé Menu 10 - £22.50pp

### Cold

- Iced gazpacho shot (v)
- Tuna, crab and papaya roll
- Bresola with shaved fennel and parmesan
- Croustades with asparagus and hollandaise (v)
- Smoke duck tartlets with papaya and toasted coconut

### Hot

- Salt cod croquette with lemon mayonnaise
- Wild mushroom filo parcels infused with truffle (v)
- Orange marinated foie gras on toasted brioche
- Queen scallops with lemon sabayon
- Grilled crostin with lemon thyme crust on potato rösti (v)

**Minimum number for catering is 25 persons**



# Finger Buffets

## Finger Buffet Menu 1 - £10.95pp

### Cold

- Smoked salmon and dill tarts
- Sweet potato chips with spring onion and chive crème fraîche (v)

### Hot

- Sesame chicken teriyaki
- Filo parcels with feta cheese, black olives and tomato and cardamom relish (v)
- Mini double chocolate meringues

## Finger Buffet Menu 2 - £11.95pp

### Cold

- Fennel and seed shortbread with smoked trout pâté
- Leek and thyme tarts (v)

### Hot

- Toasted foccacia with melting gruyère and mushrooms
- Moroccan sausages with raita
- Exotic fruit kebabs with lime and coconut dip

## Finger Buffet Menu 3 - £12.95

### Cold

- Duck liver pâté and apple relish crostini
- Spinach wrap with Mexican tomato rice and beans with guacamole (v)

### Hot

- Spiced aubergine and roast red pepper brochettes with black olive tapenade (v)
- Smoked haddock and spinach fishcakes
- Strawberry shortbread

## Finger Buffet Menu 4 - £13.95pp

### Cold

- Smoked trout and watercress tarts
- Ratatouille bruschetta with feta cheese (v)

### Hot

- Lamb and coriander koftas with mint yoghurt dip
- Baby new potatoes with crème fraîche and keta caviar (v)
- Soft seasonal fruit and mascarpone tarts

## Finger Buffet Menu 5 - £15.25pp

### Cold

- Beetroot-cured salmon tartare one rye bread
- Smoked bacon and spinach tarts
- Rosemary foccacia with artichoke, red onion and goat's cheese (v)

### Hot

- Honey chicken skewers with spiced coriander and coconut dip
- Falafel with cumin, coriander and harissa (v)
- Crab and tarragon cakes with lemon crème fraîche
- Pineapple and kiwi kebabs with honeycomb dip

## Finger Buffet Menu 6 - £16.25pp

### Cold

- Peppered beef with horseradish and watercress
- Smoked eel on rye bread with apple chutney
- Cumin shortbread with goat's cheese and red chilli chutney (v)

### Hot

- Pancetta and ricotta pizza
- Thai curry chicken brochettes with sweet chilli dip
- Mushroom, thyme and smoked cheddar tarts (v)
  
- Chocolate truffle torte

## Finger Buffet Menu 7 - £20.50pp

### Cold

- Vietnamese rice paper rolls with bang bang chicken
- Smoked salmon and cream cheese on dill blinis
- Caramelised red onion and watercress frittata with roquefort (v)
- Seared sesame tuna with tamari dip

### Hot

- Carrot and sweet potato rösti with preserved lemon chutney (v)
- Cajun sausages with sour cream
- Crostini with grilled crostin and cherry tomato jam (v)
- Monkfish saltimbocca with red pepper relish
  
- Pear tatin

## Finger Buffet Menu 8 - £21.50pp

### Cold

- Smoked duck with apricot relish on spring onion pancakes
- Spinach scones with smoked cheddar (v)
- Queen scallop ceviche on skewers with mango and avocado salsa
- Aubergine and sun-blushed tomato crostini (v)

### Hot

- Roast artichoke and wild mushroom pizza (v)
- Salmon coulibiac
- Asparagus tarts with hollandaise (v)
- Griddled chicken brochettes with sherry, lemon and tarragon
  
- Lime curd and passion fruit tarts

**Minimum number for catering is 25 persons**

# Cold Fork Buffets



## Cold Fork Buffet Menu 1 - £13.50pp

- Breast of chicken with leek mousseline and tarragon dressing
- Aubergine cannelloni with roast red pepper and feta couscous (v)
- New potato salad with spring onion mayonnaise
- Rocket and watercress salad
- Tomato salad with basil dressing
  
- Banana and amaretti trifle

## Cold Fork Buffet Menu 2 - £14.50pp

- Szechuan pepper salmon with lime and ginger dressing
- Courgette and tarragon cheesecake with tomato and chilli drizzle (v)
- Cucumber, radish and mint salad
- Mixed leaf salad with mizuna
- Coriander and coconut rice salad
- Rum and raisin cheesecake

## Cold Fork Buffet Menu 3 - £14.50pp

- Seafood paella salad with chorizo
- Carrot and mustard seed roulade with lemon mascarpone (v)
- Tomato and cucumber salad with mint and red onions
- Baby spinach and curly endive salad
- Potato salad with lemon and spring onion
- Strawberry pavlova

## Cold Fork Buffet Menu 4 - £15.50pp

- Smoked chicken and artichoke salad with green peppercorn mayonnaise
- Chestnut mushroom and watercress pancake torte (v)

- Wild rice salad with celery and orange
- Fine bean and red pepper salad with walnuts
- Tender green leaves with chicory
- Apricot and brandy snap roulade

## Cold Fork Buffet Menu 5 - £20.50pp

- Pepper-crusted filet of beef with caper and green herb sauce
- Caramelised red onion, rocket and goat's cheese frittata (v)
- Salmon terrine with dill and lemon aioli
- Roast mediterranean vegetable salad with harissa dressing
- Baby spinach and watercress salad with crisp smoked bacon and croutons
- Tomato, mozzarella and black olive salad with basil dressing
- Hot new minted potatoes
- Blackcurrant and pinenut tart

## Cold Fork Buffet Menu 6 - £21.50pp

- Shredded duck with mangetout, spring onion and cucumber salad with hoi sin dressing
- Tuna niçoise with salsa verde
- Courgette charlotte with lemon and parmesan rice and red pepper coulis (v)
- Pasta, roast fennel and spinach salad with toasted pine nuts
- Mixed leaves with endive and ruby chard
- Plum tomato salad with caramelised red onions
- Aubergine caponata
- Zuccotto -dark chocolate and toasted nut mousse lined with coffee and amaretto sponge

# Hot Fork Buffets



## Hot Fork Buffet 1 - £14.50pp

- Chicken, mushroom and smoked gammon pie
- Crisp parmesan polenta with pepperonata and mozzarella (v)
- Champ potatoes
- Buttered carrots with thyme
- Baked lemon ricotta cheesecake with mulled red berries

## Hot Fork Buffet 2 - £15.50pp

- Fillet of salmon with tomato and basil cream sauce
- Leek and pasta gratin with dolcelatte (v)
- Hot new potatoes
- French beans with shallots
- Boodle's fool with caramelised oranges and cointreau

## Hot Fork Buffet 3 - £15.50

- Cumin spiced lamb with lemon and ginger
- Sweet potato and chick pea tagine with apricots and toasted almonds (v)
- Saffron rice with coriander
- Broccoli with caramelised red onions
- Coconut and passion fruit terrine with mango coulis

## Hot Fork Buffet 4 - £15.50pp

- Salmon and smoked haddock pie with spring onion rosti crust
- Leek, goat's cheese and toasted pine nut strudel with watercress pesto (v)
- Parsley new potatoes
- Minted mangetout and sugar snaps
- Crème brûlée tart

## Hot Fork Buffet 5 - £17.50pp

- Thai braised beef with galangal and coconut
- Wild mushroom goulash with sour cream and smoked paprika (v)
- Green herb rice
- Sauteed courgettes
- Hazelnut galette with apple confit

## Hot Fork Buffet 6 - £17.50pp

- Fricassée of guinea fowl with tomatoes and tarragon
- Spinach and fontina jalousie with nutmeg cream (v)
- Boulangère potatoes
- Spaghetti of seasonal vegetables
- Bitter chocolate torte with crème fraîche

# Set Menus

## Set Menu 1 - £19.95pp

Gravad lax with honey and mustard seed dressing  
XXXXX  
Breast of chicken with orange caramelised chicory and verjus jus  
XXXXX  
Bitter chocolate torte with hazelnut praline  
XXXXX  
Coffee and petit fours

## Set Menu 2 - £19.95pp

Roast baby aubergine, spinach and mozzarella salad with parsley garlic dressing  
XXXXX  
Baked fillet of salmon with watercress mousseline and champagne sauce  
XXXXX  
Iced coconut parfait with mango and passion fruit coulis  
XXXXX  
Coffee and petit fours

## Set Menu 3 - £24.95pp

Griddled asparagus, pecorino shavings and trevise with lemon zest and balsamic vinegar dressing  
XXXXX  
Roast rump of lamb with squash ratatouille and pommery mustard jus  
XXXXX  
Raspberry crème brûlée  
XXXXX  
Coffee and petit fours

## Set Menu 4 - £24.95

Ballotine of chicken with rocket and black olive salad and sun-dried tomato dressing  
XXXXX  
Steamed fillet of sole with griddled baby leeks and saffron cream  
XXXXX  
Pineapple confit with tropical fruit brunoise and mint syrup  
XXXXX  
Coffee and petit fours

### Set Menu 5 - £32.50pp

Beetroot pickled salmon with fennel and apple salad  
xxxxx  
Saffron and tomato broth with thyme, parmesan and lemon wontons  
Xxxxx  
Honey glazed duck breast with pak choi, star anise and tamari sauce  
xxxxx  
Vanilla panna cotta with cinnamon spiced plums  
xxxxx  
Coffee and petit fours

### Set Menu 6 - £32.50pp

Roast tomato soup with basil pesto and parmesan croutons  
xxxxx  
Rocket salad with crispy parma ham, black olives and capers  
xxxxx  
Roast sea bass on wilted savoy with truffle butter sauce  
xxxxx  
Lime tart with green tea sorbet  
xxxxx  
Coffee and petit fours

### Set Menu 7 - £37.50pp

Salad of roast artichoke hearts with toasted pine nuts and sherry vinegar dressing  
xxxxx  
Seared fillet of red mullet with coriander puy lentils  
xxxxx  
Fillet of lamb with tomato jam, aubergine caponata and aioli dressing  
xxxxx  
Spiced caramelised pears with cinnamon crème fraîche  
xxxxx  
Coffee and petit fours

### Set Menu 8 - £40.00pp

Scallops and crisp leeks with pickled ginger and wasabi dressing  
xxxxx  
Champagne mimosa sorbet  
xxxxx  
Fillet of beef with wild mushroom rarebit and Madeira sauce  
xxxxx  
A trio of chocolate and orange desserts  
Xxxxx  
Coffee and petit fours

# FINISHING TOUCHES

## Accommodation

We are delighted to offer 23 beautiful boutique bedrooms at The Alma for you and your guests to relax and enjoy. We have 4 superior rooms, of which one has its own private courtyard garden for those warmer days! Please contact us direct to discuss availability and prices.



## Florist



### Uprising

501 Old York Road (Next door to The Alma)  
London SW18 1TF  
0800 458 5501  
info@flowersforthepeople.com  
[www.uprisingonline.co.uk](http://www.uprisingonline.co.uk)

## Photographer



### Randall Murrow Photography

36 Maybourne Grange  
Turnpike Lane  
Croydon  
randallmurrow@gmail.com  
[weddings.randallmurrow.com](http://weddings.randallmurrow.com)

## Wedding Cakes



### Savoir Design @ Cake Boy

Unit 2 Kingfisher House  
Battersea Reach, Juniper Drive  
Wandsworth SW18 1TX

eric@savoirdesign.com

www.savoirdesign.com

## How to Find Us



## Public transport

Wandsworth Town overland rail station is directly opposite The Alma. It is on a Southwest trains direct route from London Waterloo, with trains running every 10 minutes.

Bus routes 44 and 28 both stop on Old York Road. The bus stop is just past the Alma, press the buzzer as you come under the railway bridge.

## Parking

Street parking is free of charge at weekends and there are other parking areas in the near vicinity, so please ask for more information if you require it.



The Alma  
499 Old York Road  
Wandsworth  
London, SW18 1TF

**T:** 020 8870 2537  
**E:** [alma@youngs.co.uk](mailto:alma@youngs.co.uk)  
**W:** [www.thealma.co.uk](http://www.thealma.co.uk)

# TESTIMONIALS

We have had the pleasure of hosting many Weddings at The Alma and we thoroughly enjoy each and every one! Here are just a few of the kind notes we have received over the years:

*We wanted to say thank you for helping make our day so special. Everyone said how great the pub was, that it looked brilliant, that the food was delicious and that the staff couldn't do enough for us. It really was the best day of our lives and everyone at The Alma played a massive part in that. Thank you so Much!*

**Allie & Simon**  
**17<sup>th</sup> July 2010**

*Thank you for making our Wedding reception so special. We really enjoyed ourselves and so did our guests. The service was excellent as was the food. Please pass on our thanks to your team and compliments to your Chef. I hope 2010 is a successful year for The Alma.*

**Eilidh & Stuart**  
**29<sup>th</sup> December 2009**

*We wanted to send you a note to let you know how well we were looked after at our post ceremony lunch at The Alma. Upon arrival the tables were beautifully presented, the staff were helpful and friendly and nothing was too much trouble! All of this meant that our reception lunch was flawless and thoroughly enjoyed by everyone. Thank you again - we'll heartily recommend The Alma to our friends*

**Sean & Shane**  
**11<sup>th</sup> April 2009**

*Herdie & I both wanted to thank you and your team so much for looking after us all so well on our Wedding Lunch and evening party at The Alma. I thought the room looked absolutely lovely- exactly how I hoped it would look. You had thought of everything and made it look fabulous, all our family commented on how great the food was and I know people have been constantly recommending you since.*

**Ann & Herdie**  
**21<sup>st</sup> February 2009**

*We just wanted to thank you and your team for doing such a fantastic job on our Wedding Day. I really don't know what more you all could have done to make the day more perfect. In the days after the Wedding as people kindly contacted us to say thank you one of the often repeated comments was how efficient and polite you and your staff were. From our point of view though it was the small things that made it so right, everything was exactly as planned and so we didn't have to worry about anything. Thanks again and I am sure we will be back soon*

**Caroline & Richard**  
**8<sup>th</sup> November 2008**

*Bill & I would like to thank you and the staff at The Alma for the huge contribution you made to the success of Megan & Simons Wedding last Saturday.*

*Anna, your hands on but unobtrusive presence throughout was very reassuring and at times a great and necessary comfort! Many guests commented that they had never been to a Wedding held in a pub and had been unsure what to expect. They felt it was a relaxed and friendly affair, that the food was excellent and the staff superb. You all contributed so much to making such an important occasion a wonderful and memorable one for all the right reasons.*



**EVENTS BOOKING FORM**

Please find below our booking confirmation form. All bookings are provisional until such date when credit card details are received to secure the reservation

Booking date	
Time	
No of guests	
Reservation name	
Contact name	
Telephone no	
Email	

**ROOM HIRE**

The card details given will be used to make your room hire payment.

Credit card number	
Expiry date	
Issue no/ Start date	
Sec. Number	

Please note Final catering Numbers must be re confirmed 4 working days prior to the event,  
This will form the basis of the final chargeable numbers, so long as this figure is no less than the minimum agreed, or the actual number attending

Customer signature \_\_\_\_\_ Date \_\_\_\_\_

Terms & Conditions: 1. A deposit/Room Hire Charge amount will be taken on completion of a booking form. 2. Upon receiving payment, you will be sent confirmation of your booking via e-mail. 3. All payments by company cheque must be received 7 days prior to the date of the event. 4. Cancellations can be made in writing to the General Manager. The deposit paid is non-refundable 5. Please note, only monies over and above the deposit will be refunded, when your cancellation is received before the balance due date. We reserve the right to ask for full payment of the balance for the meal/event if cancellations are made after the balance due date.