



THE ALMA WANDSWORTH

The Alma is a beautiful, iconic Victorian pub set at the foot of the Tonsleys. Well known for the unrivalled rugby atmosphere during the six nations tournament and using the best in-season of British sourced produce, the pub is at the heart of the community and enjoyed by many.

Being ideally situated close to Wandsworth town train station we are only a short trip away from the many boroughs of London. For those coming from further afield we have 23 stunning boutique hotel rooms for party revellers and weary travellers to rest their heads.

Our experienced events team provide a professional yet personable approach so whether you are looking for a place to host a drinks reception or for a formal sit down meal, they are at hand throughout letting you enjoy your special event.





THE BRAMFORD ROOM

Located on the first floor featuring stunning sash windows, high ceilings and a magnificent ornate fireplace. It's elegance and versatility makes it a perfect setting for all kinds of events including weddings, birthdays and special celebrations.

FACILITIES

HD AV projector and music capabilities • Wi-Fi
Air conditioning • Private WC • Private bar

	85
	55


THE CONSERVATORY

Tucked away at the back of our fabulous dining room sits The Conservatory. This area is the perfect place for smaller mid-week parties, leisurely brunch 'catch-ups' and gastro evenings with premium wine, food and service.

It is also just right for corporate breakfast meetings with teas, coffees and fresh pastries or a breakout space for lunch from the Bramford room.

FACILITIES

Wi-Fi • TV screen for presentations

	30
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CORPORATE EVENTS & MEETINGS

The various meeting room areas offer great versatility with their open plan designs. We regularly host boardroom meetings, seminars and conferences for up to 55 people and can provide excellent catering options depending on your requirements.

ALL PACKAGES INCLUDE

Wifi • Plasma screen and connectors (compatible with most files/laptops)
Pads and pens • Flip charts and marker pens

THE HALF DAY PACKAGE

9am - 1pm / 1pm - 5pm • £17.50 per person

Unlimited teas and coffees • Table water • Fruit juice
Pastries / muffins and fruit platter • Bowls of sweets

THE ALL DAY PACKAGE

9am - 5pm • £30 per person

Unlimited teas and coffees • Table water • Fruit juice • Pastries and fruit platter
Lunchtime sandwich, sausage roll, Scotch egg and chip • buffet Bowls of sweets

EXTRAS

Swap breakfast pastries for bacon sandwich
£1.50 extra per person

Enjoy a well-earned drink in the bar once the hard work is over
£5 per person

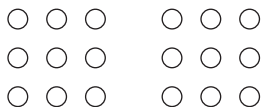
Minimum of 10 people. Less than 10 people will incur a £75 surcharge.
After work drink add on will be 175ml glass of selected wine, a pint of selected beer or a soft drink.



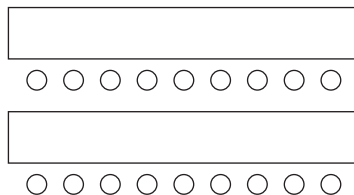
BRAMFORD ROOM LAYOUTS

Screen

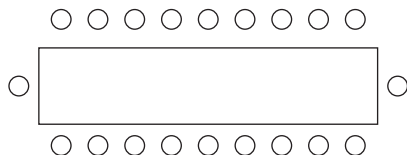
THEATRE



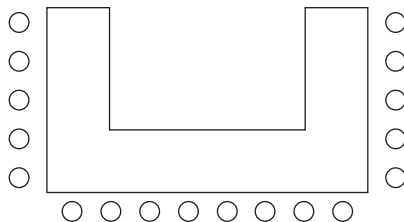
CLASSROOM



BOARDROOM

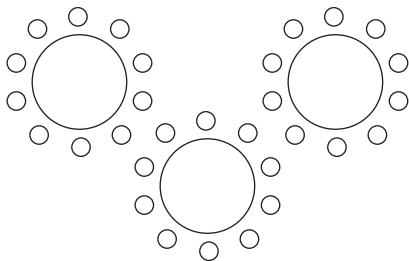


U-SHAPE

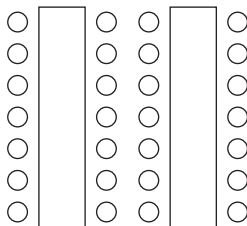


Screen

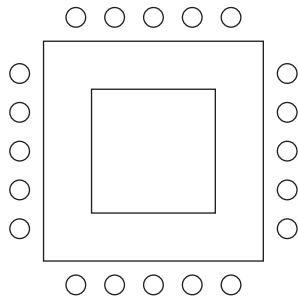
CABARET



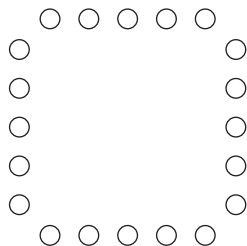
BANQUET



HOLLOW SQUARE



DINNER DANCE



PLATTERS

CLASSIC PLATTERS

Cumberland sausage rolls, wholegrain mustard
Mini cheese beef burgers, fries
Mini fish and chip cones, tartar sauce
Spinach, wild mushroom and Butler's cheddar tart (v)
Beer braised brisket Yorkshire puddings, horseradish
Mini kedgeree fish cakes, chilli mayo
Buttermilk chicken skewers, lemon mayo
£35 per platter • Serves 10 guests

SHORTCRUST MINI BRITISH PIE PLATTERS

Steak and ale • £48 per platter • Serves 10 guests
Chicken, ham and leek • £45 per platter • Serves 10 guests
Root veg • £35 per platter • Serves 10 guests
Gala pie • £55 per platter • Serves 20 guests

SWEET PLATTERS

Chocolate Brownie bites, white chocolate sauce • £45 per platter • Serves 20 guests
Sticky toffee pudding bites, butterscotch sauce • £45 per platter • Serves 20 guests
British cheese selection, chutney, seeded crackers • £55 per platter • Serves 20 guests

BOWLS

Thick cut chips • £10 per bowl
French Fries • £10 per bowl
Mash potato • £10 per bowl
Mixed leaf salad • £15 per bowl
Potato and chive salad • £15 per bowl

CANAPÉS

Quail's egg Scotch egg with smoked rock salt
Beer braised beef brisket and horseradish croquettes
Ham hock and cornichon rillettes
Heritage squash, rocket and truffle arancinis
Goat's curd and caramelised red onion toasts
Smoked salmon and cream cheese blinis
Smoked haddock pea puree croquettes
Chilled beetroot soup, crème fraîche
Chilled pea, mint and spring onion soup
£35 per board • Serves 20 guests

Seasonal Oysters with shallot vinegar • £37.50 for 10
Suffolk chorizo and salami, pickles and bread • £42.50 for 10

SWEET CANAPÉS

Mini lemon possets with shortbread
Rice pudding (crumble) bites, strawberry coulis
£45 per board • Serves 20 guests

CLASSIC SET MENU

STARTERS

Soup of the day with crusty bread (v)

Pan-fried field mushrooms, wild garlic, sourdough toast (v)

Broad bean, peas, spinach, orange, cress salad, toasted hazelnuts toast (v)

MAINS

Alma burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries

Vegetable and puy lentil cottage pie, buttered greens

Young's beer-battered cod, thick-cut chips, mushy peas, tartar sauce

DESSERTS

Seasonal crumble, vanilla custard

Chocolate brownie, ice cream

Selected sorbet and berries

£27 per person for 3 courses

BRAMFORD MENU

STARTERS

Pan-fried field mushrooms, wild garlic, sourdough toast (v)
Atlantic cod, Woodall's pancetta, and leek fishcake, poached hen's egg, hollandaise
Gressingham duck, spring onion and cucumber croquettes, rhubarb sauce

MAINS

Breaded chicken escalope, tomato, Suffolk chorizo,
pearl barley, land cress, Sussex charmer
Pan-fried seabass fillet, Jersey royals,
sautéed spinach, beurre blanc sauce
Roasted pumpkin, puy lentils, mushrooms, cavolo, lemon dressing (v)

DESSERTS

Snickers tart, peanut butter ice cream
Lemon posset
Seasonal crumble, vanilla custard

£37 per person for 3 courses

TONSLEY MENU

STARTERS

Brixham crab croquette, lobster bisque
Godfrey's beef fillet and golden beetroot carpaccio, salsify puree, rocket
Camden ale rarebit, golden beetroot piccalilli, land's cress

MAINS

Pan-fried fillet of cod, herb crust potato cake, seasonal greens, lemon butter sauce
Roasted pumpkin, puy lentils, mushrooms, cavolo, lemon dressing (v)
Corn-fed chicken supreme, cream bacon and savoy cabbage,
potato rosti, red wine jus
Fillet steak, blue cheese, wilted spinach, roasted parsnips,
confit cherry tomato, red wine jus (£5 supplement)

DESSERTS

Chocolate brownie with ice cream
Lemon posset
English cheese board with crackers and fruits

£45 per person for 3 courses



ACCOMMODATION

If your guests have travelled to your event and need a comfortable bed for the night, then they need look no further than The Alma.

We are Wandsworth's finest boutique hotel offering 23 boutique-style bedrooms. Each one is individually designed by award winning hotel designers RDD. Every room includes designer Hypnos beds – described as ‘the most comfortable in the world’ , state of the art Nespresso machines and wall mounted flat screen LED TVs.

We have been awarded Trip Advisor's certificate of excellence every year for the past 4 years; are ranked within the top 40 of all hotels in London and within the top 3 of all 3* hotels.

Just as you would expect from any modern accommodation, The Alma offers room service, express check-in and check-out and a laundry service - there's also a 24-hour concierge to help you with any request.

All our room rates include a choice of breakfasts from toast, butter and preserves to a traditional English breakfast.

Booking a room for you and your guests couldn't be easier, simply call 02088702537.



T & C 'S

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event. The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 5 days before your booking date. Please note that this will be the number charged to your final food bill. Please advise us if your guests have any special dietary requirements. All food pre-orders need to be with us 10 days in advance of your booking.

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE ALMA

Wandsworth

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