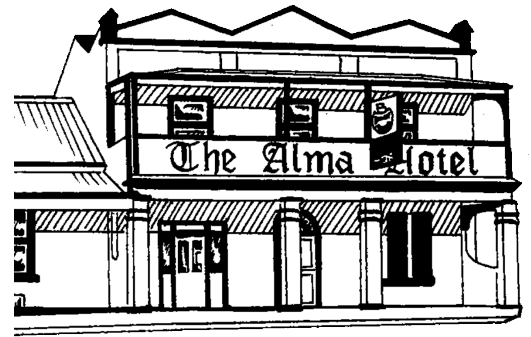


Alma Hotel



Your hosts, Jason & Melinda McCauley, welcome you.
11 Hill Street, Willunga SA Phone (08) 8556 2027
www.almahotel.com.au Melinda@almahotel.com.au

Fingerfood 2012

\$40 Platters

Orange & Almond Cake (GF)
Party Pies/Pasties and Sausage Rolls –3 dozen
Housemade Scones, Jam and Cream
Fresh Seasonal Fruit Platter
2 Large bowls of Salad-choice of tossed, potato, couscous, three bean, coleslaw or pasta.
Includes fresh local bread

\$45 Platters

Nibbles-kabana, tasty cheese, vegetable crudités, dip, crackers, pickled onion
Trio of Dips and toasted pitta
Wedges with sweet chilli and sour cream
Mini quiches-Vegetarian available
Marinated chicken wings (GF)
Pizza Squares
Asian cocktail-spring rolls, vegetarian samosas, dim-sims with dipping sauce

\$50 Platters

Crumbed Butterfly Prawns
Assorted sandwiches
Crumbed squid

\$55 Platters

Salt and Pepper Squid with garlic aioli
Battered Flathead pieces
Oysters natural-3 dozen

\$60 Platters

Antipasto-a selection of local smallgoods, olives, dol-mades, sundried tomatoes
Three cheese, grapes and crackers
Satay Chicken or Beef Skewers with dipping sauce

Menu choices may vary due to availability. Gluten-free and vegetarian options available
No other discounts apply

For private use of function room, a \$150 room hire fee may apply. \$150 deposit required to secure booking. Room hire covers basic set up and cleanup.

Flowers/cake and decorations available at additional cost.

Damage is required to be paid for by booking person

18th/21st's separate conditions apply

The Function room has its own bar, toilets and access to front verandah and rear beer garden. Microphone and coin operated jukebox also available.

Platter size is an oval 50cm x 35 cm approx. We would suggest allowing one platter per 6 guests for a light lunch or one platter per 10—12 guests for supper style