

The image shows the exterior of a restaurant named Margaret at night. The building features large glass windows and a curved entrance. Inside, a bar with various bottles and a menu board is visible. The outdoor seating area in the foreground has several tables and chairs, with large potted plants. The text "MARGARET" is overlaid in the center in a large, white, serif font.

MARGARET

Events Packages 2025

About Margaret

Margaret is named after Neil Perry's late mother, who was the matriarch of the family, the nurturer and carer, and the one who held everyone together.

Situated in Sydney's Double Bay, Margaret is where the best ingredients, the best wines, and the best craft come together to create a unique and lovely experience for our guests. At its heart, Margaret is a neighbourhood restaurant where people come together to experience the best produce in Australia.



Chef Neil Perry AM

Neil Perry AM is a veteran of the Australian restaurant industry and is one of Australia's leading and most influential chefs.

Neil's career in the hospitality industry spans four decades. He is founder of the Rockpool Group and creator of brands Rockpool, Rockpool Bar & Grill, Spice Temple, Rosetta, and Margaret. He has also recently opened the bar Next Door and partnered with Mike and Mia Russell to open Baker Bleu Sydney.

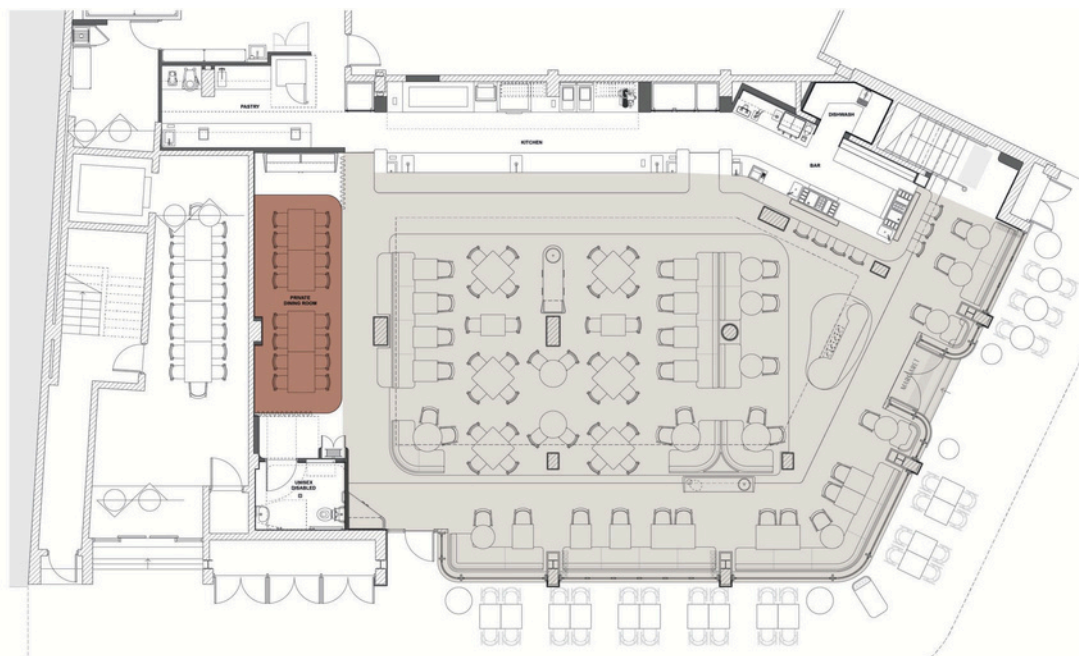
The restaurant Margaret is truly a family affair for Neil, with his wife Samantha, daughters Josephine, Macy and Indy deeply involved in its operations.



Private Events At Margaret

Margaret is a place that celebrates the joy of a great meal shared over good company. Whether it's weddings, birthdays, homecomings, or corporate events, our little corner of Double Bay serves as an ideal space to host your gatherings. Large or small, corporate or casual, our dedicated team will ensure you and your guests are well taken care of. Margaret is available for full venue hires, as well as semi-private event bookings.





Full Venue Hire

Margaret offers full venue hires for large gatherings of up to 110 guests. Ideal for corporate events, product launches, weddings, or larger-scale celebrations, our team is more than happy to help you put together your bespoke event. The space is available for exclusive bookings for both lunch or dinner service on Mondays and Tuesdays, as well as lunch service on Wednesdays.

Capacity:	110 pax
Hours:	Lunch 12pm - 3pm (Mon - Wed)
Dinner	6pm - Late (Mon - Tues)

Semi-Private Dining

Tucked into a corner of Margaret is our charming semi-private dining area. The semi-private space features a long table comfortably seating up to 18 guests, artwork by Sydney-based artists Gabrielle Penfold and Petrina Tinsley, and offers retractable curtains to provide privacy, as preferred.

Capacity:	18 pax
Hours:	Lunch 12pm - 3pm (Wed - Sun)
Dinner	6pm - Late (Wed - Sun)

MARGARET

Sample Menu \$140 pp

To Start

Baker Bleu Sourdough with Copper Tree Farm Salted Butter

Entrée

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley

Elena's Buffalo Mozzarella with Persimmon, Hazelnuts and Vincotto

Spicy Korean Style Bigeye Tuna Tartare with Gochujang, Sesame and Pickles

CopperTree Steak Tartare with Chilli Paste, Dashi Shoyu and Potato Crisps

Main

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree

Jonny's Wild Legend Tasmanian Trumpeter with White Soy

and Cobram Estate First Harvest Extra Virgin Olive Oil

Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing

CopperTree Farms Beef Fillet with Red Curry Butter and Grilled Shallots

Sides

Green Salad with Margaret Vinaigrette

Slow Cooked Peas with Anchovies, Chilli and Garlic

Wentworth's Twice Cooked Crisp and Creamy Potatoes

Dessert

Mascarpone, Blueberry and Almond Trifle

Neil's Flourless Chocolate Cake, Chantilly

Memories of a Mirabelle Tart

Sample menu only. Some ingredients may
change due to seasonality of produce.

MARGARET

Sample Menu \$190 pp

To Start

Our Garlic Bread

Black Pearl White Sturgeon Caviar Tart

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa

Entrée

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley

Spicy Korean Style Pav and Heidi's Bigeye Tartare with Gochujang, Sesame and Pickles

CopperTree Steak Tartare with Chilli Paste, Dashi Shoyu and Potato Crisps

Fish

Spencer Gulf King Prawns with Roast Pepper Salsa

Bruce's King George Whiting with Lemon and Cobram Estate Hojiblanca Olive Oil

Green Salad with Margaret Vinaigrette

Main

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree

Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing

CopperTree Farms Beef Fillet with Red Curry Butter and Grilled Shallots

Slow Cooked Peas with Anchovies, Chilli and Garlic

Wentworth's Twice Cooked Crisp and Creamy Potatoes

Dessert

Mascarpone, Blueberry and Almond Trifle

Neil's Flourless Chocolate Cake, Chantilly

Memories of a Mirabelle Tart

Sample menu only. Some ingredients may
change due to seasonality of produce.

MARGARET

Sample Canapé Menu

Freshly Shucked Oysters with Desert Lime Salsa

Black Pearl White Sturgeon Caviar Tarts

Tuna Tartare Crostini with Capers, Shallots,
Parsley and Crème Fraiche

Parmesan Shortbread with Pea, Mint and Ricotta

CopperTree Steak Tartare with Charred Pepper Paste
and Potato Crisps

Sample menu only. Some ingredients may
change due to seasonality of produce.

Pricing Structure

Full Venue Hire

Minimum Spend:

To Be Advised

Semi-Private Dining

Minimum Spend: \$3,200 +10% service charge





Contact

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