

EVENTS

by Neil Perry

ALBA ROOM

24 Bay street, Double Bay NSW 2028
Level 2



About Events by Neil Perry

Events by Neil Perry invites you to experience a bespoke culinary journey, curated by Neil Perry and tailored exclusively to your occasion. From full venue hire and private dining to cocktail receptions and more, our team ensures every element is thoughtfully designed, leaving you free to enjoy the celebration.

Whatever the occasion, our dedicated Events team creates seamless experiences, complemented by the exceptional food and service for which Neil Perry is renowned.



Chef Neil Perry AM

With a career spanning four decades, Neil Perry AM has become one of Australia's leading and most influential chefs and is a restaurant industry veteran.

He has founded several famed Australian institutions renowned for their fresh produce and excellent service and hospitality, including the Rockpool Group and the brands Rockpool, Rockpool Bar & Grill, Spice Temple and Rosetta. His latest venture is the Double Bay Margaret Family, which includes Margaret, Next Door, Gran Torino, and Baker Bleu Sydney. Neil's wife, Samantha, and daughters Josephine, Macy and Indy are all deeply involved in The Margaret Family, reinforcing his family-focused philosophy.

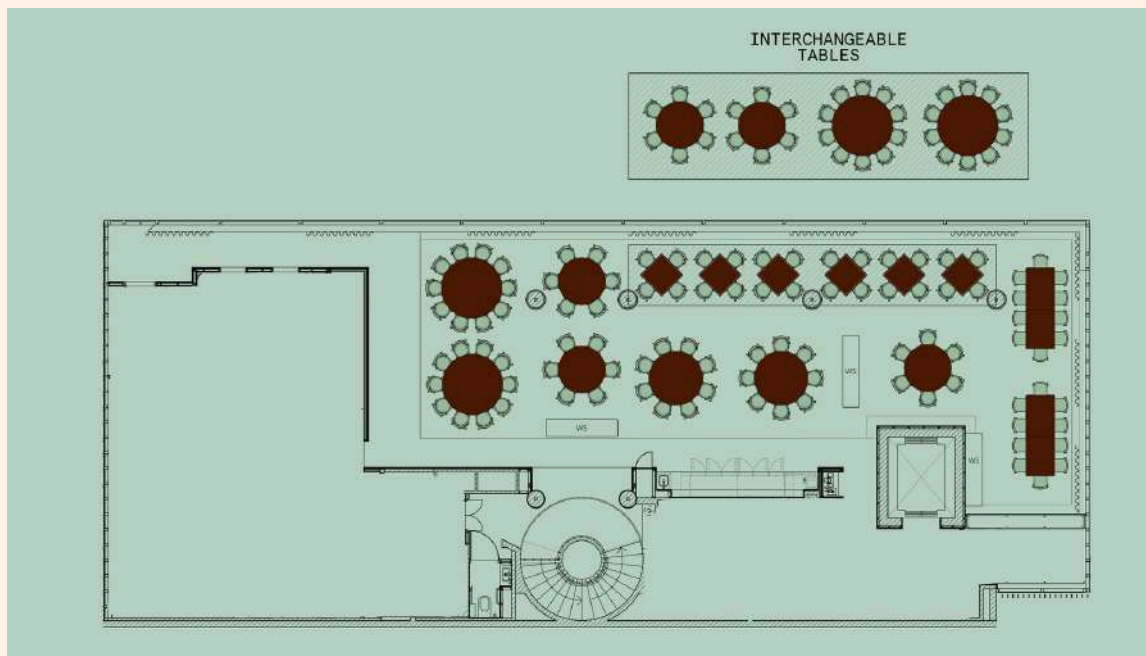


Alba Room

Situated in Sydney's Double Bay and set on Level 2, this unique space exudes a sophisticated yet welcoming ambience. Housed in the heritage-listed 1960s masterpiece Gaden House, designed by architect Neville Gruzman, the interior immerses guests in contemporary elegance.

Alba Room is available for full venue hire, private dining, cocktail events and exclusive event bookings.





Alba Room

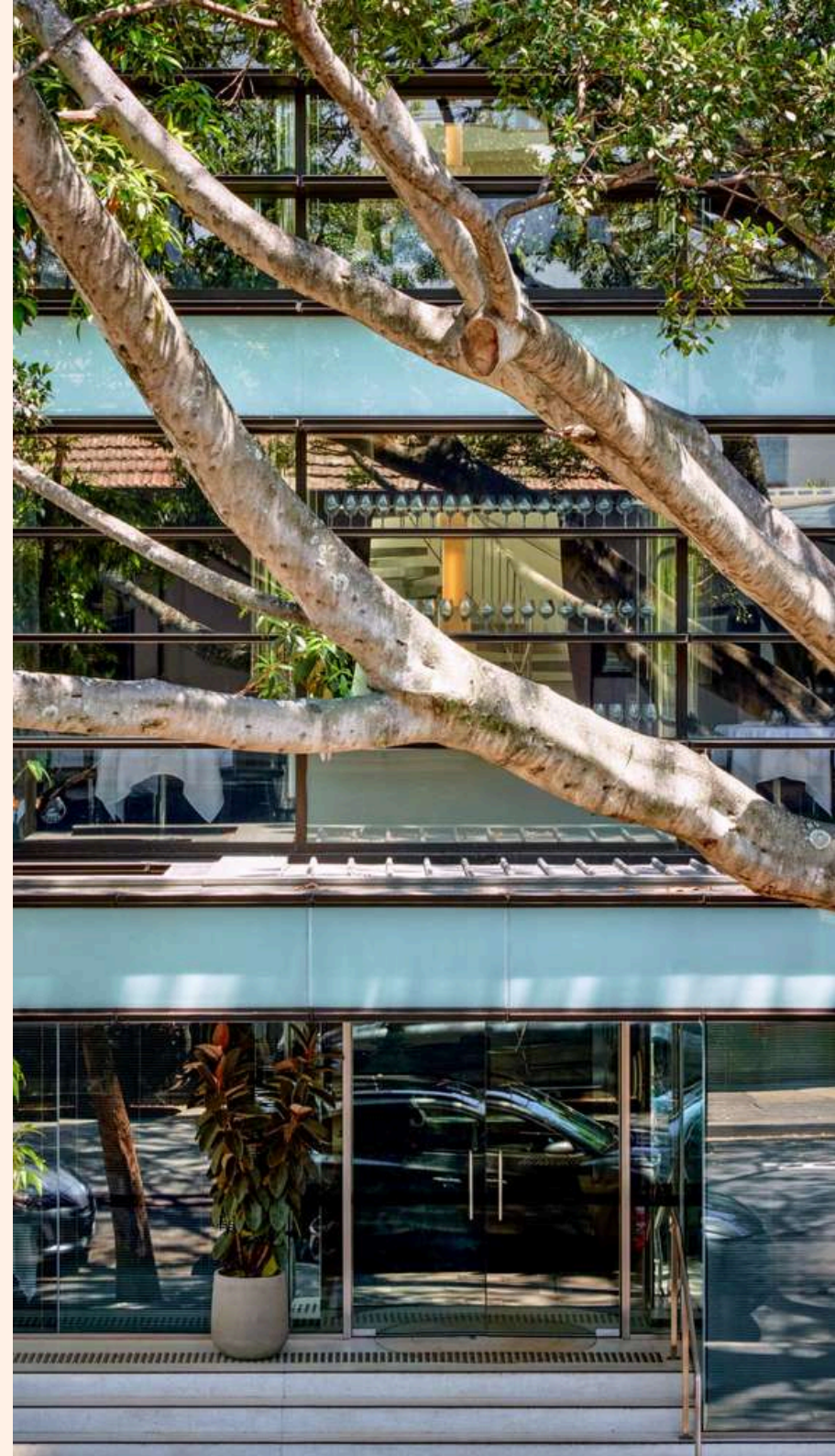
Located on the top floor of the heritage-listed Gaden House, this elegant venue enjoys abundant natural light and treetop views along the corner of Cooper and Bay Streets, Double Bay.

Whether you're hosting a corporate gathering, birthday soirée, or special celebration, let us manage every detail ensuring an experience that reflects the exceptional reputation of Neil Perry AM.

Capacity: 100 Seated Guests or 150 Standing Guests

Operating Hours: Dinner — Tue - Sun 6:00PM - 11:00PM
Lunch — Wed - Sun 12:00PM - 11:00PM

*Please note times can be flexible.



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CANAPE COLLECTION

An elegant selection of bite-sized creations,
inspired by the seasonal menus of Margaret

Menu — \$90 per guest

Paspaley Pearl Meat with White Soy Ponzu *(contains gluten, shellfish)*

Poached King Prawns with Lemon Mayonnaise *(contains egg, shellfish)*

CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu on Potato Crisps *(contains gluten)*

Parmesan Shortbread with Peas, Mint and Lemon *(contains gluten, dairy, egg)*

Tuna Tartare Crostini with Caper, Shallots, Parsley and Crème Fraîche *(contains gluten, dairy)*

Blue Swimmer Crab Tartlet with Lemon Mayonnaise *(contains gluten, dairy)*

Petit Four Selection: Dark Chocolate Truffles, Passionfruit Marshmallows, Macadamia and Caramel Slice *(contains gluten, dairy)*

Additional Substantial Items

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Purée *(contains gluten, dairy)* \$12.50pp

Beef Fillet Steak Sandwich on Baker Bleu Sourdough with Chimichurri and Confit Garlic *(contains gluten, dairy, egg)* \$12.50pp

Market Fish with Fragrant Tomato and Curry Leaf Vinaigrette and Rice \$18pp

Supplements

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$7.50pp

Black Pearl White Sturgeon Caviar Tart *(contains gluten, dairy, fish)* \$45pp

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BEVERAGE COLLECTION

A curated selection of sommelier-recommended pairings

Gran Torino Wine Selection — \$70 per person

This package starts at 2 hours and is \$35 per person for each additional hour
Includes Mineral Water, Hawkes Pale Ale, Peroni, Peroni 3.5% Beers, Soft Drinks, Teas and Mecca Filtered Coffees

Bubbles	NV	Glera, Albino Armani, Terre di Gioia, Prosecco	Friuli-Venezia Giulia, Italy
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White	2025	Riesling, Grosset, Margaret	Clare Valley, SA
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Red	2024	Pinot Noir, Silent Way	Macedon Ranges, VIC
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Gran Torino Wine Selection — \$95 per person

This package starts at 2 hours and is \$40 per person for each additional hour
Includes Mineral Water, Hawkes Pale Ale, Peroni, Peroni 3.5% Beers, Soft Drinks, Teas and Mecca Filtered Coffees

Bubbles	NV	Glera, Albino Armani, Terre di Gioia, Prosecco	Friuli-Venezia Giulia, Italy
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White	2025	Riesling, Grosset, Margaret	Clare Valley, SA
	2023	Pinot Grigio, Zuani, Sassolino	Trentino-Alto Adige

Red	2024	Pinot Noir, Silent Way	Macedon Ranges, VIC
	2023	Shiraz, Shaw & Smith	Adelaide Hills, SA

Gran Torino Wine Selection — \$125 per person

This package starts at 2 hours and is an additional \$50 per person for each additional hour
Includes Mineral Water, Hawkes Pale Ale, Peroni, Peroni 3.5% Beers, Soft Drinks, Teas and Mecca Filtered Coffees

Bubbles	NV	Glera, Albino Armani, Terre di Gioia, Prosecco	Friuli-Venezia Giulia, Italy
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White	2024	Garganega, Pieropan, Soave Classico	Veneto, Italy
	2024	Chardonnay, Shaw & Smith, M3	Adelaide Hills, SA

Red	2022	Sangiovese, La Cinciole	Chianti Classico, Italy
	2021	Shiraz Cabernet, Henschke Keyneton 'Euphonium'	Barossa Valley, SA

Supplements (charged per person)

Cocktail on arrival/dessert *(one pp)* — Aperol Spritz, Negroni, Tommy's Margarita, Negroni Sbagliato, Espresso Martini — \$25pp
House Spirits - Skyy vodka, Nobu 1 gm, Espolon tequila, Wild Turkey bourbon, Starward whisky - \$30pp
Premium Spirits - Greygoose vodka, Hendricks gin, Don Julio Reposado tequila, Zacapa 23 rum, Macallan 15yo whisky - \$50pp
Champagne service on arrival *(one glass pp)* — \$35pp
Champagne service *(throughout event)* — \$50pp
Dessert wine *(one glass pp)* — \$20pp

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GRAN TORINO COLLECTION

rustic Italian inspiration with modern flair

Menu \$150 per person

To Share

Focaccia and Sourdough with Cobram Estate Coratina Extra Virgin Olive Oil

Primi — Choose 1 or 2 to be served alternately

Crudo of Albacore Tuna with Pistachio and Green Olive Salsa

Steak Tartare with Nduja, Capers and Crostini

Burraduc Farm Buffalo Mozzarella with Eggplant Caponata

Salad of King Prawns, Fennel, Lemon and Almonds

Vitello Tonnato of Poached White Rocks Veal and Tuna Mayonnaise

Secondi — Choose 1

Baked Market Fish with Soft Herb Crust and Roast Tomato Salsa

Wollemi Duck alla Cacciatora with Fried Polenta

Porchetta with Aged Balsamic and Mustard Fruits (verbal)

220g Coppertree Farms Friesian Fillet Tagliata with Tarragon salsa

Contorni — To share

Green salad with Gran Torino Vinaigrette

Slow cooked Winter Greens with Tomato and Chilli

Fried Potatoes with Rosemary Salt

Dolci — Choose 2 to be served alternately

Classic Tiramisú

Chocolate and Hazelnut Torta

Cassata Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with Vanilla Crema and Amarena Cherries

Torta di Verona

Add-ons

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$7.50pp

Sicilian Green Olives \$3.00pp

Prosciutto San Daniele, Mortadella and Cacciatore Salami with Giardiniera \$9.00pp

Pasticcini \$6.00pp

Add a canapé on arrival for \$7.50pp (please see Canape Collection)

We will take care of all dietary requirements

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MARGARET COLLECTION

contemporary dining with seasonal Australian produce

Menu \$150 per person

To Share

Baker Bleu Sourdough with Copper Tree Farm Salted Butter

Entrée — Choose 1 or 2 to be served alternately

Elena's Buffalo Mozzarella with Grilled Bosc Pears, Vincotto and Hazelnuts

Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice

CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps

Ceviche of Anthony's Pink Snapper with Lime, Chilli and Freshly Pressed Coconut Milk

Main — Choose 1

Ben's Coral Trout XO Butter

220g Coppertree Farm Beef Fillet with Red Curry Butter and Grilled Shallots

Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint

Sides — To share

Green salad with Margaret Vinaigrette

Wentworth's Twice Cooked Crisp and Creamy Potatoes

Slow Cooked Peas with Anchovies, Chilli and Garlic

Dessert — Choose 1 or 2 to be served alternately

Neil's Flourless Chocolate Cake with Whipped Cream

Sam and Neil's Wedding Cake

Crème Caramel with Malfroy's Gold Blue Mountain Honey

Add-ons

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$7.50pp

Sicilian Green Olives \$3.00pp

Selection of Australian Cheeses \$12.50pp

Add a canapé on arrival for 7.50pp (please see Canape Collection)

We will take care of all dietary requirements

Pricing Structure

Alba Room

Minimum Spend: Lunch from *\$10,000 + GST
Dinner from *\$15,000 + GST
A 10% service charge applies

*Please note prices are adjusted seasonally.







Contact

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