

# EVENTS

by Neil Perry

ALBA ROOM 2026

24 Bay street, Double Bay NSW 2028

Level 2



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# 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.



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# 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, Cafe Margaret, Gran Torino, and Bar Torino. Neil's wife, Samantha, and daughters Josephine, Macy and Indy are all deeply involved in The Margaret Family, reinforcing his family-focused philosophy.



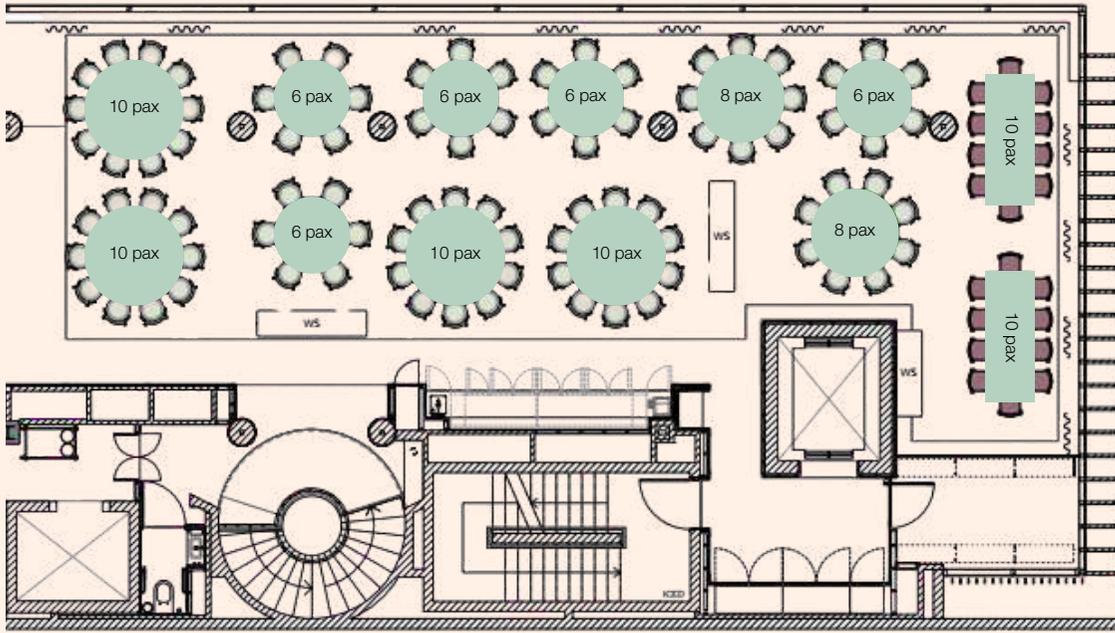
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# Alba Room

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

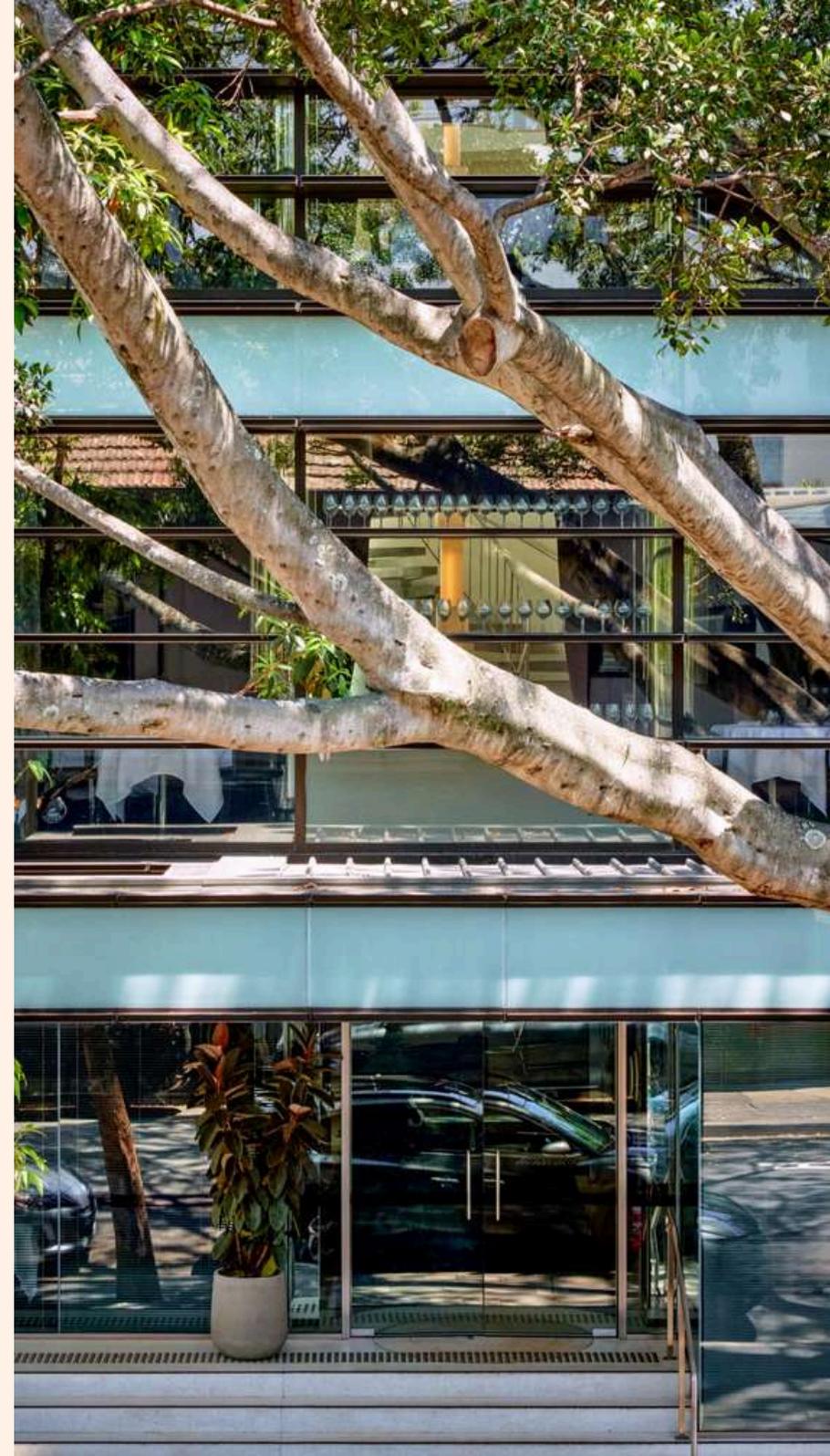
Located on the top floor of the heritage-listed Gaden House, this elegant venue enjoys abundant natural light and treetop views along the corner of Cooper and Bay Streets, Double Bay.

Whether you're hosting a corporate gathering, birthday soir ee, 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.



# EVENTS

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## GRAN TORINO COLLECTION

Rustic Italian inspiration with modern flair

Menu \$150 per person

### Pane

Focaccia and Sourdough with Cobram Estate Coratina Extra Virgin Olive Oil

**Primi – Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person**

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 dish per course or choose 2 to be served alternately for an additional \$20 per person**

Roasted Market Fish with Lemon, Caper and Olive Salsa

Grilled Market Fish alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa

Porchetta with Aged Balsamic and Mustard Fruits

Coppertree Farms Friesian Fillet Tagliata with Salmoriglio

### Contorni – To Share

Green Salad with Gran Torino Vinaigrette

Slow Cooked Zucchini and Squash with Roman Beans, Peas and Reggiano

GT Twice Cooked Potato Rosti

**Dolci – Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person**

Tiramisù

Chocolate and Hazelnut Torta

Cassata Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with Vanilla Crema

Torta di Verona

### Add-ons

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$8.50pp

Sicilian Green Olives \$3.00pp

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

Pasticcini \$6.00pp

Add canapés on arrival (please see Canapé Collection)

Please provide all dietary requirements along with guest names and a seating chart one week prior to your event, so we can identify any allergies.

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## MARGARET COLLECTION

Contemporary dining with seasonal Australian produce

Menu \$150 per person

### Bread

Sourdough with Copper Tree Farm Salted Butter

**Entrée – Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person**

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 Vinegar 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 dish per course or choose 2 to be served alternately for an additional \$20 per person**

Ben's Coral Trout with 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

Slow Cooked Peas with Anchovies, Chilli and Garlic

Wentworth's Twice Cooked Crisp and Creamy Potatoes

**Dessert – Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person**

Neil's Flourless Chocolate Cake with Whipped Cream

Sam and Neil's Wedding Cake

Mascarpone, Blueberry and Almond Trifle

### Add-ons

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa \$8.50pp

Sicilian Green Olives \$3.00pp

Selection of Australian Cheeses \$12.50pp

Add canapés on arrival (please see Canapé Collection)

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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 \$8.50pp

Black Pearl White Sturgeon Caviar Tart *(contains gluten, dairy, fish)* \$49pp

\*Please note menus and pricing are subject to change. Please enquire about our Beverages Collection

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# Pricing Structure

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Alba Room

Minimum Spend:      Minimum spend \*\$11,000  
A 10% service charge applies

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\*Please note prices are GST inclusive and are adjusted seasonally.







# Contact

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