

# ALBA

events





**ALBA**  
CUCINA

**ACCANTO**

**ALBA**  
LOS ANGELES

FEATURED IN:

**Forbes**

**E L L E**

*The New York Times*

**GRAZIA**

**SURFACE**

*The Washington Post*

**GOTHAM**

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*Daily Mail*

**dezeen**

GUEST *of a* GUEST

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**ELLE DECOR**

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**Evening Standard.**

**FOOD & WINE**

*NEW YORK*

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*Interview*

**NEW YORK POST**

**WINE ENTHUSIAST.**

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**AIR MAIL**

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Robb Report

## HOLIDAY ITALIAN

Inspired by the romance of our travels, Holiday Italian captures the essence of Italy's charm and sophistication—the warmth of its people, the allure of its style, and the timeless joy of its way of life.





## YOUR EVENT. OUR MISSION

We believe every gathering should be as memorable as the meal itself. Whether you're celebrating a milestone, hosting an intimate dinner, or planning a lavish reception; we're not just a venue, we're your partner.



# MENUS

From plated dinners and passed canapés to interactive stations and family-style feasts, our seasonal, locally-driven menus are endlessly adaptable.

## PRIVATE DINING PRIX FIXE

\$175\*

4 courses served family style

Customized menus and special requests are always welcome and will be priced accordingly.

### ANTIPASTI

please select 2

HAMACHI CRUDO (gf)  
weiser melon, colatura vinaigrette

TORO TARTARE (gf)  
pine nuts, fresno chile

SHRIMP TRAPANESE (gf)  
marcona almonds

EGGPLANT PARMIGIANA (v)  
alba style

RAVIOLI FORNOGRAFIA (v)  
mozzarella, balsamico

SUMMER CORN SALAD (vg)(gf)  
almonds, fennel

ACCANTO SALAD (vg)(gf)  
avocado, cashew

TOMATO AND CUCUMBER (vg)(gf)  
weiser melon, yuzu kosho

ROMAN ARTICHOKE (vg)(gf)  
mustard bagna cauda

SQUASH BLOSSOMS (v)(gf)  
porcini lemon mousse

### PASTAS

please select 1

RIGATONI  
vongole

BENTAGLIATI  
duck ragu, stone fruits

AGNOLOTTI (v)  
black truffle fonduta

GNOCCHI (v)  
bronte pistachio pesto

ORECCHIETTE (v)  
arrabbiata

RIGATONI (v)  
"smoked" al limone

FUSILLONI (v)  
cacio e pepe

### MAINS

please select 2

BRANZINO AL FORNO (gf)  
citrus, herbs

RED SNAPPER (gf)  
braised spinach, tomato

CHICKEN ALLA DIAVOLA (gf)  
bomba sauce

LAMB SCOTTADITO +\$10PP (gf)  
rosemary, mustard

FILETTO TOSCANO (gf)  
mirabelle squash

BUTCHER'S SELECTION (gf)  
market price

### FROM THE GARDEN

please select 2

ROASTED POTATOES (vg)  
soffritto

HARICOT VERT (vg)(gf)  
lemon, laudermio olive oil

CAPONATA (vg)(gf)  
tomato, eggplant

WHITE BEANS (vg)(gf)  
broccoli rabe, grains

### DESSERT

please select 1

CHOCOLATE MOUSSE (v)  
valrhona chocolate, raspberries

SEASONAL SEMIFREDDO (v)  
orange blossom honey

SEMOLINA CAKE (v)  
apricot jam

\*Please note these prices do not include tip,  
tax or a 5% administrative fee.  
(gf) gluten free (v) vegetarian (vg) vegan

## PRIVATE DINING PRIX FIXE

\$195\*

4 courses served family style

Customized menus and special requests are always welcome and will be priced accordingly.

### ANTIPASTI

please select 4

HAMACHI CRUDO (gf)  
weiser melon, colatura vinaigrette

TORO TARTARE (gf)  
pine nuts, fresno chile

SHRIMP TRAPANESE (gf)  
marcona almonds

EGGPLANT PARMIGIANA (v)  
alba style

RAVIOLI FORNOGRAFIA (v)  
mozzarella, balsamico

SUMMER CORN SALAD (vg)(gf)  
almonds, fennel

ACCANTO SALAD (vg)(gf)  
avocado, cashew

TOMATO AND CUCUMBER (vg)(gf)  
weiser melon, yuzu kosho

ROMAN ARTICHOKE (vg)(gf)  
mustard bagna cauda

SQUASH BLOSSOMS (v)(gf)  
porcini lemon mousse

### PASTAS

please select 2

BENTAGLIATI  
duck ragu, stone fruits

AGNOLOTTI (v)  
black truffle fonduta

GNOCCHI (v)  
bronte pistachio pesto

ORECCHIETTE (v)  
arrabbiata

RIGATONI (v)  
"smoked" al limone

FUSILLONI (v)  
cacio e pepe

### MAINS

please select 2

BRANZINO AL FORNO (gf)  
citrus, herbs

HALIBUT (gf)  
braised spinach, tomato

CHICKEN ALLA DIAVOLA (gf)  
bomba sauce

LAMB SCOTTADITO +\$10PP (gf)  
rosemary, mustard

FILETTO TOSCANO (gf)  
mirabelle squash

BUTCHER'S SELECTION (gf)  
market price

### FROM THE GARDEN

please select 2

ROASTED POTATOES (vg)  
soffritto

HARICOT VERT (vg)(gf)  
lemon, laudermio olive oil

CAPONATA (vg)(gf)  
tomato, eggplant

WHITE BEANS (vg)(gf)  
broccoli rabe, grains

### DESSERT

please select 2

CHOCOLATE MOUSSE (v)  
valrhona chocolate, raspberries

SEASONAL SEMIFREDDO (v)  
orange blossom honey

SEMOLINA CAKE (v)  
seasonal fruit jam

\*Please note these prices do not include tip,  
tax or a 5% administrative fee.  
(gf) gluten free (v) vegetarian (vg) vegan

# OFFERINGS

## PASSED CANAPES

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<b>CHOICE OF 3</b> \$35/person per hour	<b>CHOICE OF 5</b> \$45/person per hour	<b>CHOICE OF 8</b> \$55/person per hour

- MELON SHOT (vg)(gf) farmers market melon
- TOMATO GAZPACHO SHOT (vg)(gf) summer sungold tomato
- SEASONAL GRANITA (vg)(gf) seasonal
- CRISPY GARBANZO (vg)(gf) bell pepper
- ARANCINI (v)(gf) saffron, parmigiano
- ENDIVE CUP (v)(gf) straciatella, candied pecans
- ARTICHOKES (vg)(gf) bagna cauda, mint
- POLENTA CROSTATA (v)(gf) ricotta, roasted mushrooms, black truffle
- FARINATA (v)(gf) chickpea, lemon ricotta, roasted squash
- EGGPLANT (v)(gf) cheese, tomato, basil
- BRUSCHETTA sourdough, chicken liver mousse
- ZUCCHINI FRITES (v) sumac labneh
- TUNA TARTARE (gf) tuna belly, pine nuts, chives
- STEAK TARTARE (gf) wagyu, pine nuts, spring onions
- HAMACHI SPOON (gf) summer melon
- CRAB SALAD pasta salad, italian peppers, fennel
- CHICKEN AL LIMONE (gf) white wine, capers
- LAMB MEATBALLS (gf) pomodoro sauce
- STEAK SKEWER (gf) calabrian bomba sauce

(gf) gluten free (v) vegetarian (vg) vegan

## BAR SNACKS

- MIXED NUTS** \$8 Per Person  
A selection of fancy mixed nuts lightly spiced with Piment d'Espelette.
- MARINATED OLIVES** \$6 Per Person  
Castelvetro olives slow marinated in Italian olive oil, fresh herbs and citrus

## STATIONARY OFFERINGS

- MARKET VEGETABLES PINZIMONIO** \$175, serves 15-20  
\$325, serves 40-45  
A bountiful offering of fresh seasonal vegetables paired with a selection of housemade dips to include ricotta spread, bell pepper dip and fresh pesto.
- CHEESE BOARD** \$275, serves 15-20  
\$575, serves 40-45  
A curated selection of imported cheeses, paired with crispy crackers, toasts and a sampling of fruit.
- CHEESE & CHARCUTERIE BOARD** \$375, serves 15-20  
\$675, serves 40-45  
A curated selection of premium cured meats, imported cheeses, spiced nuts, crackers and a sampling of fruit.

## INTERACTIVE STATIONS

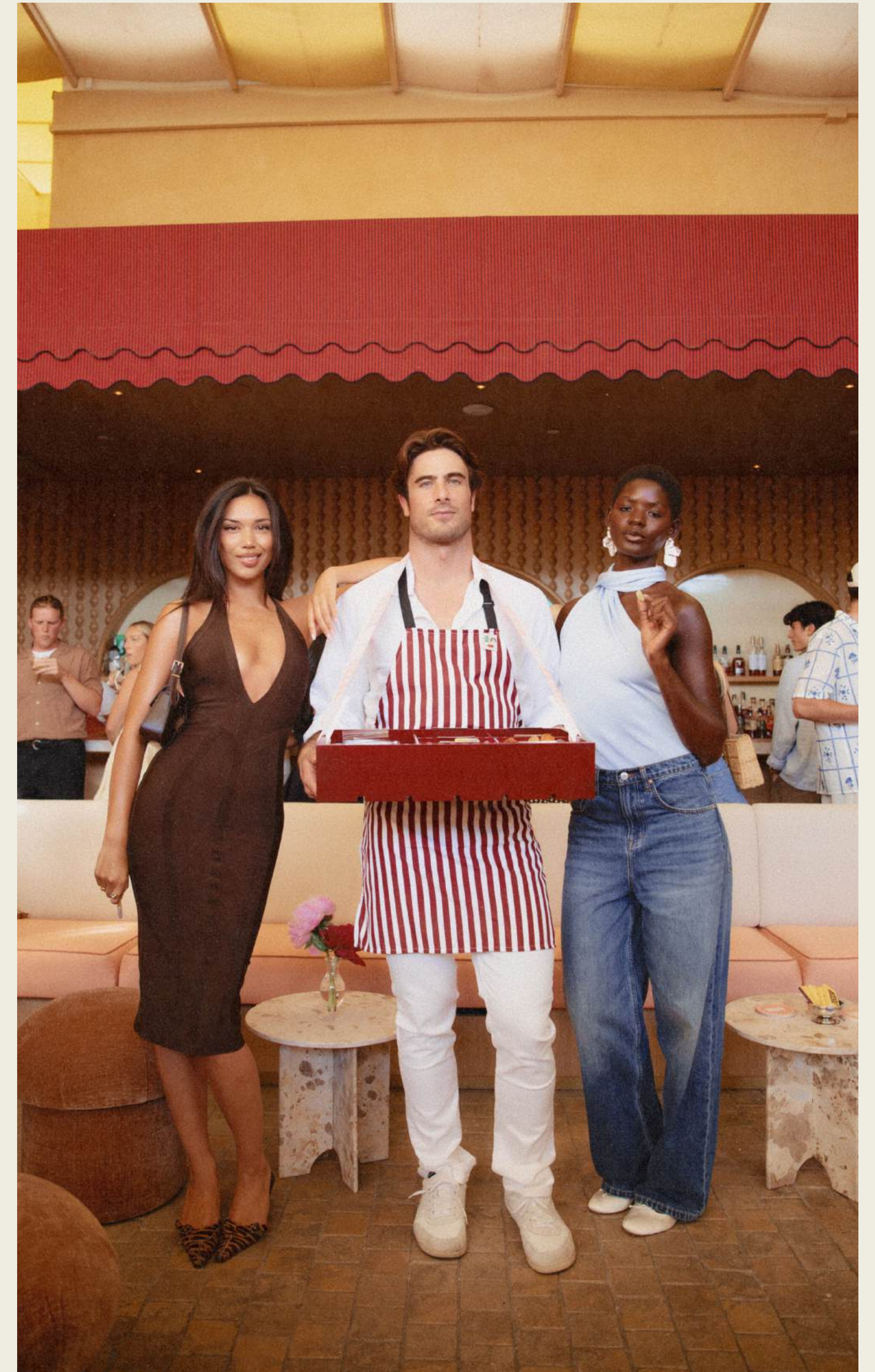
- ORECCHIETTE STATION** \$25 per guest, per hour  
30 guests minimum  
An opportunity to sample Alba's spicy orecchiette with fresh burrata and basil
- FOCACCIA & CAVIAR BAR** Market Price  
Enjoy Alba's famous focaccia with lavender or lemon ricotta topped with a spoonful of premium caviar.
- BURRATA BAR** \$27 per guest, per hour  
30 guests minimum  
An interactive offering of hand made burrata paired with fresh seasonal toppings



## BESPOKE EVENTS

ALBA brings your dream event to life by creating bespoke moments from table tops, plates, menus, cocktails and entertainment with a full AV suite featuring DJ capabilities.





# ALBA

## venues

With a number of private and semi-private options, we have spaces for cocktails and seated dinners for up to 250 people. Whether you're planning a celebratory dinner, a lavish reception, or an entire weekend of festivities, we offer customized menus, expertly crafted cocktails, and curated wine lists by our head sommelier—ensuring each detail is tailored to your vision and elevating your event into a truly unforgettable experience.

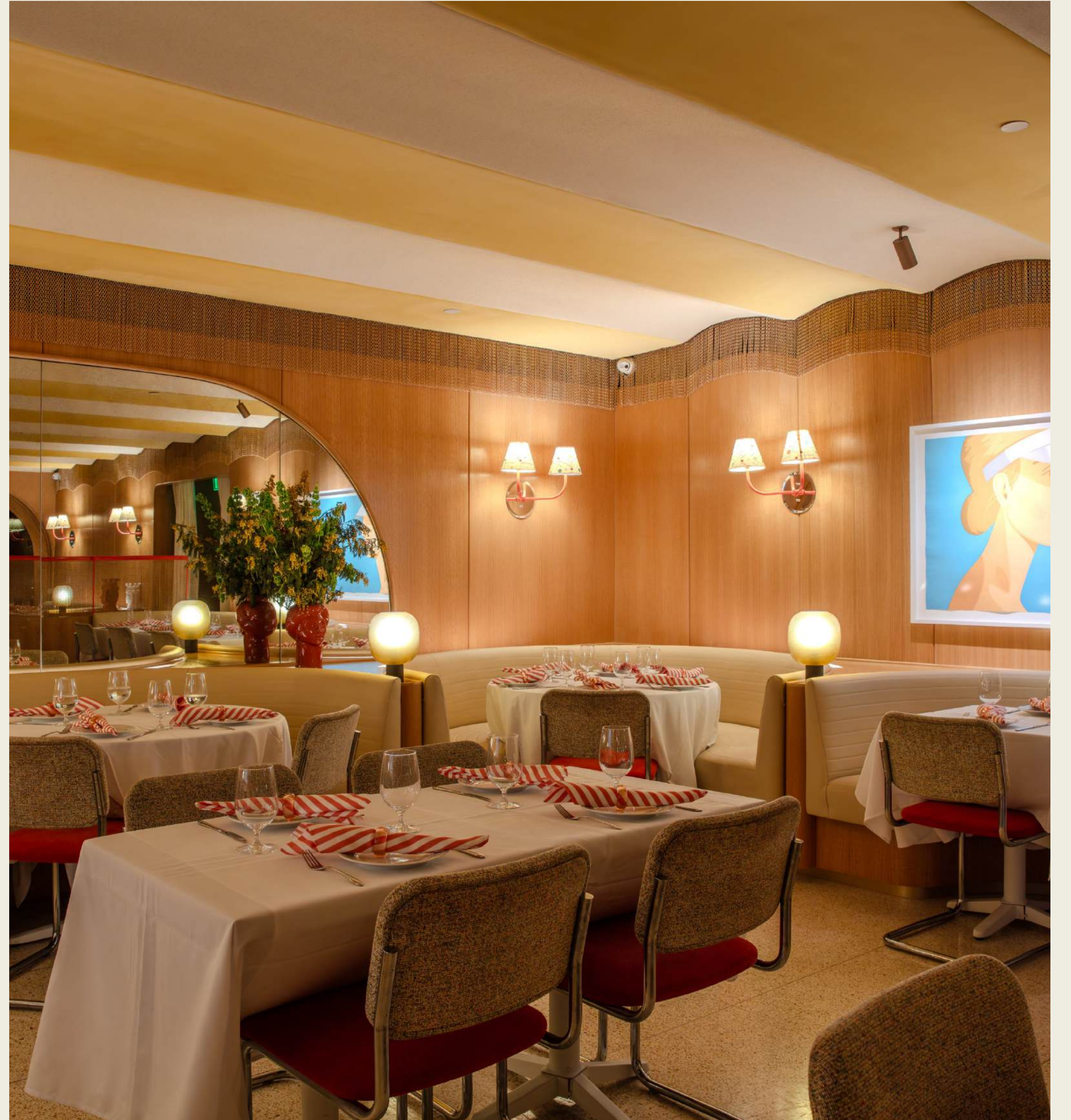




# ALBA

## dining room

Take part or all of the light filled room to whisk your guests away on an Italian Holiday. Our patio can seat up to 90 guests and our indoor dining room seats up to 60. For a cocktail standing reception of the whole first floor, we can accommodate up to 250.



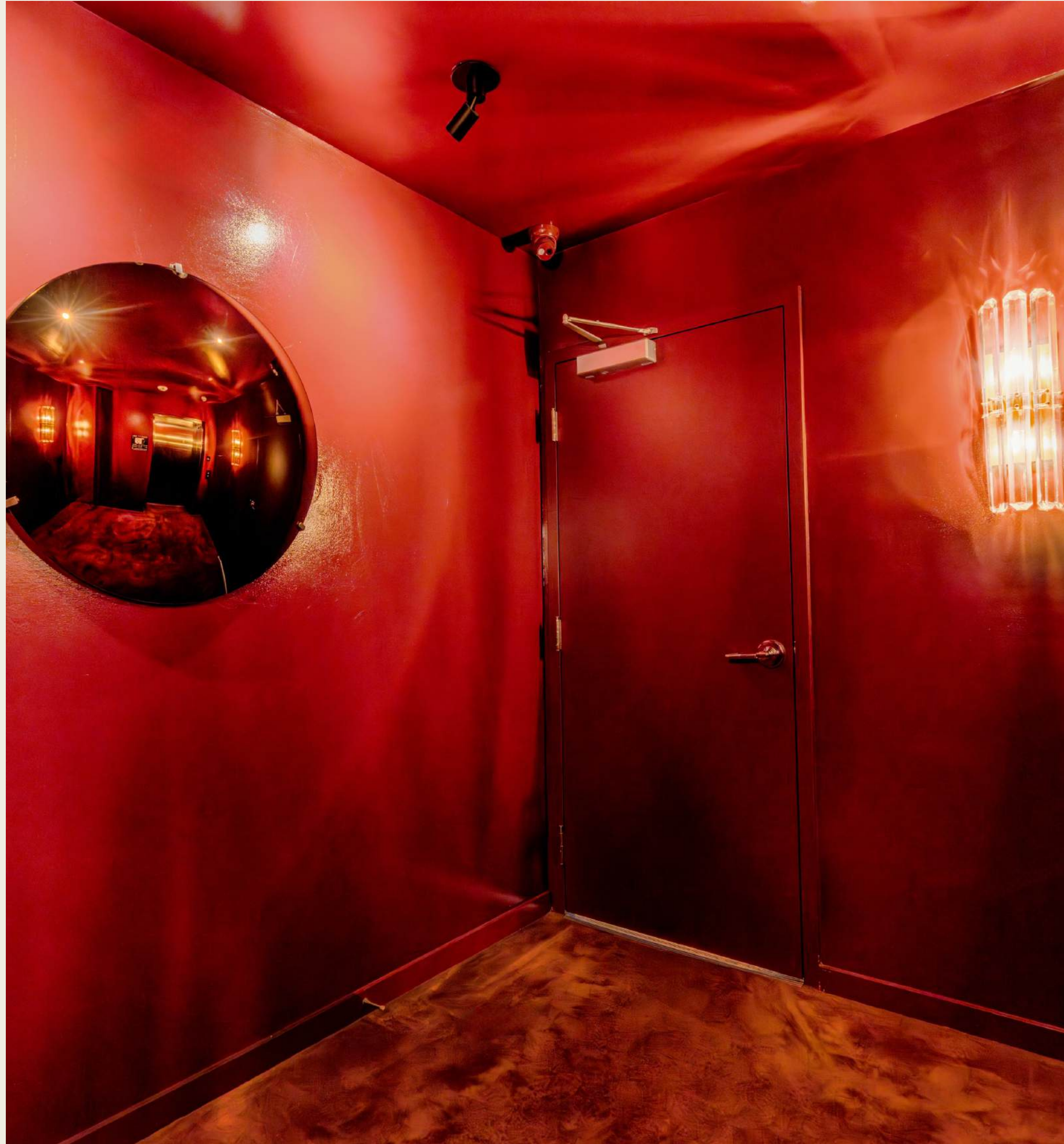


# ALBA Gallery

36 Seated / 50 Standing

Bathed in natural light, this second-floor room pairs moody dark walls with bold post-modern Italian design, striking a perfect balance between drama and elegance. Thoughtful touches—sculptural furnishings, rich textures, and subtle nods to classic Italian style—create a refined yet inviting ambiance, ideal for hosting everything from intimate corporate dinners to vibrant social gatherings or unforgettable dance parties.







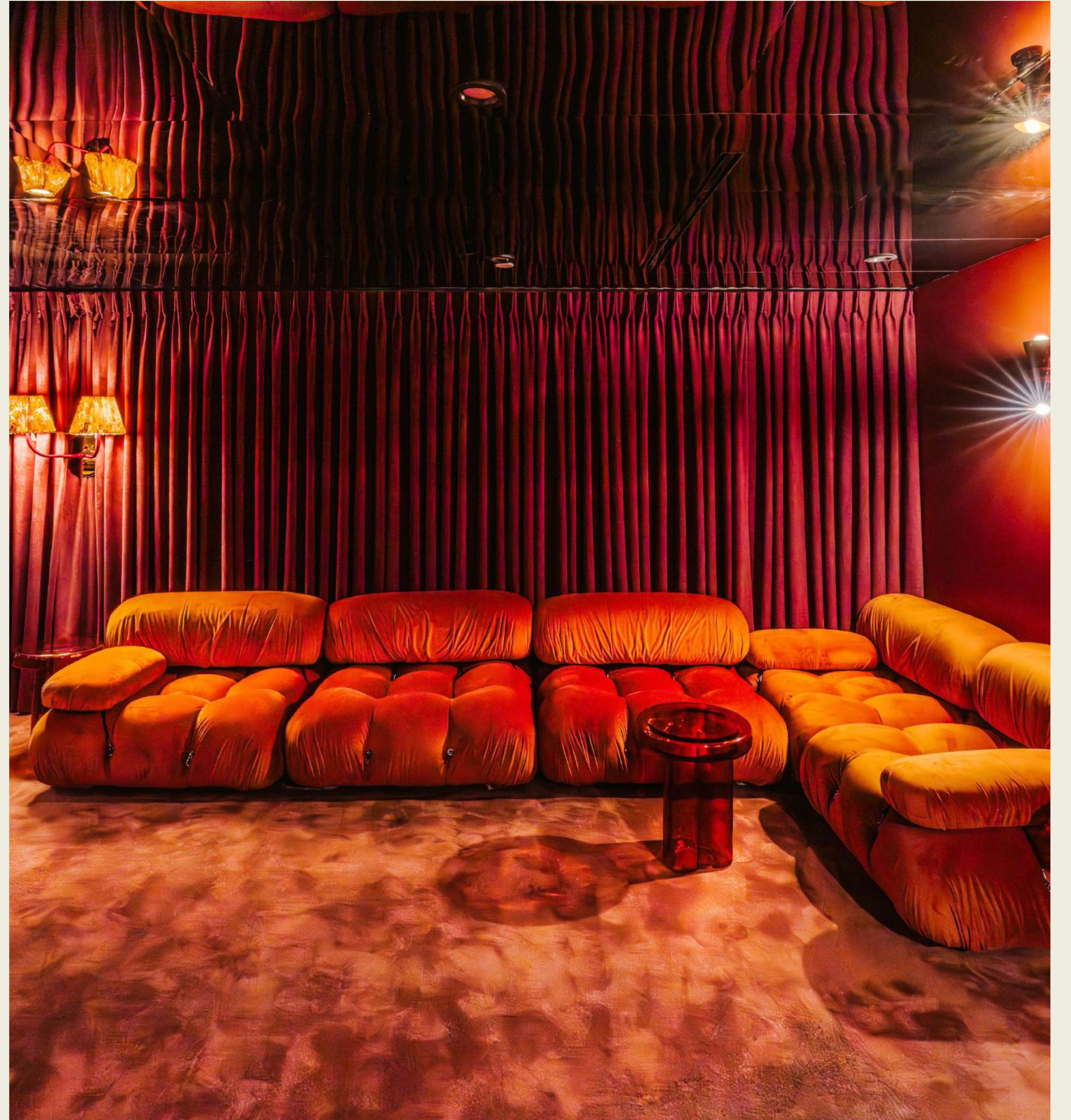


# ALBA

## salon

14 Seated / 40 Standing

This hidden gem for those in the know, the experience is elevated even further when combined with our discreet private dining room making it the ultimate destination for intimate gatherings, celebrations, or a quiet escape into timeless style.



# ALBA

## off site

Alba also offers off-site catering, bringing its signature elegance and culinary expertise to the location of your choice. Whether you're planning an intimate dinner, a corporate event, or a large celebration, our team works closely with each client to design a custom dining experience tailored to your taste, theme, and vision. With a wide range of menu options and flexible service styles, Alba ensures that every event—no matter the setting—feels thoughtfully curated, beautifully executed, and unmistakably memorable.











# ALBA

REACH OUT:

[events1a@albahg.com](mailto:events1a@albahg.com)