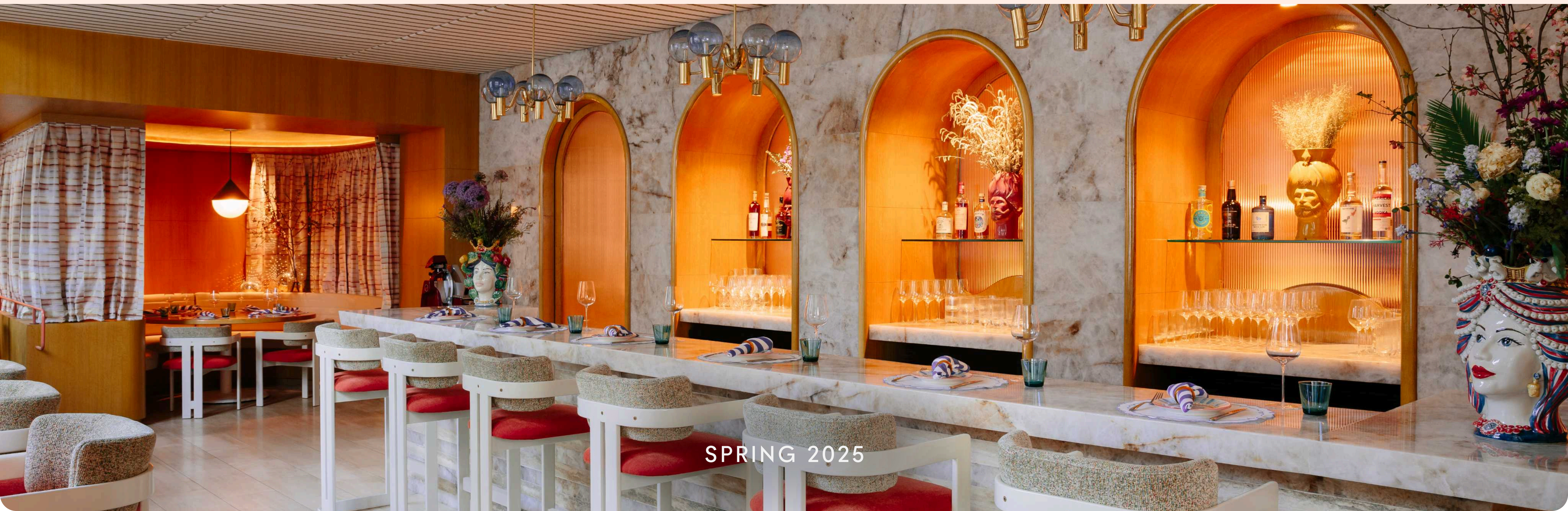


ALBA

events



INTRODUCTION



ALBA
CUCINA

ACCANTO

ALBA
LOS ANGELES

Eve

ENZO

FEATURED IN:

Forbes

ELLE

The New York Times

GRAZIA

SURFACE

The Washington Post

GOTHAM

VOGUE

COSMOPOLITAN

Daily Mail

dezeen

GUEST of a GUEST

Wallpaper*

ELLEDECOR

People

Evening Standard.

FOOD & WINE

NEW YORK

TRAVEL +
LEISURE

whitewall

Interview

NEW YORK POST

WINE ENTHUSIAST

Mirror

Page Six

AIR MAIL

Bloomberg

AD
ARCHITECTURAL DIGEST

GQ

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.



SAMPLE MENUS

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

C L A S S I C

September 5, 2024

FOCACCIA DELLA CASA
whipped ricotta

INVERNO SALAD
radicchio, hazelnuts, dates

CRISPY ARTICHOKEs
mustard, bagna cauda

•

PACCHERI
cacio e pepe

•

BRANZINO AL FORNO
citrus herb

CHICKEN ALLA DIAVOLA
bomb sauce

•

TORTA DI CIOCCOLATO

P I Z Z A P A R T Y

January 3, 2025

PROSCIUTTO & MELON
aged parmesan

ACCANTO SALAD
lettuces, avocado, cashew

•

MARGHERITA
tomato, mozzarella, basil

FUNGHI
chanterelles, taleggio, chives

•

MEATBALLS
ricotta

EGGPLANT PARMIGIANA
alba style

•

TIRAMISU

A N I G H T I N T U S C A N Y

February 2, 2025

FARINATA BRUSCHETTA
whipped ricotta · pesto · figs
tomato balsamico · trapanese

PANZANELLA
tomato, cucumber, melon

•

GNOCCHI
walnut pesto, caullini

RIGATONI
pomodoro

•

STEAK FIORENTINA
dry-aged wagyu

HALIBUT LIVORNESE
tomato, espetette

•

TORTA DI MELE

SAMPLE OFFERINGS

PASSED CANAPES

- ARRANCINI
- EGGPLANT PARMIGIANA,
RICOTTA
- ARTICHOKES ALLA GIUDIA,
LEMON BAGNA CAUDA
- CALABRIAN TUNA TARTARE,
SWEET HEAT, BEETS
- LAMB MEATBALLS,
POMODORO SAUCE
- FARINATA WITH A SELECTION
OF TOPPINGS

ALBA

STATIONS

- ARRANCINI
- ARRABBIATA
- PESTO ALLA GENOVESE
- CLASSIC LASAGNA
-
- HALIBUT GRATINATO
- BRANZINO AL SALE
- CHICKEN ALLA DIAVOLA
- ACTIVE STEAK CARVING STATIO
-
- CANNOLIS
- TORTA DI CIOCCOLATO
- SEMOLINA CAKE

ALBA



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 setup and a retractable movie projector.







ALBA

venues

We have 3 event venues: the Solarium, the Main Dining Room and Accanto. 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 for 7 to 200 guests.



ALBA

solarium

44 seated / 80 standing

The Solarium is a unique space that transforms from fully enclosed and heated in winter to breezy al fresco in summer.



ALBA

dining room

85 seated / 180 standing

Take part or all of the light filled room to whisk your guests away on an Italian Holiday. The space can be combined with the Solarium.









ACCANTO

60 seated / 120 standing

With its own private street entrance, guests are welcomed into a stunning bar area, ideal for enjoying bespoke cocktails and delicious bites. Adjacent to the bar, Accanto's elegant dining room (replete with a full AV suite) provides the perfect backdrop for any occasion. There is also a heated veranda.







Alba

REACH OUT:

eventsny@albahg.com