https://www.privatediningrooms.co.uk/restaurant/beaufort-house-che Isea/







Privale Dining at Beaufort House

Conveniently located on the fashionable Kings Road, close to Battersea Bridge, Beaufort House offers an elegant yet understated backdrop events of all styles.

The ambience and setting embodies the styling for an experience to be remembered and from its classic exterior, to the exquisitely appointed interiors, Beaufort House Chelsea creates a memorable backdrop for your special occasion.

Take your pick from all the House has to offer to plan your special event.

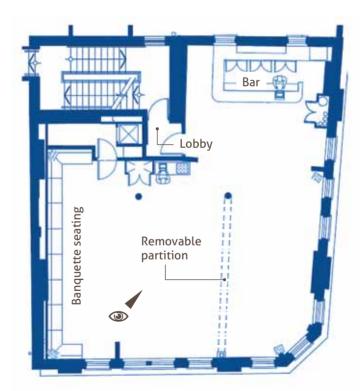
As one of London's most sophisticated city venues Beaufort House Chelsea's flexible spaces can cater for between 10 to 100 guests for a sit-down dinner or up to 180 guests for a stand-up drinks & canapés reception.

The private dining spaces are stylish, distinctive, and are ideal for parties, special occasions and corporate events.

The dedicated events team will help you with every facet of the planning,
overseeing every last detail and delivering exceptional service and those special little personalised touches
that only a premier private-members' club can provide.



Members Launge (1st Floor)



Capacity:

Theatre - 60 Classroom - 50 Boardroom - 28 U-Shape - 40 Cabaret - 60 Lunch/Dinner - 100 Dinner Dance - 60 Reception - 180

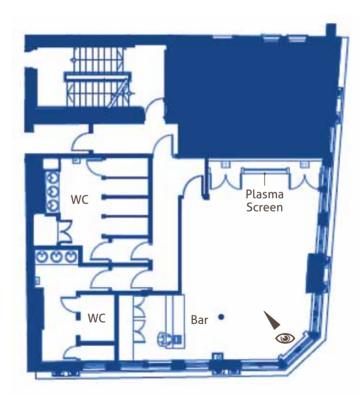
Dimensions:

Length - 12.1m Width - 11.2m Height (max) - 3.0m Height (min) - 2.5m Door Height - 2.0m Door Width - 0.8m

Please contact our Events team for full details of room specifications.







Capacity:

Theatre - 30 Classroom - 20 Boardroom - 26 U-Shape - 20 Cabaret - 24 Lunch/Dinner - 26 Reception - 60

Dimensions:

Length - 8.0m Width - 5.5m Area - 42.5m² Height - 2.7m Door Height - 2.0m Door Width - 0.8m

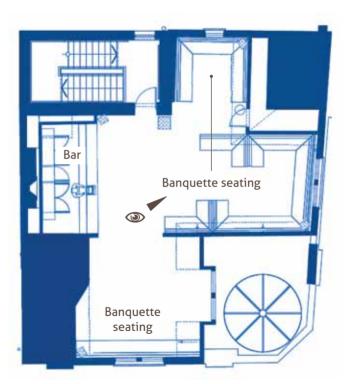
Please contact our Events team for full details of room specifications.



Penthouse Champagne Bar

Capacity:
Theatre - 20
Classroom - 20
Boardroom - 16
Cabaret - 30
Lunch/Dinner - 50
Dinner Dance - 30
Reception - 120

Dimensions: Length - 10.0m Width - 12.0m Height (max) - 4.0m Height (min) - 2.6m Door Height - 2.1m Door Width - 0.8m



Please contact our Events team for full details of room specifications.





Set Menu 1

Set Menu 2

Crab ravioli

Heritage tomato soup Crème fraiche & basil pesto

Grilled green asparagus Artichoke, poached egg, frisée & truffle dressing

Smoked trout salad Fennel, apple, red chard cress, mint & radish

Barbary duck breast Tenderstem broccoli, pommes Duchesse & jus

Pan fried salmon fillet Spinach crust, ratatouille & sesame sauce

Broccoli & mozzarella Wellington Smoked red pepper sauce

> Greek yoghurt mousse Strawberry compote

Passionfruit crème brûlée Toasted hazelnuts

> Red berry crumble Vanilla ice cream

£39.00 per head

Red pepper consommé

Pan fired scallops Flat parsley mash & Marsala crab meat dressing

Home cured Scottish salmon Wild cress bouquet, Keta caviar & saffron mayonnaise

Grilled fillet of beef Celeriac potato gratin, wild mushroom fricassee & green beans

Oven baked tomato Blue cheese risotto stuffing, red pepper, broccoli & broad beans

Braised lemon sole Jersey Royal potatoes, peas, tomatoes & lemon sauce

> Chocolate fondant Custard

White almond mousse Cherry ragou & mini crème brûlée

Five Artisan cheeses Plum chutney, biscuits & grapes

£55.00 per head

We are happy to cater for quests with specific dietary requirements (e.g. gluten free and vegan) and can arrange alternative dishes where required





CANAPÉ MENU £2.00 each

FROM THE LAND

Mini Burgers with Sweet Chilli Jam

Pigs in Blankets

Glazed Pork Belly with Soy & Honey

Duck Spring Rolls with Hoi Sin Sauce

Smoked Chicken with Lime, Mango, Coriander Cress & Sesame Dressing

FROM THE SEA

Crab-cakes with Lemongrass & Sweet Dipping Sauce

Prawn Tempura with Wasabi Mayonnaise

Lobster & Pea Risotto

Mini Fish & Chips

Crispy Prawn Parcel

Salmon Teriyaki wrapped in Prosciutto

Chilli Prawns with Red Salsa & Guacamole

VEGETARIAN

Vegetable Spring Rolls

Goat's Cheese Tartlet with Chilli Jam

Tomato Tarte Tatin

Vegetable Tempura

Edamame with Crushed Sea Salt

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Pea, Bean & Mint with Feta Cheese

Parmesan & Truffle Arancini

DESSERT

Mini Mince Pies

Raspberry, Lemon & Mascarpone Tartlet

Mini Crème Brûlée

Mini Chocolate Mousse

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Mini Lemon Meringue Pie

Mini Treacle Tart

BOWL FOOD MENU

£5.00 per bowl

Bangers & Mash with Caramelised Apple Sauce

Rib Eye Steak & Chunky Chips with Béarnaise Sauce

Orecchiette with Green Asparagus, Sun Blushed Tomatoes & Shaved Parmesan

Wild Mushroom & Butternut Squash Risotto, Shaved Pecorino & Truffle Oil

Crème Brûlée

Apple Crumble with Vanilla Ice Cream

We are happy to cater for guests with specific dietary requirements (e.g. gluten free and vegan) and can arrange alternative dishes where required



General Information & Requirements

We can host private dinners for up to 100 people. There are two set menus to choose from (£39 & £55 per person).

Final numbers and your food pre-order must be given to the Events Team 5 days in advance. To ensure smooth service and to avoid interruption your guests, we require a seating plan 2 days in advance (but this is not essential). Once final numbers have been confirmed we will provide a seating configuration to fill in and return to us prior to the event.

Drinks & Canapés

We can accommodate up to 180 people standing for drinks & canapés. Final numbers and your food pre-order must be given to the Events Team 5 days in advance. We recommend 10-12 canapés per person if you are replacing a meal, plus 1 – 2 different bowl foods. We suggest choosing a mix of fish, meat and vegetarian canapés to make sure there are enough options for your guests. There is a minimum order of 10 canapés per different type.

Cost & Availability

Our Private Dining Rooms are available to hire 7 days a week.

Monday & Tuesday 8.00am · 1.30am Wednesday & Thursday 8.00am · 2.30am Friday 8.00am · 3.30am Saturday 9.00am · 3.30am Sunday 9.00am · 1.30am

We operate on a minimum spend basis which varies by room and day of the week, please contact our Events Team for further details.

Allergies / Intolerances

Please let us know before ordering of any allergies or food intolerances and we will do our best to accommodate these and provided alternate dishes where appropriate.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

In order to make service easier and more efficient, we suggest choosing one white wine and one red wine, (and perhaps a glass of Champagne or a Cocktail on arrival). (Please see our full Drinks List attached).

We recommend a minimum of half a bottle of wine per person.

A cash bar option is also available.

We can also create a bespoke Cocktail Menu for you – please ask for further details.

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General Information & Requirements (cont.)

Décor, Ambiance and Music

The lights will be dimmed and candles are put out in your private dining room

Complimentary name cards, table runners and personalised menus can be provided on request free of charge.

Please free to provide your own balloons and flowers if desired.

(Our recommended florist is Strudwicks. http://www.strudwickflowers.co.uk)

We have a music selection available via sound system, or you can provide an iPod with a playlist which can be plugged into an aux cable (please ensure the iPod is fully charged).

We can book a DJ for the evening on request - Cost £350 for 5 hours

Payment

We will require a non-refundable deposit of 25% of the minimum spend to confirm your booking.

This needs to be paid either by cash, credit card or via BACS bank transfer to the details below

Name: Beaufort House Chelsea Limited
Bank: Barclays
Account No: 33234223

Sort Code: **20-80-14**

Your deposit will be deducted from the final balance on the night.

The final payment must be made either in advance by BACS bank transfer, cash or credit card, or on the night itself by cash or credit card only. We cannot take individual payments on the night, one payment must be made by the organiser or their proxy.

Cancellation Policy

- 1. All cancellations by the customer must be made in writing to **Beaufort House Chelsea**, **354 Kings Road**, **London SW3 5UZ** or to **info@beauforthousechelsea.com** and formally acknowledged.
- 2. In the event of a booking being cancelled for whatever reason the following charges apply:Cancellation greater than 31 days before function date: Deposit retained (i.e. 25% of contracted spend)
 Cancellation 30 days or less prior to the function date: 50% of contracted spend
 Cancellation less than 7 days: 100% of contracted spend

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To book your Private Dining Event please contact us on 020 7352 2828 and speak to a member of our events team to discuss your requirements in more detail or email us at info@beauforthousechelsea.com

> Directors: Louis Hysa & Simon Oldham **Event Manager:** Hannah Carv Event Manager: Augusta McGaw Marketing Enquiries: Emma Dixon

Opening Times:

COCKTAIL BAR AND BRASSERIE

Monday to Wednesday 8.00am · 12:30am Thursday & Friday 8.00am · 1:30am Saturday 9.00am · 1.30am Sunday 9.00am · 12.30am

PRIVATE MEMBERS CLUB

Monday & Tuesday 8.00am · 1:30am Wednesday & Thursday 8.00am · 2:30am Friday 8.00am · 3:30am Saturday 9.00am · 3.30am Sunday 9.00am · 1.30am

PUBLIC TRANSPORT:

Tube: *Sloane Square or South Kensington (both 15 minutes by foot)* Bus: 11, 19, 22, 49, 319, 345, all stop outside Beaufort House Chelsea How to find us: Beaufort House is located on the corner of the Kings Road & Beaufort Street, close to Battersea Bridge

Beaufort House Chelsea 354 Kings Road LONDON SW3 5UZ 020 7352 2828 info@beauforthousechelsea.com beauforthousechelsea.com





