



ALBERT'S
— AT —
BEAUFORT HOUSE

PRIVATE DINING & CORPORATE EVENTS



PRIVATE DINING

Conveniently located on the fashionable King's Road, close to Battersea Bridge, Beaufort House's private members' club Albert's offers an elegant yet understated backdrop for 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, this stunning private members' club creates a memorable backdrop for your special occasion.

As one of London's most sophisticated city venues Beaufort House's flexible spaces can cater for between 10 to 100 guests for a sit-down dinner or up to 150 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

CORPORATE EVENTS

Albert's at Beaufort House can offer more than just a meeting space with four walls.

Available for private hire 7 days a week, we provide flexible meeting spaces for board meetings, training days, presentations, brainstorming away-days and any other corporate event.

Organisers can tailor any event from a small meeting for 10 to a conference for 60 guests.

We also offer complimentary stationery, and can arrange appropriate audio-visual equipment and plasma screens upon request (*extra charges may be incurred*).

All our rooms are beautifully decorated with natural daylight and blackout blinds for screenings.

Our rooms are available by the day or the hour.





CLUB ROOM

(1st Floor)

CAPACITY

Theatre - 50
Classroom - 50
Boardroom - 28
U-Shape - 40
Cabaret - 50
Lunch/Dinner - 110
Dinner Dance - 60
Reception - 150

PRIVATE DINING ROOM

(2nd Floor)

CAPACITY

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

CHAMPAGNE BAR

(3rd Floor)

CAPACITY

Theatre - 20
Classroom - 20
Boardroom - 16
Cabaret - 30
Lunch/Dinner - 50
Dinner Dance - 30
Reception - 100



WE OFFER

Complimentary Wi-Fi
Conference call speaker phone (Polycom)
Large plasma screen with appropriate audio-visual cables
Flipchart/whiteboard & pens
Lectern
Microphone/PA system
Water, tea, coffee, fruit bowl and sweets
Dedicated member of staff

Should you require additional audio-visual equipment, our dedicated events team will be able to source this for you with our preferred supplier.

SET MENU 1

STARTERS

Roasted Artichoke Soup & Extra Virgin Olive Oil (vg)
Beetroot Cured Salmon, Watercress Mayonnaise & Cucumber Pickle
Confit Chicken Terrine, Celeriac & Apple Rémoulade

MAINS

Coconut Roasted Crown Prince Squash, Dukkha & Broccoli (vg)
Pan Roasted Hake, Saffron Potatoes, Wilted Spinach & Shellfish Sauce
Corn Fed Chicken Breast, Truffle Mash, Parsnips & Tenderstem Broccoli

DESSERTS

Vanilla Crème Brûlée & Roasted Fig
Sticky Toffee Pudding & Vanilla Ice Cream
Selection of Cheeses, Quince Paste & Damsel Wafers

£45 PER PERSON



SET MENU 2

STARTERS

Pickled Beetroot, Goat's Curd & Basil (v)
Hand Picked Norfolk Crab, Avocado, Brown Crab Mayo & Sourdough
Venison Carpaccio, Blackberries, Radish & Truffle Dressing

MAINS

Baked Autumn Squash, Dukkha, Charred Broccoli & Apple (vg)
Scottish Halibut, Turnips, Girrolle Mushrooms & Kale
Rare Breed Beef Fillet, Salsify, Kale & Red Wine Jus

DESSERTS

Cox Apple Tart Tatin, Butterscotch Sauce & Vanilla Ice Cream
Dark Chocolate Mousse & Passion fruit Sorbet
Spiced Poached Pear & Clotted Cream

£65 PER PERSON



CANAPÉ MENU

£2.50 each

FROM THE LAND

Smoked Chicken with Lime, Mango, Coriander Cress & Sesame Dressing
Duck Spring Rolls with Hoi Sin Sauce - Glazed Pork Belly with Soy & Honey
Mini Burgers with Sweet Chilli Jam (**£3.50**)

FROM THE SEA

Crab-cakes with Lemongrass & Sweet Dipping Sauce
Lobster & Pea Risotto - Crispy Prawn Parcel - Salmon Teriyaki wrapped in Prosciutto
Chilli Prawns with Red Salsa & Guacamole (**£3.50**)
Prawn Tempura with Wasabi Mayonnaise (**£3.50**) - Mini Fish & Chips (**£3.50**)

VEGETARIAN

Vegetable Spring Rolls - Goat's Cheese Tartlet with Chilli Jam
Edamame with crushed Sea Salt - Pea, Bean & Mint with Feta Cheese
Tomato Tarte Tatin - Vegetable Tempura
Parmesan & Truffle Arancini (**£3.50**)

DESSERT

Raspberry, Lemon & Mascarpone Tartlet - Mini Treacle Tart
Mini Chocolate Mousse - Mini Lemon Meringue Pie
Mini Crème Brûlée (**£3.50**)

BOWL FOOD

£7 each

Wild Boar Sausage & Potato Mash with Caramelised Apple Sauce
Chargrilled Rib Eye Steak with Chunky Chips & Béarnaise Sauce
Confit Duck Salad with Watercress, Radish & Coriander
Beaufort House Seafood Salad with Crab, Lobster, Smoked Salmon, Crayfish & Prawns
Crab & Chilli Linguine with Roasted Cherry Tomatoes, Garlic & Parsley
Poached Salmon with Colcannon Crushed New Potatoes & Hollandaise Sauce
Wild Mushroom Risotto with Shaved Pecorino & Truffle Oil
Roast Heritage Beetroot Salad with Apple & Goats Curd



A STRESS-FREE EXPERIENCE

At the heart of everything we do is with you, the client, in mind. Our dedicated events team will work with you to ensure your meeting or event is a great success and you have everything you need.

No request is too big nor too small; we aim to make your event run as smoothly as possible.

We will ensure you have one central point of contact to handle all your room set up and logistics from the moment your initial enquiry is processed through to the conclusion of the event. You will have one manager who will act as your point of contact on the day of your event, handling all food, beverage and audio-visual requirements.

Satisfying our guests' needs and making them feel at home is our number one priority. Aside from the fabulous meeting space, the delicious food and limitless sweets, it's the reason our guests keep coming back again and again.

We want you to relax and enjoy yourself from the moment you step through the door. We understand just how important it is to come into a space where all you have to worry about is having a fantastic, fun and productive day.

To truly experience our amazing service and space you'll have to come and see for yourselves. Feel free to book in for a show-round and we'll treat you to some fresh coffee or a glass of bubbles.





CONTACT

To book your Corporate Event or Private Dinner 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 Cary

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

Tuesday: 9:00am · 1:30am

Wednesday & Thursday: 9:00am · 2:30am

Friday & Saturday: 9:00am · 3:30am

Sunday & Monday: Closed except for Private Events

How to find us: Beaufort House is located on the corner of the King's Road & Beaufort Street, close to Battersea Bridge

Tube: Sloane Square or South Kensington

Bus: 11, 19, 22, 49, 319, 345, all stop outside Beaufort



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Chelsea
London SW3 5UZ

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