

Private Dining



Beaufort House



Private 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.

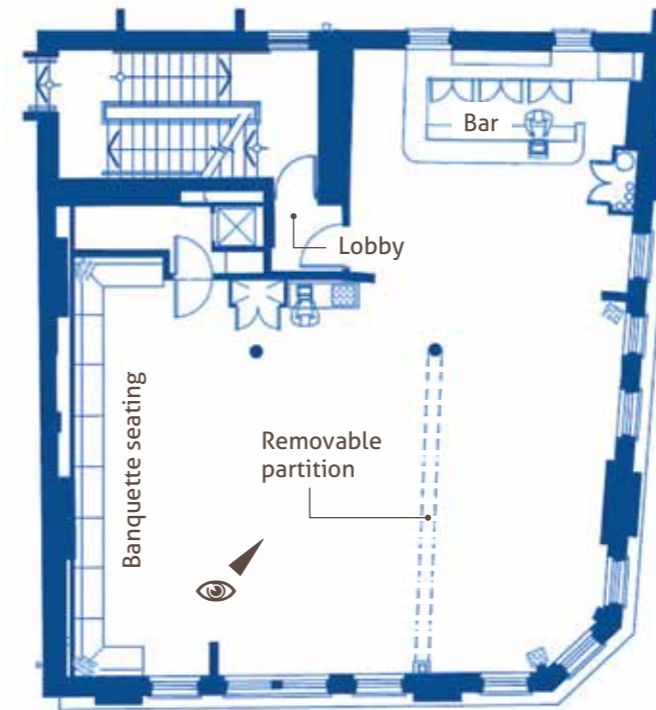
As one of London's most sophisticated city venues Beaufort House Chelsea's flexible spaces can cater for between 10 to 100 guests for a sit-down dinner or up to 180 guests for a stand-up drinks & canapés reception.

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 Lounge
(1st Floor)



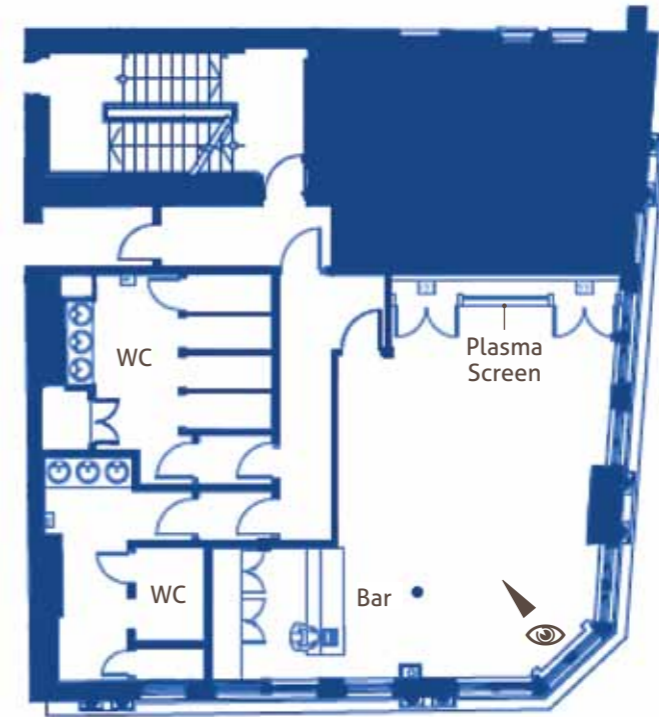
- Capacity:**
Theatre - 60
Classroom - 50
Boardroom - 28
U-Shape - 40
Cabaret - 60
Lunch/Dinner - 100
Dinner Dance - 60
Reception - 180

- 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.



The Club Room
(2nd Floor)



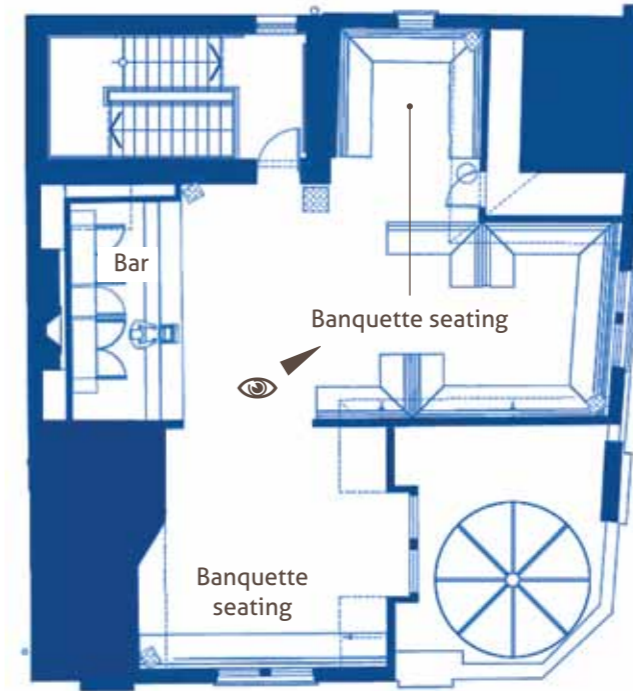
- Capacity:**
Theatre - 30
Classroom - 20
Boardroom - 26
U-Shape - 20
Cabaret - 24
Lunch/Dinner - 26
Reception - 60

- 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
(3rd Floor)



- 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.





Private Dining Menus

(Please select one menu for your whole party)

Set Menu 1

Heritage tomato soup
Crème fraîche & 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

Set Menu 2

Crab ravioli
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 guests with specific dietary requirements (e.g. gluten free and vegan) and can arrange alternative dishes where required



Canapés & Drinks Reception

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
-
Pea, Bean & Mint with Feta Cheese
-
Parmesan & Truffle Arancini

DESSERT

Mini Mince Pies
-
Raspberry, Lemon
& Mascarpone Tartlet
-
Mini Crème Brûlée
-
Mini Chocolate Mousse
-
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

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General Information & Requirements

Dinners

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.

Hours:-

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.

Drinks

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.



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

Further Information

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 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

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

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