



**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

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### 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

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**£45 PER PERSON**



## SET MENU 2

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### 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

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**£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**)

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## 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](mailto: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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354 King's Road  
Chelsea  
London SW3 5UZ

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