



Welcome to BÓHA London, where Sophistication Meets Flexibility. Whether you're planning an intimate birthday gathering or an unforgettable celebration, BÓHA London offers four distinctive spaces, as well as the option to exclusively hire the entire venue. Our adaptable settings accommodate from 12 to 300 guests, ensuring the perfect fit for any occasion.

In just two years since opening, we've proudly delivered hundreds of exceptional events, from private dinners to large scale corporate functions, each tailored with care and precision.

At BÓHA, we know that every event is unique and our dedicated team is here to craft bespoke experiences tailored to your exact needs. From private dining and corporate functions to elegant soirées and milestone celebrations, we provide seamless service and exceptional attention to detail.

From concept to execution, we manage every element, so you can simply relax and enjoy your special day. Whether you're hosting a business meeting, a birthday bash, or an intimate dinner, BÓHA London sets the stage for a truly memorable experience.



WE ARE PERFECT FOR...

Intimate Birthday Celebrations Private Dining Experiences Corporate Events & Networking Receptions Product Launches & Brand Activations Wedding Receptions & Engagement Parties Baby Showers & Gender Reveals Cocktail Parties & Canapé Receptions Team Dinners & Client Entertainment Seasonal Celebrations & Holiday Soirées Afterparties at The Shibeen





BÓHA Restaurant offers a sophisticated and flexible setting, perfect for both elegant seated dinners and lively standing receptions. The layout can be fully tailored to suit your event style, from intimate gatherings to large celebrations.

Equipped with a built-in DJ booth, premium sound system, and adaptable lighting, the space transforms effortlessly from refined dining to vibrant late-night energy.

For summer events, our restaurant connects seamlessly with two private terraces, allowing for a beautiful indoor-outdoor flow and open-air atmosphere.

Let us help you create an unforgettable experience, BÓHA is where luxury meets versatility.

The Room Includes:

Fully Equipped Bar Built-in DJ Booth PA and Speaker System

Capacity

Seated : 55 guests

Seated including The Terrace: 75 guests

Standing: 100 guests

Standing including The Terrace: 150 guests



PAST EVENTS

















Bathed in natural light and framed by floor to ceiling windows, The Terrace offers the charm of an English garden with a contemporary twist. Lush foliage, BÓHA's signature green tones, and marble accents set the scene for an effortlessly elegant experience on the iconic King's Road.

Designed with a retractable rooftop and sliding glass doors, the space transforms into a breezy al fresco dining experience when weather allows, perfect for sun-drenched lunches or golden hour gatherings.

Guests are welcome to personalise the space with bespoke decorations and our team will be delighted to assist in crafting a truly memorable occasion.

The Room Includes:

Retractable Roof
Sliding Doors
Bluetooth Speaker with iPad
Heating and blankets

Capacity

Seated: 22 guests Standing: 30 guests





Tucked beneath BÓHA London lies The Shibeen, our 1920s-inspired speakeasy and cocktail lounge; a space where old-world charm meets modern indulgence. With its own private bar, ambient lighting, and built-in DJ equipment, The Shibeen is the ultimate setting for stylish celebrations.

Available for exclusive hire or as a semi-private VIP experience with a roped-off area for you and your guests, this versatile lounge is ideal for birthdays, product launches, festive parties, and more.

For events that call for character, elegance, and a touch of the unexpected, The Shibeen delivers every time.

The Room Includes:

Fully Equipped Bar
Built-in DJ Booth
PA and Speaker System
Lighting
Private Cloakroom

Capacity

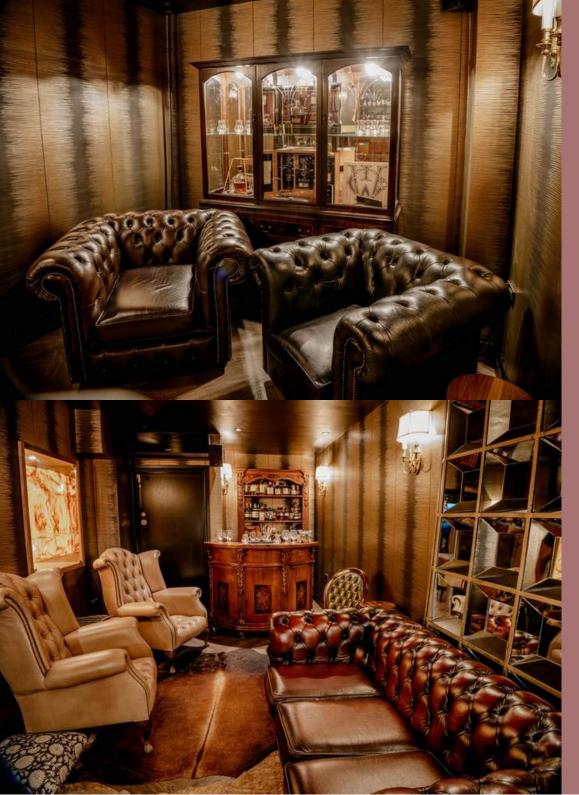
Seated : 45 guests Standing: 150 guests



PAST EVENTS







Hidden behind a secret door in The Shibeen lies The Whiskey Room, BÓHA's most exclusive and intimate private space. Rich in character, the room features antique wood panelling, vintage leather furnishings, a private whiskey bar, and a curated collection of rare and exceptional whiskeys from around the world.

Perfect for executive meetings, private dinners, or intimate birthday celebrations, The Whiskey Room offers a sense of seclusion and oldworld sophistication that sets it apart.

Elevate your experience with a personalised Whiskey Masterclass, available upon request when dining within the space, making your event truly unforgettable.

For those seeking privacy, prestige, and a touch of mystery, The Whiskey Room awaits.

The Room Includes:

Fully Equipped Bar
Built-in DJ Booth
PA and Speaker System
Lighting
Private Cloakroom

Capacity

Seated : 45 guests Standing: 150 guests





GRAZING MENU

Our Grazing Menu offers a vibrant selection of bite-sized dishes, perfect for sharing and exploring diverse flavours amongst guests.

Minimum 11 guests up to 120 guests

KOPA MUSSELS NATIVE

Catarratto, Garlic & E.V. Oil

GRILLED GARLIC PRAWNS

Irish XO, Langoustine Bisque

20-DAY AGED RIB EYE BEEF TATAKI

Marinated Grass-Fed Rib Eye Chilli, Red Onion, Parsley, Mint Cress Salad

MIXED MEAT SELECTION

Rump, Sirloin & Rib Eye

WHOLE CORN FED CHICKEN

with Honey Glaze

CHARRED WHOLE SEA BASS

Crushed Potato, Salsa Verde, Watercress Salad

ROASTED ARTICHOKE & CHORCOAL AUBERGINE

with Green Salsa, Coconut Cream, Chilli Oil

BÓHA CHICKEN SALT FRIES

CRUSHED TATTIES & GREEN SALSA

MIXED GREEN LEAF SALAD

COLCANON WITH BACON & HISPI CABBAGE



CANAPÉ MENU

Canapé menu - minimum order for 50 canapés

MARINATED OLIVES v, gf

FISH & CHIPS

Hommemade Tartar Sauce

SMOKED SALMON & CRÈME FRAÎCHE

Guinness Bellini

COLCANON COQUETTE

Hispi Cabbage, Butter and Bacon

HONEY GLAZE CHICKEN SKEWERS

GUINNESS & WAGYU BITES

Black Garlic Aioli and Bacon Jam

VEGETARIAN COLCANNON CROQUETTE v, vg

Hispi Cabbage

MUSHROOM & TUFFLE ARANCINI v

CHORCOAL AUBERGINE SPOON v^*

Fennel and Caper Salsa, British Ricotta





Perfect for group celebrations, our sharing menus showcase the finest seasonal ingredients and premium cuts. Designed for connection and indulgence, it's a luxurious way to dine—elevated, generous, and unforgettable.

£55 Feasting Menu

STARTERS

BRITISH BURRATA

Olive & Sundried Tomato Tapenade with chilli, chive & parsley Oil

KOPA MUSSELS NATIVE Catarratto, Garlic & E.V. Oil

MAINS

200G/7OZ IRISH RUMP CAP Marinated in Signature Honey Whiskey Sauce

GRILLED CORN FED CHICKEN gf Served with Honey Glaze & Burnt Lemon

SIDES

CHICKEN SALT FRIES
MIXED GREEN LEAF SALAD

£80.00 Silver Feast Menu

ON ARRIVAL

BEER WAGYU BANGERS BITES
Black garlic alioli & bacon onion jam

STARTERS

20-DAY AGED RIB EYE BEEF TATAKI

Marinated grass-fed rib eye - Chilli, red onion, parsley, mint cress
salad

BRITISH BURRATA

Olive & Sundried Tomato Tapenade with chilli, chive & parsley Oil

HONEY GLAZE CHICKEN SKEWERS

MAINS

14-DAY AGED BRITISH BEEF SIRLOIN ON THE BONE 13OZ

Choice of one Signature Sauce or Gravy (Pepper Whiskey, Port & Cashel Blue, Irish Gravy)

CHARRED WHOLE GRILLED SEA BASS

Grilled Lemon & Watercress Salad

SIDES

CHICKEN SALT FRIES
CHARRED BROCCOLI
with Truffle & Chive Oil
CRUSHED TATTIES & GREEN SALSA
MIXED GREEN LEAF SALAD

£125 Deluxe Feasting Menu

ON ARRIVAL

BEER WAGYU BANGERS BITES

Black garlic alioli & bacon onion jam

STARTERS

FOCACCIA & GUINNESS TREACLE BREAD

Whipped British cultured butter, trickle honey &
hav smoked salt

20-DAY AGED RIB EYE BEEF TATAKI Marinated grass-fed rib eye, Chilli, red onion, parsley, mint cress salad

> KOPA MUSSELS NATIVE Catarratto, Garlic & E.V. Oil

CHARCOAL AUBERGINE gf, v*
Fennel & Caper Salsa. Herb British Ricotta

MAINS

SLOW-COOKED WAGYU RIGATONI Slow-cooked wagyu neck, parmesan, rosemary

CHARRED WHOLE SEABASS gf

30-DAY AGED SURREY COTE DE BOUF 1802 BÓHA Signature Dry Rub Served with a Selection of Sauces

SIDES

CHICKEN SALT FRIES
CHARRED BROCCOLI
with a truffle & chive oil
CRUSHED TATTIES & GREEN SALSA
MIXED LEAF SALAD

DESSERT

RISH LADY

Whipped Irish cream, Mascarpone, Dark Chocolate, Espresso Liqueur & Caramel





At BÓHA, every detail matters, including what's in your glass. Our expert mixologists specialise in creating tailored cocktails that reflect the spirit of your event. Whether it's a signature wedding serve, a birthday creation that tells your story, or a branded welcome drink for a corporate celebration, we bring your vision to life, one perfectly balanced cocktail at a time.

From concept to garnish, each drink is carefully crafted to complement your theme, colour palette, or brand identity, ensuring a seamless and memorable experience from the first toast to the final sip.

Let us shake up something unforgettable.





At BÓHA and The Shibeen, we believe the drinks should be just as memorable as the occasion. We offer a wide selection of premium bottled wines, Champagnes, and top-shelf spirits, thoughtfully curated to suit gatherings of all sizes.

Whether you're after a handpicked wine bundle for a refined dinner or want to ensure your favourite spirits are flowing all night, we can create custom drink packages tailored to your style, preferences, and budget.

Let us help you set the tone, from the first pour to the final toast.





At BÓHA, we go beyond exceptional food and drink to offer a full suite of premium event services designed to transform your celebration into something truly unforgettable.

Whether you're envisioning the energy of a live DJ, the sophistication of a string quartet, or the charm of a live vocalist, our entertainment options are tailored to suit your style. We can also arrange professional photography and photo booths to capture every special moment as it unfolds.

To make your event truly one of a kind, we offer bespoke branding options, including personalised menus, custom glassware, and in-house space for product displays or guest gifting.

Whatever the occasion, our dedicated team will work with you to ensure your event is not only seamles, but unforgettable.







CONTACT US

Whether you're planning an intimate gathering or a grand celebration, our team is here to bring your vision to life.

Get in touch to explore our spaces, menus, and bespoke offerings, we'd love to host you at BÓHA.

562 King's Road, Chelsea, London +44 (o) 20 4529 8899 hello@bohalondon.com www.bohalondon.com

Nearest tube stations:

Fulham Broadway (5 minutes walk), Imperial Wharf (10 minutes walk),
Gloucester Road (30 minutes walk, 10 minutes drive), South Kensington (25 minutes walk, 10 minutes drive), Sloane Square (35 minutes walk, 12 minutes drive),
Battersea Park (40 minutes walk, 15 minutes drive)