



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

Dorset Dressed Crab, Radish Carpaccio, Apple & Truffled Celeriac
Heirloom Beetroot & Apple Salad, Hazelnut Dressing & Beetroot Crisps *(vg, gf)*
Crispy Duck Salad with Watermelon, pomegranate, tamarind plum sauce

MAINS

Whole Roasted Sea Bass, Spinach, Shiitake Mushroom & Black Olive Dressing
Corn Fed Chicken breast, Charred leeks, English asparagus and Truffle Jus
Dukkha Roasted Cauliflower, Smoked Aubergine & Harissa Coconut Yoghurt *(vg, gf)*

DESSERTS

Sticky Date Pudding, Butterscotch & Mascarpone Ice Cream
Tarte Tatin, Apple Pureé & Jersey Clotted Cream
Rainbow Fruit Salad, Honey-Lime Dressing & Coconut Sorbet *(vg, gf)*

£45

PER PERSON



SET MENU 2

STARTERS

Burrata Caprese, Heirloom Tomato & Aged Balsamic
Seared King Scallops, Cauliflower Pureé, Golden Raisin & Chicken Skin Crisps
Hand-Chopped Seared Steak Tartare, Confit Burford Brown Egg & Crostini

MAINS

Whole Roasted Sea Bass, Spinach, Shiitake Mushroom & Black Olive Dressing
Champagne & Summer Truffle Risotto, Pecorino Sardo
8oz Fillet Steak au Poivre, Black Garlic Mash & Bourbon Glazed Carrots

DESSERTS

Salted Caramel Chocolate Fondant, Mascarpone Ice Cream
White Chocolate & Passion Fruit Semifredo, Prosecco & Mixed Berries
Tarte Tatin, Apple Pureé & Jersey Clotted Cream

£65

PER PERSON



CANAPÉS

FROM THE LAND

Duck Spring Rolls & Tamarind Plum Sauce **£2.50**

Mini Cheese Burgers, House Relish, Smoked Cheddar & Burger Sauce **£3.50**

Miso Glazed Pork Belly & Crackling **£3.00**

Chicken Yakitori Skewers **£3.00**

Mini Pot Pie (Chicken **£3.00**, Beef **£3.50**, Lobster **£4.00**)

FROM THE SEA

Scallops in Half Shell, Courgette Purée & Salmon Roe Salsa **£4.00**

Prawn Tempura, Spicy Mayo & Furikake **£3.00**

Smoked Salmon & Cream Cheese Lollipops **£3.00** (*Oscietra Caviar +£2.00*)

Beer Battered Mini Fish & Chips & Tartare Sauce **£4.00**

Ahi Tuna Poké, Wasabi-Avocado Cream & Cucumber **£4.00**

Thai Crab Cake & Nam Jim Sauce **£4.00**

VEGETARIAN

Vegetable Spring Rolls & Tomato Chilli Jam **£2.50**

Egg Plant Caviar Crostini **£3.00**

Mini Beetroot Tart with Horseradish Creme Fraiche **£3.00**

Butternut Squash Risotto Ball & Smoked Mozerella **£3.00**

Baked Mini Goats Cheese Tarts & Caramelised Onion Jam **£3.00**

BOWL FOOD

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

£7 EACH



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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