

PRINCE ALBERT

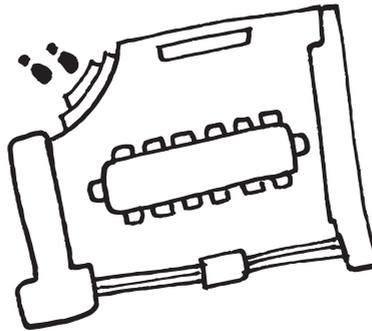
Battersea

The Prince Albert is a palace of a pub, with unique charm and an amazing traditional atmosphere. Tucked away from the busy high streets of South London, once inside you and your guests will be transported back in time for beautiful rustic suburban feel, with a wonderful modern twist. With the capacity for up to 80 standing & 50 seated and several private hire spaces this is truly and amazing pub for your wedding receptions & celebrations.



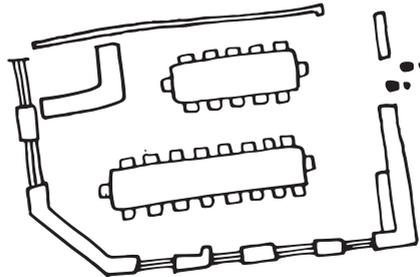
CAPACITIES AND FLOOR PLAN

This intimate nook with period features and an open fire, offers a private feel for guests in the main bar area, who still want all the atmosphere of the traditional pub, with a cosy dining and drinking space. Perfect for celebrating that special day.



CAPACITIES AND FLOOR PLAN

Our Bridge Bar and Dining room runs along the entire length of the top floor, with a glorious view overlooking Battersea Park. With the flexibility that this room offers it is perfect for any thing from engagement parties to meetings, birthdays, weddings, training days and more!





WEDDING MENU

2 courses £28 pp

3 courses £35 pp

Starters

Jerusalem artichoke soup, roasted garlic (v)
Fried quinoa, marinated beetroot, crème fraiche (v)
Smoked mackerel parfait, orange chutney, croutons
Cured British salami and chorizo, piccalilli, toast

Mains

Roast oyster mushrooms, celeriac dauphinoise, crushed roots, truffle oil (v)
Sea bass fillet, winter greens, roast shallot, mussels
Peppered half of chicken, herbed mash, spicy broccoli
Slow cooked belly of pork, beans, lentil and bacon stew, carrot purée

Desserts

Sticky toffee pudding, butterscotch sauce, honeycomb
Chocolate and cranberry bread and butter pudding, vanilla ice cream
Stilton and Cornish Yarg cheeses, mango chutney, seeded crackers

seasonal sample menu only

CANAPÉS

Our delicious selection of handmade canapés are perfect for any occasion. Why not team these tasty bites with some sharing platters to give your guests a sumptuous array of party treats.

£16 per canape board

12 of the same canapes per board

Savoury Canapés

Goat's cheese mousse, onion marmalade (v)

Beef sliders, blue stilton sauce, lettuce

Cooked ox tongue, horseradish mayonnaise

Dressed crab meat, oven dried tomatoes

Smoked salmon, cream cheese

Sweet Canapés (v)

Sticky toffee, butterscotch sauce

Lemon posset shots

Chocolate mousse shots, chantilly cream

seasonal sample menu only

SHARERS AND BOARDS

*Add some additional sharing boards to your event - sharing's caring!
Each board is suitable to share between approximately 3-6 guests.*

Each canapé board £16 with 12 items of the same canapé on each board.

Charcuterie board

£16.50

Cornish coppa, Suffolk salami, chorizo, home cooked honey ham, piccalilli, lemon and coriander olives, crusty sourdough

The Piggy Board

£15

Homemade Scotch egg, sausage roll, pork pie, crackling and piccalilli

The Albert farmhouse cheeseboard

£15 (v)

Ragstone goat's, Stilton blue, Cornish Yarg, Isle of Mull Cheddar, Berkshire Wigmore, mango chutney, seeded crackers

seasonal sample menu only



OTHER INFO

Opening Times

Monday - Saturday 11am to 11pm

Sunday 12.00pm to 10.30pm

Parking

We do not have any onsite parking but parking is available nearby.

Disability access

Disabled access is available on our ground floor only.

Minimum spends

Monday - Thursday - £1500

Friday - Saturday - £2000

Screen and audio

3m HD Ready Projector / Auxiliary cable for own music connection.

Tastings on request

Menu sampling is available on request.

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, Deposit and Pre-Payment

Your booking is provisional until we receive a signed booking form and a deposit payment of £10ph. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation Policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date.

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event.

Equipment and Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

FIND US



PRINCE ALBERT

Battersea

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