



The Prince Albert is a palace of a pub, with unique charm and a traditional atmosphere. Tucked away from the busy high streets of South London, once inside you and your guests will be stunned by our beautiful, rustic, suburban feel, with a wonderful modern twist. With several private hire spaces this is the perfect venue for your birthdays, christenings & wedding celebrations.

With our very own dedicated Events Coordinator, Becky, on hand to help with all the planning, you'll be safe in the knowledge that your event will run without a hitch.



BRIDGE ROOM

Private hire

Our Bridge bar and dining room runs along the entire length of the top floor, with a glorious view overlooking Battersea Park. This room oozes elegance and sophistication, making it the perfect space for anything from engagement parties to meetings, birthdays, weddings, training days and more!

FACILITIES

- *Wifi*
- *Air conditioning*
- *Private bar*
- *Aux wire*
- *3m wide HDMI projector, screen*



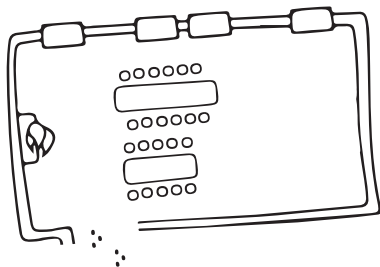
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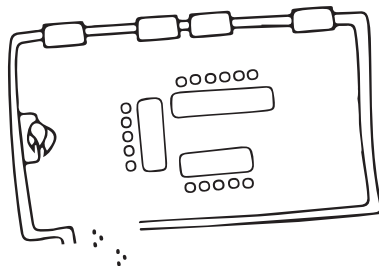


TABLE LAYOUTS

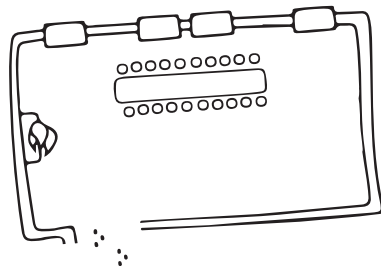
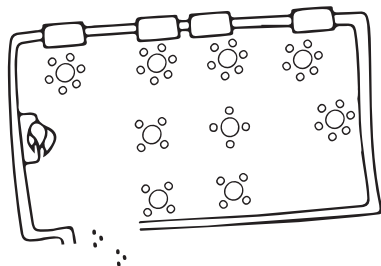
54 SEATED



59 SEATED



34 SEATED





S P E N D S



Our private room works on a minimum spend basis, easily reached with ordering of food, wine, and bar spend

	12.00-17.00	18.00-23.00
Monday	£500	£1000
Tuesday	£500	£1000
Wednesday	£500	£1500
Thursday	£500	£2000
Friday	£500	£3000
Saturday	£1500	£3000
Sunday	£1500	£1000

HUNTER'S CORNER

semi-private

Why not celebrate your next event in our traditional 'Hunter's Corner'? With period features and a roaring fire, this cosy space offers guests their own intimate area in our stunning venue, without having to miss out on the atmosphere of a bustling London pub.

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CATERING

A warm welcome awaits for all varieties of bookings, from intimate dinner parties to large celebrations. Our incredible team have designed a range of bespoke menus perfect for all occasions.

- Champagne reception
 - Arrival drinks
 - G&T station
 - Canapés
- 3 Course Private dining menu - £38/£58 per head



CANAPES

£2.50 per item, minimum order of 10

HOT

Lamb skewers with mint hollandaise
Seared beef, pickles cucumber & spring onion
Sticky pork belly bites, pickled courgette, toasted sesame
Tomato tartlets, spinach pesto (V)

COLD

Smoked haddock, horseradish cream tartlets
Chilli & lime crab crostini
Heirloom tomato bruschetta (V)
Turmeric & coriander frittata, hung yoghurt (Vg)

SWEET

Sticky toffee bites, caramelised banana
Mini chocolate brownie
Fruit tart & fresh berries(V)
Apple and cinnamon slice

*We require a minimum order of 10 per canape type, any orders
must be placed a minimum of 7 days prior to your booking.*



SET MENU

£38pp - Choose 3 of the following

STARTERS

- Sea bass ceviche on bruschetta, dill crème fraîche, salted cucumber, shaved radish, lemongrass
- Beetroot & red onion tarte tatin, zesty orange, peppersalad (VG)
- Crispy fried parmesan, thyme polenta, cherry tomato & chive sauce, heirloom tomato, buffalo mozzarella, fresh basil
- Chicken Liver Parfait, piccalilli, toasted sourdough

MAINS

- Pan fried Duck breast, gold beetssalad, caramelised walnuts, red chicory, orange & ginger dressing, roasted royals
- Baked Portobello mushroom, butternutsquash, pea & feta risotto, white wine (VG)
- 28 Day aged Sirloin, creamy mash, caramelised onion, braised cabbage, tenderstem broccoli, slow roasted vine tomatoes
- Pan fried hake, lemon buttersauce, tenderstem broccoli, crushed Jersey royals

DESSERTS

- Coffee crème caramel, pistachio shortbread (VG)
- Sticky toffee pudding, butterscotch sauce, banana GF
- Double chocolate cake, raspberry sorbet

SET MENU

£58pp - Choose 3 of the following

STARTERS

Seared venison, pomegranate, sprout & apple slaw
Fowey seared king scallops, crispy pancetta, sumac pea purrée, baby water-cress

Cauliflower cheese soup, crispy leeks, basil oil, chestnut crumble (VG)
Ceasar salad, baby cos & red chicory wedges, smoked chicken, maple bacon, anchovy, garlic croutes

MAINS

Roasted Monkfish, black olive sauce, crushed Jersey royals, rocket
Slow roasted lamb shank, red wine & thyme sauce, creamy mash, manuka roasted carrots
Beef filletsteak, purple sprouting broccoli, hassle back jersey royals, vine tomato's, mustard sauce
Mushroom & Spinach wellington, creamed mash, tenderstem broccoli (VG)

DESSERTS

Caramelised apple tarte tatin, winter berry purée, vanilla ice cream (VG)
Tangerine Suzette tart, mascarpone, citrus, raspberry coulis
Dark & stormy sticky toffee pudding, salted caramel sauce, coffee biscuit



SHARERS

All boards serve up to 10 people

BRITISH CHARCUTERIE SHARER

Dorset Coppa, chorizo, Suffolk salami, olives, pickles & sourdough £80

CHEESEBOARD SHARER

Beauvale Blue, Baron Bigod, Pitchfork Cheddar, celery, grapes, onion chutney, crackers £85

PLOUGHMANS SHARER

Scotch eggs, sausage rolls, glazed ham, cheddar, apple, celery, piccalilli, bread £75

SEAFOOD SHARER

Oysters, tiger prawns, shell fish, samphire, lemon, tabasco, pickled shallots
£85

YOUNG'S CLASSIC SLIDERS WITH FRIES

Beef burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries £70

YOUNG'S VEGAN SLIDERS WITH FRIES

Plant burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries £70

This is a template menu and is subject to change based on availability. Talk to our team to discuss options for your party!



MEETINGS

We strive to ensure that your meeting is a success, and that means guaranteeing you have everything you need. With tailor-made packages for your meeting and a beautiful private room, you will be well looked after at the Prince Albert.

FACILITIES AND STATIONARY

Projector screen • HDMI Connectivity • Wifi • Paper • Pens •
Flipcharts • Private bar • Flexible table layouts

Choose one of the following packages for your booking.

FULL DAY PACKAGE

£29 per person

Exclusive room hire 9-5pm • Tea and coffee facilities • Table water
Freshly baked pastries • Sandwich board

HALF DAY PACKAGE

£17 per person

Tea and coffee facilities • Table water • Sandwich board

Vegan, gluten and dairy free options are available on request.

SECURING YOUR BOOKING

- We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

- Your booking is only confirmed once we have received your £200 deposit pre-payment which will be redeemed on the night of your event.
The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.
- The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

- If you are pre-ordering any food, please confirm final guest numbers at least 10 days before your booking date. Please note that this will be the number charged to your final food bill.
 - Please advise us if your guests have any special dietary requirements

SERVICE CHARGE

- For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

- Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE PRINCE ALBERT

Battersea



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