

BAR PARTIES

Bluebird Chelsea | 350 Kings Road | London SW3 5UU
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The bar at Bluebird is a stunning location for drinks with friends, colleagues or parties. Situated beside the restaurant on the first floor of the Bluebird building, the bar overlooks the bustle of the King's Road, right in the heart of Chelsea.

A perfect venue for pre-dinner drinks, or as a pre-club destination, the enormous selection of specially designed cocktails will impress even the most seasoned drinkers.

Groups of 15 up to 60 guests

DRINKING PARTNERS

green olive & artichoke tapenade with croutons 3.5

fromage blanc, shallot & herb gougeres 4.5

bbq beef skewers 5.5

tarragon chicken skewers 3.50

foie gras parfait 4

fried baby squid, chilli & lime 7.5

crispy tiger prawns, aioli 12

queen scallops, chorizo & apple 12.5

½ doz rock oysters 13.5

charcuterie selection 14

french fries 4

nocallera olives 4

roasted nuts 4

Bar snacks can be ordered for up to 25 guests
We require the drinking partners to be chosen prior to the party, with at least 48 hours notice

BAR PACKAGES

20 guests

nocallera olives x5

roasted nuts x5

bbq beef skewers x10

tarragon chicken skewers x20

fried baby squid, chilli & lime x5 portions

crispy tiger prawns, aioli x6 portions

With a glass of bubbles on arrival

£15 per person

30 Guests

charred chorizo x20

tarragon chicken skewers x20
lemon

beef burger x20
fontina, relish

tempura tiger prawns x20
aioli

salmon ceviche x20
grapefruit & mango

goat's curd gougeres x20
herbs and shallots

With a glass of bubbles on arrival

£25 per person

50 guests

BBQ spiced beef fillet x35

foie gras parfait x35
quince chutney

steak tartare x35

tuna tartare x35

grilled queen scallops x35
chorizo & apple

beef burger x35
fontina, relish

arancini x35
parmesan & truffle

croque provencal x35

lemon meringue x35
citrus, pistachio

salted caramel profiteroles x35
salted caramel, croustillant

With a glass of bubbles on arrival

£35 per person

Wine & Champagne list

champagne

nv moët chandon brut imperial	£69.00
nv perrier jouet brut	£73.00
nv billecourt-salmon brut	£75.00
nv laurent perrier brut	£77.00
nv yellow label veuve-clicquot brut	£89.00
nv ruinart blanc de blancs	£110.00
2006 dom perignon	£235.00
nv moët chandon rosé	£95.00
nv laurent perrier rosé	£110.00
sparkling	
nv chandon brut, mendoza, argentina	£49.00

white

2015 cuvée jean paul blanc de blancs sec, gascogne, france	£24.00
2015 pinot grigio, via nova, veneto, italy	£26.00
2015 viognier, les bories blanques, languedoc, france	£28.00
2015 sauvignon blanc, primera luz, chile	£28.50
2015 sauvignon de touraine, le haut peron, guy allion, loire, france	£29.50
2015 sauvignon blanc, sileni, marlborough, new zealand	£31.00
2015 chardonnay, the listening station, western australia,	£32.00
2016 chenin blanc, cannonberg, western cape, south africa	£33.50
2015 gavi di gavi nuovo quadro, la battistina, piemonte, italy	£36.00
2015 albariño san campio, terras gauda, rias baixas, spain	£42.50
2014 chablis domaine de vauroux, burgundy, france	£44.00
2014 mâcon-vergisson, les rochers, guerrin, burgundy, france	£45.00
2013 riesling trimbach, alsace, france	£45.00
2014 pouilly-fumé, henri bourgeois, loire, france	£49.50
2015 sancerre blanc, domaine daulny, loire, france	£51.00
2014 chardonnay collezione private, isole & olena, italy	£69.00

rosé

2015 pinot grigio rose, calusari, romania,	£27.00
2015 m de minuty , rosé provence , france	£43.00

red

2015 cuvée jean paul rouge, pays du vaucluse, france	£24.00
2015 merlot ochagavia, valle del rapel, chile	£26.00
2014 pe tinto esporao, alentejo, portugal	£28.00
2014 st chinian, course la reine, languedoc, france	£28.50
2015 malbec finca la florenci, familia cassone, mendoza, argentina	£29.50
2015 cabernet sauvignon bellefontaine, pays d'oc, france	£29.50
2013 montepulciano d'abruzzo, masciarelli, italy	£33.00
2013 shiraz mataro sixty clicks, victoria, australia	£33.50
2013 rioja crianza artesa, spain	£34.50
2014 cabernet franc dolomite, raats, stellenbosch, south africa	£35.00
2015 valpolicella classico, allegrini, veneto, italy	£37.00
2013 zinfandel, beyer ranch, wente brothers, california, usa	£37.00
2015 pinot noir pueblo del sol, uruguay	£38.00
2011 château de ricaud, cadillac, cotes de bordeaux, france	£44.00
2014 bourgogne pinot noir, jean marc pillot, burgundy, france	£47.50
2009 château lamothe-cissac, cru bourgeois, haut-médoc, bordeaux	£61.00
2013 gigondas, domaine grand romane, rhône, france	£64.00

ports & dessert wines available upon request

please contact your events manager for a further wine selection
please be aware that vintages and wines are subject to change