



# RECEPTION PACKAGES

## PRIVATE DINING & EVENTS

This package collection is for events with a reception or party.  
See the reception & seated meal package collection for events with an arrival reception & meal.  
See the whole house package collection for events with an arrival reception, seated meal & party.

Bespoke catering packages available on request.

Prices below are per person and are inclusive of VAT and service charge.  
Venue hire charges are in addition and range from £300 - £4,500 inclusive of VAT.

### CONTENTS

- PAGE 2: ECONOMY PACKAGE - £25
- PAGE 3: STANDARD PACKAGE - £40
- PAGE 4: GRAND PACKAGE - £55
- PAGE 5: DELUXE PACKAGE - £70
- PAGE 6: COCKTAIL MENU
- PAGE 7: BAR MENU
- PAGE 8: WINE LIST
- PAGE 9: CANAPÉ MENU
- PAGE 10: BOWL FOOD MENU
- PAGE 11: NIBBLES & LATE NIGHT FOOD MENU

### MENU ABBREVIATIONS

- N: CONTAINS NUTS
- GF: GLUTEN FREE
- DF: DAIRY FREE
- V: VEGETARIAN
- Vg: VEGAN

Please confirm your menu and final number of guests up to one week in advance and guests' allergies or dietary requirements up to four working days in advance of your event.



## ECONOMY RECEPTION PACKAGE £25 PER GUEST

*Package available for events with up to 250 guests.*

*Package limited to 4 alcoholic drinks per person.*

*During the event, extra drinks shall be available on request and will be added to the final bill.*

*Bespoke catering packages and a pay bar, which, accepts cash and card payments, available on request.*

*Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £4,500 inclusive of VAT.*

*Menu options are listed on pages 6 - 11.*

### NIBBLES

Olives

Spiced Nuts

*Nibbles limited to one serving of either Olives or Nuts per four guests.*

*Sharing Boards, Canapés & Bowl Food upgrade available on request.*

### SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain (125ml glass)

### WINE

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna (175ml glass)

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna (175ml glass)

### BEER

Freedom Four Lager (330ml bottle)

Thornbridge Session IPA (330ml bottle)

### SPIRITS

House Spirits & Mixers (spirits poured to 25ml - singles)

### SOFT

Elderflower Fizz

Filtered Water

*Cocktail upgrade available on request.*



## STANDARD RECEPTION PACKAGE £40 PER GUEST

*Package available for events with up to 250 guests.*

*Package limited to 4 alcoholic drinks per person.*

*During the event, extra drinks shall be available on request and will be added to the final bill.*

*Bespoke catering packages and a pay bar, which, accepts cash and card payments, available on request.*

*Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £4,500 inclusive of VAT.*

*Menu options are listed on pages 6 - 11.*

### CANAPÉS

Canapés limited to four per person, additional servings available on request.

*Nibbles, Sharing Boards, & Bowl Food upgrade available on request.*

### SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain (125ml glass)

### WINE

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna (175ml glass)

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna (175ml glass)

### BEER

Freedom Four Lager (330ml bottle)

Thornbridge Session IPA (330ml bottle)

### SPIRITS

House Spirits & Mixers (*spirits poured to 25ml - singles*)

### SOFT

Elderflower Fizz

Filtered Water

*Cocktail upgrade available on request.*



## GRAND RECEPTION PACKAGE £55 PER GUEST

*Package available for events with 10 to 250 guests.*

*Package limited to 4 alcoholic drinks per person.*

*During the event, extra drinks shall be available on request and will be added to the final bill.*

*Bespoke catering packages and a pay bar, which, accepts cash and card payments, available on request.*

*Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £4,500 inclusive of VAT.*

*Menu options are listed on pages 6 - 11.*

### CANAPÉS & BOWL FOOD

Canapés limited to three per person.

Bowl Food limited to two per person.

*Additional servings of Canapés & Bowl Food available on request.*

*Nibbles & Sharing Boards upgrade available on request.*

### SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain (125ml glass)

### WINE

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna (175ml glass)

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna (175ml glass)

### BEER

Freedom Four Lager (330ml bottle)

Thornbridge Session IPA (330ml bottle)

### SPIRITS

House Spirits & Mixers (spirits poured to 25ml - singles)

### SOFT

Elderflower Fizz

Filtered Water

*Cocktail upgrade available on request.*



DELUXE RECEPTION PACKAGE  
£70 PER GUEST

*Package available for events with up to 250 guests.*

*Package limited to 4 alcoholic drinks per person.*

*During the event, extra drinks shall be available on request and will be added to the final bill.*

*Bespoke catering packages and a pay bar, which, accepts cash and card payments, available on request.*

*Price is per person and is inclusive of 20% VAT, a discretionary 12.5% service charge, furniture, table linen, serviceware and service staff. Venue hire cost is additional and ranges from £300 to £4,500 inclusive of VAT.*

*Menu options are listed on pages 6 - 11.*

CANAPÉS & BOWL FOOD

Savoury Canapés limited to three per person.

Savoury Bowl Food limited to three per person.

Sweet Canapé limited to one per person.

*Additional servings of Canapés & Bowl Food available on request.*

*Nibbles & Sharing Boards upgrade available on request.*

COCKTAILS

Cocktails limited to two per person.

*Maximum of two £8 cocktails options served, including a maximum of one shaken cocktail.*

*Cocktail upgrade available on request.*

SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain (125ml glass)

WINE

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna (175ml glass)

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna (175ml glass)

BEER

Freedom Four Lager (330ml bottle)

Thornbridge Session IPA (330ml bottle)

SPIRITS

House Spirits & Mixers (spirits poured to 25ml - singles)

SOFT

Elderflower Fizz

Filtered Water



## COCKTAIL MENU

### PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Prices are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.  
A discretionary 12.5% service charge will be added to the bill.*

*Cocktails are available for a bar tab menu or for cash and card purchase.*

*A maximum of two cocktails may be added to a bar menu, including a maximum of one shaken cocktail.*

*\*Indicates a shaken cocktail.*

#### £8 PER GLASS

Aperol Spritz  
*Prosecco, Aperol, Soda*

Negroni  
*Gin, Campari, Cocchi Torino*

Southside\*  
*Gin, Mint, Lime*

Moscow Mule  
*Vodka, Ginger Beer, Lemon*

#### £9 PER GLASS

Mojito  
*Rum, Lime, Mint, Soda*

Whiskey Sour\*  
*Bourbon, Lemon*

Tommys Margarita\*  
*Tequila, Agave, Lime*

Espresso Martini\*  
*Espresso, Conker, Vodka*

#### £10 PER GLASS

Lynchburg Lemonade\*  
*Whiskey, Cognac, Lemon, Lemonade*

Minimum pre-order: twenty per cocktail

#### £8 NON-ALCOHOLIC

Lip Service  
*Seedlip Spice, Kombucha, Citrus*





BRUNSWICK HOUSE

BAR MENU  
PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Price are per unit and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.  
A discretionary 12.5% service charge will be added to a bar tab.*

*Menu below is available for a bar tab or for cash and card purchase.*

*Two cocktails may be added to a bar menu, including a maximum of one shaken cocktail - see cocktail list.*

WINE

*125ml glass / 750ml bottle*

*Sparkling*

NV Pago de Tharsys, Cava Brut Nature - Spain £6.5 / £34

Balance of texture and freshness alongside ripe stone fruits

*White*

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna £4.5 / £26

Fresh, crisp & clean, delicate citrus notes all over

*Red*

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna £4.5 / £26

Red cherries and plums, black pepper notes and softness

*Rosé and alternative wine options available - see wine list.*

SPIRITS

*Single (25ml) / Double (50ml)*

Element 29 Vodka £2.75 / £5.5

Boxer Gin £3 / £6

Cutty Sark Whisky £3.5 / £6.75

Four Roses Yellow Label Bourbon £4 / £7.5

Plantation White Rum £4 / £7.75

Goslings Dark Rum £4 / £8

Tapatio Tequila £3.25

*Alternative spirits available on request.*

Mixers from £1.5

BEER & CIDER

*Draught (available at the Cellar bar)*

Estrella Damm Lager, 379ml, £3.5

*330ml bottle*

Freedom Four Lager £5

Thornbridge Session IPA £5.5

Hawkes Cider £5

Free Star, Alcohol-Free, £5

SOFT

Selection of Soft Drinks from £1.75

Brunswick House Lemonade, Lemon, Soda, Cucumber, 1.3L jug, £15

Elderflower Fizz, Elderflower Pressé, Soda, Lime, Cucumber, Mint, 1.3L jug, £15



BRUNSWICK HOUSE

WINE LIST  
PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Prices are per 750ml bottle and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.  
A discretionary 12.5% service charge will be added to the bill.*

SPARKLING

- NV Pago de Tharsys, Cava Brut Nature - Spain £34  
Balance of texture and freshness alongside ripe stone fruits
- NV Bianca Vigna, Prosecco Frizzante, Glera - Italy £38  
Pure freshness, poached apple & almonds
- 2017 Dom. J Laurens, Crémant de Limoux - Languedoc £48  
Electrifying acidity & matching texture, a fabulous aperitif
- NV Marie Demets Champagne, Brut - France £68  
A producer Champagne from the textbook
- NV Ruinart, Brut Champagne £110  
Almonds, hazelnuts and buttery notes paired by perfect level of acidity

WHITE

- 2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna £26  
Fresh, crisp & clean, delicate citrus notes all over
- 2018 La Serre, Sauvignon Blanc - Pays d'Oc £28  
Soft stone fruits, green apples and perfect acidity
- 2018 Le Grand Noir, Chardonnay & Viognier - Languedoc £32  
Pure balance, unoaked and fruit driven
- 2018 Dom. de la Quilla, Muscadet Sur Lie - Loire £38  
Elegance, minerality, unripe pear and lemon notes
- 2017 Vigneti Tardis, 'Venerdi', Fiano/Malvasia - Campania £50  
Sweet on the nose, dry to taste, peach, elderflower and chamomile
- 2018 Dom. Chavy-Chouet, 'Les Femelottes', Chardonnay - Bourgogne Blanc £59  
Ripe apple and stone fruit paired with creamy texture

RED

- 2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna £26  
Red cherries and plums, black pepper notes and softness
- 2018 La Serre, Merlot - Pays d'Oc £28  
Juiciness of blackberries, plums and enough tannin
- 2018 Le Grand Noir, Grenache, Syrah & Mourvèdre - Languedoc £32  
Silky, dark berries and balanced in all ways
- 2017 Chateau Gardegan, 'Bordeaux Superior' - France £42  
Classic Superior! big and tannic alongside plums, forest fruits and sweet spice
- 2018 Vigneti Tardis, 'Martedì Rosso', Aglianico - Campania £48  
Complexity of raspberry, cherry, cassis balanced by lightness of medium tannin and acidity
- 2017 Dom. Chavy-Chouet, Pinot Noir - Bourgogne Rouge £59  
Elegance, silkiness, hints of earth and plenty of red fruits

ROSE

- 2018 Le Grand Noir, Grenache & Syrah - Languedoc £28  
Dry, red fruits of raspberry and redcurrant and some peppery notes
- 2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence £42  
Pure elegance! Pale pink, strawberries and flowers
- 2018 Vigneti Tardis, 'Lunedì Rosso', Primitivo - Campania £48  
Wild cherries, raspberries and local aromatic





## CANAPÉS MENU PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Prices are per person and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.  
A discretionary 12.5% service charge will be added to the bill.*

*Service staff shall circulate with trays of canapés, so that they are taken to your guests.  
Canapés when served with bowl food are an informal alternative to a seated meal.  
Canapés are suitable for service during a pre-meal reception.  
Guests can enjoy the canapés whilst standing with a drink.*

Three canapés per person for £9 *(select a maximum of three canapés from the options below)*  
Four canapés per person for £12 *(select a maximum of four canapés from the options below)*  
Five canapés per person for £15 *(select a maximum of five canapés from the options below)*  
Six canapés per person for £18 *(select a maximum of six canapés from the options below)*

*Minimum order: ten per canapé.*

*Please confirm your guests' dietary allergies up to four working days in advance of the event.*

### SAVOURY

Duck Rilette, Endive Jam, Duck Fat Toast (DF)  
Cured Beef, Porcini, Parmesan, Dripping Toast  
Smoked Mackerel, Celeriac Remoulade, Rye Toast  
Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber (DF, GF)  
Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker  
Chicory & Shallot Tart Fine (V)

### SWEET

Chocolate Crèmeux, Orange Curd & Zest (V, GF)



## BOWL FOOD MENU PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Prices are per person and are inclusive of 20% VAT, in-house furniture, table linen, serviceware and service staff.  
A discretionary 12.5% service charge will be added to the bill.*

*Service staff shall circulate with trays of the bowl food, so that they are taken to your guests.  
Bowl food, especially when canapés are served to start, is an informal alternative to a seated meal.  
Guests can enjoy the bowls whilst standing, with drinks placed on a side-table.*

Two bowls per person for £16 (*select a maximum of two bowls from the options below*)  
Three bowls per person for £24 (*select a maximum of three bowls from the options below*)  
Four bowls per person for £32 (*select a maximum of four bowls from the options below*)

*Minimum order: ten per bowl.*

*Please confirm your guests' dietary allergies up to four working days in advance of the event.*

### SAVOURY

*Served individually, with a small fork.*

Chicken, Peas & Tarragon Pie

Cannon of Lamb Rump, Celeriac Purée, Mojo Verde (GF)

Beef & Bone Marrow Meatball, Smashed Olive Oil Potatoes, Tomato, Jus, Parmesan

Roasted Cauliflower, Leek Oil, Wild Rice, Almond Cream, Chives (N, Vg, GF, DF)

Roast Carrots, Black Olives, Feta, Orzo (V)

### SWEET

*Served individually, with a small spoon.*

Berry Posset (V, GF)

Chocolate Pot (N, V, GF)

Rhubarb Mess (V, GF)



## NIBBLES MENU PRIVATE DINING & EVENTS

*Menu available for events with 10 - 250 guests.*

*Prices are per unit and are inclusive of 20% VAT, in-house furniture, table linen, serveware and service staff.  
A discretionary 12.5% service charge will be added to the bill.*

*Please confirm your guests' dietary allergies up to four working days in advance of the event.*

### BOWLS

*Bowls shall be presented on side tables.*

Olives £3  
Spiced Nuts £4

### PLATTERS

*Each platter serves four people. Minimum order: four per platter.*

*When platters are ordered for a standing reception, each type of platter will be presented on one large platter, which will be placed on a side-table alongside plates and cutlery for guests to self-serve.*

*When platters are ordered for a seated meal, the platters shall be served individually and will be placed at intervals down the table for guests to share.*

*Platters can be ordered with canapés and bowl food and are available as a late night snack option.*

### CHARCUTERIE £30

Mortadella, Chorizo, Finocchiona, Coppa, Olives, Cornichons, Caperberries, Sourdough (DF)

### FISH £24

Whipped Smoked Cod's Roe, Radishes & Pistachio (GF)

### CHEESE £30

Montgomery Cheddar, Tunworth, Beenleigh, Chutney, Grapes, Seeded Crackers  
*Vegetarian cheeses available on request.*

### OPTION 1 VEGAN £24

Baby Leeks, Carrots, Sprouting Broccoli, Asparagus, Romesco Sauce (N, GF)

### OPTION 2 VEGAN £24

Baba Ganoush, Hummus, Crudités, Flat Bread

### LATE NIGHT SNACKS

*When late night snacks are ordered for a standing reception, the food will be presented on large platters on a side table alongside plates and cutlery for guests to self-serve.*

*Minimum order: ten per item.*

Sausage Roll £3

Welsh Rarebit & Pickled Walnut Muffin £6 (N, V)

Tamworth Bacon, Little Gem & Tomato Roll £6

Pissalardiére (Onion, Anchovy & Olive Tart) £5