



PRIVATE DINING & EVENTS

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ABOUT US

*Welcome to one of London's most beautiful
and unusual private dining and events venues*



*"We had the best time on Friday! Thanks so much for hosting us
in your brilliant and beautiful venue! You were a really superb and
wonderful team to work with both in the run up and on the night."*

VIVIENNE WESTWOOD

Discover beautiful rooms, a statuary garden, delicious food, interesting wine and engaging service...

Brunswick House is an 18th century, Grade II listed Georgian mansion and London landmark with antique-filled private rooms, a private terrace and a private garden for hire for weddings, Christmas parties, birthday celebrations, private dining, corporate events and more. The rooms are spread across three floors and seat up to 112 and hold up to 250 standing. It's also home to a critically acclaimed, produce-led modern British restaurant and vibrant bar.

Lassco, an architectural antiques company and the Brunswick House proprietor, hire out the house for private dining and events. Jackson Boxer (Orasay, Notting Hill) & Frank Boxer (Frank's Café, Peckham) are the restaurant and bar owners. The restaurant and bar serve the events in the house.

WHY US

We are passionate about parties.

To us, every celebration is important.



*“Just a note, first off, to say a massive **THANK YOU** for giving Esquire and its contributors such a wonderful time on Friday. Thank you for such exemplary service and such wonderful food. I have had a veritable raft of compliments about every aspect of the day, and it is entirely testament to you and the team. Please thank all the staff for their hard work.”*

ESQUIRE

We take great care to make sure that you and your guests’ experience is the best it can be, from the moment you arrive to when you depart. Every event is personalised. Every detail is considered.

For Jackson, Chef Patron, food has been a lifelong obsession. The cuisine at Brunswick House is reflective of his passion for the highest quality produce, presented simply and thoughtfully, with generosity, creativity and honesty. To complement, our Sommelier has selected wines of distinguished provenance and taste.

To guide you through the menu selection and event planning stages, you’ll have a dedicated event planner. At your occasion, you’ll have an

experienced and friendly event manager and service team serving you and your guests. We’ll work together to ensure the delivery of a stylish and memorable experience.

While the hire fee and package prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. See our recommended suppliers list for options, from florists to live musicians. You’re welcome to book your preferred suppliers not listed here.

◆
Bespoke
Catering Quotes

◆
Small, Intimate &
Large Celebrations

◆
Recommended
Suppliers

◆
Zone 1 Tube & Rail
Station - 5 mins walk

◆
Dressed
Venue

◆
Outdoor
Area

◆
Cloakroom, Security
& Service Team

◆
Event
Planner

◆
1am Finish

◆
In-House
Catering

◆
Catering
Packages

◆
BYO
Corkage



HOUSE & GARDEN

“The more rustic effect went down a treat! Thank you all at BH for a spectacular event which the entire staff are still talking about today. We had the best of times and loved everything that you and the staff put together for us.”

MENTION ME

Please visit brunswickhouse.london/events to take a virtual tour.

GROUND FLOOR ROOMS



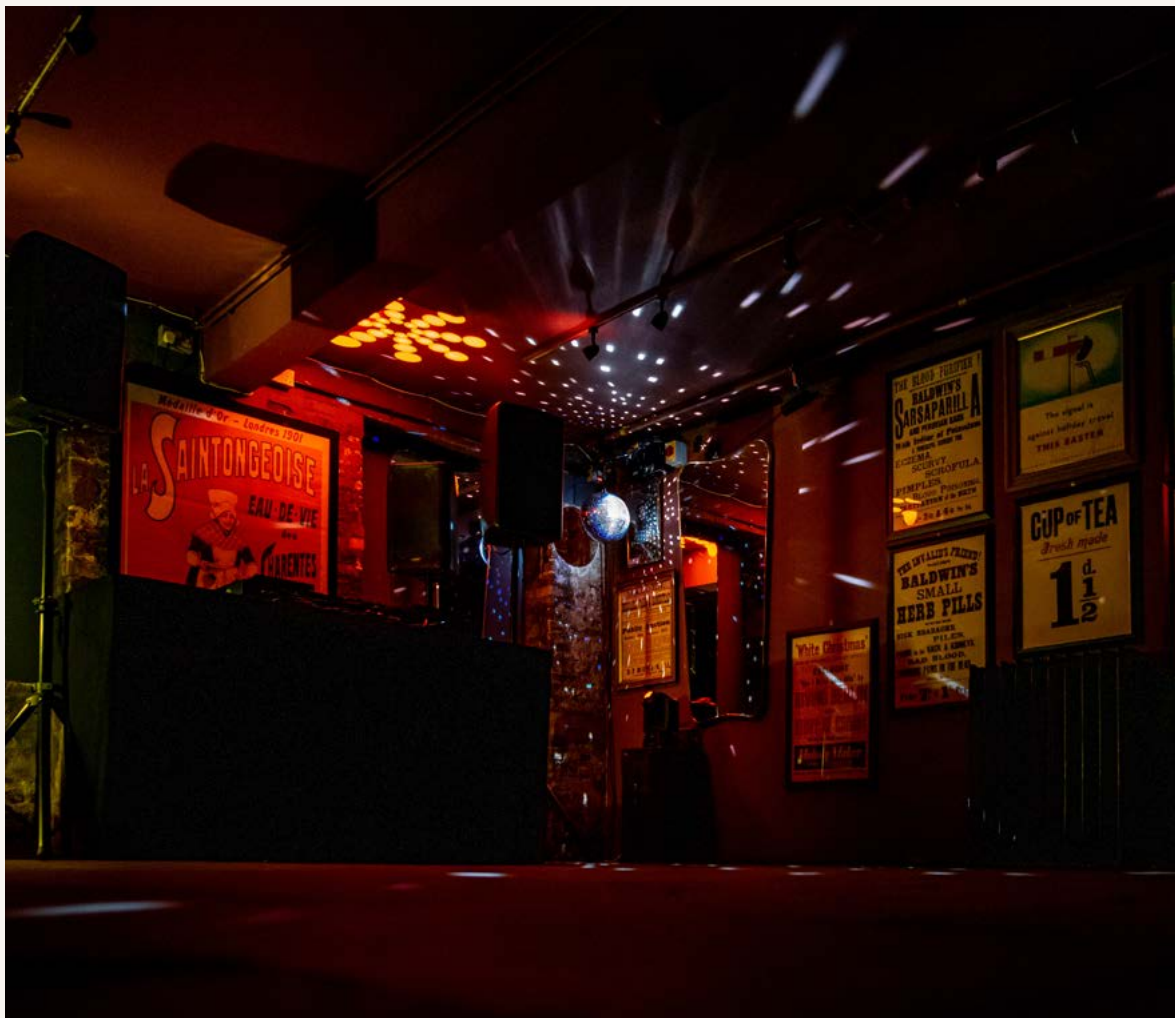
*Left: Library – 24 seated / 60 standing. Top right: Study - 12 seated / 15 standing. Bottom right: Parlour – 14 seated / 20 standing.
Please visit brunswickhouse.london/events for more images of our private spaces.*

FIRST FLOOR ROOMS & TERRACE



*Top left & right: Saloon – 42 seated / 80 standing Bottom left: Smoking Room – 20 seated / 40 standing Smoking Room & Saloon – 112 seated / 120 standing
Saloon outdoor Terrace – 30 standing Please visit brunswickhouse.london/events for photos of the Saloon Terrace and more images of our private spaces.*

CELLAR ROOMS



*Left: Cellar dancefloor. Top right: Cellar vaulted room. Bottom right: Cellar bar. Capacity: 22 seated / 120 standing.
Please visit brunswickhouse.london/events for more images of our private spaces.*

VENUE HIRE RATES

Hire the house exclusively, by the floor or by the room.

Book the house exclusively for your party, and be served cocktails and canapés in the Study, Parlour, Library and garden on the ground floor. Then step up to the Saloon and Smoking Room for a three-course feast. After the meal, step down to the Cellar to dance. Alternatively, simply hire a room or floor.

Capacity: 6 – 112 seated / 15 – 250 standing.

ROOMS	GROUND FLOOR & CELLAR	FIRST FLOOR & CELLAR	GROUND FLOOR & FIRST FLOOR	EXCLUSIVELY: GROUND FLOOR FIRST FLOOR CELLAR
STUDY - GROUND FLOOR <i>Capacity: 12 seated / 15 standing</i> £250	Study Parlour & Library Cellar Garden	Saloon & Terrace Smoking Room Cellar	Study Parlour & Library Saloon & Terrace Smoking Room Garden	Study Parlour & Library Saloon & Terrace Smoking Room Cellar Garden
SALOON & TERRACE - FIRST FLOOR <i>Capacity: 42 seated / 80 standing</i> £500	£1,500	£2,500	£2,500	£3,750
SMOKING ROOM - FIRST FLOOR <i>Capacity: 20 seated / 40 standing</i> £450	Capacity: <i>50 seated / 180 standing</i>	Capacity: <i>112 seated / 120 standing</i>	Capacity: <i>112 seated / 180 standing</i>	Capacity: <i>112 seated / 250 standing</i>
SALOON, TERRACE & SMOKING ROOM - FIRST FLOOR <i>Capacity: 70 seated / 120 standing</i> £950				
CELLAR <i>Capacity: 22 seated / 120 standing</i> £750				

HIRE BRUNSWICK HOUSE MONDAY – SUNDAY FROM 8:30 AM – 1 AM

The venue hire rates are exclusive of VAT, are inclusive of security, dressing of the space and a cloakroom facility and are for a hire period ending at 5pm for a day booking and midnight for a night booking. A 1am extension incurs an additional £250 inclusive of VAT venue hire fee. Please ask for set-up & guest arrival times.



MENU & CATERING PACKAGES

“A HUGE thank you to you and the team yesterday who took such good care of us. Everything from start to finish was seamless and you dealt with our last-minute changes and additions so well. The venue was beautiful, the food was delicious, and the feedback from the team was extremely positive.”

GOOGLE

M E N U & C A T E R I N G P A C K A G E S

FOOD

We have our own organic farm in West Sussex, where we grow much of our flavourful fruit and vegetables. We carefully work with our butchers in Cornwall and Yorkshire to source and age meat from small herds of heritage breeds. Our fish come from day boats selecting only the best of their line-caught harvest.

WINE

All of our wine list emphasises traditional styles of clean, low-intervention wine making from small, artisanal producers, much of it is organic and biodynamic. We're happy to help source specific wine for your party from our contacts at specialist wine merchants or welcome a corkage fee should you wish to bring your own.

TASTINGS

After your event is confirmed, you are welcome to visit Brunswick House to taste (T&Cs apply) and finalise your menu and discuss your arrangements in detail.

CORKAGE

We charge a £15, including VAT, corkage fee per 75cl bottle of wine.

CATERING PACKAGES

We understand that every event is different, packages can be restrictive and that you may like to personalise your event. On request, we would be delighted to design a complimentary bespoke catering quote for you. When a quick solution or a ballpark catering cost is required, see the catering packages for options.

BESPOKE CATERING QUOTE

If you are leaning towards a bespoke catering proposal, then skip the package section, and browse our menu collection. Let us know what you would like to order, and we'll produce a bespoke order of service and itemised quote document – a planning document updated by us and used by all before and on the event day.

CATERING PRICES

Menu prices are inclusive of VAT, in-house furniture, table linen and serveware and service staff. A discretionary 12.5% service charge will be added to the bill. Package prices include: all of the above AND a discretionary 12.5% service charge. Venue hire is an additional cost. Please contact us for more information regarding venue hire, menus and packages.



SAMPLE MENU

CANAPÉS

£3 each. Minimum pre-order: 20 per canapé.

SAVOURY

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

SWEET

Chocolate Crèmeux, Orange Curd & Zest

PLATTERS

Prices are per platter. Each platter serves 4 people. Minimum pre-order: 6 per platter.

When 6 or more of one type of platter are ordered, the individual platters will be grouped to create one large platter, which will be presented at a food station.

Cheese *£32*
Montgomery Cheddar, Tunworth, Beenleigh,
Hyssop Honey, Sourdough Crisps, Muscat
Chutney (vegetarian cheese available)

Charcuterie *£32*
Mortadella, Chorizo, Finocchiona, Coppa,
Olives, Cornichons, Caperberries, Bread

Fish *£24*
Whipped Cod's Roe, Radishes & Pistachio

Option 1 Vegan *£24*
Baby Leeks, Carrots, Sprouting Broccoli,
Asparagus, Romesco Sauce

Option 2 Vegan *£24*
Baba Ganoush, Hummus,
Crudités, Flat Bread

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

FEAST MENU

The following menus are available for groups of 12-112 guests.

£50 Three-course meal: bread, first course, main with sides & pudding.

£55 Four-course meal: snacks, first course, smain with sides & pudding.

£65 Five-course meal, snacks, first course, main with sides, pudding & cheese.

SHARED SNACKS *all served*

Grilled Potato Bread, Green Garlic Butter

Olives, Fennel & Orange

Speck, Jesus Sausage, Cornichons

Whipped Cod's Roe, Puffed Pig's Skin

SHARED FIRST COURSE *all served*

Cornish Crab, Fennel, Orange & Chicory

Roast Heritage Carrots, Barrel Aged Feta, Macadamia Nuts & Dandelion

INDIVIDUAL PUDDING ***choose one for the whole party:***

Option 1: Pear & Walnut Cake

Option 2: Fig & Verbena Pavlova

Option 3: Blackberry & Apple Crumble

For groups of 7-11 guests, we offer a fixed price £55 four-course meal, which includes: shared snacks & first course, individual main with sides & pudding. This menu is selected from our restaurant a la carte menu when guests are seated for their meal.

Groups of 6 guests select their meal from our restaurant a la carte menu when seated.

SHARED MAIN COURSE ***choose one for the whole party:***

Option 1: Roast Chicken, Wild Mushrooms, Grilled Corn, Madeira Sauce

Option 2: Roast Rump of Belted Galloway Beef, Pickled Walnut Salsa Verde

Option 3: Roast Loin of Tamworth Pork, Glazed Pears & Endive, Sauce Charcutière

SHARED SIDES *all served*

Grilled Kale & Pecans

Roast Cornish Mid Potatoes

Butterhead Lettuce, Parmesan & Elderflower Champagne

SHARED CHEESE *all served*

Montgomery Cheddar, Tunworth, Beenleigh,

Hyssop Honey, Sourdough Crisps, Muscat Chutney

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

VEGAN & VEGETARIAN MENU

£45 per person. Each course is served individually..

Vegan & vegetarian dishes are only available for guests with dietary requirements.

These dishes will be confirmed on the day of the meal.

House Bread & Olive Oil

FIRST COURSE

Grilled Baby Leeks, Delica Pumpkin, Pickled Chilli

MAIN COURSE

Grilled Romanesco Cauliflower, Cime Di Rapa, Almond & Pomegranate

PUDDING

Seasonal Sorbet

CHILD MENU

£20 per child.

Main & pudding are served individually..

The child menu will be confirmed on the day of the meal.

House Bread & Butter

FIRST COURSE

Shared adult first course

MAIN COURSE

Cheesy Gnocchi

PUDDING

Ice Cream

LATE NIGHT SNACKS

Minimum pre-order: 20 per item.

Sausage Roll

£3

Welsh Rarebit & Pickled Walnut Muffin

£6

Tamworth Bacon, Little Gem & Tomato Roll

£6

Pissalardiere (Onion, Anchovy & Olive Tart)

£5

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.



“Thank you so much to you and your team for creating such a wonderful evening for our guests. We had many comments on the beautiful venue and delicious food, and your staff were very helpful. Many people enjoyed the drinks downstairs too and everyone at Gucci was very happy with how it all went.”

GUCCI

SAMPLE DRINKS

COCKTAILS

Prices are per glass.

Southside	£8
Espresso Martini	£9
Seasonal Negroni	£9
Clementine Amaretto Fizz	£9
Clarified Spiced Scotch Sour	£9
Chilli Pisco Sour	£10
Hibiscus Mezcal Margarita	£10
Brunswick House Martini	£12

BEER

Draught

Lost and Grounded, Keller Lager, 43cl - <i>mobile keg</i>	£5
Estrella Lager, 50cl - <i>available at the Cellar bar only</i>	£5
<i>33cl bottle</i>	
Braybrook, Keller Lager	£5
The Kernel IPA	£6
Five Points Brewing, Porter	£5.5

F

SPIRITS

35ml pour (Single (25ml) & Double (50ml) available on request)

Element 29 Vodka	£4
Boxer Gin	£4
Pig's Nose Blended Scotch	£4
Four Roses Yellow Label Bourbon	£4.5
Plantation White Rum	£4.5
Goslings Dark Rum	£4.5
Ocho Tequila (25ml pour)	£4
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers from	£1.5

SOFT

<i>Selection of Soft Drinks from</i>	£1.75
Brunswick House Lemonade - Lemon, Soda, Cucumber <i>1.3L jug</i>	£15

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE WINE LIST

Prices are per 75cl bottle

SPARKLING

NV Pago de Tharsys, Cava Brut Nature – Spain	£34
NV Bernardi, Prosecco ‘Spumante Organic’, Glera - Italy	£38
2017 Dom. J Laurens, Crémant de Limoux - Languedoc	£50
NV Marie Demets ‘Brut’ Champagne - France	£75
NV Ruinart ‘Brut’ Champagne - France	£110

WHITE

RED

2018 Poderi dal Nespole, ‘Le Coste’, Trebbiano - Emilia-Romagna	£26	2018 Poderi dal Nespole, ‘Fico Grande’, Sangiovese - Emilia-Romagna	£26
2018 La Serre, Sauvignon Blanc - Pays d’Oc	£28	2018 La Serre, Merlot - Pays d’Oc	£28
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	£33	2018 Le Grand Noir, Grenache, Syrah & Mourve dre - Languedoc	£33
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	£38	2017 Chateau Gardegan, ‘Bordeaux Superior’ - France	£42
2018 Dom. Chavy-Chouet, ‘Les Femelottes’, Chardonnay - Bourgogne Blanc	£59	2018 Vigneti Tardis, ‘Martedi Rosso’, Aglianico - Campania	£50
2017 Vigneti Tardis, ‘Venerdi’, Fiano/Malvasia - Campania	£65	2017 Dom. Chavy-Chouet, Pinot Noir - Bourgogne Rouge	£59

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE CATERING PACKAGES

	ECONOMY	STANDARD	GRAND	DELUXE
RECEPTION	<p>£25 Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£40 4 x canapés, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£55 3 x canapés, 2 x shared platters (cheese & charcuterie), 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£70 3 x canapés, 2 x shared platters (cheese & charcuterie), 1 x sweet canapé, 4 x alcoholic drinks (2 x cocktails and sparkling wine, wine or beer) & soft drinks.</p>
RECEPTION & SEATED MEAL		<p>Reception: option for guests to purchase their own drinks. £75 - three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£90 Reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£100 Reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>
RECEPTION, SEATED MEAL & PARTY	<p>Reception: option for guests to purchase their own drinks. £75 - three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: option for guests to purchase their own drinks.</p>	<p>£90 Reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: option for guests to purchase their own drinks.</p>	<p>£105 Reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 3 x alcoholic drinks (house spirits, served as singles, wine or beer) & soft drinks.</p>	<p>£115 Reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 3 x alcoholic drinks (house spirits, served as singles, wine or beer) & soft drinks.</p>

Prices include VAT & service charge. Please email events@brunswickhouse.london to request current packages.



Please contact us to discuss your event

LASSCO LTD - VENUE HIRE

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lassco.co.uk/venues/brunswick-house

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VENUE ADDRESS

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Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall