



PRIVATE DINING & EVENTS  
MENU & CATERING PACKAGES

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30 WANDSWORTH ROAD • VAUXHALL SW8 2LG • 0207 720 2926

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MENU & CATERING PACKAGES

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FOOD

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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

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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

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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

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

CATERING PACKAGES

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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

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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

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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.





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S A M P L E M E N U

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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.*

<i>Cheese</i>	<i>£32</i>	<i>Fish</i>	<i>£24</i>	<i>Option 1 Vegan</i>	<i>£24</i>
Montgomery Cheddar, Tunworth, Beenleigh, Hyssop Honey, Sourdough Crisps, Muscat Chutney (vegetarian cheese available)		Whipped Cod's Roe, Radishes & Pistachio		Baby Leeks, Carrots, Sprouting Broccoli, Asparagus, Romesco Sauce	
<i>Charcuterie</i>	<i>£32</i>			<i>Option 2 Vegan</i>	<i>£24</i>
Mortadella, Chorizo, Finocchiona, Coppa, Olives, Cornichons, Caperberries, Bread				Baba Ganoush, Hummus, Crudités, Flat Bread	

*Prices include VAT. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

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SAMPLE MENU

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FEAST MENU

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***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, main 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

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SAMPLE MENU

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VEGAN & VEGETARIAN MENU

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*£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

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*£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

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*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](mailto: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

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SAMPLE DRINKS

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COCKTAILS

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*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

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*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

SPIRITS

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*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

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<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](mailto:events@brunswickhouse.london) to request the current menu.*



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SAMPLE WINE LIST

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*Prices are per 75cl bottle*

SPARKLING

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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

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RED

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2018 Poderi dal Nespoli, ‘Le Coste’, Trebbiano - Emilia-Romagna	£26	2018 Poderi dal Nespoli, ‘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

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SAMPLE CATERING PACKAGES

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

*Prices include VAT & service charge. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request current packages.*



*Please contact us to discuss your event*

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VENUE ADDRESS

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Nearest train station: Vauxhall

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