



CHRISTMAS

PRIVATE DINING & EVENTS 2021

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

CHRISTMAS *at* BRUNSWICK HOUSE

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ABOUT US

*Welcome to one of London's most beautiful
and unusual Christmas party 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 Christmas
parties. The rooms are spread across
three floors and seat up to 110 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
Christmas parties. Jackson Boxer (Orasay,
Notting Hill) & Frank Boxer (Frank's
Café, Peckham) are the restaurant and
bar owners. The restaurant and bar team
serve the Christmas parties 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 Christmas party, 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

◆
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 – 28 seated / 60 standing. Top right: Study - 12 seated / 20 standing. Bottom right: Parlour – 14 seated / 30 standing.
Please visit brunswickhouse.london/events for photos of our Garden and more images of our private spaces.*

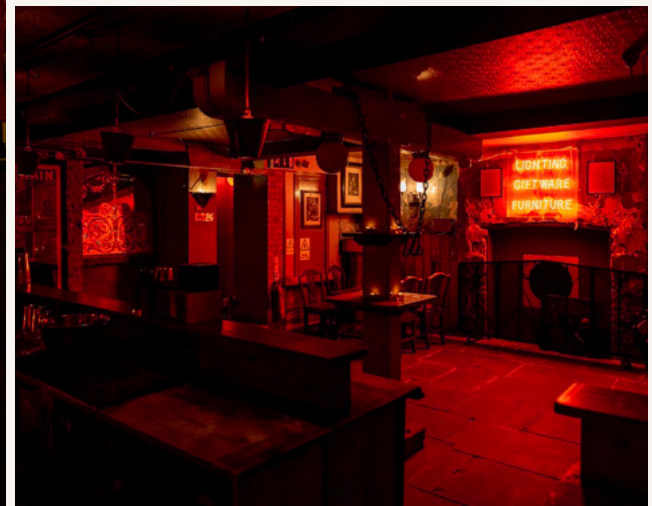
FIRST FLOOR ROOMS & TERRACE



*Top left & right: Saloon – 70 seated / 80 standing Bottom left: Smoking Room – 40 seated / 70 standing Smoking Room & Saloon – 110 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.*

CHRISTMAS *at* BRUNSWICK HOUSE

CELLAR ROOMS



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

CHRISTMAS *at* BRUNSWICK HOUSE

VENUE HIRE RATES

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

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

Capacity: 6 – 110 seated / 20 – 250 standing.

ROOMS & FLOORS

STUDY - GROUND FLOOR

Capacity: 12 seated / 20 standing

£250

PARLOUR & LIBRARY - GROUND FLOOR

Capacity: 28 seated / 90 standing

£350

SALOON & TERRACE - FIRST FLOOR

Capacity: 40 seated / 80 standing

£650

SMOKING ROOM - FIRST FLOOR

Capacity: 20 seated / 60 standing

£450

SALOON TERRACE, SMOKING ROOM & SALOON - FIRST FLOOR

Capacity: 70 seated / 120 standing

£1,100

CELLAR

Capacity: 120 standing

£1,000

GARDEN GROUND FLOOR

Garden
Study
Parlour & Library

£1,000

Capacity:
120 standing

GARDEN GROUND FLOOR CELLAR

Garden
Study
Parlour & Library
Cellar

£2,000

Capacity:
180 standing

TERRACE (Saloon) FIRST FLOOR CELLAR

Saloon Terrace
Smoking Room
Saloon
Cellar

£3,000

Capacity:
70 seated / 120 standing

GARDEN GROUND FLOOR FIRST FLOOR

Garden
Study
Parlour & Library
Saloon
Smoking Room
Saloon Terrace

£3,000

Capacity:
110 seated / 180 standing

GARDEN GROUND FLOOR FIRST FLOOR CELLAR

Garden
Study
Parlour & Library
Saloon
Smoking Room
Saloon Terrace
Cellar

£4,250

Capacity:
110 seated / 250 standing

HIRE BRUNSWICK HOUSE MONDAY – SUNDAY FROM 12 PM – 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 plus VAT venue hire fee. Please enquire for set-up from and guest arrival time options.



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.

CORKAGE

A £15 including VAT minimum spend on corkage per person is charged for up to 1 x 75cl bottle of wine consumed per person. For each extra 75cl bottle of wine served, we charge £15 including VAT. Corkage is limited to 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 – a planning document updated by us and used by all before and on the booking day.

CATERING PRICES

Menu prices are per person, per unit and 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. Venue hire is an additional cost. Please contact us for more information regarding venue hire.

FINAL DETAILS

Please confirm your menu and final number of guests up to one week in advance of your meal and dietary requirements and allergies up to five days in advance of your booking. Guests with specific dietary requirements and children will be served their own bespoke menu.



CHRISTMAS *at* BRUNSWICK HOUSE

SAMPLE MENU

PRIVATE DINING ROOM MENU

The private dining room menu is available for groups of 6 to 12 dining in ground floor rooms Tuesday - Sunday.

£55 snacks, starter, main with sides and pudding.

Guests shall select their main course and pudding when seated. The private dining menu is subject to change.

Vegan, vegetarian and child meals provided on request.

Snacks are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Coppa, Jesus Sausage, Cornichons

Chicory, Whipped Cod's Roe

Grilled Potato Bread, Green Garlic Butter

SHARED STARTER *all served*

Pork & Prune Terrine

Caramelised Parsnip, Chicory, Walnut, Apple

La Latteria Burrata, Sour Cherries & Marcona Almonds

Jersey Royals, Pickled Girolles, Cured Egg Yolk & Brown Shrimp

INDIVIDUAL MAIN COURSE

Option 1: Cod, Chives, Roe, Beurre Blanc

Option 2: Potato & Celeriac Pithivier, Winter spice

Option 3: Confit Duck Leg, Salsify, Clementine Jelly, Jus

SHARED SIDES *all served*

Roast Potatoes

Pomegranate Roast Carrots

Hispi Cabbage

INDIVIDUAL PUDDING

Option 1: Mulled Wine Trifle

Option 2: Cru Virunga Chocolate Pot

Option 3: Clementine Sorbet

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

SAMPLE MENU

FEAST MENU

The feast menu is available for groups of 12 to 30.

Option 1: £55 Duck main Option 2: £60 Lamb main Option 3: £75 Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £10 supplement

Vegan, vegetarian and child meals provided on request.

Snacks and the starter are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Sourdough, Green Garlic Butter

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Chicory, Whipped Cod's Roe

Coppa, Jesus Sausage, Cornichons

SHARED STARTER *all served*

Pork & Prune Terrine

Caramelised Parsnip, Chicory, Walnut, Apple

La Latteria Burrata, Sour Cherries & Marcona Almonds

Jersey Royals, Pickled Girolles, Cured Egg Yolk & Brown Shrimp

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

Option 1: Confit Duck Leg, Salsify, Clementine Jelly, Jus

Option 2: Slow Roast Lamb Shoulder, Salsa Verde

Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Roast Potatoes

Pomegranate Roast Carrots

Hispi Cabbage

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

Option 1: Salted Caramel Custard Tart, Crème Fraîche Option 2: Mulled Wine Trifle Option 3: Cru Virunga Chocolate Pot

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

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

SAMPLE MENU

BANQUET MENU

The banquet menu is available for groups of 30 to 110.

Option 1: £55 Duck main Option 2: £60 Lamb main Option 3: £75 Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £10 supplement

Vegan, vegetarian and child meals provided on request.

Snacks and the starter are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Sourdough, Butter

Olives, Fennel & Orange

Spiced Almonds, Peanuts & Cashews

Chicory, Whipped Cod's Roe

Coppa, Jesus Sausage, Cornichons

SHARED STARTER

Caramelised Parsnip, Chicory, Walnut, Apple

Choose one of the below for the whole party to be served with the above

Beetroot-Cured ChalkStream Trout, Pickled Cucumber, Lemon

Pork & Prune Terrine

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

Option 1: Confit Duck Leg, Salsify, Clementine Jelly, Jus

Option 2: Slow Roast Lamb Shoulder, Salsa Verde

Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Roast Potatoes

Pomegranate Roast Carrots

Hispi Cabbage

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

Option 1: Mulled Wine Trifle Option 2: Cru Virunga Chocolate Pot

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

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

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SAMPLE MENU

MENU ADDITIONS

ARRIVAL RECEPTION

Canapés are available for groups of 50 or more.

CANAPÉS £3.5 each

White Crab, Pickled Melon
Devilled Eggs, Chives & Roe
Smoked Eel, Pickled Cucumber
Raw Dexter Beef, Spenwood & Crispy Shallot
Pork Rillettes, Pickled Walnut
Heritage Tomato, Black Olive Tapenade

LATE NIGHT BITES

Late night bites are available for groups of 50 or more and are served before 10:30pm.

BOARDS £10 per person

Boards can also be ordered for arrival receptions.

CHEESE

Neal's Yard Cheese, Grapes & Crackers

CHARCUTERIE

Coppa, Jesus Sausage, Cornichons, Sourdough


HOT £6 per each

Bacon Roll

Grilled Cheese & Spring Onion Sandwich

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

CHRISTMAS *at* BRUNSWICK HOUSE



“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

£9 per glass

Martini
 Negroni
 Penicillin
 Margarita
 Pisco Sour
 South Side
 Espresso Martini
 Corpse Reviver No. 2
 Lip Service (non-alcoholic)
Bespoke cocktails are available on request.

BEER

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

SPIRITS

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

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

SOFT

Selection of Soft Drinks from £1.75

1.3l jug
 Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15
 Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

SAMPLE WINE LIST

Prices are per 75cl bottle

SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£34
NV Cavicchioli, 'Prosecco Spumante', Pignoletto - Italy	<i>Pure, lemon, jasmin and almonds</i>	£38
2017 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity and green apple</i>	£50
NV Lacourte-Godbillon, 'Terroirs D'Ecueil 1er Cru' - Champagne	<i>Light, lively and full of minerality</i>	£85
Ruinart 'Brut' Champagne - France	<i>A classic. Matured elegance, texture and length</i>	£110

WHITE

2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna	<i>Fresh, crisp, and clean, delicate citrus notes</i>	£26
2018 La Serre, Sauvignon Blanc - Pays d'Oc	<i>Lifting notes of lemon and crisp green apple</i>	£28
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	<i>Pure balance, unoaked and fruit driven</i>	£33
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£38
2018 Vigneti Tardis, 'Mercoledì', Fiano - Campania	<i>Sweet on nose, dry to taste, peach, elderflower and chamomile</i>	£50
2017 Dom. Robert Denogent, 'Les Sardines', Chardonnay - Macon-Villages	<i>Crunchy acidity, Chablis minerality, gooseberry and brioche</i>	£63

RED

2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna	<i>Red cherries and plums, black pepper notes and softness</i>	£26
2018 La Serre, Merlot - Pays d'Oc	<i>Soft tannins, plum and blackberry fruit</i>	£28
2018 Le Grand Noir, Grenache, Syrah & Mourvèdre - Languedoc	<i>Silky, dark berries and balanced</i>	£33
2017 Chateau Gardegan, 'Bordeaux Superior' - France	<i>Big and tannic alongside plums, forest fruits and sweet spice</i>	£42
2018 Vigneti Tardis, 'Martedì Rosso', Aglianico - Campania	<i>Crunchy and juicy paired with soft tannin and earthiness</i>	£50
2017 Domaine Berthaut-Gerbet, 'Les Prielles' Pinot Noir - Burgundy	<i>Elegance, silkiness, hints of earth and plenty of red fruits</i>	£63

ROSÉ

2018 Le Grand Noir, Grenache & Syrah - Languedoc	<i>Dry, red fruits of raspberry and redcurrant, peppery notes</i>	£28
2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£42

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

SAMPLE CATERING PACKAGES

	ENTRY	STANDARD	GRAND	DELUXE
RECEPTION	<p>£30 Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£43 4 x canapés, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£54 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£69 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (cocktails, sparkling wine, wine, beer or spirits - poured to 35ml) & soft drinks.</p>
RECEPTION & SEATED MEAL	<p>£95 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£100 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£105 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£117 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu & £10 cheese supplement): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>
RECEPTION, SEATED MEAL & PARTY	<p>£95 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: guests to purchase their own drinks.</p>	<p>£100 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: guests to purchase their own drinks.</p>	<p>£105 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.</p>	<p>£117 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.</p>

IF YOU WOULD LIKE A TAILORED PACKAGE, PLEASE ASK FOR A BESPOKE QUOTE

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



Please contact us to discuss your celebration

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VENUE ADDRESS

Brunswick House
30 Wandsworth Road
Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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Photography by Matt Badenoch & Oliver Holder.