



PRIVATE DINING

2021-22

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

C O N T E N T S



03

ABOUT US

08

VENUE HIRE
RATES

04

WHY US

09-19

MENU &
PACKAGES

05-07

HOUSE & GARDEN

20

CONTACT

ABOUT US

*Welcome to one of London's most beautiful
and unusual private dining 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 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 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 team serve the events in the house.

WHY US

*We are passionate about private dining.
To us, every meal 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 private meal 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 planning stages, you'll have a dedicated private meal planner. At your occasion, you'll have a

experienced and friendly 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

◆
Private Dining
Planner

◆
1am Finish

◆
In-House
Catering

◆
Wine Cellar

◆
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. Top right: Study - 12 seated. Bottom right: Parlour – 14 seated.
Please visit brunswickhouse.london/events for more images of our private spaces.*

FIRST FLOOR ROOMS & TERRACE



*Top left & right: Saloon – 70 seated. Bottom left: Smoking Room – 40 seated. Smoking Room & Saloon – 110 seated.
Saloon outdoor Terrace – 30 standing. Please visit brunswickhouse.london/events for photos of the Saloon Terrace and more images of our private spaces.*

V E N U E H I R E R A T E S

Hire a room or floor exclusively for lunch or dinner.

Book the ground and first floors for your private meal, 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. Alternatively, simply hire a room or floor.

Capacity: 6 – 110 seated

R O O M S

S T U D Y

Capacity: 12 seated
£250

P A R L O U R & L I B R A R Y

Capacity: 14 seated in the Parlour or 28 in the Library
£350

S M O K I N G R O O M

Capacity: 20 seated
£450

S A L O O N & T E R R A C E

Capacity: 40 seated
£650

F L O O R S

S A L O O N T E R R A C E, S M O K I N G R O O M & S A L O O N
F I R S T F L O O R

Capacity: 70 seated
£1,100

G A R D E N, S T U D Y, P A R L O U R & L I B R A R Y
S A L O O N T E R R A C E, S M O K I N G R O O M & S A L O O N
G R O U N D & F I R S T F L O O R S

Capacity: 110 seated
£3,000

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 booking is different, packages can be restrictive and that you may like to personalise your meal. 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 private dining 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.



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*

La Latteria Burrata, Sour Cherries & Marcona Almonds

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

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

Datterini Tomato, Leafy Celery, Sunflower Miso, Summer Herbs

INDIVIDUAL MAIN COURSE

Option 1: Fried Skate, Asparagus & Sea Purslane

Option 2: Grilled Tamworth Chop, White Peach & Basil

Option 3: Roast Aubergine, Oyster Mushrooms, Pine Nuts, Tomato Broth

SHARED SIDES *all served*

Fries

Piattono Beans, Almonds, Chilli

Flourish Leaves, Spenwood, Elderflower Champagne

INDIVIDUAL PUDDING

Option 1: Pedro Ximenez Tart, Banana Sorbet

Option 2: Cru Virunga Chocolate Pot

Option 3: White Peach 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 Chicken 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*

La Latteria Burrata, Sour Cherries & Marcona Almonds

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

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

Datterini Tomato, Leafy Celery, Sunflower Miso, Summer Herbs

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

Option 1: Roast Chicken, Wild Mushrooms & Sherry Sauce

Option 2: Slow Roast Lamb Shoulder, Salsa Verde

Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Herbed New Potatoes

Molasses Roast Carrots

Flourish Leaves, Elderflower Champagne

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

Option 1: Salted Caramel Custard Tart, Banana Crème Fraîche Option 2: Gooseberry Fool 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 Chicken 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

Datterini Tomato, Leafy Celery, Sunflower Miso, Summer Herbs

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

Cured ChalkStream Trout, Pickled Cucumber, Lemon

Duck Rillettes, Pickled Cherries, Rye Crumb

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

Option 1: Roast Chicken, Wild Mushrooms & Sherry Sauce

Option 2: Slow Roast Lamb Shoulder, Salsa Verde

Option 3: Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Herbed New Potatoes

Molasses Roast Carrots

Flourish Leaves, Elderflower Champagne

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

Option 1: Gooseberry Fool 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.

SAMPLE MENU

MENU ADDITIONS

Canapés available for groups of 50 or more.

ARRIVAL RECEPTION

CANAPÉS £3.5 each

White Crab, Pickled Melon

Deville Eggs, Chives & Roe

Smoked Eel, Pickled Cucumber

Brown Shrimp, Mace & Tarragon Bouchée à la Reine

Pork Rillettes, Pickled Walnut

Raw Dexter Beef, Spenwood & Crispy Shallot

Heritage Tomato, Black Olive Tapenade

Grezzina Courgette Fritters, Coconut Yoghurt, Date Jam



“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

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	<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

ARRIVAL RECEPTION & SEATED MEAL

ENTRY	STANDARD	GRAND	DELUXE
<p><i>£95</i></p> <p>Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.</p> <p>Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p><i>£100</i></p> <p>Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.</p> <p>Meal (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p><i>£105</i></p> <p>Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.</p> <p>Meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p><i>£117</i></p> <p>Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks.</p> <p>Meal (£55 menu & £10 cheese supplement): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</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 event

LASSCO LTD - VENUE HIRE

+44 (0)207 7501 7775

events@lassco.co.uk

lassco.co.uk/venues/brunswick-house

@brunswickhouseevents

BRUNSWICK HOUSE CAFÉ LTD - CATERING

+44 (0)20 7720 2926

events@brunswickhouse.london

brunswickhouse.london/events

@brunswick_house

VENUE ADDRESS

Brunswick House
30 Wandsworth Road
Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

Copyright © 2020 Brunswick House Cafe Ltd. All rights reserved.

Photography by Matt Badenoch & Oliver Holder.