



PRIVATE EVENTS

MENU & PACKAGES 2021-22

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



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.



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

Piattonne 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

ARRIVAL RECEPTION

Canapés are available for groups of 50 or more.

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

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



“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 & Mourve dre - 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 event

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VENUE ADDRESS

Brunswick House
30 Wandsworth Road
Vauxhall
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall