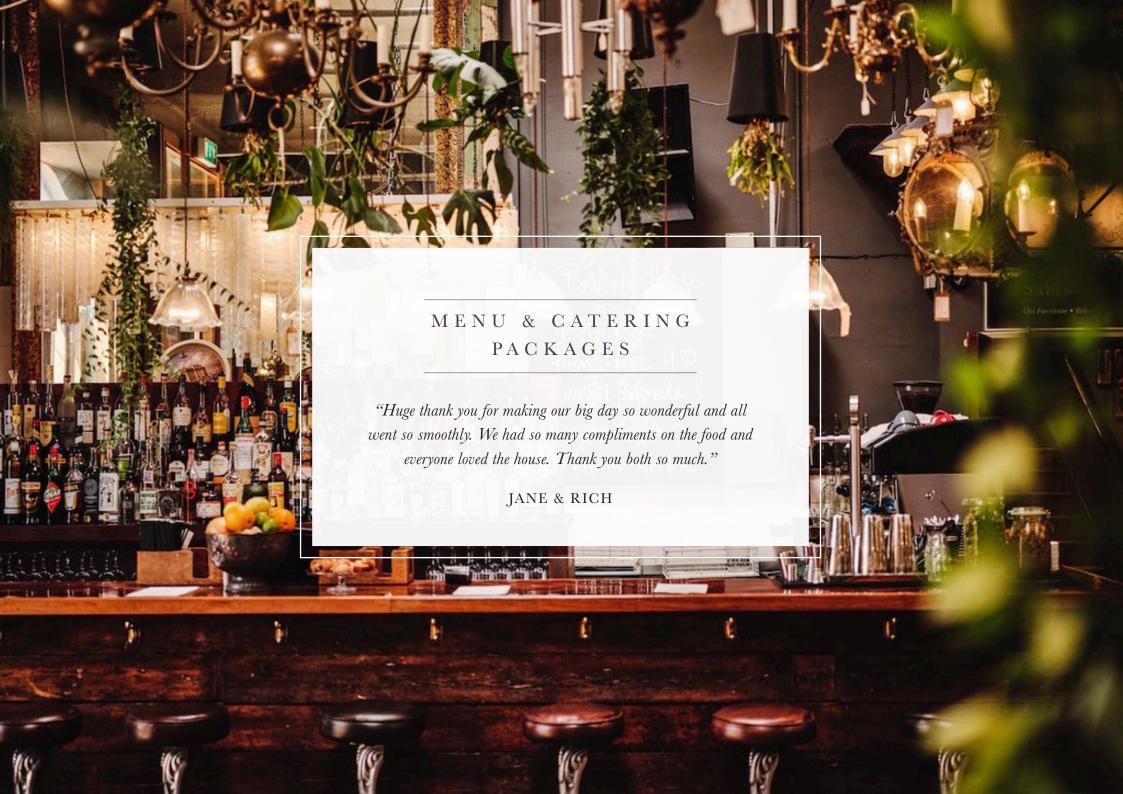




WEDDING

MENU & PACKAGES 2021-22





MENU & CATERING PACKAGES

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 serviceware 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

INDIVIDUAL MAIN COURSE

Olives, Fennel & Orange

Option 1: Fried Skate, Asparagus & Sea Purslane

Spiced Almonds, Peanuts & Cashews

Option 2: Grilled Tamworth Chop, White Peach & Basil

Coppa, Jesus Sausage, Cornichons

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

Chicory, Whipped Cod's Roe

Grilled Potato Bread, Green Garlic Butter

SHARED STARTER all served

SHARED SIDES all served

La Latteria Burrata, Sour Cherries & Marcona Almonds

Piattone Beans, Almonds, Chilli

Fries

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Flourish Leaves, Spenwood, Elderflower Champagne

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

Datterini Tomato, Leafy Celery, Sunflower Miso, Summer Herbs

INDIVIDUAL PUDDING

Option 1: Pedro Ximenez Tart, Banana Sorbet

Option 2: Cru Virunga Chocolate Pot

Option 3: White Peach Sorbet

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 Op

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.

WEDDINGS at BRUNSWICK HOUSE

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.

WEDDINGS at BRUNSWICK HOUSE

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
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

Bacon Roll

Grilled Cheese & Spring Onion Sandwich



SAMPLE DRINKS

C O C K TAIL S		SPIRITS		
£9 per glass		35ml pour (Single (25ml) & Double (50ml) available on request)		
Martini		Boxer Gin	£4	
Negroni		Element Vodka		
Penicillin		Goslings Dark Rum		
Margarita		Plantation White Rum		
Pisco Sour		Pig's Nose Blended Scotch		
South Side		Four Roses Yellow Label Bourbon		
Espresso Martini		Ocho Tequila (25ml pour)		
Corpse Reviver No. 2		Alternative spirits available on request.		
Lip Service (non-alcoholic)		Fever-Tree Mixers from		
Bespoke cocktails are available on request.			~	
BEER		SOFT		
Draught		Selection of Soft Drinks from	€1.75	
Lost and Grounded, Keller Lager, 43cl - mobile keg	£5		\sim	
Estrella Lager, 50cl - available at the Cellar bar only	£5			
33cl bottle				
The Kernel IPA	£6	1.31 jug		
Braybrook, Keller Lager	£5	Elderflower Fizz (Elderflower Pressé, Lemon, Sparkling Water, Mint)	£15	
Five Points Brewing, Porter	£5.5	Brunswick House Lemonade (Lemon, Soda, Cucumber)	£15	

SAMPLE WINE LIST

Prices are per 75cl bottle

SPARKLING

NV Pago de Tharsys, Cava Brut Nature - Spain	Balance of texture and freshness alongside ripe stone fruits		
NV Cavicchioli, 'Prosecco Spumante', Pignoletto - Italy	Pure, lemon, jasmin and almonds		
2017 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Langued	oc Electrifying acidity and green apple	£50	
NV Lacourte-Godbillon, 'Terroirs D'Ecueil 1er Cru' - Champagne	Light, lively and full of minerality		
Ruinart 'Brut' Champagne - France	A classic. Matured elegance, texture and length	£110	
WHITE			
2018 Poderi dal Nespoli, 'Le Coste', Trebbiano - Emilia-Romagna	Fresh, crisp, and clean, delicate citrus notes		
2018 La Serre, Sauvignon Blanc - Pays d'Oc	Lifting notes of lemon and crisp green apple		
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	Pure balance, unoaked and fruit driven		
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	Minerality, tree fruits paired with leesy texture		
2018 Vigneti Tardis,'Mercoledi', Fiano - Campania	Sweet on nose, dry to taste, peach, elderflower and chamomile £50		
2017 Dom. Robert Denogent, 'Les Sardines', Chardonnay - Macon-Village	es Crunchy acidity, Chablis minerality, gooseberry and brioche	£63	
R E D			
2018 Poderi dal Nespoli, 'Fico Grande', Sangiovese - Emilia-Romagna	Red cherries and plums, black pepper notes and softness		
2018 La Serre, Merlot - Pays d'Oc	Soft tannins, plum and blackberry fruit		
2018 Le Grand Noir, Grenache, Syrah & Mourve dre - Languedoc	Silky, dark berries and balanced		
2017 Chateau Gardegan, 'Bordeaux Superior' - France	Big and tannic alongside plums, forest fruits and sweet spice	£42	
2018 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	Crunchy and juicy paired with soft tannin and earthiness		
2017 Domaine Berthaut-Gerbet, 'Les Prielles' Pinot Noir - Burgundy	Elegance, silkiness, hints of earth and plenty of red fruits	£63	
ROSÉ			
2018 Le Grand Noir, Grenache & Syrah - Languedoc	Dry, red fruits of raspberry and redcurrant, peppery notes	£28	
2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	Pure elegance! Pale pink, strawberries and flowers	£,42	

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

SAMPLE CATERING PACKAGES

	ENTRY	STANDARD	GRAND	DELUXE	
RECEPTION	£37 Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks, plus 1 x glass of sparkling for the toast.	£49 4 x canapés, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks, plus 1 x glass of sparkling for the toast.	£60 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks, plus 1 x glass of sparkling for the toast.	£75 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (cocktails, sparkling wine, wine, beer or spirits - poured to 35ml) & soft drinks, plus 1 x glass of sparkling for the toast.	
RECEPTION & SEATED MEAL	£102 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, plus 1 x glass of sparkling for the toast.	£107 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, plus 1 x glass of sparkling for the toast.	£112 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, plus 1 x glass of sparkling for the toast.	£124 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, plus 1 x glass of sparkling for the toast.	
RECEPTION, SEATED MEAL & PARTY	£102 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, plus 1 x glass of sparkling for the toast. Party: guests to purchase their own drinks.	£107 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, plus 1 x glass of sparkling for the toast. Party: guests to purchase their own drinks.	£112 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, plus 1 x glass of sparkling for the toast. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.	£124 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, plus 1 x glass of sparkling for the toast. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.	

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

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



