BRUNSWICK HOUSE

WEDDINGS

2022-23

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

CONTENTS

04 ABOUT US

05 WHY US

07-12 HOUSE & GARDEN

13 VENUE HIRE RATES

14-23 MENU

24 CATERING PACKAGES

26 CONTACT

ABOUT US

Welcome to one of London's most beautiful and unusual wedding venues.

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 unofficial wedding ceremonies and wedding receptions. 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 weddings. Jackson Boxer (Orasay, Notting Hill) & Frank Boxer (Frank's Café, Peckham) are the restaurant and bar owners. The restaurant and bar team serve the receptions in the house.

WHY US

We are passionate about weddings.

To us, every celebration is important.

"I cannot thank you enough for making our wedding day the truly incredible day it was. It went exactly as we had hoped so thank you for helping make sure it ran so smoothly both before and on the day of the wedding. You have such a magical place in Brunswick House and we feel very fortunate to have been able to host our wedding there. Our guests were blown away by it! It has been a pleasure working with you both and we wish you all the best."

CORRIE & SUMIR

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 reception 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. On the wedding day, an experienced and friendly event manager and service team will serve you and your guests. We'll work together to ensure the delivery of a stylish and memorable experience.

While the hire fee and menu 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 forists to live musicians. You're welcome to book your preferred suppliers not listed here.

- Celebrant Ceremony
- Unofficial Ceremony
- Small, Intimate & Large Celebrations
- Recommended Suppliers
- Dressed Venue
- Outdoor Area
- Cloakroom, Security & Service Team
- 1am Finish
- In-House Catering
- Catering Packages
- Zone 1 Tube & Rail Station - 5 mins walk
- Bespoke Catering Quotes
- Corkage
- Event Planner

Brunswick House is an all-year-round wedding reception venue near the Asylum Chapel (Peckham), Fitzrovia Chapel, Chelsea Old Town Hall, Wandsworth Town Hall and The Old Marylebone Town Hall.

HOUSE & GARDEN

"Thank you so much for all your help and organisation over the past few days, weeks and months. Everything went incredibly smoothly on Saturday and we had such a wonderful time - it was so good to know you were there keeping everything going! The food and drink were delicious and the venue so beautiful, as always - everyone loved it, and we were very happy to bask in the reflected glory!!"

EMILY & DAN

Please visit brunswickhouse.london/events to take a virtual tour.

GROUND FLOOR ROOMS & GARDEN

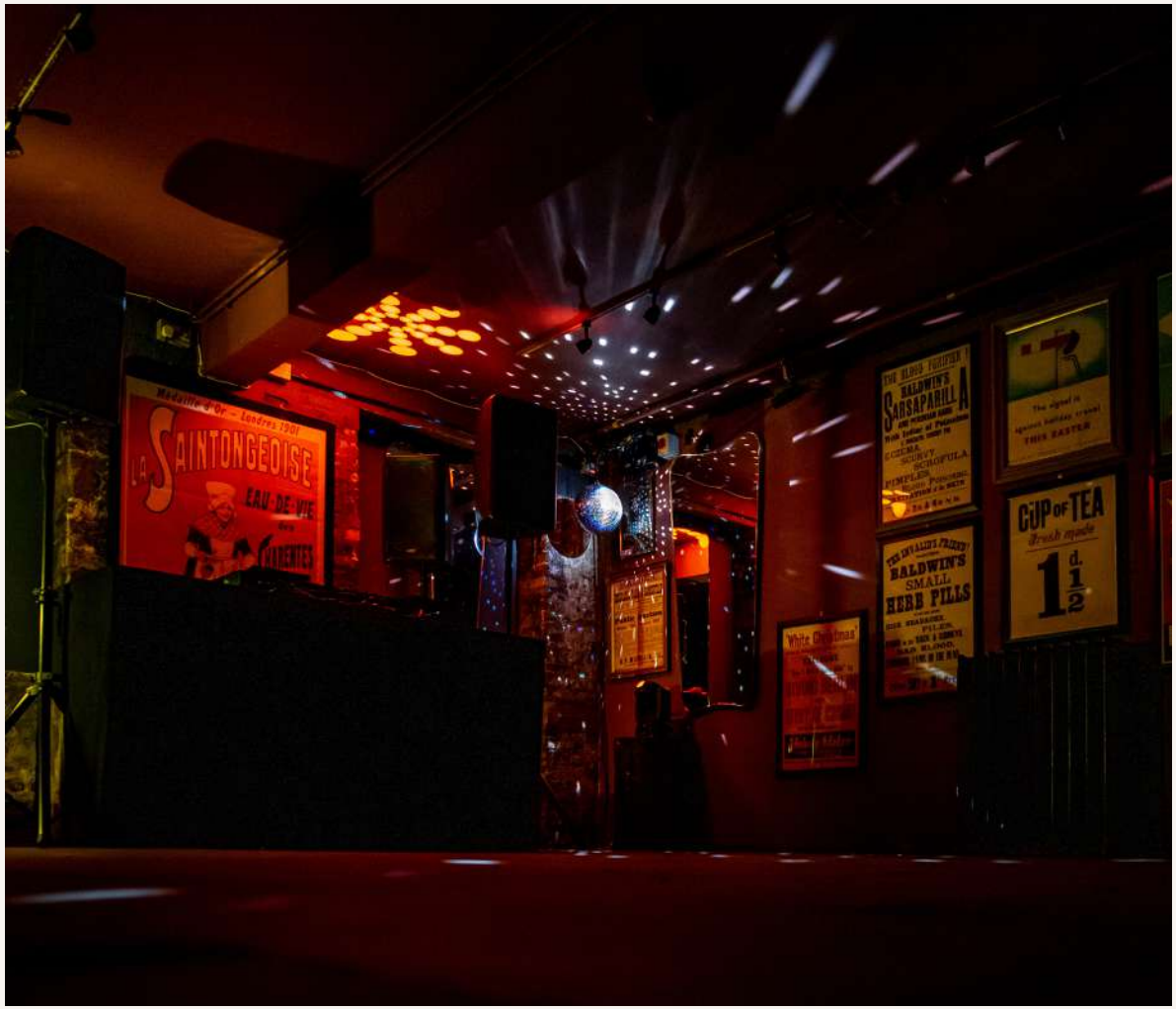
Left: Library – 30 seated. Top right: Parlour – 16 seated. Bottom right: Statuary Garden. Study – 12 seated.
Please visit brunswickhouse.london/events for photos of the Study and more images of our private spaces.

SALOON
STAIRS

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.

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.

VENUE HIRE RATES

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

Book the house exclusively for your wedding reception, and be served cocktails and canapés in the Garden and 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
£250

PARLOUR & LIBRARY - GROUND FLOOR
Capacity: 30 seated
£350

SALOON & TERRACE - FIRST FLOOR
Capacity: 40 seated / 80 standing
£650

SMOKING ROOM - FIRST FLOOR
Capacity: 22 seated / 40 standing
£450

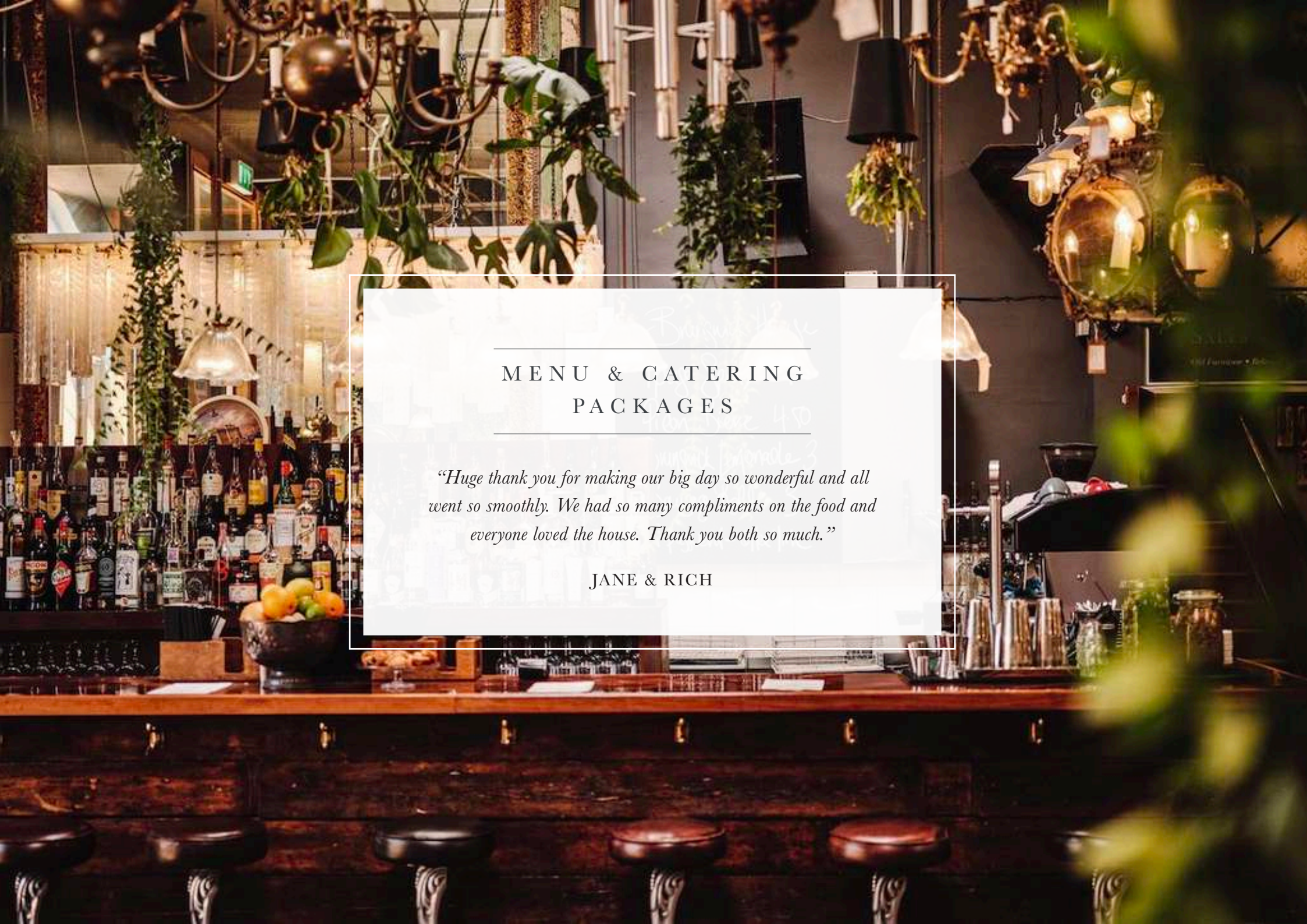
SALOON TERRACE, SMOKING ROOM & SALOON - FIRST FLOOR
Capacity: 70 seated / 120 standing
£1,100

CELLAR
Capacity: 120 standing
£1,000

GARDEN GROUND FLOOR CELLAR	TERRACE (Saloon) FIRST FLOOR CELLAR	GARDEN GROUND FLOOR FIRST FLOOR	GARDEN GROUND FLOOR FIRST FLOOR CELLAR
Garden Study Parlour & Library Cellar	Saloon Terrace Smoking Room Saloon Cellar	Garden Study Parlour & Library Saloon Smoking Room Saloon Terrace	Garden Study Parlour & Library Saloon Smoking Room Saloon Terrace Cellar
£2,000	***£3,000***	***£3,000***	***£4,250***
Capacity: *120 standing*	Capacity: *70 seated / 120 standing*	Capacity: *110 seated / 120 standing*	Capacity: *110 seated / 250 standing*

HIRE BRUNSWICK HOUSE TUESDAY - SATURDAY FROM 12 PM – 1 AM & SUNDAY 12 PM - 4PM

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 4 pm for a day booking and midnight for a night booking. A Cellar 1 am extension incurs an additional £250 plus VAT venue hire fee. Please enquire for set-up from and guest arrival time options. **The venue hire fee is payable to Lassco Ltd. The food and drink costs are additional and are payable to Brunswick House Cafe Ltd. The venue hire fee cannot be used to pay for food and drink.**



MENU & CATERING PACKAGES

"Huge thank you for making our big day so wonderful and all went so smoothly. We had so many compliments on the food and everyone loved the house. Thank you both so much."

JANE & RICH

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 £25 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 £25 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 food and drink menu up two weeks in advance and the final number of guests, dietary requirements and allergies up to one week in advance of your booking. Guests with specific dietary requirements and children will be served their own bespoke menu.

We require a food and drink minimum spend. The venue hire fee is an additonal cost. Please enquire for rates.

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.

£65 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, pescatarian and child meals provided on request.

Snacks are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Olives, Orange, Garlic & Thyme

Pickled Fennel, Kohlrabi, Shiitake

Whipped Cod's Roe & Kettle Chips

Grilled Potato Bread, Green Garlic Butter

SHARED STARTER *all served*

Trombetta Courgette, Stracciatella, Pistachio

Grilled Cauliflower, Roasted Yeast, Szechuan Crumb

Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot

Raw Chalkstream Trout, White Asparagus, Pink Grapefruit

INDIVIDUAL MAIN COURSE

Option 1: Grilled Tamworth Chop, Padron Peppers & Fennel

Option 2: Dayboat Pollock, Kale, Peas, Salted Lemon

Option 3: Grilled Portobello Mushroom, Koshikari Rice, Cavolo Nero

SHARED SIDES *all served*

Fries

Purple Sprouting Broccoli, Almonds, Chilli

Cornish Leaves, Elderflower Champagne

INDIVIDUAL PUDDING

Option 1: Cru Virunga Chocolate Pot

Option 2: Milk Cake & English Strawberries

Option 3: Coconut Sorbet, Pineapple & Rum Granita

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: £65 Yorkshire Chicken main *Option 2: £70 Swaledale Lamb main* *Option 3: £85 Highland Sirloin of Beef main*

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

Cheese course: £10 supplement

Vegan, vegetarian, pescatarian 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

Whipped Cod's Roe & Chicory

Olives, Orange, Garlic & Thyme

Pickled Fennel, Kohlrabi, Shiitake

SHARED STARTER *all served*

Trombetta Courgette, Stracciatella, Pistachio

Raw Dexter Beef, Crispy Shallot & Spenwood

Grilled Cauliflower, Roasted Yeast, Szechuan Crumb

Raw Chalkstream Trout, White Asparagus, Pink Grapefruit

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

Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Buttered Potatoes

Spring Greens, Garlic Butter

Cornish Leaves, Elderflower Champagne

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

Option 1: Strawberry & Champagne 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

BANQUET MENU

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

Option 1: £65 Yorkshire Chicken main *Option 2: £70 Swaledale Lamb main* *Option 3: £85 Highland Sirloin of Beef main*

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

Cheese course: £10 supplement

Vegan, vegetarian, pescatarian 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

Whipped Cod's Roe & Chicory

Olives, Orange, Garlic & Thyme

Pickled Fennel, Kohlrabi, Shiitake

SHARED STARTER

Choose two from below

Trombetta Courgette, Stracciatella, Pistachio

Asparagus, Carosello, Puntarelle & Green Goddess

Grilled Cauliflower, Roasted Yeast, Szechuan Crumb

Cured ChalkStream Trout, Pickled Cucumber, Lemons

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

Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED SIDES *all served*

Buttered Potatoes

Spring Greens, Garlic Butter

Cornish Leaves, Elderflower Champagne

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

Option 1: Strawberry & Champagne 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*

Raw Beef, Crispy Shallot, Spenwood
Mortadella & Pistachio Eclair
Oyster, Elderflower & Champagne
Trout Crudo, Bonita Mayo, Lemon
Devilled Egg, Trout Roe, Black Sesame
Brixham Crab, Chicory, Preserved Tomato
Ember Roast Beetroot, Sour Cream, Potato Blini
Onion Squash Fritter, Salsa Verde

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

GRILLED FOCACCIA SANDWICH
£9 *each*

Glazed Middlewhite Ham & Hafod Cheddar
Taleggio & Charred Spring Onion
Roasted Peppers & Aubergine
Philly Cheesesteak

£12 *each*

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

"What a wonderful day we had on Saturday! We truly feel so grateful that we managed to have such a special day... Thank you for making it such a magical day, everyone had such a fantastic time - we didn't want it to end! Thanks again for such an incredible day."

ALISTAIR & PAUL

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.

SPIRITS

25ml pour (35ml & 50ml pours available on request)

Element Vodka	*£2.75*
Boxer Gin	*£3*
Pig's Nose Blended Scotch	*£3*
Four Roses Yellow Label Bourbon	*£3.5*
Plantation White Rum	*£3.5*
Goslings Dark Rum	*£3.5*
Cazcabel Tequila (25ml pour)	*£3.25*

Alternative spirits available on request.

Fever-Tree Mixers from *£1.5*

BEER

Draught

Estrella Lager, 50cl - *available at the Cellar bar only* *£5.5*

33cl bottle

The Kernel IPA	*£6*
Braybrook, Keller Lager	*£5*
Lucky Saint, Alcohol Free	*£6*

SOFT

Selection of Soft Drinks from *£2*

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	*Balance of texture and freshness alongside ripe stone fruits*	*£34*
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	*Soft bubbles, fresh citrus, jasmin, almond*	*£38*
2017 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	*Electrifying acidity, green apple*	*£50*
2018 Maison Antech, Rosé - Crémant de Limoux - Languedoc	*Soft cherry, tart cranberry, brioche like texture*	*£50*
NV Jean-Paul Deville, 'Carte Noire' - Champagne	*Red berries with citrus notes, lively and full minerality*	*£85*

WHITE

2020 Villa St. Jean, 'Blanc', Sauvignon Blanc/Ugni Blanc - Pays d'Oc	*Bright, plenty of zesty citrus, apple, ripe peach*	*£26*
2020 Atance, 'Cuvée No. 1', Malvasia/Merseguera - Valencia	*Honey melon, buttercup, silky, soft texture*	*£33*
2020 Castello di Querceto, 'I Colombi' Vernaccia - Tuscany	*Crisp acidity, lemon zest, almond, delicate herbal notes*	*£35*
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	*Minerality, tree fruits paired with leesy texture*	*£39*
2019 Bret Brothers, 'Terre du Maconnais', Chardonnay - Mâcon-Villages	*Weighty texture, buttery, oak, golden pear, unripe mango*	*£65*
2018 Vigneti Tardis, 'Venerdi', Malvasia/Trebbiano - Campania	*Clean and pure. Extra texture from barrel age*	*£66*

RED

2020 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'Oc	*Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry*	*£26*
2020 Atance, Bobal - Valencia	*Medium, soft tannins, earthy, juicy cherry, dried strawberry*	*£33*
2019 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	*Full, cranberry, red currants, savoury tomato, soft tannins*	*£35*
2018 Chateau Cru Gobard - Francs Cotes de Bordeaux	*Depth and pleasant backbone, forest fruits, sweet spice*	*£48*
2019 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	*Dried cherry, black cassis balanced medium tannin and acidity*	*£50*
2017 Domaine Berthaut-Gerbet, 'Les Prielles' Pinot Noir - Burgundy	*Elegance, silkiness, hints of earth and plenty of red fruits*	*£63*

ROSÉ & ON SKIN

2020 (Rosé) Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	*Pure elegance! Pale pink, strawberries and flowers*	*£35*
2018 (On Skin) Vigneti Tardis,'Mercoledi', Fiano - Campania	*Bright, salinity, peach, chamomile*	*£50*

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

SAMPLE CATERING PACKAGES

	ENTRY	STANDARD	GRAND	DELUXE
RECEPTION	***£40*** Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks, plus 1 x glass of sparkling for the toast.	***£50*** 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		***£115*** **Arrival reception:** 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee, plus 1 x glass of sparkling for the toast.	***£125*** **Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee, plus 1 x glass of sparkling for the toast.	***£135*** **Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 menu & £10 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		***£115*** **Arrival reception:** 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 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.	***£125*** **Arrival reception:** 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 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.	***£135*** **Arrival reception:** 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. **Meal** (£65 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.

BRUNSWICK HOUSE

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

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