



# PRIVATE CHRISTMAS PARTY

*BROCHURE 2024*

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

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ABOUT US

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*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 front garden and roof terrace 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 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 parties.*

*To us, every celebration is important.*



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 menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. See our accredited third-party suppliers list for options, from florists to live musicians.

*“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

- ◆ Tailored Food & Drink Quote
- ◆ Small, Intimate & Large Celebrations
- ◆ Accredited Third-Party Suppliers
- ◆ Zone 1 Tube & Rail Station - 5 mins walk
- ◆ Dressed Venue
- ◆ Outdoor Areas
- ◆ Cloakroom & Security
- ◆ In-House Event Planners
- ◆ 1am Finish
- ◆ In-House Catering
- ◆ In-House Service Team
- ◆ Corkage

A grand piano is positioned in the foreground on the left. The room is decorated with heavy, patterned red curtains. In the background, a window is visible with three lit lamps on a table. A chair with a floral patterned seat is partially visible on the right.

## PRIVATE INDOOR SPACES

*“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](https://www.brunswickhouse.london/events) to take a virtual tour.*

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GROUND FLOOR ROOMS

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*Left: Library – 30 seated. Top right: Parlour – pre-meal standing. Bottom right: Parlour – 16 seated.  
Please visit [brunswickhouse.london/events](https://brunswickhouse.london/events) for more images of our private spaces.*

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FIRST FLOOR ROOMS & ROOF TERRACE

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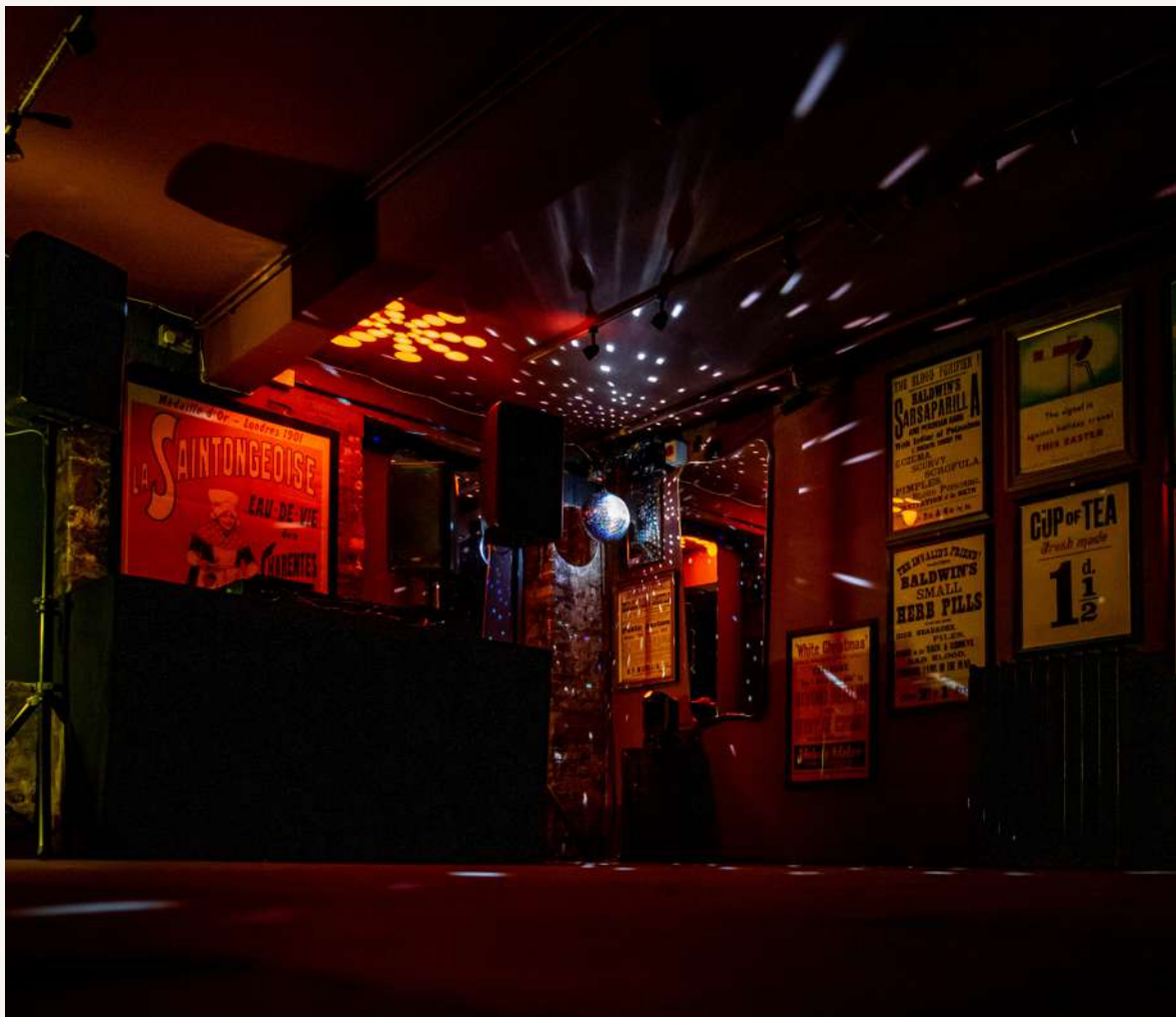


*Top left: Smoking Room – 22 seated. Bottom left: Saloon & Smoking Room – 110 seated / 120 standing Right: Saloon – 70 seated / 80 standing  
Saloon Roof Terrace – 30 standing Please visit [brunswickhouse.london/events](http://brunswickhouse.london/events) for photos of the Saloon Roof Terrace and more images of our private spaces.*

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CELLAR ROOMS

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*Left: Cellar dancefloor. Top right: Cellar vault room. Bottom right: Cellar bar. Capacity: 120 standing.  
Please visit [brunswickhouse.london/events](http://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 private event, 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: 12 - 110 seated / 50 - 250 standing.*

**ROOMS & FLOORS**

**FRONT GARDEN  
GROUND FLOOR  
CELLAR**

**ROOF TERRACE  
FIRST FLOOR  
CELLAR**

**FRONT GARDEN  
GROUND FLOOR  
FIRST FLOOR**

**FRONT GARDEN  
GROUND FLOOR  
FIRST FLOOR  
CELLAR**

PARLOUR & LIBRARY -  
GROUND FLOOR

*Capacity: 30 seated*

**£450 plus 20% VAT**

SALOON & TERRACE - FIRST FLOOR

*Capacity: 40 seated / 80 standing*

**£850 plus 20% VAT**

SMOKING ROOM - FIRST FLOOR

*Capacity: 22 seated*

**£550 plus 20% VAT**

SALOON TERRACE, SMOKING  
ROOM & SALOON - FIRST FLOOR

*Capacity: 70 seated / 120 standing*

**£1,400 plus 20% VAT**

CELLAR

*Capacity: 120 standing*

**£1,250 plus 20% VAT**

Front Garden  
Study  
Parlour & Library  
Cellar

**£2,500 plus 20% VAT**

Capacity:  
*120 standing*

Saloon Roof Terrace  
Smoking Room  
Saloon  
Cellar

**£3,500 plus 20% VAT**

Capacity:  
*70 seated / 120 standing*

Front Garden  
Study  
Parlour & Library  
Saloon  
Smoking Room  
Saloon Roof Terrace

**£3,500 plus 20% VAT**

Capacity:  
*110 seated / 120 standing*

Front Garden  
Study  
Parlour & Library  
Saloon  
Smoking Room  
Saloon Roof Terrace  
Cellar

**£5,000 plus 20% VAT**

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 20% 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 20% 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.**



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## FOOD & DRINK MENUS

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*“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

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M E N U   N O T E S

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FOOD

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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

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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

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The corkage fee is £25 including 20% VAT plus 12.5% service charge per person for up to 1 x 75cl bottle of wine consumed per person. For each extra 75cl bottle of wine served, we charge £25 including 20% VAT per bottle. Corkage is limited to wine.

DIETARY REQUIREMENTS

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Dishes suited to guests' particular dietary requirements and allergies, including vegan, vegetarian, pescatarian and child friendly dishes, will be confirmed after the requested dietary and allergy information is received. These dishes may be served individually while the other guests' dishes are served sharing style.

FOOD & DRINK QUOTE

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We will create a food and drink quote based on our menu options and tailored to your order. Please let us know what you would like to order, and we'll produce an itemised food and drink quote which will include an order of service for you – a planning document updated by us, shared with you and used by the team on duty during your booking.

FOOD & DRINK PRICES

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Menu prices are per person, per unit and are inclusive of 20% VAT, in-house furniture, table linen and serviceware and service staff. A discretionary 12.5% service charge will be added to the food and drink final bill. The venue hire is an additional cost.

FINAL DETAILS

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Please confirm your food and drink menu, final number of guests and guests' dietary requirements and allergies **by Tuesday the week prior to your booking. Menu option will be published up to two weeks in advance of your booking. We require a food and drink minimum spend. Please enquire for rates.**



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SAMPLE MENU

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BANQUET MENU

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***The banquet menu is available for groups of 12 to 110.***

*Option 1: £65 Yorkshire Chicken main*

*Option 2: £70 Swaledale Lamb main*

*£75 Norfolk Bronze Turkey 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

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Cod's Roe, Chicory, Leek Ash

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: Roast Norfolk Bronze Turkey & Cranberry Sauce*

*Option 4: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED STARTER

***Choose two from below***

*Option 1: Duck Rillettes, Spiced Port Jelly, Rye Toast*

*Option 2: Cured Chalkstream Trout, Pickled Cucumber, Lemon*

*Option 3: Grilled Sand Carrots, Smoked Lemon Butter, Parmesan Crumb*

*Option 4: Grilled Hispi Cabbage, Chestnut Mushroom, Pickled Onion, Black Truffle*

SHARED SIDES *all served*

Roast Parsnips

Buttered Potatoes

Winter Kale, Parmesan Cream, Rye Crumb

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

*Option 1: Eggnog Panna Cotta, Clementine, Spice Cake*

*Option 2: Cru Virunga Chocolate Pot*

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

*Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

CANAPÉS



*Top left: Raw Beef, Bonito Mayo, Crispy Shallot    Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini*

*Right: Devilled Eggs, Trout Roe, Sesame*

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SAMPLE MENU

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STANDING RECEPTIONS & PARTIES

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NIBBLES *£4 per bowl*

CANAPÉS *£3.5 each*

***Minimum order: 50 per canapé.***

***Oysters order is multiples of 50.***

BOARDS *£10 per person*

***Also available for late-night food.***

***Minimum order: 20 portions per board.***

Olives, Orange, Garlic & Thyme  
Almonds, Peanuts, Cashews, Aleppo Pepper

*Savoury*

Celeriac & Truffle Tart

Onion Squash Fritter, Salsa Verde

Ember Roast Beetroot, Sour Cream, Potato Blini

Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup

Raw Beef, Bonito Mayo, Crispy Shallot

Devilled Eggs, Trout Roe, Sesame

ChalkStream Trout, Bonito Mayo, Lemon

Brixham Crab, Chicory, Preserved Tomato

Oyster, Elderflower & Champagne (**£1 supplement**)

*Sweet*

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

CHEESE

Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

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LATE NIGHT FOOD

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*Left: Hot Dog, Mustard, Sauerkraut, Crispy Onion      Top right: Old Spot Bacon Lettuce Tomato Roll*

*Bottom right: San Marzano Tomato & Mozzarella*



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SAMPLE MENU

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LATE NIGHT FOOD

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SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

*£6 each*

***Minimum order:***

***20 portions per type.***

***Multiples of 20 per type.***

Roasted Peppers & Aubergine  
San Marzano Tomato & Mozzarella  
Glazed Middlewhite Ham & Hafod Cheddar

BACON ROLL & TOASTIE

***Minimum order:***

***20 portions per type.***

***Multiples of 20 per type.***

Old Spot Bacon Lettuce Tomato Roll £9 each  
Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

HOT DOG & PHILLY CHEESE

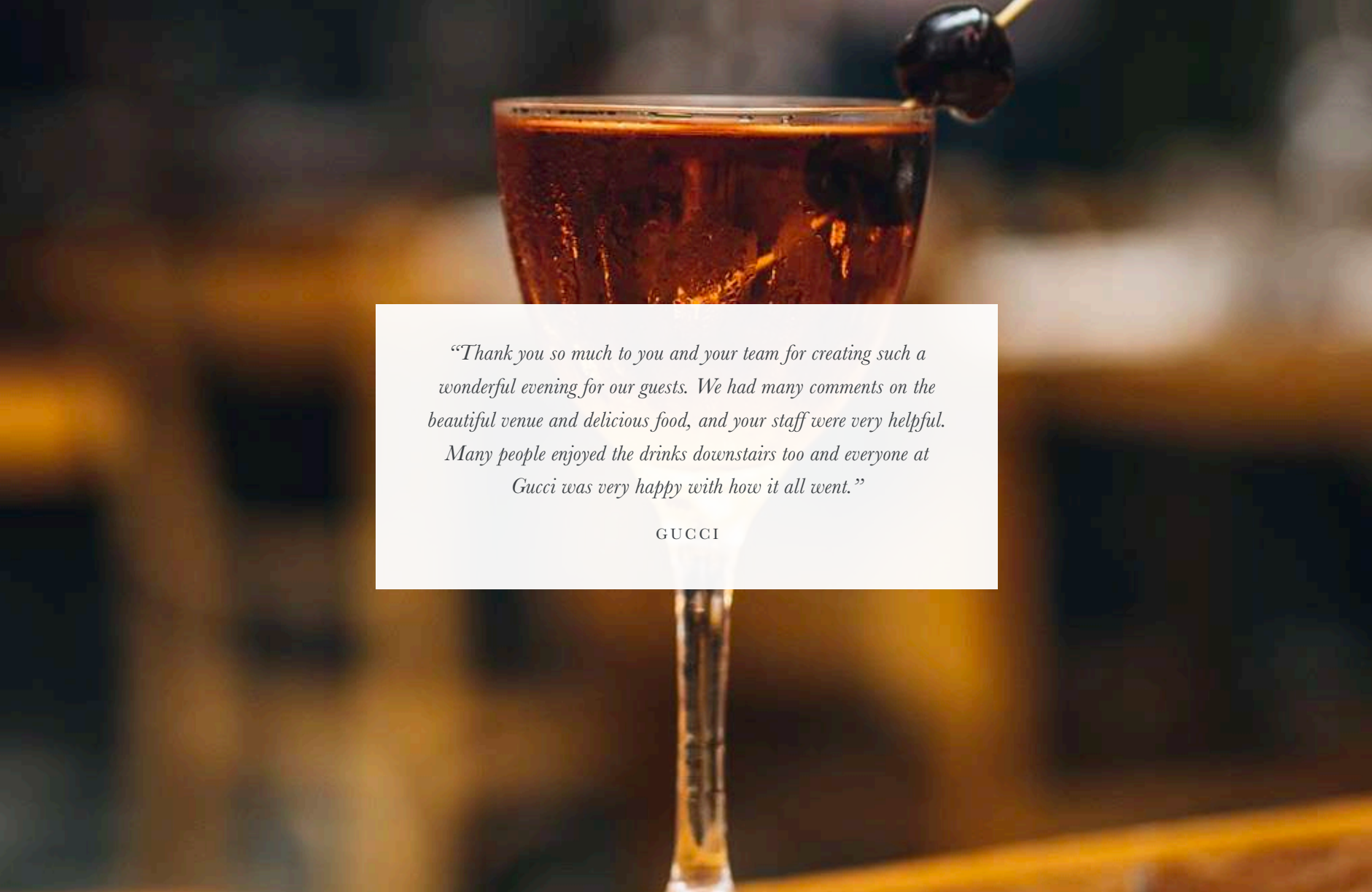
***Minimum order:***

***50 portions per type.***

***Multiples of 50 per type.***

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each  
Belted Galloway Philly Cheese £14 each

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

CHRISTMAS *at* BRUNSWICK HOUSE

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SAMPLE DRINKS

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COCKTAILS

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*£10 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

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*33cl bottle*

Braybrooke, Keller Lager £6.5  
Mondo, 'Little Victories', Session IPA £8.5  
Lucky Saint, Alcohol Free £6

SPIRITS

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*25ml pour (50ml pour available on request)*

Boxer Gin £3  
Element Vodka £3  
Goslings Dark Rum £4  
Don Q White Rum £4  
Buffalo Trace Bourbon £4  
Pigs Nose Scotch Whiskey £4

*Alternative spirits available on request.*

Fever-Tree Mixers *from* £2.5

SOFT

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*Selection of Soft Drinks from* £2.5

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

*Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*

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 S A M P L E   W I N E   L I S T
 

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*Prices are per 75cl bottle*


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 S P A R K L I N G
 

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NV Pago de Tharsys, Cava Brut Nature - Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	<i>Soft bubbles, fresh citrus, jasmine, almond</i>	£39
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Soft cherry, tart cranberry, brioche like texture</i>	£58
NV Jean-Paul Deville, 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively and full minerality</i>	£92

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 W H I T E
 

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2021 Villa St. Jean, 'Blanc', Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£27
2020 Atance, 'Cuvée No. 1', Malvasia/Merseguera - Valencia	<i>Honey melon, buttercup, silky, soft texture</i>	£33
2020 Castello di Querceto, 'I Colombi' Vernaccia - Tuscany	<i>Crisp acidity, lemon zest, almond, delicate herbal notes</i>	£35
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£42
2020 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style. buttery, lemon zest and soft oak</i>	£60
2018 Vigneti Tardis, 'Venerdi', Malvasia/Trebbiano - Campania	<i>Clean and pure. Extra texture from barrel age</i>	£69

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 R E D
 

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2022 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'Oc	<i>Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry</i>	£27
2020 Atance, Bobal - Valencia	<i>Medium, soft tannins, earthy, juicy cherry, dried strawberry</i>	£33
2020 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	<i>Full, cranberry, red currants, savoury tomato, soft tannins</i>	£35
2019 Chateau Cru Gobard - Francs Cotes de Bordeaux	<i>Depth and pleasant backbone, forest fruits, sweet spice</i>	£48
2019 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	<i>Dried cherry, black cassis balanced medium tannin and acidity</i>	£53
2020 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. sour cherry, strawberry and earth</i>	£60

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 R O S É
 

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2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£45
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*Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request the current menu.*



*Please contact us to discuss your celebration*

LASSCO LTD - VENUE HIRE

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VENUE ADDRESS

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London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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