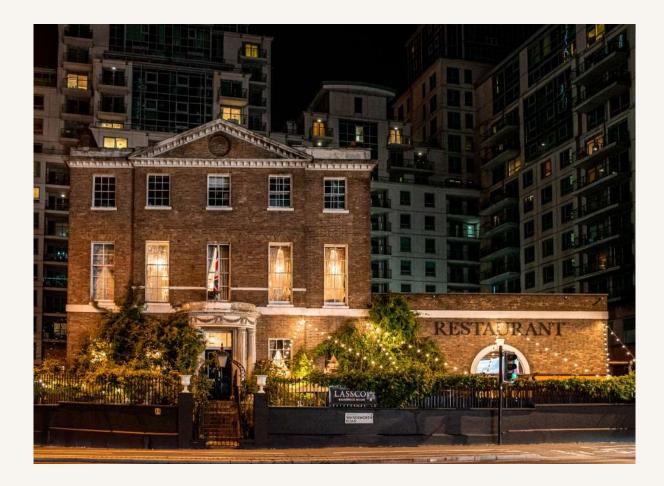


PRIVATE DINING & EVENTS

BROCHURE 2024

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

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ABOUT US



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 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 parties. To us, every celebration 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 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 occastion, 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.

•	•	•	•
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



PRIVATE INDOOR SPACES

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Henri Mans

"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 tou

GROUND FLOOR ROOMS



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

FIRST FLOOR ROOMS & ROOF TERRACE



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 for photos of the Saloon Roof Terrace and more images of our private spaces.

CELLAR ROOMS



Left: Cellar dancefloor. Top right: Cellar bar. 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,	Book the house
by the floor or by the room.		Study, Parlour	
by the not	51 01 <i>by</i>		meal, step dov

ROOM & SALOON - FIRST FLOOR

Capacity: 70 seated / 120 standing

£1,400 plus 20% VAT

£1,250 plus 20% VAT

Capacity: 120 standing

CELLAR

Book the house exclusively for your private event, and be served cocktails and canapés in the Front Garden and the Study, Parlour, Library on the ground floor. Then step up to the Saloon and Smoking Room for a banquet. After the neal, 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 -	Front Garden	Saloon Roof Terrace	Front Garden	Front Garden
GROUND FLOOR	Study	Smoking Room	Study	Study
Capacity: 30 seated	Parlour & Library	Saloon	Parlour & Library	Parlour & Library
£450 plus 20% VAT	Cellar	Cellar	Saloon	Saloon
			Smoking Room	Smoking Room
SALOON & TERRACE - FIRST FLOOR			Saloon Roof Terrace	Saloon Roof Terrace
Capacity: 40 seated / 80 standing				Cellar
£850 plus 20% VAT				
SMOKING ROOM - FIRST FLOOR	£2,500 plus 20% VAT	£3,500 plus 20% VAT	£3,500 plus 20% VAT	£5,000 plus 20% VAT
Capacity: 22 seated	Canacity	Capacity	Conseitra	Capacity
£550 plus 20% VAT	Capacity:	Capacity:	Capacity:	Capacity:
SALOON TERRACE, SMOKING	120 standing	70 seated / 120 standing	110 seated / 120 standing	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 \pounds 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.

FOOD & DRINK MENUS

"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

MENU NOTES

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.

W I N E _____

All of our wine list emphasises traditional styles of clean, lowintervention 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

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 -

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 _____

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 _____

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

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.



SAMPLE MENU

BANQUET MENU

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

Option 1: £65 Yorkshire Chicken main

n 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

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Cod's Roe, Chicory, Leek Ash

SHARED STARTER

Choose two from below

Duck Liver Parfait, Muscadet, Pickled Walnuts

Roast Delica Pumpkin, Ricotta, Lemon, Za'atar

Cured ChalkStream Trout, Pickled Cucumber, Lemons

Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint

INDIVIDUAL PUDDING choose one for the whole party

Option 1: Rhubarb & Gin Fool 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 to request the current menu. - 14 -

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

SHARED MAIN choose one for the whole party

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

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

SHARED SIDES all served

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

CANAPÉS



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

Right: Devilled Eggs, Trout Roe, Sesame

SAMPLE MENU

STANDING RECEPTIONS & PARTIES

NIBBLES $\pounds 4$ per bowl

 $CANAPÉS \neq 3.5$ each

Minimum order: 50 per canapé. Oysters order is multiples of 50. 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

Savoury

Pumpkin & Sage Risotto Mozzarella, Fennel, Orange, Chilli Crisp Grilled Carrots, Toasted Peanuts, Chervil Confit Chicken, Red Pepper, Ancient Grains

Sweet

Rhubarb & Gin Fool Cru Virunga Chocolate Lemon Posset, Sarawak Pepper

BOWL FOOD £9 each

Minimum order: 100 per bowl.

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 to request the current menu.

LATE NIGHT FOOD



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

Bottom right: San Marzano Tomato & Mozzarella

SAMPLE MENU

LATE NIGHT FOOD

SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

Minimum order:

20 portions per type.

Multiples of 20 per type.

BACON ROLL & TOASTIE

Minimum order:

20 portions per type.

Multiples of 20 per type.

HOT DOG & PHILLY CHEESE

Minimum order:

50 portions per type.

Multiples of 50 per type.

$BOARDS \pounds 10$ per person

Also available from the start of your event.

Minimum order: 20 portions per board.

£6 each Roasted Peppers & Aubergine San Marzano Tomato & Mozzarella Glazed Middlewhite Ham & Hafod Cheddar

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

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

> C H E E S E Neal's Yard Cheese, Grapes, Crackers

C H A R C U T E R I E Coppa, Finocchiona, Cornichons, Sourdough

> CRUDITÉS & DIPS Tzatziki, Hummus, Crudités, Flatbread

"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

$\operatorname{COCKTAILS}$

£10 per glass

BEER

SPIRITS

25ml pour (50ml pour available on request)

Martini	Boxer Gin	£3
Negroni	Element Vodka	\pounds^3
Penicillin	Goslings Dark Rum	\pounds^4
Margarita	Don Q White Rum	\pounds^4
Pisco Sour	Buffalo Trace Bourbon	\pounds^4
South Side	Pigs Nose Scotch Whiskey	\pounds^4
Espresso Martini	Alternative spirits available on request.	
Corpse Reviver No. 2	Fever-Tree Mixers	from £2.5
Lip Service (non-alcoholic)		
Bespoke cocktails are available on request.		

$S \ O \ F \ T$

33cl bottle		Selection of Soft Drinks from	£2.5
Braybrooke, Keller Lager Mondo, 'Little Victories', Session IPA Lucky Saint, Alcohol Free	£6.5 £8.5 £6	1.31 jug Elderflower Fizz (Elderflower Pressé, Lemon, Sparkling Water, Mint) Brunswick House Lemonade (Lemon, Soda, Cucumber)	£15 £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 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	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	Soft bubbles, fresh citrus, jasmin, almond	£39
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	Electrifying acidity, green apple	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	Soft cherry, tart cranberry, brioche like texture	£58
NV Jean-Paul Deville, 'Carte Noire' - Champagne	Red berries with citrus notes, lively and full minerality	£92

$\rm W\,H\,I\,T\,E$

Bright, plenty of zesty citrus, apple, ripe peach	£27
Honey melon, buttercup, silky, soft texture	£,33
Crisp acidity, lemon zest, almond, delicate herbal notes	£35
Minerality, tree fruits paired with leesy texture	£42
Burgundian style. buttery, lemon zest and soft oak	£60
Clean and pure. Extra texture from barrel age	£69
	Honey melon, buttercup, silky, soft texture Crisp acidity, lemon zest, almond, delicate herbal notes Minerality, tree fruits paired with leesy texture Burgundian style. buttery, lemon zest and soft oak

$R \to D$

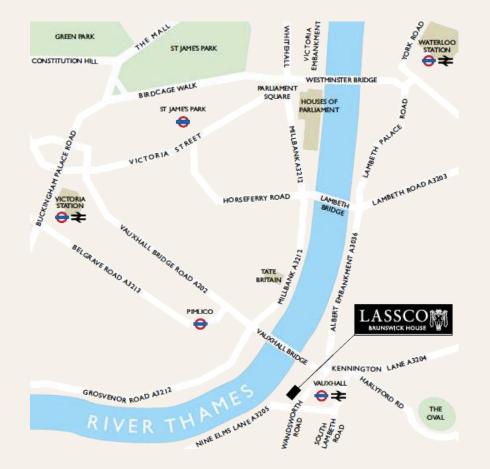
2022 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'O	C Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry	£27
2020 Atance, Bobal - Valencia	Medium, soft tannins, earthy, juicy cherry, dried strawberry	£33
2020 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	Full, cranberry, red currants, savoury tomato, soft tannins	£35
2019 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	v £53
2020 Vignoble Guillaume, Pinot Noir - France	Burgundian elegance. sour cherry, strawberry and earth	£60

ROSÉ

2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence Pure elegance! Pale pink, strawberries and flowers $\pounds 45$

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 to request the current menu.





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

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