



PRIVATE DINING & EVENTS

BROCHURE 2024

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

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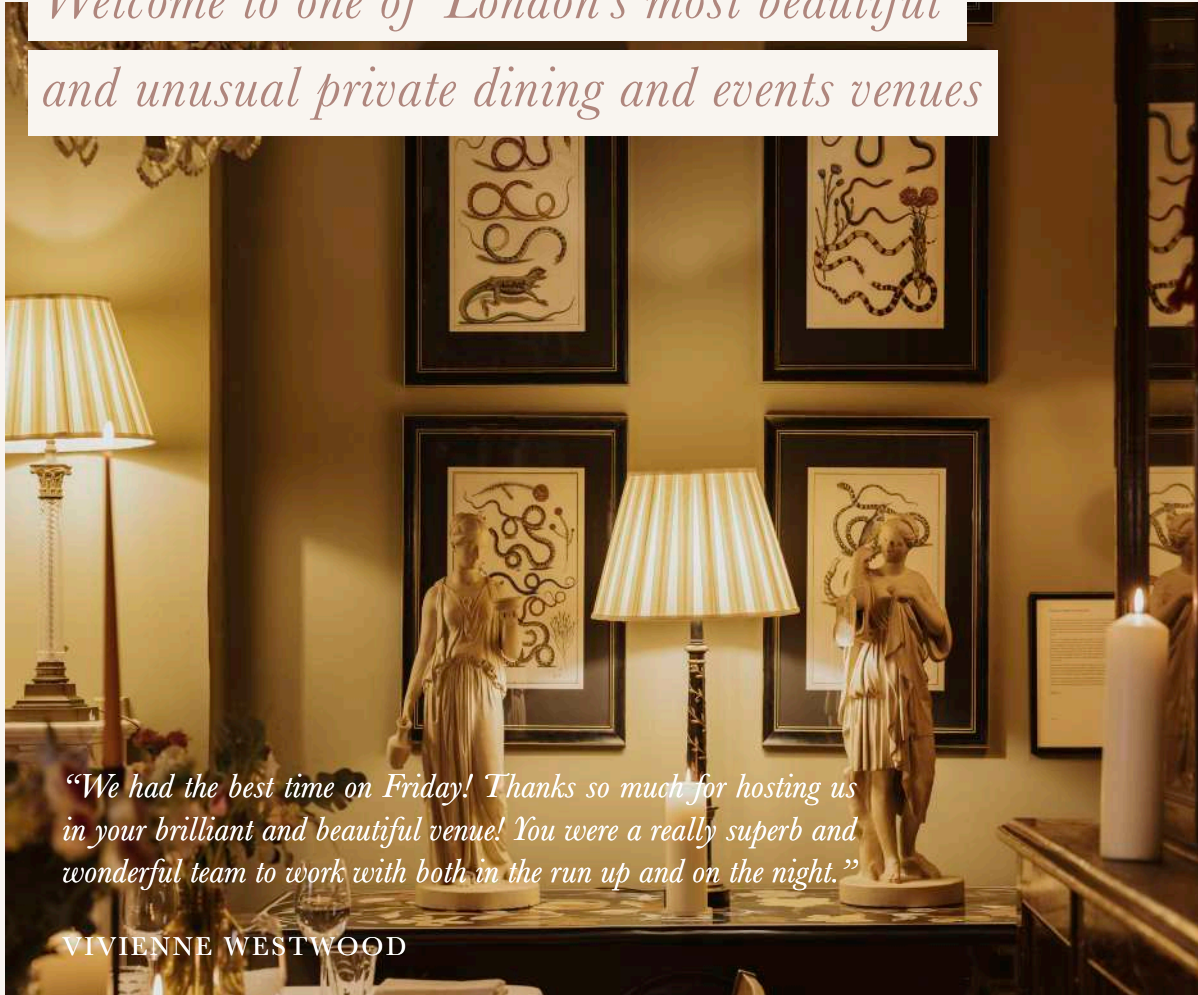
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ABOUT US

*Welcome to one of London's most beautiful
and unusual private dining and events 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 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.

Lasso, 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 occasion, 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 OUTDOOR SPACE

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



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 to take a virtual tour.

GROUND FLOOR ROOMS



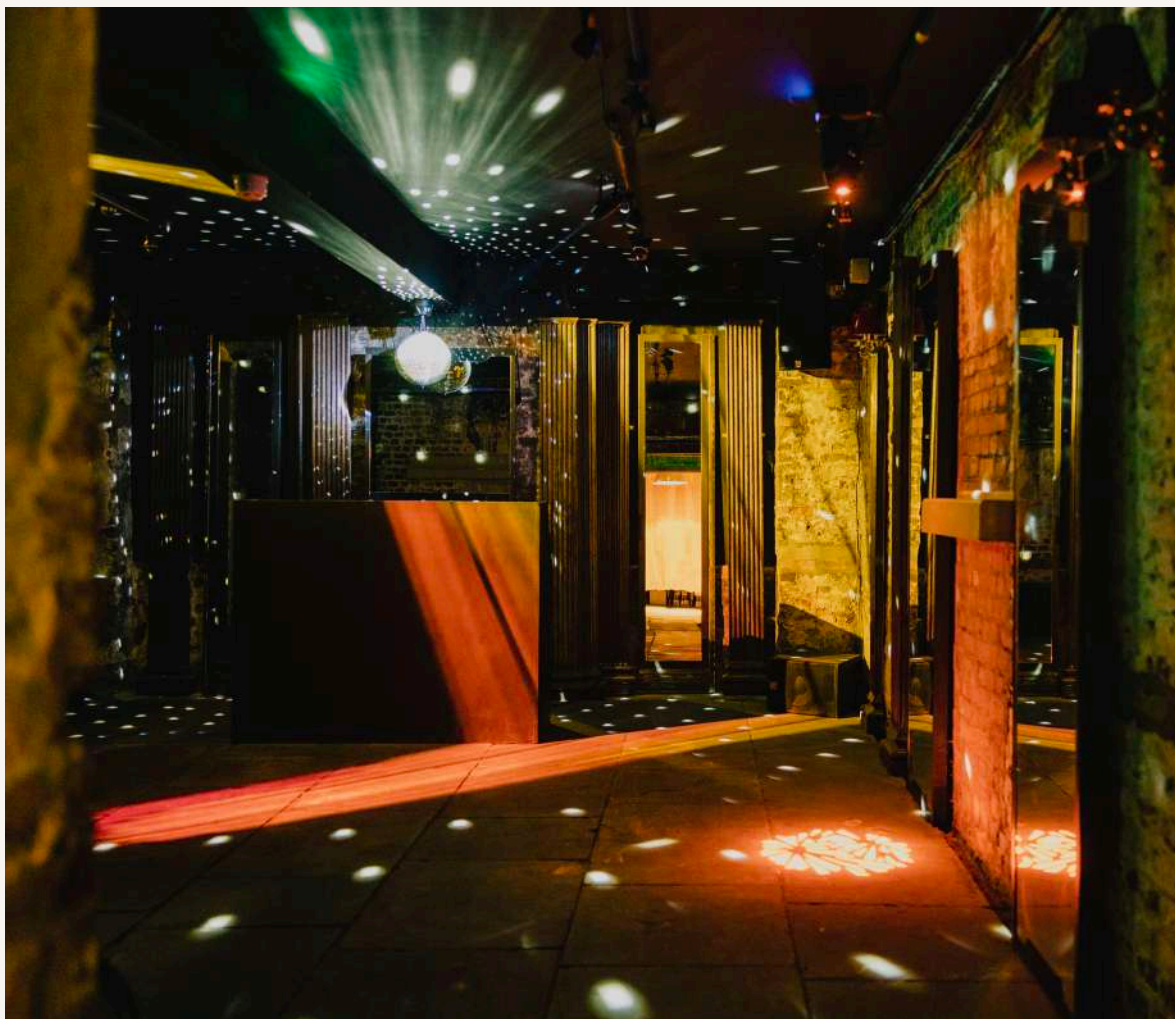
*Left: Library – 30 seated. Top right: Parlour – pre-meal standing. Bottom right: Parlour – 16 seated.
Please visit brunswickhouse.london/events for more images of our private spaces.*

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, by the floor or by the room.

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 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.**



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

M E N U N O T 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

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: £70 Yorkshire Chicken main Option 2: £75 Swaledale Lamb main Option 3: £90 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

Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts

Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemons

Option 3: Linley Farm Cucumbers, Almond, Grapes & Puffed Rice

Option 4: Trombetta Courgette, Stracciatella, Black Olives, Pistachio

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*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

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

Option 1: Plum & Jasmine 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.

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 £4 *per bowl*

CANAPÉS £3.5 *each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

BOWL FOOD £9 *each*

Minimum order: 100 per bowl.

An additional charge for

hired crockery and cutlery

will be added to the bowl food price.

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

Savoury

Tomato & Broad Bean 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

Pea & Mint Risotto

Mozzarella, Fennel, Orange, Chilli Crisp

Grilled Carrots, Toasted Peanuts, Chervil

Confit Chicken, Red Pepper, Ancient Grains

Sweet

Plum & Jasmine Fool

Cru Virunga Chocolate Pot

Lemon Posset, Sarawak Pepper

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

£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

BOARDS *£10 per person*

Also available from the start of your event.

Minimum order: 20 portions per board.

CHEESE

Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

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.



“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

Southside	£10
Aperol Spritz	£10
Espresso Martini	£10
Tommy's Margarita	£10
Negroni	£11
Whisky Sour	£11
Charlie Chaplin	£11
White Lady	£12
Old Fashioned	£12
Corpse Reviver No. 2	£12
Botivo Bee's Knees - <i>mocktail</i>	£10

Additional classic and bespoke cocktails are available on request.

BEER

<i>Draught Pint</i>	
Lost & Grounded Keller Pills	£6
<i>33cl bottle</i>	
Braybrooke, Keller Lager	£7.5
Mondo, 'Little Victories', Session IPA	£8
Lucky Saint, Alcohol Free	£7

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£3
Element Vodka	£3
Goslings Dark Rum	£4
Don Q White Rum	£4
Buffalo Trace Bourbon	£4
Pigs Nose Scotch Whiskey	£4
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from</i> £3

SOFT

<i>Selection of Soft Drinks from</i>	£3
<i>1.3l jug</i>	
Elderflower Fizz (<i>Elderflower Pressé, Lemon, Sparkling Water, Mint</i>)	£15
Brunswick House Lemonade (<i>Lemon, Soda, Cucumber</i>)	£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 Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£35
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£40
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>Brioche, cream, wild strawberries</i>	£58
NV Jean-Paul Deville 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively, full minerality</i>	£92
2019 Hundred Hills 'Preamble No.2' Pinot Noir - Oxfordshire	<i>Traditional method, depth, zesty, hints of vanilla</i>	£110
NV Moët 'Brut Imperial' Pinot Noir & Meunier/Chardonnay - Champagne	<i>Created in 1869. Rich, radiant, white peach, ripe apple, toast</i>	£139

WHITE

2022 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£30
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£38
2023 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£42
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£47
2022 Pagos de Galir 'Virgen del Galir' Godello - Valdeorras	<i>Fuller body, salinity, lemon peel, beeswax</i>	£57
2022 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£65

RED

2021 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£30
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£38
2022 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£54
2022 Pagos de Galir 'Virgen del Galir' Mencia - Valdeorras	<i>10 months in French oak. Blackcurrants, balsamic, toast</i>	£57
2022 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	

ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£38
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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 to request the current menu.



Please contact us to discuss your event

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VENUE ADDRESS

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Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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