



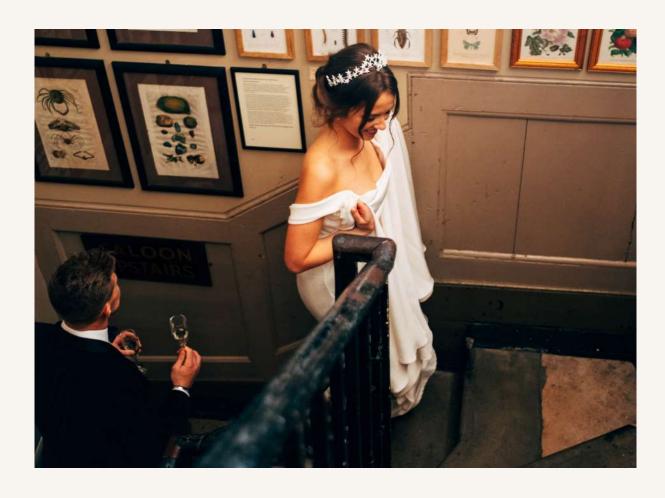
# PRIVATE WEDDING

BROCHURE 2025





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# ABOUT US

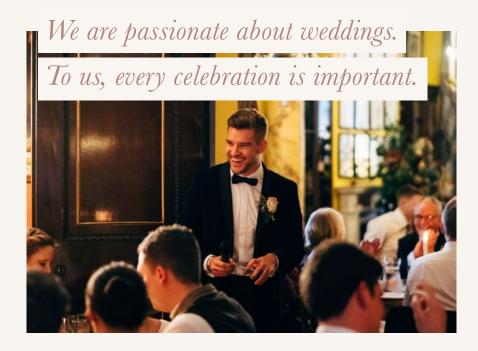


Discover beautiful rooms, a statuary garden, delicious food, interesting wine and engaging service...

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. 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.

# WHYUS



"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.

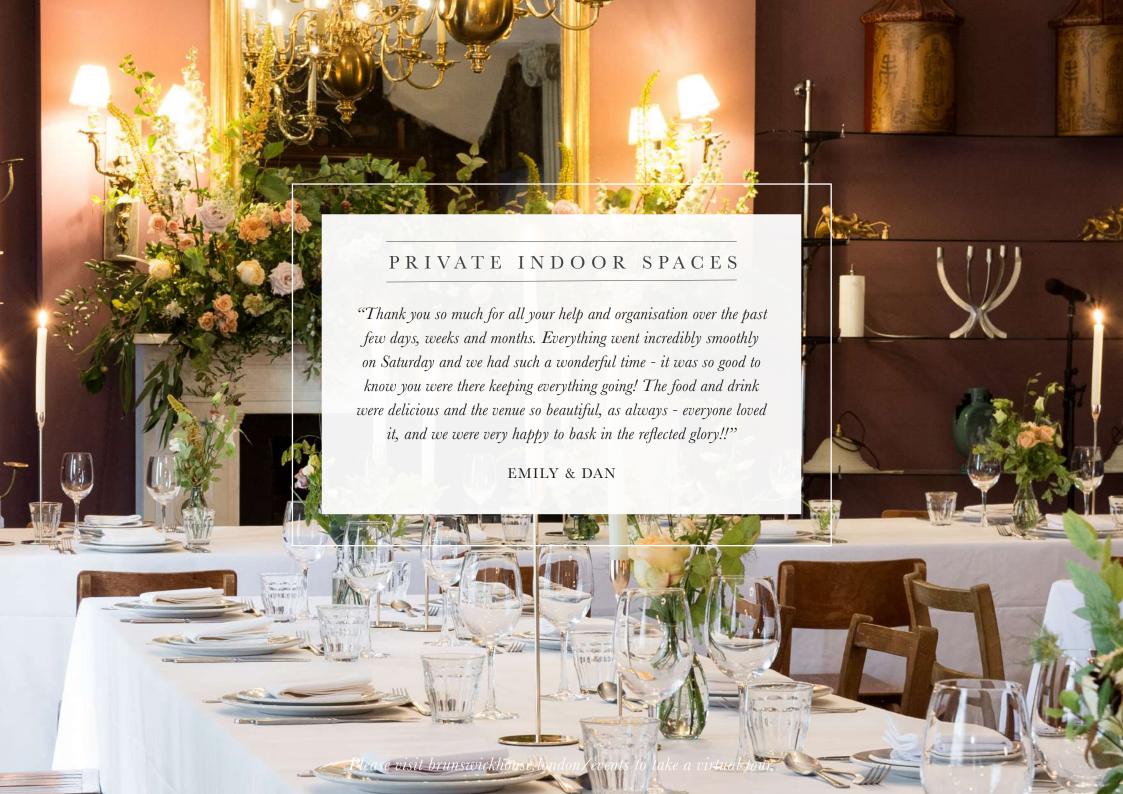
To guide you through the menu selection and event planning stages, you'll have a dedicated event planner. On the wedding day, an experienced and friendly event manager and service team will serve you and your guests. We'll work together to ensure the delivery of a stylish and memorable experience.

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 accredited third-party suppliers list for options, from florists to live musicians.

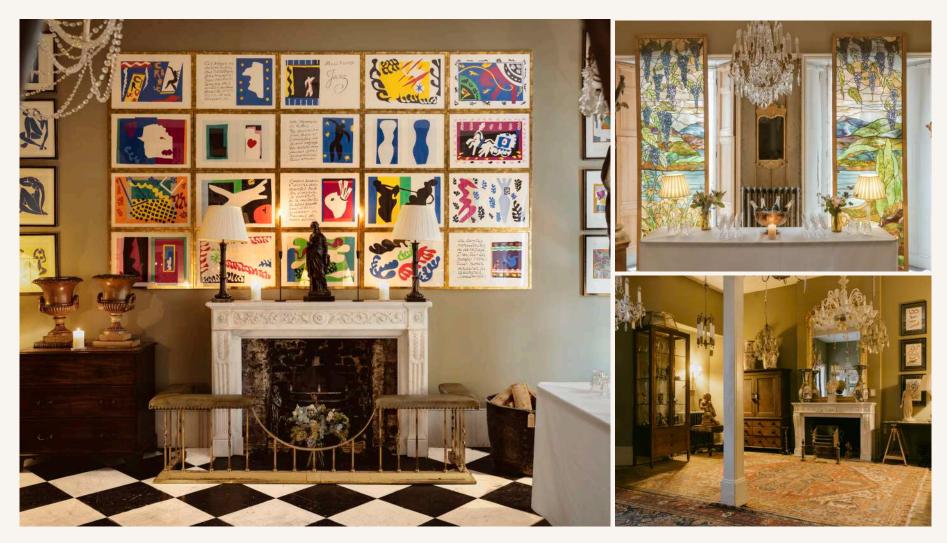








# GROUND FLOOR ROOMS



Left: Parlour. Top right: Parlour. Bottom right: Library.

Please visit brunswickhouse.london/events for photos of the Study and more images of our private spaces.

# FIRST FLOOR ROOMS & ROOF 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 Roof 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 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.

ROOM & SALOON - FIRST FLOOR

Capacity: 70 seated / 120 standing £1,400 plus 20% VAT

CELLAR

Capacity: 120 standing £1,250 plus 20% VAT

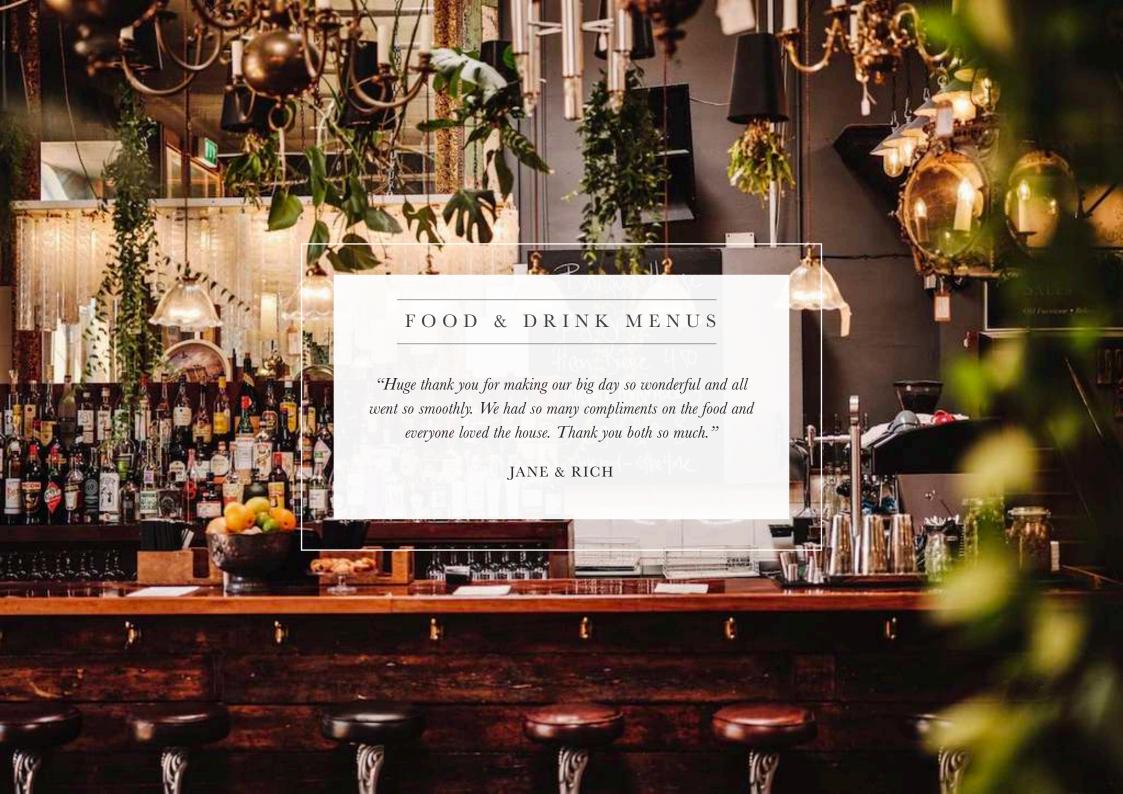
Book the house exclusively for your wedding reception, and be served cocktails and canapés in the Front Garden and the Study, Parlour, Library on the ground floor. Then step up to the Saloon and Smoking Room for a banquet. After the meal, step down to the Cellar to dance. Alternatively, simply hire a 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	Front Garden Study Parlour & Library Cellar	Saloon Roof Terrace Smoking Room Saloon Cellar	Front Garden Study Parlour & Library Saloon Smoking Room Saloon Roof Terrace	Front Garden Study Parlour & Library Saloon Smoking Room Saloon Roof Terrace Cellar
SMOKING ROOM - FIRST FLOOR  Capacity: 22 seated	£2,500 plus 20% VAT	£3,500 plus 20% VAT	£3,500 plus 20% VAT	£5,000 plus 20% VAT
£550 plus 20% VAT SALOON TERRACE, SMOKING	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 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.



### 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.

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: £,75 Yorkshire Chicken main

Option 2: £80 Swaledale Lamb main

Option 3: £,95 Highland Sirloin of Beef main

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

Cheese course: £,12 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

SHARED MAIN choose one for the whole party

Sourdough & Butter

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

Olives, Orange, Garlic & Thyme

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Pickled Fennel, Shiitake & Kohlrabi

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

Whipped Cod's Roe, Chicory, Leek Ash

SHARED STARTER

SHARED SIDES all served

#### Choose two from below

Glazed Carrots

Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts

**Buttered Potatoes** 

Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemon

Cornish Leaves, Elderflower Champagne

Option 3: Honey Moon Melon, Carosello Cucumber & Mozzarella

Option 4: Ember-Roast Golden Beetroot, Raspberries, Peas & Tahini

#### 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

# CANAPÉS



Top left: Raw Beef, Bonito Mayo, Crispy Shallot

Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini

Right: Devilled Eggs, Trout Roe, Sesame

#### WEDDINGS at BRUNSWICK HOUSE

### SAMPLE MENU

#### STANDING RECEPTIONS & PARTIES

NIBBLES £4 per bowl

CANAPÉS £4 each

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

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

Savoury

English Peas, Bonito Mayo & Preserved Lemon 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

Sweet

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

Oyster, Elderflower & Champagne (£1 supplement)

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

BOWL FOOD £10 each

Minimum order: 100 per bowl.

An additional charge for hired crockery and cutlery will be added to the bowl food price.

# LATE NIGHT FOOD



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

Bottom right: San Marzano Tomato & Mozzarella

#### WEDDINGS at BRUNSWICK HOUSE

# SAMPLE MENU

#### LATE NIGHT FOOD

#### SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

£7 each

Minimum order:

Roasted Peppers & Aubergine

20 portions per type.

San Marzano Tomato & Mozzarella

Multiples of 20 per type.

Glazed Middlewhite Ham & Hafod Cheddar

BACON ROLL & TOASTIE

Minimum order:

Old Spot Bacon Lettuce Tomato Roll £10 each

20 portions per type.

Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

Multiples of 20 per type.

HOT DOG & PHILLY CHEESE

Minimum order:

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each

50 portions per type.

Belted Galloway Philly Cheese £14 each

Multiples of 50 per type.

BOARDS £12 per person

CHEESE

CHARCUTERIE

Neal's Yard Cheese, Grapes, Crackers

Also available from the start of your event.

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

Minimum order: 20 portions per board.



# SAMPLE DRINKS

COCKTAILS		SPIRITS	
Southside	£12	25ml pour (50ml pour available on request)	
Aperol Spritz	£12		
Espresso Martini	£12	Boxer Gin	$\pounds^4$
Tommy's Margarita	£12	Element Vodka	$\pounds^4$
Negroni	£12	Bounty White Rum	£4.5
Whisky Sour	£12	Goslings Black Seal Rum	£5
Charlie Chaplin	£12	Pig's Nose Blended Scotch	£4.5
White Lady	£12	Evan Williams Extra Aged Bourbon	£4.5
Old Fashioned	£12	Alternative spirits available on request.	
Corpse Reviver No. 2	£12	Fever-Tree Mixers	from £3
Botivo Bee's Knees - mocktail	£10		
Additional classic and bespoke cocktails are available on request.			
BEER		SOFT	
Draught Pint		Selection of Soft Drinks from	£3
Lost & Grounded Keller Pills	£7.5	Selection of Soft Dithiks from	£3
Signature Brew 'Roadie' Session IPA	£7.5		
Signature brew Roadie Session IIA	£ 1.3	1.31 jug	
33cl bottles & cans		Elderflower Fizz (Elderflower Pressé, Lemon, Sparkling Water, Mint)	£15
Braybrooke, Keller Lager	£7.5	Brunswick House Lemonade (Lemon, Soda, Cucumber)	£15
Signature Brew 'Roadie' Session IPA	~ £7.5		
Lucky Saint, Alcohol Free	~ £7.5		

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

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NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	Pure, fresh, honey, freshly cut flower bouquet, lemon peel	£38
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	24 month bottle ageing, sharp green, juicy red apples, fine bubbles	£43
2022 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	Electrifying acidity, green apple	£62
2022 Maison Antech, Rosé - Crémant de Limoux - Languedoc	Brioche, cream, wild strawberries	£62
NV Jean-Paul Deville 'Carte Noire' - Champagne	Red berries with citrus notes, lively, full minerality	£103
NV Chapel Down 'Brut' - Kent	Texture, lemon peel, tart apricot, forest strawberry	£103
NV Moët 'Brut Imperial' Pinot Noir & Meunier/Chardonnay - Champagne	Created in 1869. Rich, radiant, white peach, ripe apple, toast	£125
WHITE		
2023 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	Bright, plenty of zesty citrus, apple, ripe peach	£35
2023 Gran Sasso - Trebbiano d'Abruzzo	Orange blossom, peach, orange peel, salty almonds	£40
2024 Famille Perrin 'Luberon Blanc' - Southern Rhône	Comforting, round nature, juicy peach, floral touchs	£42
2023 Dom. de la Quilla, Muscadet Sur Lie - Loire	Light, elegant, brioche, unripe pear, lemon	£52
2023 Chapel Down, Chardonnay - Kent	Ripe apple, creamy texture, mirabelle	£53
2023 Vignoble Guillaume, Chardonnay - France	Burgundian style but a bit more south. Buttery, lemon zest, soft oak	£72
R E D		
2023 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	Medium body, ripe, sweet plum, blackberry jam, peppery touch	£35
2023 Famille Perrin 'Ventoux Rouge' - Southern Rhône	Lighter, complex, soft tannin, morello cherries, blackberry, violets	£40
2022 Gran Sasso - Montepulciano d'Abruzzo	Deeper, more backbone, dark cherry, italian herbs, savoury touch	£42
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	Juicy plum, soft tanin, pure balance, spice	£55
2023 Vignoble Guillaume, Pinot Noir - France	Burgundian elegance. Sour cherry, strawberry, earth	£72
ROSÉ		
2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	Pomegranate, red and black currants	£40

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 celebration

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VENUE ADDRESS

Brunswick House 30 Wandsworth Road Vauxhall London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall



