





PRIVATE CELLAR

BROCHURE 2026

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



**THE CELLAR IS FULLY FURNISHED,
HAS A COCKTAIL BAR, SOUND
SYSTEM, DJ BOOTH, PARTY
LIGHTING, HEATING, AIR
CONDITIONING, PRIVATE TOILETS
AND AN OUTDOOR SMOKING AREA**

The image shows the interior of a cellar bar. The walls are made of rough stone, and the lower half is covered in dark wood paneling. There are several framed pictures and mirrors on the walls, some with warm, glowing lights. In the foreground, there are round wooden tables with red leather chairs. A bottle of wine sits on one of the tables. In the background, there is a bar area with more lighting and a mirror. The overall atmosphere is cozy and rustic.

**THE CELLAR HAS THREE ROOMS:
A ROOM WITH A PERMANENT BAR,
A CHILL OUT ROOM AND A DANCE
ROOM. BOOK THE CELLAR FOR
PARTIES WITH UP TO 120 GUESTS
STANDING**




VENUE HIRE RATES

£1,250 FOR A MIDNIGHT FINISH

£1,550 FOR A 1AM FINISH

VENUE RATES ARE PLUS 20% VAT

**THE VENUE HIRE FEE COVERS
SECURITY, CLOAKROOM STAFF AND
THE PRIVATE HIRE OF THE SPACE**



**THE HIRE OF THE SPACE INCLUDES
A SOUND SYSTEM THAT PLAYS THE
SAME MUSIC IN ALL ROOMS
BOOK YOUR OWN DJ WITH
EQUIPMENT**

CANAPÉS



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

Right: Devilled Eggs, Trout Roe, Sesame

S A M P L E M E N U

CANAPÉS £4 each

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

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

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

Sweet

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

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.

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.

S A M P L E M E N U

BOARDS *£12 per person*

Also available from the start of your event.

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

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

C R U D I T É S & D I P S

Tzatziki, Hummus, Crudités, Flatbread

L A T E N I G H T F O O D S E R V E D B E T W E E N 1 0 P M - 1 1 P M

G R I L L E D F O C A C C I A

£7 each

Minimum order:

20 portions per type.

Multiples of 20 per type.

Roasted Peppers & Aubergine

San Marzano Tomato & Mozzarella

Glazed Middlewhite Ham & Hafod Cheddar

B A C O N R O L L & T O A S T I E

Minimum order:

20 portions per type.

Multiples of 20 per type.

Old Spot Bacon Lettuce Tomato Roll *£10 each*

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

H O T D O G & P H I L L Y C H E E S E

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*

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SAMPLE DRINKS

COCKTAILS

Southside	£13
Aperol Spritz	£13
Espresso Martini	£13
Tommy's Margarita	£13
Negroni	£13
Whisky Sour	£13
Charlie Chaplin	£13
White Lady	£13
Old Fashioned	£13
Corpse Reviver No. 2	£13
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	£7.5
Lost & Grounded Wanna Go To The Sun Pale Ale	£7.5
<i>33cl bottles & cans</i>	
Braybrooke, Keller Lager	£7.5
Signature Brew 'Roadie' Session IPA	£7.5
Lucky Saint, Alcohol Free	£7.5

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£4.5
Element Vodka	£4.5
Bounty White Rum	£4.5
Goslings Black Seal Rum	£5.5
Pig's Nose Blended Scotch	£5
Evan Williams Extra Aged Bourbon	£5
<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

WATER

Unlimited Belu filtered Still & Sparkling Water	£1 per person
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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>	£40
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£46
2022 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£64
2022 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Brioche, cream, wild strawberries</i>	£64
Kent Sparkling Wine Westwell 'Pelegrim' NV	<i>Chardonnay/Pinot. Energetic acidity, stone fruits</i>	£97
Champagne Pol Roger 'Brut Réserve' NV	<i>Equal parts Chardonnay, Pinot Noir, Pinot Meunier</i>	£107

WHITE

2023 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£37
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£42
2024 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£44
2023 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£54
2023 Chapel Down, Chardonnay - Kent	<i>Ripe apple, creamy texture, mirabelle</i>	£57
2023 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£74

RED

2023 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£37
2023 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£44
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£61
2023 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£74

ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£42
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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

When the hirer supplies sparkling wine, we charge £40 including VAT corkage per 75cl bottle. When the hirer supplies still wine, we charge £35 including VAT corkage per 75cl bottle. Corkage is limited to wine only and to an arrival reception and meal.

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 VAT, in-house furniture, table linen and serveware and service staff. A discretionary 12.5% service charge will be added to the bill.

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.



Please contact us to discuss your event

LASSCO LTD - VENUE HIRE

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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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