BRUNSWICK HOUSE

PRIVATE CHRISTMAS PARTY

BROCHURE 2026

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

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ABOUT US

Welcome to one of London's most beautiful and unusual Christmas party venues.

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 (Dove, Notting Hill & Vesper, Exmouth Market) & Frank Boxer (Frank's Café, Peckham & Below Stonenest, Soho) 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 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.

- 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

"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.

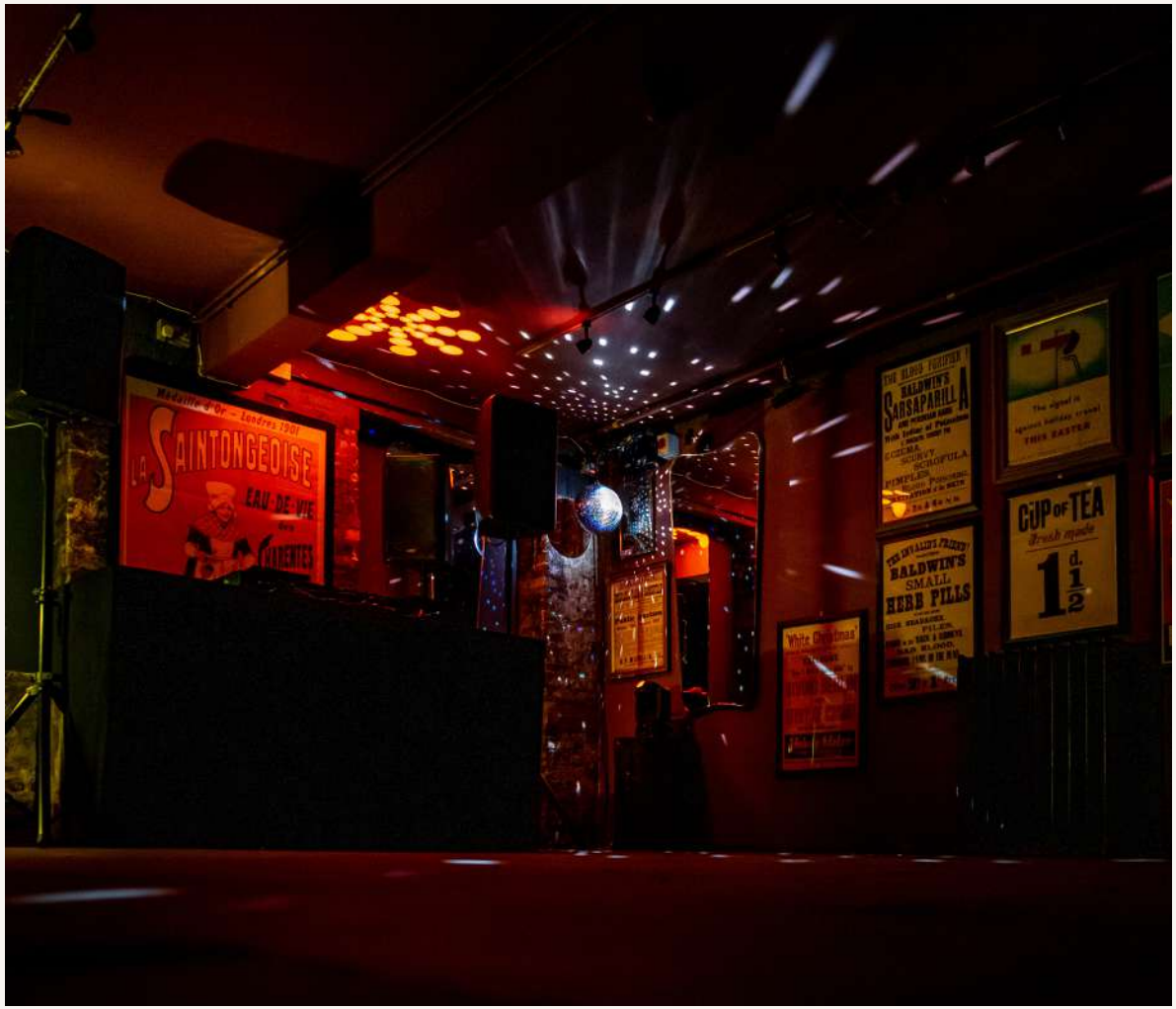
GROUND FLOOR ROOMS

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 vault room. 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.

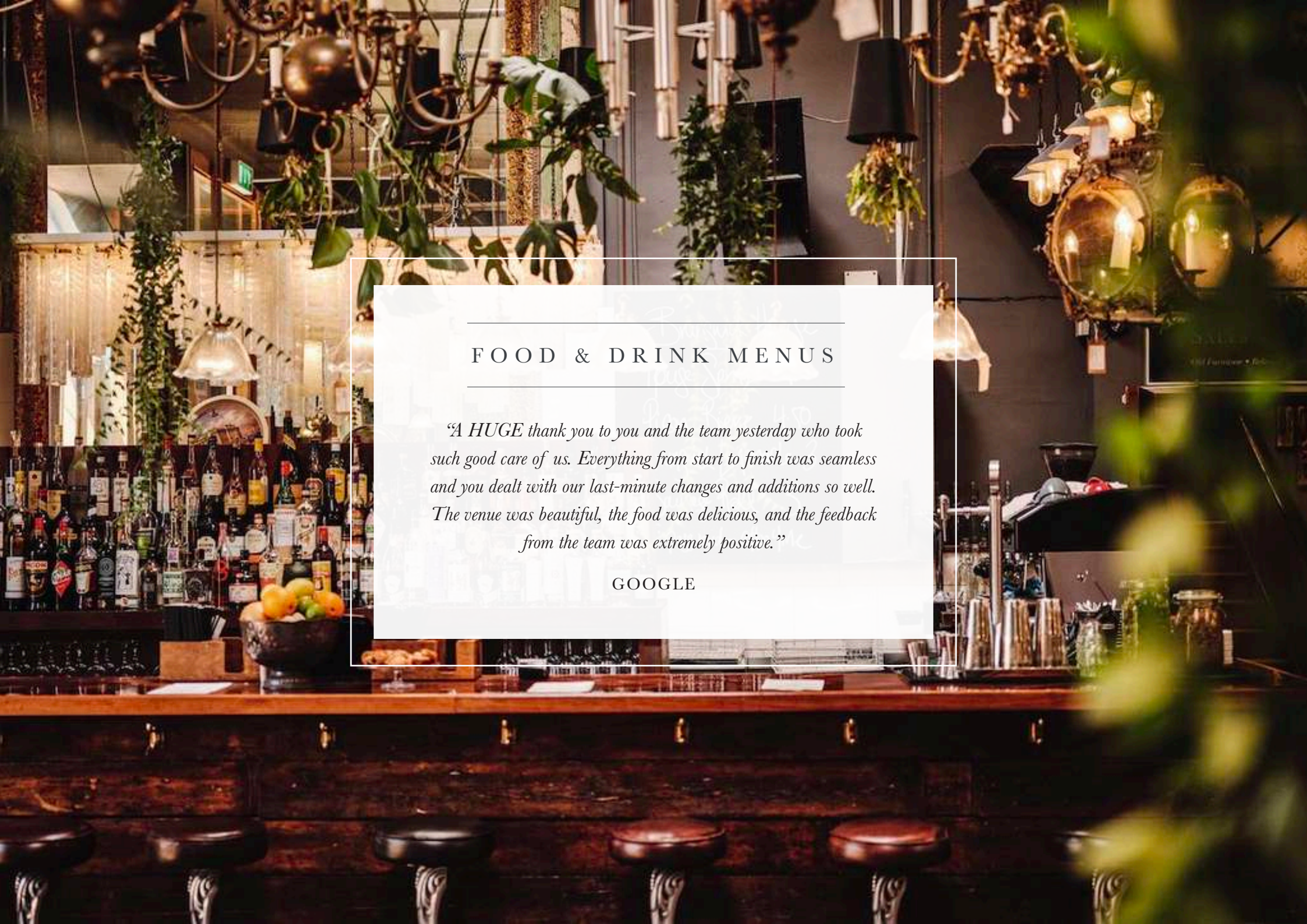
Book the house exclusively for your private event, and be served cocktails and canapés in the Study, Parlour, Library on the ground floor. Then step up to the Saloon and Smoking Room for a banquet. After the meal, step down to the Cellar to dance. Alternatively, simply hire a room or floor.

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* **£500 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
SALOON & TERRACE - FIRST FLOOR *Capacity: 40 seated / 80 standing* **£950 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* **£1,500 plus 20% VAT**	**£3,000 plus 20% VAT**	**£4,000 plus 20% VAT**	**£4,000 plus 20% VAT**	**£6,000 plus 20% VAT**
CELLAR *Capacity: 120 standing* **£1,350 plus 20% VAT**	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 £300 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.

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 hir-er 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 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: £80 Yorkshire Chicken main *Option 2: £85 Swaledale Lamb main* *£90 Norfolk Bronze Turkey main* *Option 3: £100 Highland Sirloin of Beef main*

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

Cheese course: £12 supplement

Snacks and the starter are placed on dining tables before guests are seated.

Vegan, vegetarian, pescatarian and child meals provided on request. Guests with dietary requirements and allergies will be served suitable dishes.

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 for the whole group

Option 1: Duck Liver Parfait, Quince, Jalapeno

Option 2: Tandoori Carrots, Fior di Latte, Ginger, Salsa Verde

Option 3: Ember-Roasted Kohlrabi, Whipped Soy, Smoked Citrus, Saffron

Option 4: Cured Chalkstream Trout, Horseradish, Dill, Crème Fraiche

SHARED MAIN ***choose one for the whole group***

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 SIDES ***all served***

Buttered Potatoes

Braised Red Cabbage, Apple

Roast Parsnips, Miso & Honey

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

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 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*

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

CANAPÉS *£4 each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

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

BOARDS *£12 per person*

Also available for late-night food.

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.

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.

£7 each

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 £10 each

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

HOT DOG & PHILLY CHEESE

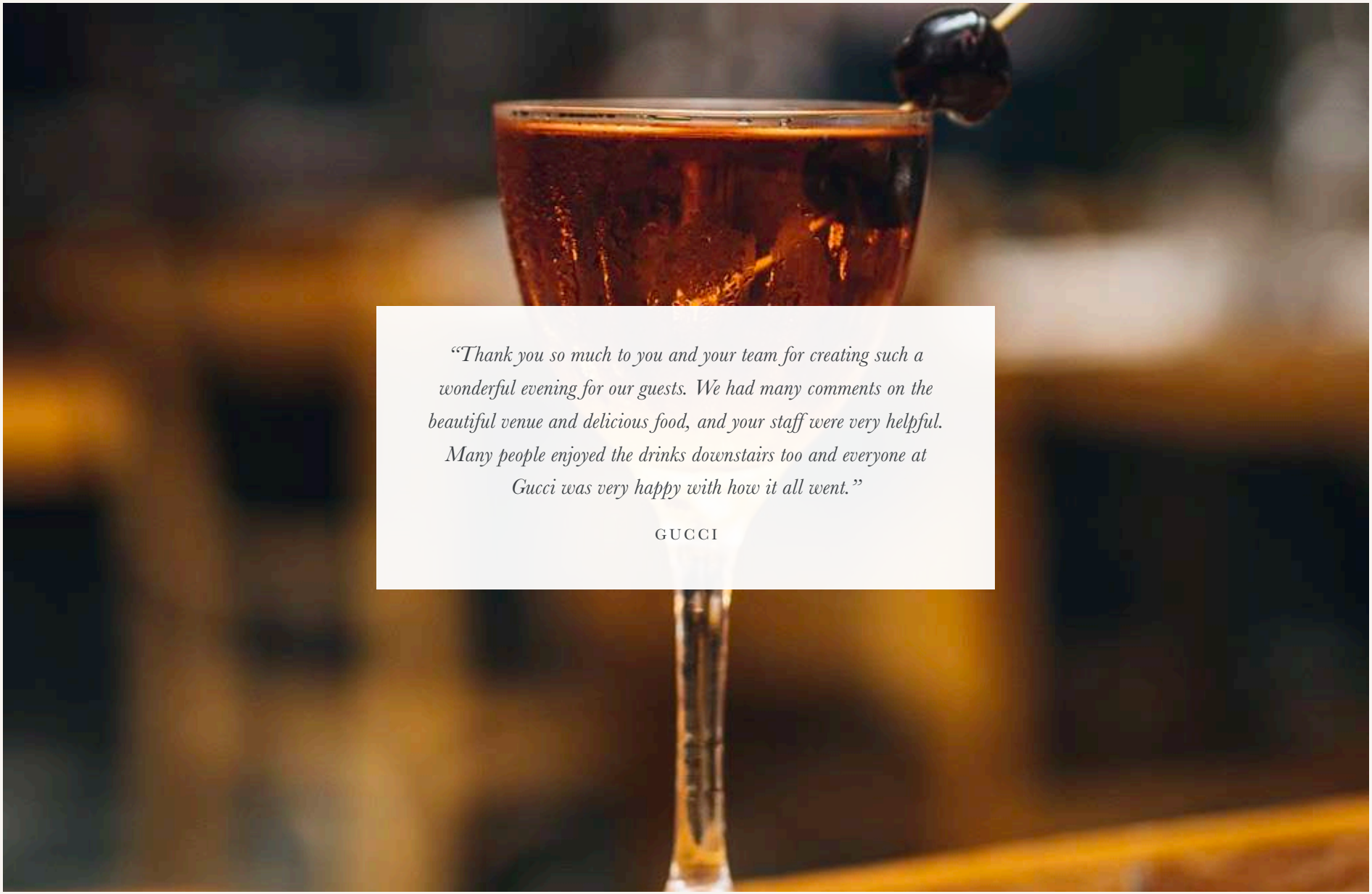
Minimum order:

50 portions per type.

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

Belted Galloway Philly Cheese £14 each

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	*£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 - *mocktail*	*£10*

Additional classic and bespoke cocktails are available on request.

BEER

Draught Pint

Lost & Grounded Keller Pills	*£7.5*
Lost & Grounded Wanna Go To The Sun Pale Ale	*£7.5*

33cl bottles & cans

Braybrooke, Keller Lager	*£7.5*
Signature Brew 'Roadie' Session IPA	*£7.5*
Lucky Saint, Alcohol Free	*£7.5*

SPIRITS

25ml pour (50ml pour available on request)

Sapling Gin	*£4*
Sapling Vodka	*£4*
El Dorado 3yo Silver	*£5*
El Dorado 5 yo Dark	*£5*
Pig's Nose Blended Scotch	*£4.5*
Evan Williams Extra Aged Bourbon	*£4.5Alternative spirits available on request.*
Fever-Tree Mixers	*from £3*

SOFT

Selection of Soft Drinks from	*£3*

1.3l jug

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

WATER

Unlimited Belu filtered Still & Sparkling Water	£1 per person

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

SPARKLING

Prices are per 75cl bottle

NV Ca'Di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	*Lemon peel & freshly cut flowers with notes of honey*	*£39*
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	*24 month bottle ageing, crunchy orchard fruit & fine bubbles*	*£44*
NV Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	*Electrifying acidity with notes of sharp green apple*	*£60*
NV Maison Antech, Rosé - Crémant de Limoux - Languedoc	*Wild strawberries & cream with a touch of brioche*	*£60*
NV Balfour English Sparkling 'Leslie's Reserve' - Kent	*Bright citrus & crisp apple with subtle spicy notes*	*£90*
NV Pol Roger 'Brut Réserve' - Champagne	*Refreshing pear, lemon, honeysuckle & jasmine*	*£105*

WHITE

2025 Saveroni 'Garganega/Trebbiano' - Verona	*White peach, pear drop, citrus & zesty acidity*	*£35*
2024 Atance, 'Cuvée No.1', Merseguera/Malvasia - Valencia	*Honeydew melon, white flowers & creamy texture*	*£40*
2025 Famille Perrin 'Luberon Blanc' - Southern Rhône	*Soft & round palate with juicy peach & floral notes*	*£42*
2024 Dom. de la Quilla, 'Muscadet Sur Lie' - Loire	*Elegant with citrus, unripe pear & salinity*	*£50*
2025 Balfour 'Liberty's Bacchus'- Kent	*Crisp palate yet deeply aromatic with smoky depth*	*£62*
2024 Nuiton-Beaunoy 'Côte d'Or Chardonnay' - Burgundy	*10 months in oak. Citrus & white fleshy fruits with honey & spice*	*£65*

RED

2025 Saveroni 'Merlot/Corvina' - Verona	*Fruit forward, full of cherry, raspberry & plum*	*£35*
2022 Atance 'Bobal' - Valencia	*Soft tannins, earthy with dried strawberry & cherry*	*£40*
2024 Famille Perrin 'Ventoux Rouge' - Southern Rhône	*Smooth & complex, cherries, blackberry & violet*	*£42*
2022 Chateau Tour Biot, Merlot/Cabernet Sauvignon - Bordeaux	*Full & bold with red plum, blackcurrant & pepper*	*£50*
2025 Balfour 'Luke's Pinot Noir', Pinot Noir - Kent	*Silky tannins, bright red cherries, raspberries & spice*	*£65*
2023 Nuiton-Beaunoy 'Côte d'Or Pinot Noir' - Burgundy	*12 months in oak. Fine tannins, red & blackcurrants, cedarbox*	*£69*

ROSÉ

2025 Famille Perrin 'Luberon Rosé' - Southern Rhône	*Soft, supple body with white blossom & pomegranate*	*£42*
2025 Domaine des Triennes 'Rosé', Cinsault/Grenache/Syrah - Provence	*Wild strawberry, creamy texture with subtle vanilla*	*£49*
2025 Balfour 'Nanette's Rosé' - Kent	*Fresh & fragrant with bright red fruits & florality*	*£57*

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.

BRUNSWICK HOUSE

Please contact us to discuss your celebration

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