



PRIVATE EVENTS

MENU & PACKAGES

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



MENU & CATERING
PACKAGES

“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 & CATERING PACKAGES

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

For an arrival reception or toast, we charge £15 including VAT corkage per 75cl bottle. For an arrival reception and meal, a £15 including VAT corkage minimum spend per person will apply. During an arrival reception and meal, for each 75cl bottle of wine served in addition to one bottle per person, we charge £15 including VAT corkage.

Corkage is limited to wine only and to an arrival reception and meal.

CATERING PACKAGES

We understand that every event is different, packages can be restrictive and that you may like to personalise your event. On request, we would be delighted to design a complimentary bespoke catering quote for you. When a quick solution or a ballpark catering cost is required, see the catering packages for options.

BESPOKE CATERING QUOTE

If you are leaning towards a bespoke catering proposal, then skip the package section, and browse our menu collection. Let us know what you would like to order, and we'll produce a bespoke order of service and itemised quote – a planning document updated by us and used by all before and on the booking day.

CATERING PRICES

Menu prices are per person, per unit and are inclusive of VAT, in-house furniture, table linen and serviceware and service staff. A discretionary 12.5% service charge will be added to the bill. Venue hire is an additional cost. Please contact us for more information regarding venue hire.

FINAL DETAILS

Please confirm your menu and final number of guests up to one week in advance of your meal and dietary requirements and allergies up to five days in advance of your booking. Guests with specific dietary requirements and children will be served their own bespoke menu.



SAMPLE MENU

PRIVATE DINING ROOM MENU

The private dining room menu is available for groups of 6 to 12 dining in ground floor rooms Tuesday - Sunday.

£55 Four-course meal: snacks, starter, main with sides and pudding.

Guests shall select their main course and pudding when seated. The private dining menu is subject to change.

Vegan, vegetarian and child meals provided on request.

SHARED SNACKS *all served*

Olives, Fennel & Orange

Jesus Sausage, Cornichons

Almonds & Piment d'Espelette

Chicory & Whipped Cod's Roe

Grilled Potato Bread, Green Garlic Butter

SHARED STARTER *all served*

Celery, Fennel, Mint & Spenwood

Cured Salmon, Tarragon Mayonnaise

Roast Beetroot, Potted Duck, Watercress

Heritage Tomatoes, Cucumber, Shallots, Garden Herbs

INDIVIDUAL MAIN COURSE

Option 1: Barbecued Monkfish Tail, Roast Fennel & Shrimp Sauce

Option 2: Roast Swaledale Hogget Leg, Grilled Leek & Red Cabbage

Option 3: Salt Baked Celeriac, Chestnuts, Pickled Mushrooms, Ancient Grains

SHARED SIDES *all served*

Green Salad

Roast Carrots

Boulangère Potatoes

INDIVIDUAL PUDDING

Option 1: Custard Tart

Option 2: Strawberry Shortbread

Option 3: Cru Virunga Chocolate Pot

Option 4: Seasonal Cheese, Quince & Sourdough Crisps

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

FEAST MENU

The feast menu is available for groups of 12 to 30 dining in ground floor rooms Tuesday - Sunday.

£55 Four-course meal: snacks, starter, main with sides and pudding.

£65 Five-course meal: snacks, starter, main with sides, pudding and cheese.

Vegan, vegetarian and child meals provided on request.

SHARED SNACKS *all served*

Sourdough, Butter

Olives, Fennel & Orange

Jesus Sausage, Cornichons

Almonds & Piment d'Espelette

Chicory & Whipped Cod's Roe

SHARED STARTER *all served*

Celery, Fennel, Mint & Spenwood

Cured Salmon, Tarragon Mayonnaise

Roast Beetroot, Potted Duck, Watercress

Heritage Tomatoes, Cucumber, Shallots, Garden Herbs

SHARED MAIN *choose one for the whole party*

Option 1: Slow Roast Lamb Shoulder, Salsa Verde

Option 2: Sirloin of Beef, Pickled Walnuts & Horseradish

Option 3: Roast Chicken, Wild Mushrooms & Sherry Sauce

SHARED SIDES *all served*

Green Salad

Roast Carrots

Boulangère Potatoes

INDIVIDUAL PUDDING *choose one for the whole party*

Option 1: Cru Virunga Chocolate Pot

Option 2: Custard Tart

Option 3: Chocolate Cake

Option 4: Strawberry Shortbread

SHARED CHEESE *all served*

Colston Bassett, Tunworth, Lincolnshire Poacher, Quince & Crackers

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

BANQUET MENU

The banquet menu is available for groups of 30 to 114 dining in first floor rooms Monday - Sunday.

£55 Four-course meal: snacks, starter, main with sides and pudding.

£65 Five-course meal: snacks, starter, main with sides, pudding and cheese.

Vegan, vegetarian and child meals provided on request.

SHARED SNACKS *all served*

Sourdough, Butter

Olives, Fennel & Orange

Jesus Sausage, Cornichons

Almonds & Piment d'Espelette

Chicory & Whipped Cod's Roe

SHARED STARTER *all served*

Celery, Fennel, Mint & Spenwood

Cured Salmon, Tarragon Mayonnaise

Roast Beetroot, Potted Duck, Watercress

Heritage Tomatoes, Cucumber, Shallots, Garden Herbs

SHARED MAIN *choose one for the whole party*

Option 1: Slow Roast Lamb Shoulder, Salsa Verde

Option 2: Sirloin of Beef, Pickled Walnuts & Horseradish

Option 3: Roast Chicken, Wild Mushrooms & Sherry Sauce

SHARED SIDES *all served*

Green Salad

Roast Carrots

Boulangère Potatoes

INDIVIDUAL PUDDING *choose one for the whole party*

Option 1: Cru Virunga Chocolate Pot

Option 2: Custard Tart

Option 3: Chocolate Cake

Option 4: Strawberry Shortbread

SHARED CHEESE *all served*

Colston Bassett, Tunworth, Lincolnshire Poacher, Quince & Crackers

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE MENU

MENU ADDITIONS

Canapés & boards are available for groups of 30 or more.

ARRIVAL RECEPTION

CANAPÉS *£3.5 each*

Crab Mayonnaise & Chicory
Oysters & Elderflower Champagne
Hash Brown, Smoked Salmon, Sour Cream
Duck Liver Parfait & Kumquat Buns
Yorkshire Pudding, Roast Beef, Horseradish
Deep Fried Welsh Rarebit, Pickled Walnut & Black Garlic
Truffled Tunworth on Toast

BOARDS *£10 per person*

Boards can also be ordered for late-night bites

CHEESE
Colston Bassett, Tunworth, Lincolnshire Poacher, Quince & Crackers

CHARCUTERIE
Coppa, Jesus Sausage, Cornichons, Sourdough

LATE NIGHT BITES

Late night bites are available for groups of 50 or more.

HOT *£6 per each*

Bacon Roll



“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

£9 per glass

Martini
 Negroni
 Penicillin
 Margarita
 Pisco Sour
 South Side
 Espresso Martini
 Corpse Reviver No. 2
 Lip Service (non-alcoholic)

Bespoke cocktails are available on request.

BEER

Draught

Lost and Grounded, Keller Lager, 43cl - *mobile keg* £5

Estrella Lager, 50cl - *available at the Cellar bar only* £5

33cl bottle

The Kernel IPA £6

Braybrook, Keller Lager £5

Five Points Brewing, Porter £5.5

SPIRITS

35ml pour (Single (25ml) & Double (50ml) available on request)

Boxer Gin £4

Element Vodka £4

Goslings Dark Rum £4.5

Plantation White Rum £4.5

Pig's Nose Blended Scotch £4

Four Roses Yellow Label Bourbon £4.5

Ocho Tequila (25ml pour) £4

Alternative spirits available on request.

Fever-Tree Mixers from £1.5

SOFT

Selection of Soft Drinks from £1.75

1.3l jug

Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15

Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

 S A M P L E W I N E L I S T

Prices are per 75cl bottle

 S P A R K L I N G

NV Pago de Tharsys, Cava Brut Nature – Spain	<i>Balance of texture and freshness alongside ripe stone fruits</i>	£34
NV Cavicchioli, ‘Prosecco Spumante’, Pignoletto - Italy	<i>Pure, lemon, jasmin and almonds</i>	£38
2017 Maison Antech, Crémant de Limoux, ‘Cuvée Eugénie’ - Languedoc	<i>Electrifying acidity and green apple</i>	£50
NV Lacourte-Godbillon, ‘Terroirs D’Ecueil 1er Cru’ - Champagne	<i>Light, lively and full of minerality</i>	£85
Ruinart ‘Brut’ Champagne - France	<i>A classic. Matured elegance, texture and length</i>	£110

 W H I T E

2018 Poderi dal Nespoli, ‘Le Coste’, Trebbiano - Emilia-Romagna	<i>Fresh, crisp, and clean, delicate citrus notes</i>	£26
2018 La Serre, Sauvignon Blanc - Pays d’Oc	<i>Lifting notes of lemon and crisp green apple</i>	£28
2018 Le Grand Noir, Chardonnay & Viognier - Languedoc	<i>Pure balance, unoaked and fruit driven</i>	£33
2018 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£38
2018 Vigneti Tardis, ‘Mercoledì’, Fiano - Campania	<i>Sweet on nose, dry to taste, peach, elderflower and chamomile</i>	£50
2017 Dom. Robert Denogent, ‘Les Sardines’, Chardonnay - Macon-Villagesc	<i>Crunchy acidity, Chablis minerality, gooseberry and brioche</i>	£63

 R E D

2018 Poderi dal Nespoli, ‘Fico Grande’, Sangiovese - Emilia-Romagna	<i>Red cherries and plums, black pepper notes and softness</i>	£26
2018 La Serre, Merlot - Pays d’Oc	<i>Soft tannins, plum and blackberry fruit</i>	£28
2018 Le Grand Noir, Grenache, Syrah & Mourve dre - Languedoc	<i>Silky, dark berries and balanced</i>	£33
2017 Chateau Gardegan, ‘Bordeaux Superior’ - France	<i>Big and tannic alongside plums, forest fruits and sweet spice</i>	£42
2018 Vigneti Tardis, ‘Martedì Rosso’, Aglianico - Campania	<i>Crunchy and juicy paired with soft tannin and earthiness</i>	£50
2017 Domaine Berthaut-Gerbet, ‘Les Prielles’ Pinot Noir - Burgundy	<i>Elegance, silkiness, hints of earth and plenty of red fruits</i>	£63

 R O S É

2018 Le Grand Noir, Grenache & Syrah - Languedoc	<i>Dry, red fruits of raspberry and redcurrant, peppery notes</i>	£28
2018 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£42

Prices include VAT. Please email events@brunswickhouse.london to request the current menu.

SAMPLE CATERING PACKAGES

	ENTRY	STANDARD	GRAND	DELUXE
RECEPTION	<p>£30 Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£43 4 x canapés, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£54 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.</p>	<p>£69 4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (cocktails, sparkling wine, wine, beer or spirits - poured to 35ml) & soft drinks.</p>
RECEPTION & SEATED MEAL	<p>£95 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Four-course meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£100 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£105 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Four-course meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>	<p>£117 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Five-course meal (£65 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee.</p>
RECEPTION, SEATED MEAL & PARTY	<p>£95 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Four-course meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: guests to purchase their own drinks.</p>	<p>£100 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Three-course meal (£50 menu - bread & butter, starter, main with sides & pudding): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: guests to purchase their own drinks.</p>	<p>£105 Arrival reception: 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Four-course meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.</p>	<p>£117 Arrival reception: 3 x canapés, 2 x alcoholic drinks (sparkling wine or beer) & soft drinks. Four-course meal (£55 menu): 2.5 x 175ml glasses of wine, filtered water & tea or coffee. Party: 2 x alcoholic drinks (house spirits - poured to 25ml, wine or beer) & soft drinks.</p>

IF YOU WOULD LIKE A TAILORED PACKAGE, PLEASE ASK FOR A BESPOKE QUOTE

Prices include VAT & service charge. Please email events@brunswickhouse.london to request current packages.



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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