



# PRIVATE RECEPTIONS & PARTIES

*MENU & PACKAGES 2021-22*

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

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MENU & CATERING PACKAGES

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FOOD

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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

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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

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We charge a £15 including VAT corkage minimum spend per person for up to one bottle of wine consumed on average per person. 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.*

CATERING PACKAGES

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We understand that every event is different, packages can be restrictive and that you may like to personalise your reception. 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

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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

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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. Venue hire is an additional cost. Please contact us for more information regarding venue hire.

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FINAL DETAILS

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Please confirm your menu and final number of guests up to one week in advance of your meal.

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SAMPLE MENU

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RECEPTION

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***Snacks and boards are available for groups of 30 or more.***

SNACKS *£3 per bowl*

Olives, Fennel & Orange  
Almonds & Piment d'Espelette

BOARDS *£10 per person*

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

CHARCUTERIE  
Coppa, Jesus Sausage, Cornichons, Sourdough

***Canapés are available for groups of 50 or more.***

CANAPÉS *£3.5 each*

Oysters & Elderflower Champagne  
Hash Brown, Smoked Salmon, Sour Cream  
Sausage Roll, Plum Ketchup  
Yorkshire Pudding, Roast Beef, Horseradish  
Truffled Tunworth on Toast  
Courgette Fritters, Yoghurt & Date  
Deep Fried Welsh Rarebit, Pickled Walnut & Black Garlic



*“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 29 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

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SAMPLE WINE LIST

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*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-Villages	<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 & Mourvedre - 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](mailto:events@brunswickhouse.london) to request the current menu.*

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SAMPLE CATERING PACKAGES

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STANDING RECEPTIONS & PARTIES

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ENTRY

*£30*

Olives & nuts, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.

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STANDARD

*£43*

4 x canapés, 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.

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GRAND

*£54*

4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (sparkling wine, wine or beer) & soft drinks.

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DELUXE

*£69*

4 x canapés, shared boards (cheese & charcuterie), 4 x alcoholic drinks (cocktails, sparkling wine, wine, beer or spirits - poured to 35ml) & soft drinks.

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

*Prices include VAT & service charge. Please email [events@brunswickhouse.london](mailto:events@brunswickhouse.london) to request current packages.*



*Please contact us to discuss your event*

LASSCO LTD - VENUE HIRE

+44 (0)207 7501 7775

events@lassco.co.uk

lassco.co.uk/venues/brunswick-house

@brunswickhouseevents

BRUNSWICK HOUSE CAFÉ LTD - CATERING

+44 (0)20 7720 2926

events@brunswickhouse.london

brunswickhouse.london/events

@brunswick\_house

VENUE ADDRESS

Brunswick House  
30 Wandsworth Road  
Vauxhall  
London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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