



PRIVATE RECEPTIONS & PARTIES

MENU 2023

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

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

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

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

FOOD & DRINK 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 food and drink quote – a planning document updated by us and used by all before and on the booking day.

FOOD & DRINK 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 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

STANDING RECEPTIONS & PARTIES

NIBBLES £4 *per bowl*

CANAPÉS £3.5 *each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

BOWL FOOD £9 *each*

Minimum order: 100 per bowl.

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

Savoury

Celeriac & Truffle Tart

Devilled Eggs, Trout Roe, Sesame

ChalkStream Trout, Bonito Mayo, Lemon

Raw Beef, Crispy Shallot, Spenwood

Onion Squash Fritter, Salsa Verde

Brixham Crab, Chicory, Preserved Tomato

Ember Roast Beetroot, Sour Cream, Potato Blini

Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup

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

Sweet

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

Savoury

Pumpkin & Sage Risotto

Mozzarella, Fennel, Orange, Chilli Crisp

Grilled Carrots, Toasted Peanuts, Chervil

Confit Chicken, Red Pepper, Ancient Grains

Sweet

Plum & Jasmine Fool

Cru Virunga Chocolate

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.

SAMPLE MENU

LATE NIGHT FOOD

SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA SANDWICH £6 each

Minimum order: 32 portions per sandwich.

Each type of sandwich order is multiples of 32.

Roasted Peppers & Aubergine
San Marzano Tomato & Mozzarella
Glazed Middlewhite Ham & Hafod Cheddar

BACON ROLL & TOASTIE

Minimum order: 24 portions per sandwich.

Each type of sandwich order is multiples of 24.

Old Spot Bacon Lettuce Tomato Roll £9 each
Tunworth Cheese, Spring Onion, & Black Truffle Toastie £12 each

HOT DOGS

Minimum order: 50 portions per hot dog.

Each type of hot dog order is multiples of 50.

Hot Dog, Mustard, Sauerkraut, Crispy Onion £12 each
Belted Galloway Philly Cheese £14 each

BOARDS £10 per person

Also available from the start of your event.

Minimum order: 20 portions per board.

CHEESE
Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE
Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS
Tzatziki, Hummus, Crudités, Flatbread



“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

£10 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.

B E E R

33cl bottle

Braybrooke, Keller Lager £6.5
 Mondo, 'Little Victories', Session IPA £8.5
 Lucky Saint, Alcohol Free £6

SPIRITS

25ml pour (50ml pour available on request)

Boxer Gin £3
 Element Vodka £3
 Goslings Dark Rum £4
 Don Q White Rum £4
 Buffalo Trace Bourbon £4
 Pigs Nose Scotch Whiskey £4
Alternative spirits available on request.
 Fever-Tree Mixers *from* £2.5

S O F T

Selection of Soft Drinks from £2.5

1.3l jug
 Elderflower Fizz (*Elderflower Pressé, Lemon, Sparkling Water, Mint*) £15
 Brunswick House Lemonade (*Lemon, Soda, Cucumber*) £15

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 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>	£36
NV Cantina Bernardi, 'Prosecco Frizzante' - Italy	<i>Soft bubbles, fresh citrus, jasmine, almond</i>	£39
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Soft cherry, tart cranberry, brioche like texture</i>	£58
NV Jean-Paul Deville, 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively and full minerality</i>	£92

 W H I T E

2021 Villa St. Jean, 'Blanc', Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£27
2020 Atance, 'Cuvée No. 1', Malvasia/Merseguera - Valencia	<i>Honey melon, buttercup, silky, soft texture</i>	£33
2020 Castello di Querceto, 'I Colombi' Vernaccia - Tuscany	<i>Crisp acidity, lemon zest, almond, delicate herbal notes</i>	£35
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Minerality, tree fruits paired with leesy texture</i>	£42
2020 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style. buttery, lemon zest and soft oak</i>	£60
2018 Vigneti Tardis, 'Venerdi', Malvasia/Trebbiano - Campania	<i>Clean and pure. Extra texture from barrel age</i>	£69

 R E D

2022 Mas de Daumas Gassac, 'Moulin de Gassac Classic Rouge' - Pays d'Oc	<i>Syrah/Merlot/Carignan. Soft, plum, cherry, blackberry</i>	£27
2020 Atance, Bobal - Valencia	<i>Medium, soft tannins, earthy, juicy cherry, dried strawberry</i>	£33
2020 Castello di Querceto, 'I Colombi' Sangiovese - Chianti	<i>Full, cranberry, red currants, savoury tomato, soft tannins</i>	£35
2019 Chateau Cru Gobard - Francs Cotes de Bordeaux	<i>Depth and pleasant backbone, forest fruits, sweet spice</i>	£48
2019 Vigneti Tardis, 'Martedi Rosso', Aglianico - Campania	<i>Dried cherry, black cassis balanced medium tannin and acidity</i>	£53
2020 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. sour cherry, strawberry and earth</i>	£60

 R O S É

2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£45
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Please contact us to discuss your event

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BRUNSWICK HOUSE CAFÉ LTD - CATERING

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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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Photography by Matt Badenoch & Oliver Holder.