



PRIVATE RECEPTIONS & PARTIES

MENU 2024

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.

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*

CANAPÉS £3.5 *each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

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

Savoury

Tomato & Broad Bean 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 £9 *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.

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

£6 each

Minimum order:

20 portions per type.

Multiples of 20 per type.

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 £9 each

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

HOT DOG & PHILLY CHEESE

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

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

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	£10
Aperol Spritz	£10
Espresso Martini	£10
Tommy's Margarita	£10
Negroni	£11
Whisky Sour	£11
Charlie Chaplin	£11
White Lady	£12
Old Fashioned	£12
Corpse Reviver No. 2	£12
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	£6
<i>33cl bottle</i>	
Braybrooke, Keller Lager	£7.5
Mondo, 'Little Victories', Session IPA	£8
Lucky Saint, Alcohol Free	£7

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£3
Element Vodka	£3
Goslings Dark Rum	£4
Don Q White Rum	£4
Buffalo Trace Bourbon	£4
Pigs Nose Scotch Whiskey	£4
<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

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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>	£35
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£40
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>Brioche, cream, wild strawberries</i>	£58
NV Jean-Paul Deville 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively, full minerality</i>	£92
2019 Hundred Hills 'Preamble No.2' Pinot Noir - Oxfordshire	<i>Traditional method, depth, zesty, hints of vanilla</i>	£110
NV Moët 'Brut Imperial' Pinot Noir & Meunier/Chardonnay - Champagne	<i>Created in 1869. Rich, radiant, white peach, ripe apple, toast</i>	£139

WHITE

2022 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£30
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£38
2023 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£42
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£47
2022 Pagos de Galir 'Virgen del Galir' Godello - Valdeorras	<i>Fuller body, salinity, lemon peel, beeswax</i>	£57
2022 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£65

RED

2021 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£30
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£38
2022 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£54
2022 Pagos de Galir 'Virgen del Galir' Mencia - Valdeorras	<i>10 months in French oak. Blackcurrants, balsamic, toast</i>	£57
2022 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£65

ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£38
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Please contact us to discuss your event

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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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