



# PRIVATE RECEPTIONS & PARTIES

*MENU 2026*

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

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M E N U   N O T E S

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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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When the hirer supplies sparkling wine, we charge £40 including VAT corkage per 75cl bottle. When the hirer 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

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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

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

FOOD & DRINK 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.

FINAL DETAILS

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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.**

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CANAPÉS

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*Top left: Raw Beef, Bonito Mayo, Crispy Shallot      Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini*

*Right: Devilled Eggs, Trout Roe, Sesame*

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SAMPLE MENU

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STANDING RECEPTIONS & PARTIES

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NIBBLES £4 *per bowl*

CANAPÉS £4 *each*

**Minimum order: 50 per canapé.**

**Oysters order is multiples of 50.**

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

*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

BOWL FOOD £10 *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](mailto:events@brunswickhouse.london) to request the current menu.*



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LATE NIGHT FOOD

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*Left: Hot Dog, Mustard, Sauerkraut, Crispy Onion      Top right: Old Spot Bacon Lettuce Tomato Roll*

*Bottom right: San Marzano Tomato & Mozzarella*

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SAMPLE MENU

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LATE NIGHT FOOD

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SERVED BETWEEN 10PM - 10:30PM

GRILLED FOCACCIA

£7 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 £10 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 £12 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](mailto: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

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## SAMPLE DRINKS

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### COCKTAILS

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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 - <i>mocktail</i>	£10

*Additional classic and bespoke cocktails are available on request.*

### BEER

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<i>Draught Pint</i>	
Lost & Grounded Keller Pills	£7.5
Lost & Grounded Wanna Go To The Sun Pale Ale	£7.5
<i>33cl bottles &amp; cans</i>	
Braybrooke, Keller Lager	£7.5
Signature Brew 'Roadie' Session IPA	£7.5
Lucky Saint, Alcohol Free	£7.5

### SPIRITS

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<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£4.5
Element Vodka	£4.5
Bounty White Rum	£4.5
Goslings Black Seal Rum	£5.5
Pig's Nose Blended Scotch	£5
Evan Williams Extra Aged Bourbon	£5
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from</i> £3

### SOFT

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<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

### WATER

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Unlimited Belu filtered Still & Sparkling Water	£1 per person
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## SAMPLE WINE LIST

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*Prices are per 75cl bottle*


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### SPARKLING

NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£40
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£46
2022 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£64
2022 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Brioche, cream, wild strawberries</i>	£64
Kent Sparkling Wine Westwell 'Pelegrim' NV	<i>Chardonnay/Pinot. Energetic acidity, stone fruits</i>	£97
Champagne Pol Roger 'Brut Réserve' NV	<i>Equal parts Chardonnay, Pinot Noir, Pinot Meunier</i>	£107

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### WHITE

2023 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£37
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£42
2024 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£44
2023 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£54
2023 Chapel Down, Chardonnay - Kent	<i>Ripe apple, creamy texture, mirabelle</i>	£57
2023 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£74

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### RED

2023 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£37
2023 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£44
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£61
2023 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£74

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### ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£42
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*Please contact us to discuss your event*

**LASSCO LTD - VENUE HIRE**

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[events@lassco.co.uk](mailto:events@lassco.co.uk)

[lassco.co.uk/venues/brunswick-house](http://lassco.co.uk/venues/brunswick-house)

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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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