



PRIVATE RECEPTIONS & PARTIES

MENU 2026

MENU NOTES

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

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

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

S A M P L E M E N U

S T A N D I N G R E C E P T I O N S & P A R T I E S

N I B B L E S £4 *per bowl*

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

C A N A P É S £4 *each*

Savoury

Minimum order: 50 per canapé.

Celeriac & Truffle Tart

Oysters order is multiples of 50.

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

B O W L F O O D £10 *each*

Savoury

Minimum order: 100 per bowl.

Pea & Mint Risotto

An additional charge for

Mozzarella, Fennel, Orange, Chilli Crisp

hired crockery and cutlery

Grilled Carrots, Toasted Peanuts, Chervil

will be added to the bowl food price.

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.

L A T E N I G H T F O O D



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

Bottom right: San Marzano Tomato & Mozzarella

S A M P L E M E N U

L A T E N I G H T F O O D

S E R V E D B E T W E E N 1 0 P M - 1 0 : 3 0 P M

G R I L L E D F O C A C C I A

£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

B A C O N R O L L & T O A S T I E

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

H O T D O G & P H I L L Y C H E E S E

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

B O A R D S £12 per person

C H E E S E

Neal's Yard Cheese, Grapes, Crackers

Also available from the start of your event.

Minimum order:

20 portions per board.

C H A R C U T E R I E

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

PRIVATE DINING & EVENTS *at* BRUNSWICK HOUSE



“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	£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.

SPIRITS

25ml pour (50ml pour available on request)	
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 £3</i>

BEER

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

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
<i>WATER</i>	
Unlimited Belu filtered Still & Sparkling Water	£1 per person

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 WINE LIST

Prices are per 75cl bottle

SPARKLING

NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona
2022 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc
2022 Maison Antech, Rosé - Crémant de Limoux - Languedoc
Kent Sparkling Wine Westwell 'Pelegrim' NV
Champagne Pol Roger 'Brut Réserve' NV

<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£40
<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£46
<i>Electrifying acidity, green apple</i>	£64
<i>Brioche, cream, wild strawberries</i>	£64
<i>Chardonnay/Pinot. Energetic acidity, stone fruits</i>	£97
<i>Equal parts Chardonnay, Pinot Noir, Pinot Meunier</i>	£107

WHITE

2023 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc
2023 Gran Sasso - Trebbiano d'Abruzzo
2024 Famille Perrin 'Luberon Blanc' - Southern Rhône
2023 Dom. de la Quilla, Muscadet Sur Lie - Loire
2023 Chapel Down, Chardonnay - Kent
2023 Vignoble Guillaume, Chardonnay - France

<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£37
<i>Orange blossom, peach, orange peel, salty almonds</i>	£42
<i>Comforting, round nature, juicy peach, floral touches</i>	£44
<i>Light, elegant, brioche, unripe pear, lemon</i>	£54
<i>Ripe apple, creamy texture, mirabelle</i>	£57
<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£74

RED

2023 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc
2023 Famille Perrin 'Ventoux Rouge' - Southern Rhône
2022 Gran Sasso - Montepulciano d'Abruzzo
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux
2023 Vignoble Guillaume, Pinot Noir - France

<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£37
<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
<i>Deeper, more backbone, dark cherry, Italian herbs, savoury touch</i>	£44
<i>Juicy plum, soft tanin, pure balance, spice</i>	£61
<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£74

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

lassco.co.uk/venues/brunswick-house

[@brunswickhouseevents](http://brunswickhouseevents)

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