



# PRIVATE CHRISTMAS PARTY

*BROCHURE 2023*

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

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ABOUT US

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*Welcome to one of London's most beautiful  
and unusual Christmas party venues.*

*"We had the best time on Friday! Thanks so much for hosting us  
in your brilliant and beautiful venue! You were a really superb and  
wonderful team to work with both in the run up and on the night."*

VIVIENNE WESTWOOD

Discover beautiful rooms, a  
statuary garden, delicious food,  
interesting wine and engaging  
service...

Brunswick House is an 18th century, Grade  
II\* listed Georgian mansion and London  
landmark with antique-filled private rooms,  
a private front garden and roof terrace for  
hire for Christmas parties. The rooms are  
spread across three floors and seat up to  
110 and hold up to 250 standing. It's also  
home to a critically acclaimed, produce-led  
modern British restaurant and vibrant bar.

Lassco, an architectural antiques company  
and the Brunswick House proprietor, hire  
out the house for private dining and events.  
Jackson Boxer (Orasay, Notting Hill) &  
Frank Boxer (Frank's Café, Peckham) are the  
restaurant and bar owners. The restaurant  
and bar team serve the events in the house.



WHY US

*We are passionate about parties.*

*To us, every celebration is important.*



*“Just a note, first off, to say a massive THANK YOU for giving Esquire and its contributors such a wonderful time on Friday. Thank you for such exemplary service and such wonderful food. I have had a veritable raft of compliments about every aspect of the day, and it is entirely testament to you and the team. Please thank all the staff for their hard work.”*

ESQUIRE

We take great care to make sure that you and your guests’ experience is the best it can be, from the moment you arrive to when you depart. Every event is personalised. Every detail is considered.

For Jackson, Chef Patron, food has been a lifelong obsession. The cuisine at Brunswick House is reflective of his passion for the highest quality produce, presented simply and thoughtfully, with generosity, creativity and honesty. To complement, our Sommelier has selected wines of distinguished provenance and taste.

To guide you through the menu selection and event planning stages, you’ll have a dedicated event planner. At your Christmas party, you’ll have

an experienced and friendly event manager and service team serving you and your guests. We’ll work together to ensure the delivery of a stylish and memorable experience.

While the hire fee and package prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. See our recommended suppliers list for options, from florists to live musicians. You’re welcome to book your preferred suppliers not listed here.

- ◆ Tailored Food & Drink Quote
- ◆ Small, Intimate & Large Celebrations
- ◆ Recommended Suppliers
- ◆ Zone 1 Tube & Rail Station - 5 mins walk
- ◆ Dressed Venue
- ◆ Outdoor Areas
- ◆ Cloakroom & Security
- ◆ In-House Event Planners
- ◆ 1am Finish
- ◆ In-House Catering
- ◆ In-House Service Team
- ◆ Corkage



A grand piano is positioned in the foreground on the left. The room is decorated with heavy, patterned red curtains. In the background, a window is visible with three lit lamps on a table. A floral patterned chair is partially visible on the right.

## PRIVATE INDOOR SPACES

*“The more rustic effect went down a treat! Thank you all at BH for a spectacular event which the entire staff are still talking about today. We had the best of times and loved everything that you and the staff put together for us.”*

MENTION ME

*Please visit [brunswickhouse.london/events](https://www.brunswickhouse.london/events) to take a virtual tour.*



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GROUND FLOOR ROOMS

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*Left: Library – 30 seated. Top right: Parlour – 30 standing Bottom right: Parlour – 16 seated.  
Please visit [brunswickhouse.london/events](http://brunswickhouse.london/events) for more images of our private spaces.*



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FIRST FLOOR ROOMS & ROOF TERRACE

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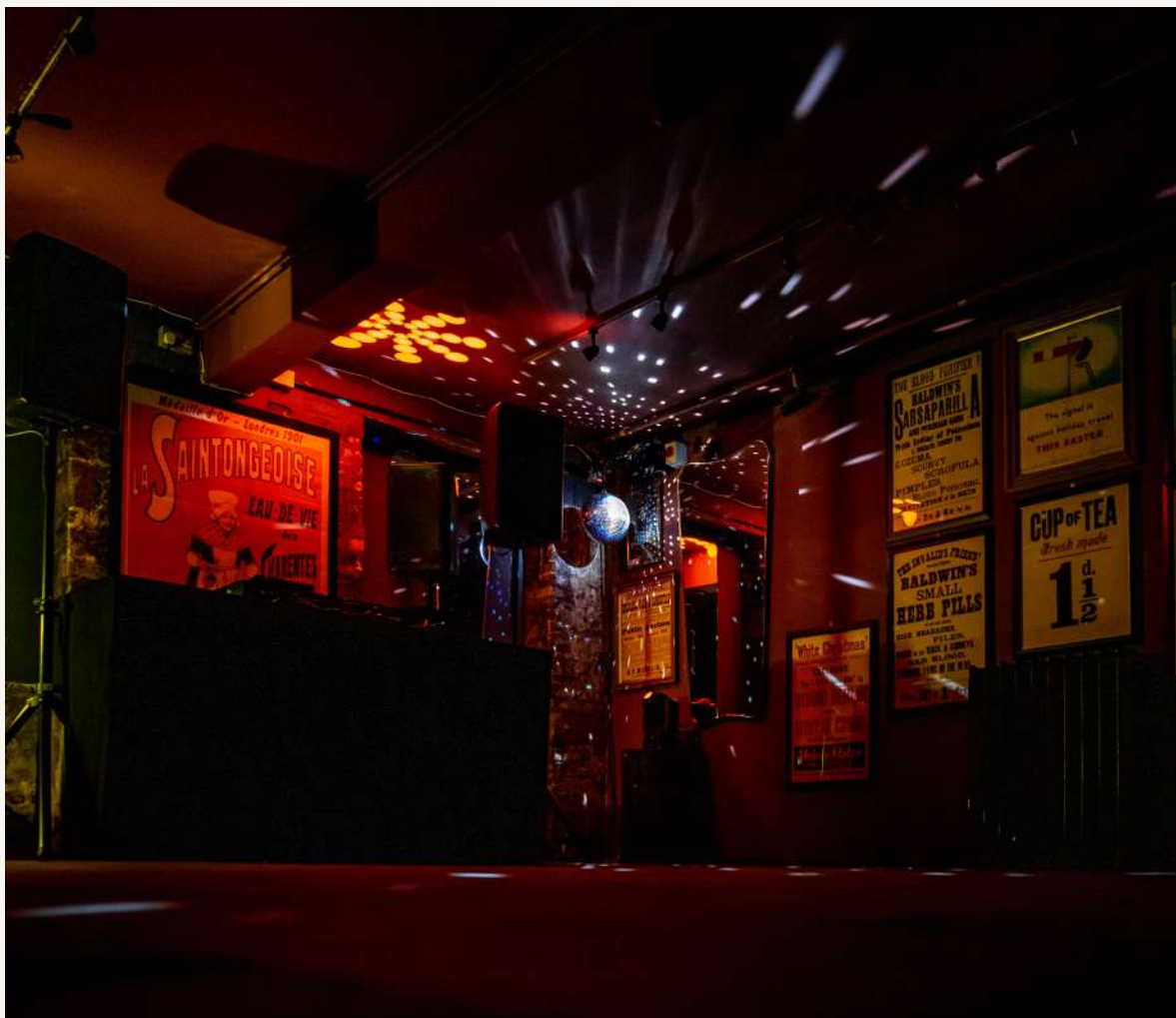


*Top left: Smoking Room – 22 seated. Bottom left: Saloon & Smoking Room – 110 seated / 120 standing Right: Saloon – 70 seated / 80 standing  
Saloon Roof Terrace – 30 standing Please visit [brunswickhouse.london/events](http://brunswickhouse.london/events) for photos of the Saloon Roof Terrace and more images of our private spaces.*

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CELLAR ROOMS

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*Left: Cellar dancefloor. Top right: Cellar vault room. Bottom right: Cellar bar. Capacity: 120 standing.  
Please visit [brunswickhouse.london/events](http://brunswickhouse.london/events) for more images of our private spaces.*



CHRISTMAS *at* BRUNSWICK HOUSE

VENUE HIRE RATES

Hire the house exclusively, by the floor or by the room.

Book the house exclusively for your private event, and be served cocktails and canapés in the Study, Parlour, Library on the ground floor. Then step up to the Saloon and Smoking Room for a banquet. After the meal, step down to the Cellar to dance. Alternatively, simply hire a room or floor.

*Capacity: 16 - 110 seated / 50 - 250 standing.*

**ROOMS & FLOORS**

**FRONT GARDEN  
GROUND FLOOR  
CELLAR**

**ROOF TERRACE  
FIRST FLOOR  
CELLAR**

**FRONT GARDEN  
GROUND FLOOR  
FIRST FLOOR**

**FRONT GARDEN  
GROUND FLOOR  
FIRST FLOOR  
CELLAR**

PARLOUR & LIBRARY -  
GROUND FLOOR

*Capacity: 30 seated*

**£420**

SALOON & TERRACE - FIRST FLOOR

*Capacity: 40 seated / 80 standing*

**£780**

SMOKING ROOM - FIRST FLOOR

*Capacity: 22 seated*

**£540**

SALOON TERRACE, SMOKING  
ROOM & SALOON - FIRST FLOOR

*Capacity: 70 seated / 120 standing*

**£1,320**

CELLAR

*Capacity: 120 standing*

**£1,200**

Front Garden  
Study  
Parlour & Library  
Cellar

**£2,400**

Capacity:  
*120 standing*

Saloon Roof Terrace  
Smoking Room  
Saloon  
Cellar

**£3,600**

Capacity:  
*70 seated / 120 standing*

Front Garden  
Study  
Parlour & Library  
Saloon  
Smoking Room  
Saloon Roof Terrace

**£3,600**

Capacity:  
*110 seated / 120 standing*

Front Garden  
Study  
Parlour & Library  
Saloon  
Smoking Room  
Saloon Roof Terrace  
Cellar

**£5,100**

Capacity:  
*110 seated / 250 standing*

HIRE BRUNSWICK HOUSE TUESDAY - SATURDAY FROM 12 PM – 1 AM & SUNDAY 12 PM - 4PM

**The venue hire rates are inclusive of 20% VAT**, are inclusive of security, dressing of the space and a cloakroom facility and are for a hire period ending at 4 pm for a day booking and midnight for a night booking. A Cellar 1 am extension incurs an additional £300 inc VAT venue hire fee. Please enquire for set-up from and guest arrival time options. **The venue hire fee is payable to Lassco Ltd. The food and drink costs are additional and are payable to Brunswick House Cafe Ltd. The venue hire fee cannot be used to pay for food and drink.**





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## FOOD & DRINK MENUS

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*“A HUGE thank you to you and the team yesterday who took such good care of us. Everything from start to finish was seamless and you dealt with our last-minute changes and additions so well. The venue was beautiful, the food was delicious, and the feedback from the team was extremely positive.”*

GOOGLE



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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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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

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Dishes suited to guests' particular dietary requirements and allergies, including vegan, vegetarian, pescatarian and child friendly dishes, will be confirmed after the requested dietary and allergy information is received. These dishes may be served individually while the other guests' dishes are served sharing style.

FOOD & DRINK QUOTE

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We will create a food and drink quote based on our menu options and tailored to your order. Please let us know what you would like to order, and we'll produce an itemised food and drink quote which will include an order of service for you – a planning document updated by us, shared with you and used by the team on duty during your booking.

FOOD & DRINK PRICES

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Menu prices are per person, per unit and are inclusive of 20% VAT, in-house furniture, table linen and serviceware and service staff. A discretionary 12.5% service charge will be added to the food and drink final bill. The venue hire is an additional cost.

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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SAMPLE MENU

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BANQUET MENU

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***The banquet menu is available for groups of 16 to 110.***

*Option 1: £65 Yorkshire Chicken main*

*Option 2: £70 Swaledale Lamb main*

*£75 Norfolk Bronze Turkey main*

*Option 3: £85 Highland Sirloin of Beef main*

*Prices above include snacks, starter, main with sides and pudding*

*Cheese course: £10 supplement*

*Vegan, vegetarian, pescatarian and child meals provided on request.*

*Snacks and the starter are placed on dining tables before guests are seated.*

SHARED SNACKS *all served*

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Lincolnshire Poacher, Chicory, Leek Ash

SHARED MAIN ***choose one for the whole party***

*Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce*

*Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde*

*Option 3: Roast Norfolk Bronze Turkey & Cranberry Sauce*

*Option 4: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish*

SHARED STARTER

***Choose two from below***

Baked Carrots, Fried Peanuts & Chervil

Ember-Roast Beetroot, Burrata, Sea Buckthorn

Chicken Liver Parfait, Muscadet, Pickled Walnut

Cured ChalkStream Trout, Pickled Cucumber, Lemon

SHARED SIDES *all served*

Roast Parsnips

Buttered Potatoes

Hispi Cabbage, Black Truffle

INDIVIDUAL PUDDING ***choose one for the whole party***

*Option 1: Poached Pear & Ginger Cake Trifle*

*Option 2: Cru Virunga Chocolate Pot*

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

*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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SAMPLE MENU

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MENU ADDITIONS

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ARRIVAL RECEPTION

CANAPÉS *£3.5 each*

***Minimum order: 50 per canapé.***

***Oysters order is multiples of 50.***

Devilled Eggs, Trout Roe, Sesame  
Trout Crudo, Bonito Mayo, Lemon  
Raw Beef, Crispy Shallot, Spenwood  
Romano Courgette 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**)

LATE NIGHT BITES

BOARDS *£10 per person*

***Also served during an arrival reception.***

***Minimum order: 20 portions per board.***

CHEESE  
Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE  
Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS  
Tzatziki, Hummus, Crudités, Flatbread

GRILLED FOCACCIA SANDWICH

***Served between 10pm - 10:30pm***

***Minimum order: 16 portions per sandwich.***

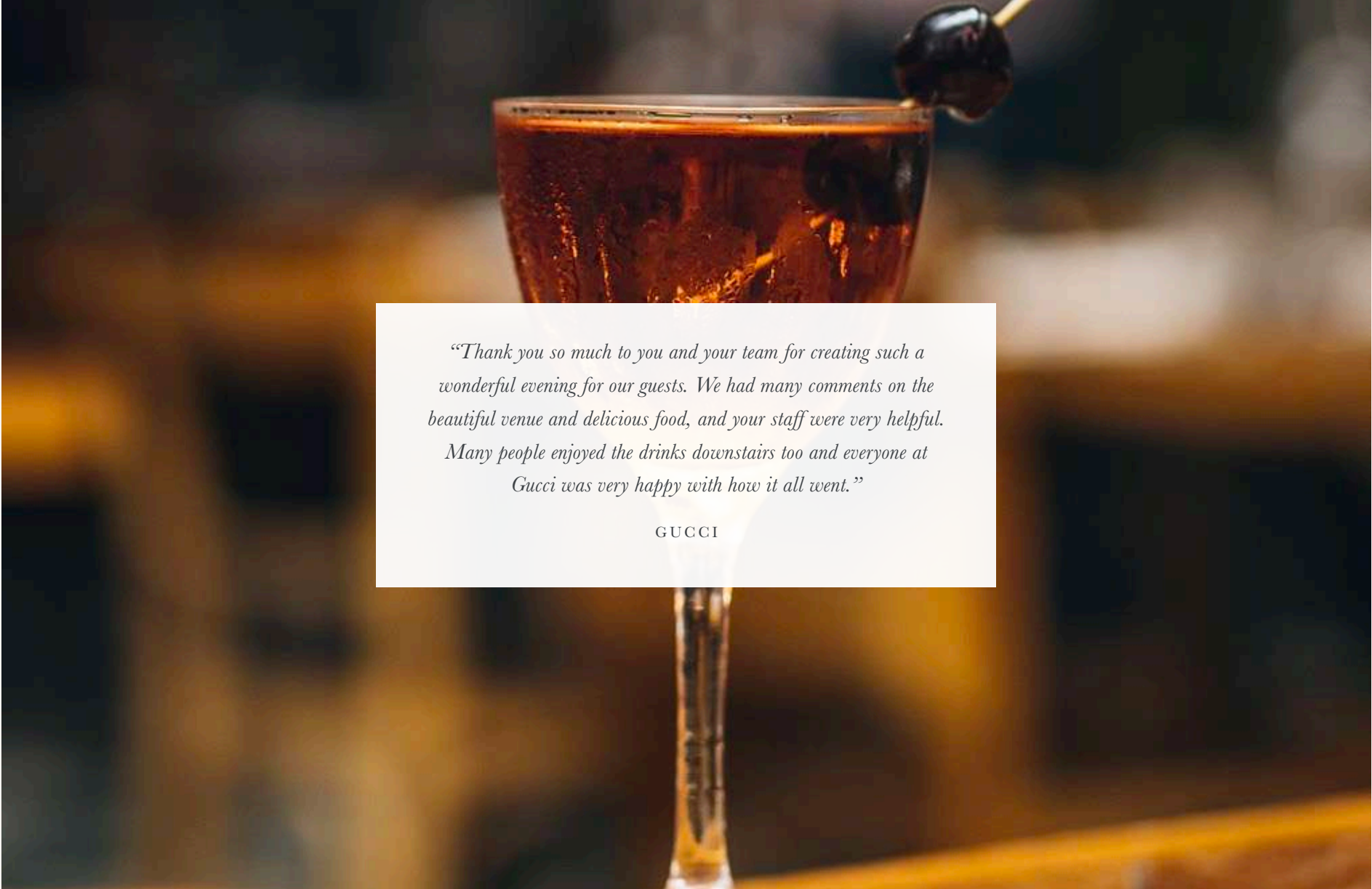
***Each type of sandwich order is multiples of 16.***

Glazed Middlewhite Ham & Hafod Cheddar *£9 each*  
Taleggio & Charred Spring Onion *£9 each*  
Roasted Peppers & Aubergine *£9 each*  
Philly Cheesesteak *£12 each*

*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.*



CHRISTMAS *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

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SAMPLE DRINKS

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COCKTAILS

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*£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

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*Draught*

Thornbridge Lager, 50cl - *available at the Cellar bar only*      £5.5

*33cl bottle*

Mondo, 'Little Victories', Session IPA      £8.5

Braybrooke, Keller Lager      £6.5

Lucky Saint, Alcohol Free      £6

SPIRITS

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*25ml pour (50ml pour available on request)*

Boxer Gin      £3  
 Element Vodka      £3  
 Goslings Dark Rum      £4  
 El Dorado 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

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*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

*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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 S A M P L E   W I N E   L I S T
 

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*Prices are per 75cl bottle*

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 S P A R K L I N G
 

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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

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 W H I T E
 

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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

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 R E D
 

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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

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 R O S É
 

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2022 Domaine de Triennes, Cinsault, Grenache & Syrah - Provence	<i>Pure elegance! Pale pink, strawberries and flowers</i>	£45
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*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.*



*Please contact us to discuss your celebration*

LASSCO LTD - VENUE HIRE

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VENUE ADDRESS

Brunswick House

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London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)

Nearest train station: Vauxhall

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Photography by Matt Badenoch & Oliver Holder.