

## BREWERS INN

WANDSWORTH

Previously a coaching inn, The Brewers Inn is bursting with an abundance of character, providing you with stylish bar areas, an elegant dining room, a terrace garden, and even a secret bar downstairs in the cellar.

From intimate get-togethers to sophisticated soirees, special birthday parties to business meetings, we have an array of fantastic bookable spaces for your next occasion, including our Wine Store, Cellar Bar and our beautiful Dining Room. With 16 hotel rooms just above the pub, your guests won't have far to travel to rest their weary heads.

Our expert chefs can also conjure up a fitting menu for all occasions. Whether you're looking for a lavish 3-course dinner, finger buffet, canapes or a casual lunch with friends, we have the ingredients to make your next event sparkle.



Just speak to a member of our team and we'll do the rest!



## JONES' WINE STORE

This light and airy private room can be found through the large French doors leading off from our sunny patio garden. Full of character with reclaimed timber walls, restored paved flooring and a wine barrel feature wall; you are sure to impress your guests no matter what the occasion.

*12pm-5pm • 6pm-Close*  
*Minimum spends apply*

	40
	22

## JONES' CELLAR BAR

Tucked away down its own secret staircase you'll find our unique rustic cellar bar. Intimate, exclusive and seductive; Jones' is a one of its kind in Wandsworth and would make your event extraordinary. Available for exclusive hire with your very own bar team member, you can enjoy a range of craft beers, fine wines, cocktails and gin specials in a rustic setting.

Why not go one step further and have a J-own-es' night, essentially owning your own underground bar to host family and friends. We'll stock the bar to the rafters with all your favourite drinks so you and your guests can step behind your bar and pour your own perfect tipples.





## BUSINESS MEETINGS

We take your business as seriously as you do, be it a boardroom meeting, a team training day, a networking event or awards party; we have the perfect private space to suit. With our dedicated team on hand to help, you can be assured your meeting will run on time, and on budget. The Wine Store is fully equipped with all your meeting needs and can accommodate up to 20 delegates.

### MEETING ESSENTIALS

Full AV equipment • Flipchart, stationery and pens  
Refreshments on table during the meeting • Free WiFi

### HALF DAY MEETING

Bean to cup coffee • Selection of teas • Fruit infused water  
Fruit bowl • Breakfast pastries or afternoon muffins  
*8am - 12pm / 1pm - 5pm • £15 per person*

### THE ALL DAY PACKAGE

Bean to cup coffee • Selection of teas • Fruit bowl  
Fruit infused water • Breakfast pastries • Afternoon muffins  
Picnic table lunch (selection of sandwiches, triple cooked chips and salad)  
*9am - 5pm • £28 per person*

### EXTRAS

Swap breakfast pastries for bacon brioche rolls • *£1.50 extra per person*  
Fruit platter • *£3 extra per person*  
Jugs of fruit juice • *£8.20 per jug (approx 5-6 glasses)*  
Still or sparkling mineral water • *£2.80 per small bottle*  
Picnic table lunch • *Additional £10 per person on a half day package*



## CLASSIC SET MENU

*2 course £20 per person • 3 course £25 per person*

### STARTERS

Seasonal soup, root vegetable crisps (vg)  
Spinach and goat's cheese mini tartlets, summer baby leaf salad  
Scotch egg, caramelised onion and apple chutney

### MAINS

Seasonal sausages, roasted red onion, mash, gravy  
Sweet potato burger with quinoa, black olive and spring onion topped  
with garlic mayonnaise, pickled red onions, fries (v)  
Brewers Inn British beef burger, cheese, ale onions,  
shredded lettuce, ketchup, mayo, pickles, fries  
Young's ale battered cod fillet, chunky chips, minted mushy peas, tartar sauce

### PUDDINGS

Chocolate brownie, vanilla ice cream (vg)  
Sticky toffee pudding, toffee sauce, vanilla ice cream (v)  
Seasonal fruit crumble, custard (v)

## PREMIUM SET MENU

*2 course £24 per person • 3 course £29 per person*

### STARTERS

Seasonal soup, root veg crisps (vg)

Rotisserie pork rillettes

Crayfish, sun blushed tomato, baby chargrilled gem lettuce,  
cucumber, radish and Marie Rose dressing

### MAINS

Red pepper stuffed with pearl barley and vegan cheese, tomato  
and herb sauce, roasted new potatoes, savoy cabbage (vg)

Grilled hake, red meat radish, shaved fennel and cox apple salad

Rotisserie buttermilk chicken, dauphinoise potatoes, sweet red cabbage

Rotisserie pork belly, apple mash, sautéed garlic butter greens, gravy

### PUDDINGS

Chocolate brownie and vanilla ice cream (vg)

Apple tart, Chantilly cream (v)

Fruit of the forest Eton mess (v)

## CANAPÉS

*Three items £6.95 per person • Extra item £2.25*

Breaded cod goujons with tartar sauce • Vegetable skewers (vg)  
Sticky honey and mustard chicken wings • Smoked salmon crostini, cream cheese  
Homemade sausage roll • Sweet potato croquettes (v)  
King prawns, Mary Rose sauce, baby gem • Breaded courgette and parmesan sticks

## BUFFET

*Choose 7, 9 or 11 items from the selection below, prices are per guest:*

*7 items £12.95 • 9 items £13.95 • 11 items @ £15.95*

*Extra item £1.95 per person*

Pulled rotisserie chicken sliders • Breaded cod goujons with tartar sauce  
Rotisserie chicken Caesar salad (gf) • Vegetable skewers (gf)  
Thick cut chips (gf) • Sticky mustard and honey chicken wings (gf)  
Mini Yorkshire puddings, treacle glazed rib of beef, horseradish  
Mini Yorkshire pudding with nut loaf square and olive tapenade  
Smoked salmon crostini, cream cheese • Baby new potato salad (gf)  
Homemade pork and sage sausage roll • Selection of bloomer sandwiches  
Sweet potato croquettes • Scotch egg  
Heritage tomato, avocado, red onion and Young's ale crouton salad  
King prawns with Mary Rose sauce served on baby gem (gf)  
Breaded courgette and parmesan sticks

## SHARERS

*Menu items priced based on two people sharing.*

Suffolk salami • Suffolk chorizo • Olives • Pickled onions • Charred bread

*£13 per board*

Pork and sage sausage roll • Scotch egg • Montgomery cheddar

Blacksticks blue cheese • Sundried tomato

Charred bread • Caramelised onion and apple chutney

*£14 per board*

Baked Somerset Camembert with garlic and rosemary

Charred bread • Caramelised onion and apple chutney (v)

*£12 per board*

Spinach and goat's cheese tartlets • Vegetable skewers

Sweet potato croquettes • Grilled courgette (v)

*£11 per board*



## OUR HOTEL

With 16 individually designed boutique bedrooms just above the pub, you and your guests won't have far to travel to get a well earned rest.

Not only does our hotel feeling like a home away from home, but you and your guests can enjoy many luxuries such as Sky TV, Green Spring toiletries, Nespresso coffee machine, crisp cotton linen, and big fluffy towels.

The next morning you can blow away the cobwebs with a delicious cooked breakfast and a cracking Bloody Mary!



# TERMS & CONDITIONS

## SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you to confirm your booking, or we may release the date due to popular demand.

## DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit, which is fully redeemable on the day or night of your event.

The deposit is fully refundable up to 14 days prior to your booking date. Any later than this and we're afraid it becomes non-refundable.

The balance of your agreed minimum spend is payable 7 days prior to the day of your booking. In addition, should you wish to set up a tab on the day we kindly ask you for a card to act as a guarantee.

## GUEST NUMBERS & PRE-ORDERING

If you are ordering food for your event, we require a pre order to be completed 14 days prior to your booking, Please confirm final guest numbers at least 3 days before your booking date, as this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements in advance of your booking.

## SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

## SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

# THE BREWERS INN

*Wandsworth*

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