



HOSPITALITY MENU

2024





Sustainability Snapshot

Refreshments and Snacks

Breakfast

All Day Conference Packages

Canapés

Bowl Food

Private Dining

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Canapés Packages

Drinks List

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THANK YOU FOR YOUR INTEREST

HOST YOUR EVENT IN THIS ICONIC VENUE

The iconic London Transport Museum is conveniently located moments away from Covent Garden tube, in a quiet corner of the bustling Covent Garden piazza.

CELEBRATE WITH BENUGO

We serve our customers with warmth and charm and believe food should be fun, fresh and delicious. We create simple, natural food that is delivered on time and on budget. Our events menus are made fresh on the day and our cakes are made in our own bakery. Our menus are sustainable and seasonal and we only work with the very best ingredients and suppliers available.

From the initial quotation to planning the day itself, your dedicated team will be with you every step of the way.

We can't wait to work with you to create something truly special.

Contact

ltmevents@benugo.com

02075981355



FOOD AND DRINK



Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.



At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.



In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.



All our scoop serve ice cream is made by B-Corp registered, family-owned businesses with milk sourced from UK dairies and with full farm to cone/tub traceability.



96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.



We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.



Benugo's chocolate partner, Tony's Choclonely, are focused on changing the chocolate industry by making 100% slave-free the norm.



We work with Life Water. Through their charity, Drop4Drop, to date we have funded 65 clean water projects, providing 52,127 people with clean water.

OTHER



We weigh and record food waste (production, plate and spoilage) in our cafes. Ongoing measurement of this will have a significant impact on reducing emissions.



Our sandwich packaging contains cellulose. Cellulose is a certified bioplastic, made from a plant-based polymer derived from cotton or wood pulp.



We have access to Sievo, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the challenging areas of our supply chain and implement emission reducing solutions.



We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.



All our grab & go and bakery ranges have a carbon count displayed, allowing customers to see the impact of their food to help inform decision making.

REFRESHMENTS AND SNACKS

Enjoy freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas and mineral still and sparkling water.

Tea and coffee tray £4.75

Tea and coffee with biscuits tray £4.95

Tea and coffee tray with cake £8.95
(Vegan and no-gluten cakes available)

Snacks £3.15 pp
Selection of sweet honey cashews /
smoked almond and corn / crisps /
yoghurt coated raisins



(ng) non gluten (v) vegetarian (vg) vegan.

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event.
All rates are exclusive of VAT.

BREAKFAST

All breakfast packages are served with freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas and mineral still and sparkling water.

Breakfast on The Move

£8.25 per guest

A selection of mini Danish pastries, pain au chocolat, pain aux raisins, mini croissants

Seasonal fruit bowl

Fresh fruit juices

(Vegan options available)

Healthy Breakfast

£4.95 per guest

Blueberries, grapes, cantaloupe melon, pineapple, apple fruit pot

Golden granola, blueberry lemon compôte, whole milk yoghurt

Golden granola, banana, honey, whole milk yoghurt

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British Breakfast Rolls

£11.70 per guest

Maple-cured bacon with tomato chutney

Butcher's sausage with fried onions

Free-range fried or scrambled eggs with tomato chutney (v)



ALL-DAY CONFERENCE PACKAGES

Ideal for your event at the Cubic Foyer

Light lunch package

£41.75 per guest

Each course is served with Fairtrade coffee and a selection of Fairtrade organic teas.

On arrival

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, biscuits and water

Cold fork buffet lunch

Standing two-course cold fork buffet with selection of two accompaniments served with juice, water, tea, coffee and one dessert

Afternoon snack

Beverage tray, including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, cakes and water

If you would like to order a cold fork buffet only and not the full package above, this can be provided at £32.35 per guest.

Sandwich platter lunch

£33.95 per guest

Each course is served with Fairtrade coffee and a selection of Fairtrade organic teas.

On arrival

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, biscuits and water

Sandwich platter lunch

Sandwich platters, crisps and seasonal fruit bowl served with juice, water, tea, coffee and one dessert

Afternoon snack

Beverage tray, including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, cakes and water

If you would like to order a sandwich platter lunch only and not the full package above, this can be provided at £21.95 per guest.

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ALL-DAY CONFERENCE PACKAGES

Ideal for your event at the Cubic Foyer

Conference package

£51.95 per guest

Each course is served with Fairtrade coffee and a selection of Fairtrade organic teas.

On arrival

Selection of mini Danish pastries (two per person), seasonal fruit bowl, juice, freshly brewed fairtrade coffee, selection of fairtrade organic teas and water

Mid-morning break

Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, biscuits and water

Hot fork buffet lunch

Standing two-course hot fork buffet, including two accompaniments, served with juice, tea, coffee and water

Afternoon snack

Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, afternoon cakes and water

If you would like to order a hot fork buffet only and not the full package above, this can be provided at £39.95 per guest.

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LIGHT LUNCH PACKAGE

A range of buffet options to suit your event and budget requirements, ranging from finger food selections to cold fork menus.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

Two course cold fork buffet menu £32.35 per guest

MAINS

Vegetarian

Persian frittata, rainbow chard, herbs, crumbled feta, olive oil (ng)

Mature Keen's Cheddar and broccoli quiche, short crust pastry

Bell peppers filled with quinoa, roasted vegetables, fresh herbs (vg) (ng)

Aubergine caponata served crostini (vg) (ng)

Cumin-roasted aubergine, tabbouleh, minted yoghurt (ng)

Vegan

Bell peppers filled with quinoa, black beans, corn, Mexican-inspired seasoning (vg) (ng)

Teriyaki glazed charred aubergine, white bean miso purée, pomegranates (vg)

Smoked aubergine, tapenade, wild rice, soya yoghurt (vg) (ng)

Bao bun, teriyaki sauce jackfruit, carrot slaw (vg)

Red peppers stuffed with a savoury mixture of lentils, mushrooms, onions, spices (vg) (ng)

*For events that require both a fish and meat option, additional charges will apply.

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Meat

Miso chicken, French beans, mushrooms (ng)

Chicken and mushroom quiche, herbed crème fraîche

Pulled pork slider, chipotle mayonnaise coleslaw, toasted brioche bun

Sour cherry harissa lamb kofta, sesame seeds, mint cress (ng)

Fish

Baked coley, lemon and herbed crust (ng)

Smoked haddock fishcakes, tartare sauce

Baked sea trout, herbed lemon butter (ng)

King prawns cocktail, lettuce, Marie Rose sauce, avocado (ng)

DESSERTS

Seasonal vegan cake (vg)

Poached rhubarb, vanilla custard tart (v)

Gluten-free cheesecake with salted caramel sauce (ng)

Banoffee pie, bananas, salted caramel, whipped cream, cacao (v)

Victoria plums and apple vegan torte, coconut crème Anglaise (vg)



LIGHT LUNCH PACKAGE

A range of buffet options to suit your event and budget requirements, ranging from finger food selections to cold fork menus.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

Two course cold fork buffet menu £32.35 per guest

Accompaniments

Tomatoes, cannelloni beans and sour cherry harissa dressing (vg) (ng)

Tabbouleh, bulgur wheat and herbs salad, preserved lemon, olive oil dressing (vg)

Cucumber, tomatoes and lettuce and herbs, sumac oil (vg) (ng)

Rosemary and garlic roasted potato (vg) (ng)

Turmeric and cumin roasted new potatoes, vegan ranch dressing, coriander (vg) (ng)

Chargrilled aubergine, curried coconut yoghurt, dukkah, parsley, pickled chillies (vg) (ng)

Spiced basmati rice pilaf, dried sultana, apricot, coconut milk (vg) (ng)

Plain basmati rice (vg) (ng)

Roasted Romanesco cauliflower, tahini, pomegranates (vg) (ng)

Griddled cumin carrots, maple-lemon dressing, chilli (vg) (ng)

Charred broccoli, fennel seeds (vg) (ng)

Patatas bravas, smoked paprika, spicy tomato sauce (vg) (ng)

Mexican roasted sweet potato, spring onions, coriander (vg) (ng)

Roasted butternut squash, quinoa, rocket and lemon dressing (vg) (ng)

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CONFERENCE PACKAGE

A range of buffet options to suit your event and budget requirements, ranging from finger food selections to hot fork menus.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

Two course hot fork buffet menu £39.95 per guest

MAINS

Vegetarian

Wild mushroom truffled macaroni and cheese, lemon and parsley breadcrumbs (v)

Roasted red pepper and bulgur wheat tabbouleh, crumbled feta cheese (v)

Baked aubergine, tomato and courgette ratatouille, Gruyère cheese, basil (ng) (v)

Vegan

Vegan trofie pasta, lovage pesto, mangetout, vegan pesto (vg)

Stuffed aubergine in curry and coconut dahl, curry leaves, pickled chilli (ng) (vg)

Lentil curry, roasted cherry tomatoes, chickpea, basil (ng) (vg)

Gnocchi, mushroom, spinach and lovage pesto, olive oil (ng) (vg)

Smoked aubergine, tapenade, wild rice, coconut dressing (ng) (vg)

Moroccan-inspired stew with chickpeas, colourful vegetables, aromatic spices (ng) (vg)

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Meat

Fragrant yellow chicken curry (ng)

Tandoori chicken and red pepper tikka masala, mango chutney (ng)

Beef meatballs, broad beans, marinara sauce (ng)

Lamb and cumin patty, cucumber and mint yoghurt (ng)

Fish

Salmon, smoked haddock and potato fish pie, buttered mashed potato (ng)

Loch Fyne hot smoked salmon tortelloni, lemon, chives, shrimps butter

Parsley and seaweed breaded cod, cherry tomato, capers dressing (ng)

King prawns, squid and mussels saffron paella, piquillo pepper, green pea (ng)

DESSERTS

Seasonal vegan cake (vg)

Poached rhubarb, vanilla custard tart (v)

Gluten-free cheesecake with salted caramel sauce (ng)

Banoffee pie, bananas, salted caramel, whipped cream, cacao (v)

Victoria plums and apple vegan torte, coconut crème Anglaise (vg)



CONFERENCE PACKAGE

A range of buffet options to suit your event and budget requirements, ranging from finger food selections to hot fork menus.

Please select one vegetarian or vegan option, one meat or fish option, two accompaniments and one dessert.

Two course hot fork buffet menu £39.95 per guest

Accompaniments

Tomatoes, cannelloni beans and sour cherry harissa dressing (vg) (ng)

Tabbouleh, bulgur wheat and herbs salad, preserved lemon, olive oil dressing (vg)

Cucumber, tomatoes and lettuce and herbs, sumac oil (vg) (ng)

Rosemary and garlic roasted potato (vg) (ng)

Turmeric and cumin roasted new potatoes, vegan ranch dressing, coriander (vg) (ng)

Chargrilled aubergine, curried coconut yoghurt, dukkah, parsley, pickled chillies (vg) (ng)

Spiced basmati rice pilaf, dried sultana, apricot, coconut milk (vg) (ng)

Plain basmati rice (vg) (ng)

Roasted Romanesque cauliflower, tahini, pomegranates (vg) (ng)

Griddled cumin carrots, maple-lemon dressing, chilli (vg) (ng)

Charred broccoli, fennel seeds (vg) (ng)

Patatas bravas, smoked paprika, spicy tomato sauce (vg) (ng)

Mexican roasted sweet potato, spring onions, coriander (vg) (ng)

Roasted butternut squash, quinoa, rocket and lemon dressing (vg) (ng)

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CANAPÉS

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

We recommend a minimum of 8 canapés per guest for a two hour reception.

Vegetarian

Whipped goat's cheese, black olive tapenade, grilled focaccia (c)

Keen's Cheddar and broccoli quiche, caramelised shallots mayonnaise (h)

Stuffed courgette roll, lemon and olive oil ricotta, crushed kernels (ng) (c)

Golden beetroot tartare and Roquefort cheese, pumpernickel, cress (c)

Arancini, mozzarella, vegetarian 'nduja, red pepper tapenade (h)

Deep-fried truffled macaroni and cheese, wild mushroom ketchup (h)

Vegan

Charred aubergine, tahini, toasted polenta, sesame seeds (ng) (c)

Beetroot and red pepper falafel, sun-blushed tomato tapenade (ng) (h)

Confit fennel, Parmesan sable and preserved lemon purée, dill (c)

Roasted butternut squash, vegan cream cheese, gremolata (c)

Chanterelle mushroom duxelles, truffled crispy onions, chives (c)

Fermented portobello mushroom, Puy lentils, beetroot cup (c)

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Meat

Confit duck rillettes, quince jelly, toasted brioche, amaranth (c)

Slow-cooked beef cheeks, truffle mayonnaise, grated Parmesan (h)

Moroccan lamb croquette, apricot harissa ketchup, mint cress (h)

Cumberland sausage and Dijon mustard roll, saffron mayonnaise (h)

Tandoori chicken, cucumber and coriander raita, coriander (ng) (h)

Prosciutto, mint, figs, sun-blushed tomato shell, hot honey (h)

Fish

Barbecued skewered teriyaki prawns, lime and wasabi emulsion (h)

Sea trout brochettes, satay peanut butter, coconut sauce (h)

Smoked mackerel pâté, lemon and horseradish cream cheese (c)

Salmon and haddock pie, celeriac and potato purée, lemon balm (h)

Fillet of cod, curried tempura beer batter, minted pea purée (h)



Desserts

Mango and passion fruit tart, burnt Italian meringue (v)

Braeburn apple and blackberry torte, oat crumb (vg) (ng)

Matcha and raspberry Bakewell tart, berries (v)

Dark chocolate ganache red velvet cupcake, coconut (v)

Profiterole, salted caramel whipped cream, chocolate glaze (v)

Macarons, mixed flavours (v)

BOWL FOOD

Bowl food is a more substantial event choice than canapés and is ideal for standing receptions. Served in small bowls and brought directly to guests. We recommend four bowls per guest.

Vegetarian

Goat's cheese and beetroot salad, red wine vinegar and walnuts vinaigrette (c)

Burrata and black truffle tortellini, spicy tomato marinara sauce, pine kernels (h)

Charred cauliflower, squash and red piquillo peppers paella, Manchego (c)

Spinach gnocchi, purple basil pesto and black olive tapenade, mozzarella (h)

Sweet potato pakora, chermoula couscous, baba ghanoush and mint raita (c)

Mature Keen's Cheddar and broccoli macaroni and cheese, herbed crust (h)

Vegan

Grilled courgette, vegan stracciatella, pickled lemon and za'atar, mint cress (c)

Wild mushroom fricassée and braised puy lentil, confit fennel and tomato (c)

Stewed Venetian-style aubergine and peppers, tomato concasse and basil (h)

Heritage tomato, black sesame seeds, tahini and shallot salsa, sumac (c)

Portobello mushroom, roasted shallots, ezme paste and butter beans, dill (c)

Smashed avocado and hummus, chickpea and bulgur wheat tabbouleh (c)

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Meat

Braised sheen of beef, saffron and leek risotto, parsley gremolata (h)

Sour cherry harissa lamb meatballs, cumin spiced tomato sauce and feta (h)

Chicken Caesar salad, griddled gem, anchovies, crispy onions and Parmesan (c)

Confit duck, black olives and tomato ragù, potato gnocchi and fried basil (h)

Jerk-dressed pulled pork shoulder, roasted potatoes and Braeburn apples (h)

Shepherd's pie, slow-cooked lamb, carrot and red wine jus, mashed potato (h)

Fish

Hand-dived scallops, broad beans and pea purée, crispy pancetta and shoots (h)

Curried monkfish, roasted butternut squash, mussels (h)

Portland crab, vegan cavatelli pasta and chervil, chilli and olive oil dressing (h)

Mexican prawn cocktail, tomato, avocado and chipotle Marie Rose, tortillas (c)

Grilled mackerel, red pepper and tomato Provençal sauce, aioli and salsa verde (h/c)

Salmon Niçoise, crushed potato, olives, artichoke and green beans, free-range egg (h/c)



Desserts

Tiramisu, masala and espresso soaked fingers, mascarpone and cocoa (v)

Lemon and raspberry burnt meringue tart, raspberry coulis and lemon balm (v)

Braeburn apple and redcurrant vegan crumble, coconut and vanilla custard (vg)

Dark chocolate vegan mousse, salted caramel, pistachio and rose petals (vg)

Greek yoghurt and honey cheesecake, blueberry and lemon compôte (v)

Rhubarb and strawberry pavlova, toasted almonds and lavender (vg)

PRIVATE DINING

Please select one starter, two main courses (one meat or fish and one vegetarian option for your guests) and one dessert.

Includes half a bottle of house wine per guest, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas and mineral still and sparkling water. Bespoke linen colours can be chosen at no extra charge.

From £79 per guest

Starters

Seared scallops, crispy black pudding, bacon, saffron cauliflower purée, nasturtium (c)

Scottish cured nori salmon, roasted beetroot and dill buttermilk emulsion, black caviar (c)

Wiltshire ham hock, chicken and carrot terrine, damson chutney, toasted sourdough (c)

Red onion tart tatin, goat's cheese, frisée lettuce, pickled walnut salsa and shoots (v) (c)

Glazed duck breast, sweet potato purée, radicchio, pickled fig and walnut dressing (ng) (c)

Torched mackerel, Isle of White tomatoes, courgette, olives and red pepper tapenade (ng) (c)

Asparagus and chanterelle mushroom risotto, pistachio praline dressing and Parmesan (v) (ng) (h)

Garden pea and shallots ravioli, Portobello mushroom and lentil duxelles, vegan burrata (vg) (h)

Griddled spiced marrow and yellow courgette, coconut and tahini yoghurt, toasted seeds (vg) (ng) (c)

Velvety cauliflower soup infused with the delicate flavour of saffron and roasted pumpkin seeds (vg) (ng) (h)

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PRIVATE DINING

Please select one starter, two main courses (one meat or fish and one vegetarian option for your guests) and one dessert.

Includes half a bottle of house wine per guest, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas and mineral still and sparkling water. Bespoke linen colours can be chosen at no extra charge.

From £79 per guest

Main courses

Pan-fried ezme salmon, marinated tenderstem broccoli and purple potato, lobster bisque

Braised pork belly, butternut squash purée, rainbow chard, puy lentils, grape mustard

Sour cherry harissa rump of lamb, wilted spinach and smoked aubergine, cumin carrots

Slow-cooked beef, truffled celeriac and potato dauphinoise, griddled chicory, wine jus

Fillet of sea bass, whipped turmeric parsnips and grilled gem lettuce, shrimp butter

Tandoori monkfish, grilled bok choy, courgette and tomato curry sauce, pickled mussels

Free-range lemon thyme chicken, truffled mashed potato, young leek and tarragon velouté

Charred aubergine, Provençal red pepper and olives, sun-dried tomato tapenade, basil (vg) (ng)

Spinach gnocchi, lovage pesto and purple basil, red pepper tapenade and pistachio nuts (vg) (ng)

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PRIVATE DINING

Please select one starter, two main courses (one meat or fish and one vegetarian option for your guests) and one dessert.

Includes half a bottle of house wine per guest, freshly brewed Fairtrade coffee, a selection of Fairtrade organic teas and mineral still and sparkling water. Bespoke linen colours can be chosen at no extra charge.

From £79 per guest

Desserts

Braeburn apple and quince jam pie, Cashel Blue, syrup, cornflower (v) (c)

Blueberry Bakewell matcha pie, lime zest, white chocolate, Chantilly cream (v) (c)

Mango purée and passion fruit tart, burnt Italian meringue, raspberry compôte (v) (c)

Red velvet baked cheesecake, dark chocolate ganache, strawberries coulis (v) (c)

Sticky toffee and pecan roulade pudding, spiced rum custard, figs (v) (h)

Poached apricot frangipane tart, rhubarb jam, toasted almonds (v) (h/c)

Chocolate meringue cake, dark chocolate and toffee brownie, cocoa dust (v) (c)

Redcurrant, apple and chia seeds sponge, coconut and vanilla crème Anglaise (vg) (c)

Rhubarb and strawberry, toasted almonds, lavender (vg) (c)

Add-ons

Drinks Reception on arrival (30mins)

Prosecco £6.00 per guest

Sparkling nude £6.00 per guest

Nyetimber £10.00 per guest

Champagne £13.00 per guest

Nibbles £1.50 per guest

Petit Fours £3.00 per guest

For flower arrangements, please contact our team

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BOWL FOOD PACKAGES

4 BOWL FOODS PER GUEST	GUESTS	1 HOUR	2 HOURS	3 HOURS
Beer House wine Soft drinks 4 bowl foods per guest	20-50	£51.95	£53.95	£55.95
Beer House wine Soft drinks 4 bowl foods per guest	60-100	£48.95	£51.95	£54.95
Beer House wine Soft drinks 4 bowl foods per guest	110+	£46.95	£49.95	£51.95

6 BOWL FOODS PER GUEST	GUESTS	1 HOUR	2 HOURS	3 HOURS
Beer House wine Soft drinks 6 bowl foods per guest	20-50	£53.95	£55.95	£57.95
Beer House wine Soft drinks 6 bowl foods per guest	60-100	£50.95	£53.95	£56.95
Beer House wine Soft drinks 6 bowl foods per guest	110+	£48.95	£51.95	£53.95

Add Bubbles				Add Nibbles			
Prices per guest				Selection of 3 nibbles £2.50 per guest			
	1 HOUR	2 HOURS	3 HOURS				
Prosecco	£7.95	£12.95	£19.95	Chilli crackers Vegetable crisps Cheese twists Garlic and parsley Savoury snacks Mixed nuts			
Champagne	£15.00	£24.95	£35.95				

(v) vegetarian (vg) vegan.

Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. All rates are exclusive of VAT.



CANAPÉ PACKAGES

6 CANAPÉS PER GUEST	GUESTS	1 HOUR	2 HOURS	3 HOURS
Beer House wine Soft drinks 6 canapés per guest	20-50	£53.95	£56.95	£65.95
Beer House wine Soft drinks 6 canapés per guest	60-100	£50.95	£53.95	£63.95
Beer House wine Soft drinks 6 canapés per guest	110+	£48.50	£50.95	£57.95

8 CANAPÉS PER GUEST	GUESTS	2 HOUR	3 HOURS
Beer House wine Soft drinks 8 canapés per guest	20-50	£58.95	£60.95
Beer House wine Soft drinks 8 canapés per guest	60-100	£59.95	£61.95
Beer House wine Soft drinks 8 canapés per guest	110+	£55.50	£58.50

10 CANAPÉS PER GUEST	GUESTS	2 HOUR	3 HOURS
Beer House wine Soft drinks 10 canapés per guest	20-50	£61.95	£63.95
Beer House wine Soft drinks 10 canapés per guest	60-100	£59.50	£61.50
Beer House wine Soft drinks 10 canapés per guest	110+	£56.50	£58.00

Add Bubbles

Prices per guest

	1 HOUR	2 HOURS	3 HOURS
Prosecco	£7.95	£12.95	£19.95
Champagne	£15.00	£24.95	£35.95

Add Nibbles

Selection of 3 nibbles | £2.50 per guest

Chilli crackers | Vegetable crisps | Cheese twists |
Garlic and parsley | Savoury snacks | Mixed nuts

(v) vegetarian (vg) vegan.

Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. All rates are exclusive of VAT.



DRINKS LIST

Our drinks list has been carefully selected by Benugo experts. If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

DRINKS PACKAGES	GUESTS	1 HOUR	2 HOURS
Beer House wine Soft drinks Nibbles	20-50	£28.95	£35.95
Beer House wine Soft drinks Nibbles	60-100	£29.95	£33.95
Beer House wine Soft drinks Nibbles	110+	£27.95	£31.95

Add Bubbles Prices per guest	1 HOUR	2 HOURS	3 HOURS
	Prosecco	£7.95	£12.95
Champagne	£15.00	£24.95	£35.95



CHAMPAGNE

Laurent-Perrier La Cuvée, France £80.45

La Cuvée is a champagne of great finesse and freshness obtained after a long ageing process in their cellars. Laurent Perrier's style is defined by its very high proportion of Chardonnay. (vg)

Bottega Poeti Prosecco Brut, Veneto, Italy £36.96

Delightful wine, made from Glera grapes. It has notes of green apple, pear and citrus and works well as an aperitif and to accompany fish, risotto, charcuterie and cheese. (vg)

Nyetimber Classic Cuvée, Sussex, England, NV £55.00

Lovely pale gold and gentle wine with fine bubbles. Toasty, spicy and complex aromas after more than three years on lees in their cellar. Serve as an aperitif and goes well with fish. (vg)

(v) vegetarian (vg) vegan.

Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. All rates are exclusive of VAT.



DRINKS LIST

Our drinks list has been carefully selected by Benugo experts. If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

WHITE WINE

Vinuva Organic Pinot Grigio, Italy

This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple. Pairs with fish, chicken and pasta.

£24.55

Bodegas Verde Macabeo Blanco D.O Carinena, Spain

Delicate white fruit aromas, with refreshing well-balanced acidity.

£27.45

Domaine Felines

Refreshing, dry white wine with crisp freshness and citrus and herb flavours.

£31.95

RED WINE

Tremito Nero d'Avola Sicilia, Italy

This wine has an intense spicy, cherry aroma with rich, ripe dark fruit flavours. Pairs with particularly well with Italian food.

£24.55

Le Versant Merlot IGP, France

Rich and aromatic, with aromas of blackberry, black cherry, and hints of tobacco and a long fresh finish with black fruit notes. Pairs with chicken, lamb and roasted vegetables.

£27.00

Castillo Clavijo Rioja Alta Reserva, Spain

This Reserva is aged for up to 24 months in French and American oak casks, giving this wine real complexity, with ripe mature fruit, lots of spice and vanilla oak flavours.

£28.95

(v) vegetarian (vg) vegan.

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DRINKS LIST

BEERS

Camden Hells 330ml	£5.50
Camden Pale Ale 330ml	£5.50
Peroni 330ml	£4.95

SOFT DRINKS

Fresh juices (per litre)	£7.50
Apple and elderflower cooler (per litre)	£8.95
Coca Cola 330ml	£3.15
Diet Coke 330ml	£3.15
Sanpellegrino 330ml Lemon Orange	£2.95
Still Sparking water 500ml	£2.20
Still Sparking water 750ml	£4.50

Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. All rates are exclusive of VAT.



TERMS AND CONDITIONS

Contract

This contract is made between Benugo Limited (“us” or “we”) and you, the person, or company named as the Client in the front sheet of this document (the “Quotation”). We have agreed to provide the catering and hospitality services (the “Event Services”) for the Event as these are described in the Quotation on the terms and conditions below. The contract between us is formed by the Quotation and these terms and conditions. It becomes legally binding when we receive a signed copy of the Quotation from you together with the Deposit (as described below).

Price and payment

All Quotations are valid for three (3) months from the date of the Quotation. The anticipated price for the Event Services is set out in the Quotation and is exclusive of VAT (the “Price”). Unless otherwise agreed with us in writing, all prices listed in the Quotation for beverages are for budgetary purposes only and the final cost of beverages will be charged on the amount actually consumed at the Event. Menu prices listed in our Quotation are based on our costs at the date of the Quotation and are prepared on the basis of numbers set out in the Quotation. Our menu prices may change from time to time due to market availability and the cost of raw materials. We reserve the right to vary the Price where there are changes to costs. We will use our reasonable endeavours to keep you

informed of any price changes and will try to avoid these changes where possible. If as part of the Event Services we need to engage other service providers, any additional costs and expenses will be set out in the Quotation and included in the Price. Any losses or breakages will be charged by us at the replacement cost. Our menu prices may change from time to time due to market availability and the cost of raw materials. We reserve the right to vary the Price where there are changes to costs. We will use our reasonable endeavours to keep you informed of any price changes and will try to avoid these changes where possible.

Final balance

We will send you an invoice for the final balance after the Event (the “Final Balance”). This will cover any additional costs for things such as the beverages consumed at the Event and other costs which we are entitled to recover from you. The Final Balance is payable by you within thirty (30) days from the date of the invoice. You will make payment to us by cheque or bank transfer, as agreed in the Quotation. We may charge interest on any amount payable under this contract, which is not paid by the due date for its payment. Such interest shall be calculated on a daily basis at the rate of 3% per month above the base rate from time to time of the Bank of England.

The event services

Subject to you fulfilling your responsibilities under these terms and conditions, we will provide the Event Services on the date, at the time, for the duration and at the venue (the “Venue”) referred to in the Quotation. At least seven (7) working days before an Event, you will send us confirmation of final numbers for the Event. If, in comparison to numbers set out in the Quotation, the final numbers have: increased, we will use our reasonable efforts to accommodate your request (although we cannot guarantee that we will be able to do so) and we will update the Final Balance accordingly. If there is a material increase in numbers we reserve the right to require you to pay us an additional amount in cleared funds before the Event to cover the additional costs we may incur as a result of the increase in numbers; and decreased, we will still invoice you for the number agreed in the Quotation, as we have budgeted for these minimum numbers.

Our performance standard

In providing the Event Services, we promise that: we will perform the services using all reasonable skill and care and to the standard reasonably expected of a contractor similar to us in the premium catering and hospitality industry; and all staff engaged by us under the terms of this contract will be adequately trained and will provide the catering and hospitality services in a professional manner.

Your responsibilities

Unless we agree something else with you or where we already operate the hospitality and catering services at the Venue, you will be responsible for: providing us (including our employees and contractors) with access to the Venue for the duration of the Event, together with any reasonable access required by us (our employees and contractors) before and / or after the Event; obtaining all necessary licences, permissions and consents which may be required for the Event to take place; ensuring that we have access to and use of all necessary equipment and utilities at the Venue for the duration of the Event and as may be required by us before and /or after the Event; and ensuring that all necessary equipment and utilities at the Venue are in good working order and sufficiently maintained and safe for us to be able to provide the Event Services. We cannot accept any responsibility for failure to provide any of the Event Services where such failure is due to your failure to provide any of the things listed above.

Abandonment

If we are delayed or prevented in any way from carrying out the Event Services due to circumstances outside our control (including, but not limited to fire, flood, adverse weather conditions, strike, acts of terrorism or civil disruption), you agree that we will not be liable for any failure or delay in performance of our obligations under this contract. If these circumstances continue then (subject to our ability to be able to mitigate our costs) we will reimburse you for any payments you have made to us for the Event Services.

Insurance

We will have in force adequate insurance with a reputable insurance company to cover our potential liability under this contract, including without limitation public liability insurance and insurance against property damage. It is your responsibility (and we strongly recommend) that you take out insurance to cover the Event and any cancellation of it.

Limitation and liability

Subject to condition our total liability to you under, or in connection with the contract, however arising, shall be limited in aggregate as follows: for loss or damage to physical property to £5,000,000; and for all other loss or damage, to an amount equal to the Price. We shall in no circumstances whatever be liable to you for any loss of profit, or any indirect or consequential loss arising under or in connection to the contract. We do not exclude or limit our liability for death or personal injury caused by negligence, or any other matter which may not be excluded or limited by law.

Confidentiality

Both of us will keep confidential and not use any confidential information we obtain about the other (or any of our related companies) in connection with the Event, or any of the arrangements connected to it. This obligation will continue after the Event has taken place.

General

You shall not acquire any of our intellectual property rights by engaging us to provide the Event Services. We will not acquire any of your intellectual property rights in providing the Event Services. We are contracting with you as an independent contractor. Nothing in this contract shall create a partnership or the relationship of principal and agent or employer and employee between us and you. If any provision of this contract is found by any court or administrative body or competent jurisdiction to be invalid or unenforceable, the invalidity or unenforceability will not affect the other provisions of this Contract and all provisions not affected by the invalidity or unenforceability will remain in full force and effect. You will not transfer this contract or any of your rights, liabilities or obligations, nor will you sub-contract any of your obligations under it (whether in whole or in part) without first obtaining our prior, written consent. Neither party to this contract intends any term of this contract to be enforceable by any third party. This contract and all non-contractual obligations arising out of or connected to it will be governed by and construed in accordance with English law and the parties agree to the exclusive jurisdiction of the English Courts.

Policies

- 21 days prior submit provisional catering order
- 21 day prior a 50% deposit non refundable invoice will be issued and 40% of the anticipated price 14 days prior the event.
- 14-final quote and numbers and menu choices
- 7 dietary requirements and minor changes
- Cancellation policy: in the option of a cancellation, we will hold on to the 50% non-refundable deposit
- Postponement policy: when postponing you deposit is valid for further 90 days



HOSPITALITY MENU 2024

Thank you for your enquiry
and we hope that our
menus excite you.

We are very happy to
discuss your requirements
and to talk through any
bespoke options that you
may be interested in.

Contact us
ltmevents@benugo.com
02075981355

