

HOSPITALITY MENU

2022–23

London Transport Museum



ABOUT BENUGO EVENTS

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

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. All our sandwiches and buffet food is made fresh on the day and all of our cakes are made in our own bakery. Our menus are seasonal and appropriate and we only work with the very best ingredients and suppliers available.

From the initial quotation to planning the day itself, your dedicated event manager 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

PLEASE NOTE

We use a wide range of ingredients in our kitchen some of which may contain allergens.

*If you have a specific allergy or dietary requirement, please let us know.
We would love to tell you what's in our food to assist you with your choice.*

- (v) vegetarian | (vg) vegan
 - (h) hot | (c) cold
 - Adults need around 2000 kcal a day
 - All of the prices listed are subject to VAT at the current rate and are valid from May 2022 to May 2023
 - Prices are per person unless otherwise stated and inclusive of standard staffing and equipment.
You will be advised of any variations in availability or price should circumstances dictate
 - Packages are based on a minimum of 12 guests
 - On bespoke events outside the packages staffing and equipment will be charged
 - We would be delighted to quote for flowers, alternative china, glassware and linen
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SUSTAINABILITY

Benugo Events is committed to being as sustainable as we possibly can across all aspects of our business. We strive to make better choices in everything we do, constantly updating our policies in line with this. We acknowledge the climate emergency and are continually making positive changes, guided by the UN Sustainable Development goals.

Our food & drink

Our coffee is carbon neutral and Rainforest Alliance Certified.

Our fresh meat and cooked chicken is UK Red Tractor approved. Our extensive Meat Policy covers all other meats; which is almost exclusively UK Red Tractor on all fresh meat.

Our fruit and veg sourcing policy focusses on UK when in season and available – air freight is a last resort.

We only ever use MSC (Marine Stewardship Council) approved fish. We focus on UK landed stock and only make exceptions upon client requests. We prefer to work with line-caught fish or hand-dived molluscs.

Our fresh eggs are only ever from the UK and free-range. All Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.

We use UK liquid dairy only and a large proportion of our milk is organic. The dairies we work with all ensure cattle producing our milk spend a large proportion of their time outdoors.

Waste

Where we govern our own waste streams, we offer segregated wastage through our nominated waste provider.

Where Benugo is responsible for waste streams we make waste segregation available to our customers and continue to educate our guests on how best to deal with waste.

We also segregate food waste to be collected for anaerobic digestion. Where we are not responsible for waste streams we make available resource and information for our clients to adopt a similar scheme.

Wherever possible, our waste coffee grounds are collected and used to manufacture energy pellets.

Read more about Benugo's commitment to sustainability [here](#)

CONFERENCE PACKAGES



ALL DAY CONFERENCE PACKAGES

Lighter lunch event

£32.00

MORNING

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

LUNCH

Seasonal cold buffet served with juice, tea and coffee

AFTERNOON

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

If you require a light lunch and not the full package this can be provided at £25.00

Conference event

£48.00

WORKING BREAKFAST

Selection of pastries and croissants (1 per person), vegan cakes, seasonal fruit bowl, juice, freshly brewed Fairtrade coffee, selection of Fairtrade organic teas and water

MID-MORNING BEVERAGES

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

LUNCH

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

AFTERNOON

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

If you just require a hot fork buffet this is available at £35.00

HOT FORK BUFFET

Mains

Thai green chicken curry, roasted aubergine, green peppers

Chargrilled chicken breast, new potato, caramelised onions, black olives, capers

Smoked haddock, prawns & salmon fish pie, mashed potato

Seared sea bream fillet, charred cauliflower, giant couscous

Wild mushroom gnocchi, shaved Gran Moravia, parsley

Roasted red pepper, wild rice, goat's cheese, hazelnuts

Grilled aubergine parmigiana, tomato sauce

Spinach, ricotta & roasted tomato tortellini

Beef meatballs, spinach broad beans, marinara sauce

Sides

Heritage carrots, parmesan, truffle vinaigrette, watercress (v) (c)

Rosemary & garlic roast potato (vg) (h)

Baked cauliflower florets, Keen's Cheddar (h)

Charred broccoli, fennel seeds (vg) (c)

Fine French beans, courgette, sun-blushed tomatoes (vg) (c)

Spiced chickpeas and freekeh, Mediterranean vegetables (vg) (c)

Salads

Caesar salad, shaved Parmesan, garlic croutons (v)

Tenderstem broccoli, beans, mangetout, sesame dressing (vg)

Heritage tomatoes, rocket, basil oil (vg)

Chestnut mushroom, roasted red pepper, chargrilled artichokes, spinach (vg)

Saffron cauliflower, celery, toasted hazelnuts, pomegranate (vg)

Crunchy leaves, lemon dressing (vg)

Beetroot, apple, baby spinach, cider vinegar dressing (vg)

Roasted butternut squash, red & white quinoa, rocket, toasted pine nuts (vg)

Desserts

Lemon & lime posset

Bread & butter pudding, vanilla custard

Warm treacle tart, clotted cream

Dark chocolate and orange mousse, white chocolate shavings

Forest fruit Pavlova, Chantilly cream

Poached apricot & pistachio Frangipane tart

Warm sticky toffee pudding, butterscotch sauce

COLD FORK BUFFET

Meat

Salt beef brisket, gherkins, caper berries, dill & mustard dressing

Chorizo sausage roll, caramelised onion chutney

Chicken & wild mushroom tart, tarragon crème fraîche

Lemongrass & chilli chicken breast, sweet chilli sauce

Lamb & cumin patty, cucumber & mint yoghurt

Orange-glazed duck breast, Mediterranean vegetables

Fish

Smoked haddock & watercress quiche

Tandoori-spiced sea trout, lime & buttermilk dressing

Salmon en croûte, watercress & hollandaise

Seared sesame tuna, grilled pak choi, coriander

Pan-fried Cornish mackerel, orange zest roasted fennel

Vegetarian

Butternut squash, barrel-aged feta frittata, pea shoots

Pepperonata, black olive & basil tapenade, toasted focaccia

Mixed vegetable crudités, hummus, toasted flatbread

Roasted vegetable & chickpea vol-au-vents

Cumin-roasted aubergine, tabbouleh, minted yoghurt

Desserts

Treacle tart, clotted cream

Chocolate éclairs, Chantilly cream

White chocolate & caramel cheesecake

Pistachio & dark chocolate tart

Lemon & lime meringue tart

BREAKFAST



BREAKFAST

All breakfast menus are served with freshly brewed Fairtrade filter coffee, organic Fairtrade teas and still and sparkling water

Working breakfast

£7.00 per person

A selection of pastries (1 per person)
Pain au chocolate, pain aux raisins, croissants
(*Vegan options available*)

Seasonal fruit bowl, selection of juices

British breakfast rolls

£9.30 per person

Maple-cured bacon with tomato chutney

Butcher's sausage with fried onions

Fried or scrambled eggs with tomato chutney (v)

Fruit pot & yoghurt

From £4.35 per person

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

Golden granola, blueberry lemon compote
& whole milk yoghurt

Golden granola, banana, honey & whole
milk yoghurt



REFRESHMENTS & SNACKS





REFRESHMENTS & SNACKS

Beverage tray

£4.30

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

Tea & coffee tray

£4.00

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

Tea & coffee tray with cake

£7.50

Freshly brewed Fairtrade coffee, selection of Fairtrade organic teas and water with seasonal cake offering

(Vegan cakes available)

Snacks

£2.20 per person

Selection of crisps, popcorn, smokey almonds, honey cashews and yogurt coated raisins

CANAPÉS



CANAPÉS

These items are designed to be eaten in one bite whilst standing during networking events. As you will see from the wide selection below some are more substantial than others are and it's a good idea to think about having a mix of fish, meat, and vegetarian. These are served around the room on platters to ensure that everyone gets a taste.

We recommend a minimum of 6 canapés per person for an hour and a half reception, increasing in number as the service time goes on. Please request a quote for you bespoke event package.

Pricing & suggestions

APPETIZER BEFORE DINNER
£20.50 (6 pieces)

SHORT RECEPTION | 1–2 HOURS
£24.00 (8 pieces)

LONGER RECEPTION | 2–3 HOURS
£28.00 (10 pieces)

Service & equipment charges
apply based on your requirements

Meat

Honey-roasted pork belly,
butternut squash, sage purée (h)

Fillet of beef, Béarnaise, crispy
potato skin (c)

Braised lamb shoulder chip,
harissa & tomato sauce, parsley (h)

Hoisin-roasted duck leg, spiced
plum chutney, coriander cress (c)

Scotch quails egg, English
mustard emulsion, chives (h)

Braised shin of beef, panko
breadcrumbs, parsnip mousse (h)

Grilled chicken yakitori, black
sesame seeds (h)

Ham hock & mustard
vol-au-vents (c)

Fish

Tiger prawns, lime avocado,
filo pastry bouchée, wasabi
mayonnaise (c)

Fillet of cod, tempura batter,
minted mushy peas dip (h)

Sea trout, lemon & dill fishcake,
tartare sauce (h)

Sesame seed crust seared tuna,
pickled cucumber, pink grapefruit
(can be ng) (c)

Citrus-cured sea bass, beetroot
purée, toasted rye croute, dill (c)

Vegetarian

English goat's cheese mousse,
confit cherry tomato, charcoal
cup (c)

Wild mushroom & truffle vol-au-
vents, red amaranth cress (c)

Sun-blushed tomato &
mozzarella arancini, red pepper
mayonnaise (h)

Herbed polenta, Parmesan,
roasted tomato jam, green basil (c)

Oxford Blue & confit shallot tart,
truffle crème fraîche (c)

Sweet

Dark chocolate cup, lemon
posset, candied lemon peel (c)

Aubergine and hazelnut torte,
meringue (c)

Lime and white chocolate tart,
raspberry (c)

Warm treacle tart, crème fraîche
and pistachio (c)

Salted caramel profiterole,
whipped cream (c)



BOWL FOOD

BOWL FOOD

This option is designed to give your guests the great quality of a hot fork buffet but with the simplicity of it being served in smaller portions, individually presented.

*You can choose as many or as few options as you like. We recommend 2 bowls per guest as a minimum.
£4.55 per bowl – Please request a quote for your bespoke event package*

Meat

Roasted chicken breast, tarragon mash, pearl onions, crispy bacon (h)

Wholegrain mustard & honey Cumberland sausage, colcannon potato, onion gravy (h)

Ham hock terrine, celeriac & red apple remoulade, caper mayonnaise, toasted sourdough (c)

Lamb tagine, lemon & pomegranate couscous, harissa oil (h)

Braised shin of beef, parsnip & Guinness pie, puff pastry (h)

Beef meatballs, broad beans, parsley, mint, lemon (h)

Fish

Pan-roasted sea trout, crushed new potatoes, lemon, capers (h)

Seared sea bass, Provençal vegetables, aioli (h)

Beer-battered haddock, skinny chips, minted pea purée, tartare sauce (h)

Vegetarian

Butternut squash and pea risotto, saffron, coriander cress (vg) (h)

Potato gnocchi, pan-fried wild mushrooms, rocket (vg) (h)

Sun-blushed tomato & mozzarella arancini, ratatouille, red pepper tapenade (h)

Spinach & ricotta tortellini, lemon & parsley butter (h)

Spinach tortellini, crumbled goat's cheese, red pepper tapenade (h)

Heritage tomatoes, burrata, lovage pesto, tapenade (c)

Charred tenderstem broccoli, pepper, lentil, tamarind dressing (vg) (c)

Watermelon, papaya, feta, pistachio (c)

Green beans, ribbons of carrot, cucumber, radish, toasted hazelnut (vg) (c)

Sweet

Apple & blackberry oat topped crumble, crème anglaise (h)

Vanilla panna cotta, blueberry compote, almond macaroon (c)

Warm chocolate and walnut brownie, chocolate sauce (w)

Sticky toffee pudding, butterscotch sauce, crème fraîche (h)

Bread & butter pudding, vanilla custard (c)

Fruits & berries salad, raspberry coulis (c)

PACKAGES



CANAPÉ PACKAGES

Guest numbers	1 hour	2 hours	3 hours
20	£46.90	£50.20	£59.45
50	£43.95	£47.25	£57.45
80	£41.80	£45.00	£50.50

6 canapés per person

Includes house wine, beer, juice, and soft drinks.

Guest numbers	2 hours	3 hours
20	£53.75	£54.90
50	£54.10	£55.20
80	£48.60	£50.50

8 canapés per person

Includes house wine, beer, juice, and soft drinks.

Guest numbers	2 hours	3 hours
20	£56.50	£57.65
50	£54.10	£55.20
80	£51.40	£52.95

10 canapés per person

Includes house wine, beer, juice, and soft drinks.

Upgrades

Add Prosecco /
Champagne
Additional per person

1 hour	£6.00 / £12.50
2 hours	£9.95 / £19.95
3 hours	£14.95 / £29.95

DRINKS PACKAGES

Guest numbers	1 hour	2 hours
20	£24.60	£31.20
50	£25.70	£28.90
80	£23.50	£26.75

Includes house wine, beer, juice, and soft drinks
and nibbles

Upgrades

Add Prosecco /
Champagne
Additional per person

1 hour	£6.00 / £12.50
2 hours	£9.95 / £19.95

DRINKS



DRINKS

Beers & cider

Beck's, 330 ml	£4.75
Camden Hells, 330 ml	£4.50
Camden Pale Ale, 330 ml	£4.75
Peroni, 330 ml	£4.75
Rekorderlig cider, 330 ml	£5.50

Bubbles

Vitelli Prosecco, Italy	£32.00
Champagne de Castellane, France	£49.00
Laurent-Perrier La Cuvée, France	£75.00

White wine

Azziba Bianco, Italy	£22.00
Sauvignon Satellite Bay	£24.50
Cap Cete picpoul de Pinet, France	£28.00

Red wine

Azziba Rosso, Italy	£22.00
Rio Rica Malbec, Chile	£24.50
La Serre Merlot Vin de Pays d'Oc, France	£26.00
Zensa Primitivo IGP, Puglia, Italy	£32.00

Soft drinks

Fresh orange juice, per litre	£5.50
Fresh apple juice, per litre	£5.50
Apple & elderflower cooler, per litre	£5.50
Coke / Diet Coke, 330 ml can	£2.75
Sanpellegrino, 330 ml can	£2.50
Lemon / Orange / Blood orange / Orange & pomegranate	
Something & Nothing seltzer, 330 ml can	£2.75
Hibiscus & rose / Cucumber / Yuzu Seltzer	
Still / sparkling water, 500 ml plastic bottle	£2.00
Still / sparkling water, 750 ml glass bottle	£3.50

← Please pass along



TERMS &
CONDITIONS

TERMS & 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 endeavors 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 & 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
- 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

