

HOSPITALITY MENU

2022–23

Wellcome Collection



ABOUT BENUGO EVENTS

Wellcome Collection is a free museum and library exploring health and human experience. Conveniently located steps away from Euston Station, the fascinating Wellcome Collection building always offers something different.

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

venuehire@wellcomecollection.org

02076112200

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 | (ng) no gluten
 - (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

£29.00

MORNING

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

LUNCH

Seasonal cold buffet with selection of 2 accompaniments
Examples below served with juice, water, tea, coffee and 1 dessert

AFTERNOON

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

If you require a light lunch and not the full package this can be provided at £23.00

Conference event

£45.00

WORKING BREAKFAST

Selection of mini-Danish pastries and croissants (2 per person), vegan cakes, seasonal fruit bowl, juice, freshly brewed Fairtrade coffee, selection of Fairtrade organic teas and Brita filtered water

MID-MORNING BEVERAGES

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

LUNCH

Standing two-course hot fork buffet, including 2 accompaniments, served with juice, tea, coffee and Brita filtered water

AFTERNOON

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

If you just require a hot fork buffet this is available at £32.00

LIGHT LUNCH EVENT

*Our light lunch menu includes: 1 main, 1 side, 1 salad and 1 dessert
For your attendees' lunch you can choose up to 2 different main options and up to 1 side, 1 salad and 1 dessert*

Mains

MEAT

Salt beef brisket, gherkins, caper berries, dill & mustard dressing (ng)

Chorizo sausage roll, caramelised onion chutney

Chicken & wild mushroom tart, tarragon crème fraîche

Lemongrass & chilli chicken breast, sweet chilli sauce (ng)

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

Orange glazed duck breast, Mediterranean vegetables (ng)

FISH

Smoked haddock & watercress quiche

Tandoori-spiced sea trout, lime & buttermilk dressing (ng)

Seared sesame tuna, grilled pak choi, coriander (ng)

Pan-fried Cornish mackerel, orange zest roasted fennel (ng)

VEGETARIAN

Butternut squash, barrel-aged feta frittata, pea shoots (ng)

Pepperonata, black olive & basil tapenade, toasted focaccia (vg)

Mixed vegetable crudités, hummus, toasted flatbread

Roasted vegetable & chickpea tart (ng)

Cumin-roasted aubergine, tabbouleh, minted yoghurt

VEGAN

Roasted aubergine, seasonal vegetable ratatouille (ng)

Roasted cauliflower steak, harissa soya yogurt (ng)

Stuffed squash with herbed wild rice, vegan cheese (ng)

Sun-dried tomato focaccia, avocado, spiced chickpeas

Smoked aubergine, tapenade, wild rice, pea shoots (ng)

Steamed bao buns, teriyaki sauce jackfruit, carrot slaw

Sides

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

Rosemary & garlic roast potato (vg) (ng) (h)

Baked cauliflower florets, Keen's Cheddar (h)

Charred broccoli, fennel seeds (vg) (ng) (c)

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

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

Salads

Caesar salad, shaved Parmesan, garlic croutons (v)

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

Heritage tomatoes, rocket, basil oil (vg) (ng)

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

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

Crunchy leaves, lemon dressing (vg) (ng)

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

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

Desserts

Treacle tart, clotted cream

Chocolate éclairs, Chantilly cream

White chocolate and caramel cheesecake (ng)

Pistachio and dark chocolate tart

Lemon & lime meringue tart (ng)

LIGHT LUNCH EVENT

Why not to add an extra?

Bread & butter £1.25 per person

(Vegan and no-gluten option available)

Choose 1 option for £2.50 per person

- Mediterranean falafel, herbed soya yogurt (vg) (ng)
- Vegetable mini samosa, sweet chilli sauce (vg)
- Sweet potato pakora, harissa mayo (vg) (ng)
- Mini vegetable spring roll, peanut sauce (vg)
- Grilled aubergine, flavoured olive oil (vg) (ng)
- Cumberland sausage, honey-mustard glaze
- Roasted baby artichokes, lemon-garlic oil (vg) (ng)



CONFERENCE EVENT

*For your attendees' lunch menu please choose 2 main course options: 1 vegetarian and either 1 meat or fish.
Plus 2 accompaniments dishes, and 1 dessert.*

Mains

MEAT

Thai green chicken curry, roasted aubergine, green peppers (ng)

Chargrilled chicken breast, new potato, caramelised onions, black olives, capers (ng)

Beef meatballs, spinach broad beans, marinara sauce

FISH

Seared sea bream fillet, charred cauliflower, giant couscous

Tandoori-spiced sea trout, lime and buttermilk dressing (ng)

Seared sesame tuna, grilled pak choi and coriander (ng)

VEGETARIAN

Grilled aubergine parmigiana, tomato sauce (ng)

Spinach, ricotta and roasted tomato tortellini

Wild mushroom gnocchi, shaved Gran Moravia, parsley (can be vg) (ng)

Roasted red pepper, wild rice, goat's cheese and hazelnuts (can be vg) (ng)

VEGAN

Provençal vegetable ratatouille, basil & chilli pesto, pine nuts

Pumpkin tortellini, sage-infused olive oil, baby spinach

Pea & shallot ravioli, tomato sauce, crispy onions, rocket

Roasted aubergine & tomato Parmigiana, vegan cheese (ng)

Foraged wild mushrooms, puy lentils, butternut squash (ng)

Spiced cauliflower steak, pico de gallo, paprika soy yogurt (ng)

Wild mushroom gnocchi, lovage pesto, sun-blushed tomato (ng)

Accompaniments

SIDES

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

Rosemary & garlic roast potato (vg) (ng) (h)

Baked cauliflower florets, Keen's Cheddar (h)

Charred broccoli, fennel seeds (vg) (ng) (c)

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

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

SALADS

Caesar salad, shaved Parmesan, garlic croutons (v)

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

Heritage tomatoes, rocket, basil oil (vg) (ng)

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

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

Crunchy leaves, lemon dressing (vg) (ng)

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

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

Desserts

Lemon & lime posset (ng)

Bread & butter pudding, vanilla custard

Warm treacle tart, clotted cream

Dark chocolate & orange mousse, white chocolate shavings (ng)

Forest fruit Pavlova, Chantilly cream (ng)

Poached apricot & pistachio frangipane tart

Warm sticky toffee pudding, butterscotch sauce



CONFERENCE EVENT

Why not to add an extra?

Bread & butter £1.25 per person

(Vegan and no-gluten option available)

Choose 1 option for £2.50 per person

- Mediterranean falafel, herbed soya yogurt (vg) (ng)
- Vegetable mini samosa, sweet chilli sauce (vg)
- Sweet potato pakora, harissa mayo (vg) (ng)
- Mini vegetable spring roll, peanut sauce (vg)
- Grilled aubergine, flavoured olive oil (vg) (ng)
- Cumberland sausage, honey-mustard glaze
- Roasted baby artichokes, lemon-garlic oil (vg) (ng)

BREAKFAST



BREAKFAST

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

Working breakfast

£6.25 per person

A selection of mini-Danish pastries (2 per person)
Pain au chocolate, pain aux raisins and fruit lattice, mini croissants
(Vegan options available)

Seasonal fruit bowl, selection of juices

British breakfast rolls

£8.75 per person

Maple-cured bacon with tomato chutney

Butcher's sausage with fried onions

Smashed avocado with fried egg (v)

Fried tofu & cheese with heritage tomato (vg)

Creamy avocado with sun-dried tomato (v)

(No-gluten bread available)

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

Tea & coffee tray

£3.50

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

Add biscuits £0.70 per person | Add seasonal cakes £3.00 per person

(Vegan and no-gluten cakes available)

Fruit bowl

£3.50

2 pieces of fruit per person

Snacks

£2.50 per person

Sweet honey cashews (wrapped) | Dried mango (wrapped)

Smoked almonds & corn (wrapped) | Olives (wrapped)

Afternoon tea

£33.00

A selection of finger sandwiches, mini cakes (4 per person), mini scones (2 per person) served with jam & clotted cream

SANDWICH LUNCHES



SANDWICH LUNCHES

All lunches are served with a fruit bowl, juice, water, tea & coffee. Sandwiches are individually wrapped and 1 per person.

Gourmet deli sandwiches

£18.00

Semi-dried tomato, chicken & grilled veg
British chicken, tomato & chilli mayo, semi-dried tomatoes, grilled pepper & onion, rocket, sourdough baguette

Ham & Emmental
Wiltshire ham, Emmental, Dijon mayo, sourdough baguette

West Country Cheddar & farmhouse chutney (v)
West Country Cheddar, farmhouse chutney, semi-dried tomatoes, mixed leaves, multigrain baguette

Classic deli sandwiches

£15.00

Pesto chicken
British chicken, green pesto mayo, Grana Padano, tomato, spinach, malted bread

BLT
Crispy bacon, tomato, mixed leaves, black pepper mayo, malted bread

Tuna & cucumber
Tuna mayo, cucumber, malted bread

Cheddar & tomato (v)
Mature Cheddar, tomato, butter, malted bread

Egg & cress (v)
Egg mayo, cress, malted bread

Grilled veg (vg)
Hummus, cucumber, grilled peppers, onion, spinach, malted bread

Salads

£18.00

Dukkah chicken salad (ng)
British chicken, quinoa & lentil mix, spinach, piquillo peppers, nutty dukkah, feta, lemon tahini dressing

Genovese pesto pasta salad
Fusilli pasta, green pesto, semi-dried tomatoes, Gran Levano, black olives, spinach, edamame beans, basil, lemon juice (v)

Spiced sweet potato pakora & roast cauliflower salad
Sweet potato pakora, roast cauliflower, coconut, quinoa & lentil mix, mango chutney, spiced yoghurt dressing (v) (ng)

Plant power salad
Falafel, houmous, roast butternut, pomegranate, courgetti, tomato, mixed leaves, omega seeds, Middle Eastern dressing (vg) (ng)

CANAPÉS



CANAPÉ RECEPTION

*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 8 canapés per person for an hour and a half reception,
increasing in number as the service time goes on.*

Meat

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

Fillet of beef, Béarnaise, crispy
potato skin (can be ng) (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 and 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
(ng) (c)

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

Vegan

Wild mushrooms vol-au-vents

Herbed polenta, fig chutney (ng)

Teriyaki tofu, sun-dried tomato

Moroccan hummus ,aubergine
tapenade, beetroot cup

Spiced butternut squash,
caramelised onions ,sage,
charcoal cup

Balsamic bruschetta, pico de
gallo, herbed black olives

Sweet potato pakora, black
pepper mayo (ng)

*(Sweet options available upon
request)*

Sweet

Dark chocolate cup, lemon
posset, candied lemon peel
(ng) (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 RECEPTION

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 4 bowls per guest as a minimum.

Meat

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

Seared sea bass, Provençal vegetables, aioli (ng) (h)

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

Vegetarian

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

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

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

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

Watermelon, papaya & feta salad, pistachio (ng) (c)

Butternut squash & pea risotto, saffron & coriander cress (ng) (h)

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

Charred tenderstem broccoli & pepper, lentil & tamarind dressing (ng) (c)

Vegan

Beetroot gnocchi, roasted green courgette, lovage pesto

Heritage tomato, balsamic tofu cheese, basil & pine nuts (ng)

Charred broccoli, aromatic puy lentils, roasted vegetables (ng)

Lemongrass-roasted cauliflower, coconut pilaf, basmati rice (ng)

Basil pesto orzo pasta, courgette, red onion, broad beans

Grilled aubergine, spiced chickpea, tahini dressing, parsley (ng)

Sautéed wild mushrooms, leek & barley risotto, rocket

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	£43.75	£47.00	£51.75
50	£40.75	£44.00	£49.50
80	£38.50	£41.75	£47.50

6 canapés per person

Includes house wine, beer, juice, and soft drinks.
Add Nibbles to above packages for £2.00 per person

Guest numbers	2 hours	3 hours
20	£50.50	£54.50
50	£48.00	£52.00
80	£45.50	£50.00

8 canapés per person

Includes house wine, beer, juice, and soft drinks.
Add Nibbles to above packages for £2.00 per person

Guest numbers	2 hours	3 hours
20	£53.50	£57.50
50	£51.00	£54.50
80	£48.50	£53.00

10 canapés per person

Includes house wine, beer, juice, and soft drinks.
Add Nibbles to above packages for £2.00 per person

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

BOWL FOOD PACKAGES

Guest numbers	1 hour	2 hours	3 hours
20	£43.95	£46.95	£51.95
50	£40.95	£43.95	£49.50
80	£38.50	£41.95	£47.50

4 bowl food per person

Includes house wine, beer, juice, and soft drinks.
Add Nibbles to above packages for £2.00 per person

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	3 hours
20	£24.50	£27.95	£33.50
50	£22.50	£25.95	£31.50
80	£20.50	£23.50	£28.95

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
3 hours	£14.95 / £29.95

EVENT DINNER



EVENT DINNER

This is an option to have a plated three-course meal served to you and your guests in the setting of the Wellcome Collection.

The menu will be created personally for you by our Executive Chef.

*Standardly we would recommend 1 vegetarian starter for everyone then we will provide 3 main options; 1 meat, 1 fish and 1 vegetarian.
Then everyone to have the same dessert. This package includes half a bottle of house wine per person, water and tea or coffee.*

Below is an example menu of the sort of fine dining options we can offer.

From £72.00 per person

Starters

Wild boar Scotch egg, piccalilli, frisee, honey vinaigrette

Country-style terrine, fig chutney, rye sourdough, cornichons

Pan-roasted cod, Jerusalem artichoke purée, Granny Smith apple (ng)

Heritage beetroot, goat's cheese curd, bitter leaves, balsamic dressing (can be vg) (ng)

Roasted heirloom carrot soup, purple carrot crisps, coriander (vg) (ng)

Mains

Pan-fried rump of lamb, Dauphinoise potato, curly kale, rosemary, shallot jus (ng)

Norfolk free-range chicken salad, garlic croutons, smoked streaky bacon, poached egg

Aberdeen Angus sirloin steak, boulangere potato, peppercorn sauce (ng)

Spiced maple pork tenderloin, colcannon, lemon & herb crumbs

Free-range chicken, red wine sauce, parsnip purée, wild mushroom, pancetta (ng)

Cornish brill & king prawns, caper vermouth sauce, aromatic lentils (ng)

Smoked haddock fish cake, cavolo nero, poached duck egg, Hollandaise

Sea trout, buttered new potato, samphire, potted brawn shrimps (ng)

Wild mushroom pearl barley risotto, red rocket, Keen's Cheddar (can be vg) (ng)

Roasted butternut squash, ratatouille, pinenuts, pomegranate (vg) (ng)

Desserts

Bramley apple & blackberry crumble, vanilla custard (vg)

Sticky toffee pudding, butterscotch sauce

Merlot-poached pear, cinnamon, vanilla (vg) (ng)

Double chocolate cheesecake

DRINKS



DRINKS

Soft drinks

Fresh orange juice, per litre	£6.95
Fresh apple juice, per litre	£6.95
Apple & elderflower cooler, per litre	£6.95
Coke, 330 ml can	£2.00
Diet Coke, 330 ml can	£2.00
Still / sparkling water, 500 ml plastic bottle	£2.00
Still / sparkling water, 750 ml glass bottle	£3.50
Hibiscus & rose / Cucumber / Yuzu Seltzer, 250 ml can	£2.50

Beers

Camden Hells, 330 ml	£4.50
Camden Pale Ale, 330 ml	£4.75

*Add some nibbles for £2.85 per person
Please ask for the available selection*

Champagne

Nyetimber Classic Cuvée	£47.00
Laurent-Perrier	£65.00

Sparkling wine

Mike's Hard Seltzer Raspberry & Lime, 330 ml can	£4.75
Vitelli Prosecco NV, Veneto, Italy, 750 ml	£26.00

White wine

House wine	£20.00
Pinot Grigio, La Maglia Rosa Pavia, Italy	£23.00
Sauvignon Blanc, Tokomaru Bay Marlborough, New Zealand	£26.50

Red wine

House wine	£20.00
Cabernet Sauvignon Silver Ghost, Valle Centrale, Chile	£22.00
Malbec El Oscuro Mendoza, Argentina	£26.50
Pinotage Shiraz Kleine Rust Fairtrade, South Africa	£28.50



TERMS & CONDITIONS

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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.

Deposit

To secure your booking for the Event Services, you must pay us: 75% of the anticipated Price when you return to us your signed copy of the Quotation; and 25% of the anticipated Price thirty (30) days prior to the Event. If you fail to make any payment to us in cleared funds within the time period specified we will not be obliged to provide any of the Event Services. Furthermore, we reserve the right to apply any deposit already received to compensate us in full for any costs we might have incurred up to such time.

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.

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.

Cancellations

If for any reason you cancel an Event after you have returned a signed copy of the Quotation to us you will receive a

percentage refund of the Deposit paid to us, depending on when we receive your notice of cancellation, as follows: sixty (60) days before the Event - 90%; forty (40) days before the Event – 80%; thirty (30) days before the Event – 70% fourteen (14) days before the Event – 50%; and five (5) days before the Event – 0%. If you cancel an Event at any time and we have already incurred costs or accepted responsibility for paying third parties, we reserve the right to charge you for these.

Covid-19

If you cancel an Event after you have returned a signed copy of the Quotation to us, or we are required to cancel the Event, in each case due to Government legislation and/or guidance in respect of the Covid-19 payment, you will be entitled to: rebook the Event for an alternative date at no additional cost to you; or a refund of your Deposit, subject to our right to retain a portion of the Deposit to cover any irrecoverable costs incurred by us in relation to your Event at the date of cancellation, capped at £1,500.

If you or any of your guests develop Covid-19 symptoms within two (2) weeks prior to an Event, you must notify us immediately so we can take necessary precautions. It is your responsibility to ensure that you and your guests comply with Government legislation and/or guidance in relation to the Covid-19 pandemic and do not attend the Event if they have Covid-19 related symptoms, or symptoms relating to any other infectious disease.

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 of 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.

