



BENUGO EVENTS

# HOSPITALITY PACKAGES

Spring 2022



london  
transport  
museum

# ABOUT

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

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

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.

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

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Please note that all of the prices listed are subject to VAT at the current rate and are valid from May 2021 to May 2022. 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.

Please note that 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.

Please let us know in advance if you have any dietary requirements.

Please contact the venue hire team at London Transport Museum on  
**02075981355**

or email

[ltmevents@benugo.com](mailto:ltmevents@benugo.com)

# CONFERENCE PACKAGES



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## ALL DAY EVENTS

### Lighter lunch event

£29.00

**Morning:** Beverage tray including freshly brewed fair-trade coffee, selection of fair-trade organic teas, biscuits and water

**Lunch:** Seasonal cold fork buffet served with juice, tea and coffee

**Afternoon:** Beverage tray, including freshly brewed fair-trade coffee, selection of fair-trade organic teas, cakes, and water

If you require a light lunch and not the full package then it is available at £23

### Full day conference event

£44.25

**Working breakfast:** Selection of pastries and croissants (1 per person), vegan cake available, seasonal fruit bowl, juice, freshly brewed fair-trade coffee, selection of fair-trade organic teas and water

**Mid-morning beverages:** Freshly brewed fair-trade coffee, selection of fair-trade organic teas, biscuits and water

**Lunch:** Standing 2 course hot fork buffet served with juice, tea, and coffee

**Afternoon:** Freshly brewed fair-trade coffee, selection of fair-trade organic teas, afternoon cakes and water

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

Please contact your events coordinator for sample menus.

We are also more than happy to provide you with a bespoke menu tailored to your event.

All rates are per person and exclusive of VAT, minimum numbers may apply



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# HOT FORK BUFFET

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## Main

Thai green chicken curry, roasted aubergine and green peppers  
Chargrilled chicken breast, new potato, caramelised onions, black olives and capers  
Smoked haddock, prawns and 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 and hazelnuts  
Grilled aubergine parmigiana, tomato sauce  
Spinach, ricotta and roasted tomato tortellini  
Beef meatballs, spinach broad beans, marinara sauce

## Sides

Heritage carrots, parmesan, truffle vinaigrette, watercress · c  
Rosemary and garlic roast potato · h  
Baked cauliflower florets, Keen's Cheddar · h  
Charred broccoli, fennel seeds · c  
Fine French beans, courgette and sun-blushed tomatoes · c  
Spiced chickpeas and freekeh, Mediterranean vegetables · c

## Salads

Caesar salad, shaved Parmesan and garlic croutons  
Tenderstem broccoli, beans, mangetout, sesame dressing  
Heritage tomatoes, rocket and basil oil  
Chestnut mushroom, roasted red pepper, chargrilled artichokes, spinach  
Saffron cauliflower, celery, toasted hazelnuts and pomegranate  
Crunchy leaves, lemon dressing  
Beetroot, apple and baby spinach, cider vinegar dressing  
Roasted butternut squash, red and white quinoa, rocket and toasted pine nuts

## Desserts

Lemon and lime posset  
Bread and butter pudding, vanilla custard  
Warm treacle tart, clotted cream  
Dark chocolate and orange mousse, white chocolate shavings  
Forest fruit Pavlova, Chantilly cream  
Poached apricot and pistachio frangipane tart  
Warm sticky toffee pudding, butterscotch sauce

# COLD FORK BUFFET

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## Meat

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

Chorizo sausage roll, caramelised onion chutney

Chicken and wild mushroom tart, tarragon crème fraîche

Lemongrass and chilli chicken breast, sweet chilli sauce

Lamb and cumin patty, cucumber and mint yoghurt

Orange glazed duck breast, Mediterranean vegetables

## Fish

Smoked haddock and watercress quiche

Tandoori-spiced sea trout, lime and buttermilk dressing

Salmon en croute, watercress and hollandaise

Seared sesame tuna, grilled pak choi and coriander

Pan-fried Cornish mackerel, orange zest roasted fennel

## Vegetarian

Butternut squash, barrel-aged feta frittata, pea shoots

Pepperonata, black olive and basil tapenade, toasted focaccia

Mixed vegetable crudités, hummus, toasted flatbread

Roasted vegetable and chickpea vol-au-vents

Cumin-roasted aubergine, tabbouleh, minted yoghurt

## Dessert

Treacle tart, clotted cream

Chocolate éclairs, Chantilly cream

White chocolate and caramel cheesecake

Pistachio and dark chocolate tart

Lemon and lime meringue tart

# BREAKFAST



# BREAKFAST

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All breakfast menus are served with fresh fair-trade filter coffee, organic fair-trade teas and still or sparkling water

## Working breakfast

£6.50 per person

Selection of pastries (1 per person):

Pain au chocolate, pain aux raisins, croissants, vegan cakes are alternatively available.

Seasonal fruit bowl

Selection of juices

## British breakfast baps

£8.50 per person

Maple-cured bacon with tomato chutney

Butcher's sausage with fried onions

Smashed avocado with a fried egg

## Fruit pots and yoghurt

from £4.00 per person

### Berries & granola yoghurt

Golden granola, blueberry lemon compote, whole milk yoghurt

### Benugo fruit pot

Blueberries, grapes, cantaloupe melon, pineapple and apple

### Banana & granola yoghurt

Golden granola, banana, honey, whole milk yoghurt

All rates are per person and exclusive of VAT,  
minimum delegates may apply



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# REFRESHMENTS AND SNACKS



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## Beverage tray

£3.95

Fair-trade fresh filter coffee, selection of fair-trade organic teas, biscuits and water (tea, coffee and biscuits)

## Tea & coffee tray

£3.50

Fair-trade fresh filter coffee, selection of fair-trade organic teas and water

## Tea & coffee with cake tray

£6.90

Fair-trade fresh filter coffee, selection of fair-trade organic teas and water served with a seasonal cake offering

Gluten-free cakes and vegan options are available on request prior to your event

## Snacks

£2.00

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

All rates are per person and exclusive of VAT,  
minimum delegates may apply



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SANDWICH  
LUNCHES

# SANDWICH LUNCHES

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

## Classic deli sandwiches

£15.50

See menu attached

## Baguette and wrap deli sandwiches

£18.95

See menu attached

## Salad deli lunch

£18.95

See menu attached

CANAPÉ  
RECEPTION



# CANAPÉ RECEPTION

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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.

Canapés are single bite items best suited for formal drink receptions and networking events – our innovative canapés are contemporarily served.

**Please request a quote for you bespoke event package**

## Canapé pricing & suggestions\*

**Appetizer before dinner** · £18.75 (6 pieces)

**Short reception** – 1–2 hours · £22.00 (8 pieces)

**Longer reception** – 2–3 hours · £25.50 (10 pieces)

\*Service & equipment charges apply based on your requirements

### Meat

Honey roasted pork belly, butternut squash and sage purée · h

Fillet of beef, Béarnaise, crispy potato skin · c

Braised lamb shoulder chip, harissa and 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 and mustard vol-au-vents · 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 and mozzarella arancini, red pepper mayonnaise · h

Herbed polenta, parmesan, roasted tomato jam, green basil · c

Oxford Blue and confit shallot tart, truffle crème fraîche · 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 and dill fishcake, tartare sauce · h

Sesame seed crust seared tuna, pickled cucumber, pink grapefruit · c

Citrus-cured sea bass, beetroot purée, toasted rye croute, dill · 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



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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 would recommend two bowls per guest as a minimum.

**Please request a quote for you bespoke event package.**

£4.15 per bowl

\*Service & equipment charges apply based on your requirements

## Meat

Roasted chicken breast, tarragon mash, pearl onions and crispy bacon · h

Wholegrain mustard and honey Cumberland sausage, colcannon potato, onion gravy · h

Ham hock terrine, celeriac and red apple remoulade, caper mayonnaise and toasted sourdough · c

Lamb tagine, lemon and pomegranate couscous, harissa oil · h

Braised shin of beef, parsnip and Guinness pie, puff pastry · h

Beef meatballs, broad beans, parsley, mint and lemon · h

## Vegetarian

Butternut squash and pea risotto, saffron and coriander cress · h

Potato gnocchi, pan fried wild mushrooms, rocket · h

Sun-blushed tomato and mozzarella arancini, ratatouille, red pepper tapenade · h

Spinach and ricotta tortellini, lemon and parsley butter · h

Spinach tortellini, crumbled goats cheese, red pepper tapenade · h

Heritage tomatoes, burrata, lovage pesto and tapenade · c

Charred tenderstem broccoli and pepper, lentil and tamarind dressing · c

Watermelon, papaya and feta salad, pistachio · c

Green beans, ribbons of carrot, cucumber and radish, toasted hazelnut · c

## Fish

Pan-roasted sea trout, crushed new potatoes, lemon and capers · h

Seared sea bass, Provençal vegetables, aioli · h

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

## Sweet

Apple and blackberry oat topped crumble, crème anglaise · w

Vanilla panna cotta, blueberry compote and almond macaroon · c

Warm chocolate and walnut brownie, chocolate sauce · w

Sticky toffee pudding with butterscotch sauce, crème fraîche · w

Bread and butter pudding, vanilla custard

Fruits and berries salad, raspberry coulis



# PACKAGES



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## Drinks packages

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

Guest numbers	One hour	Two hours	Three hours
20	£22.50	£28.50	£33.50
50	£23.50	£26.50	£31.50
80	£21.50	£24.50	£29.50

### Upgrades:

Add Prosecco / Champagne  
Additional per person

One hour · £6.00 / £12.50

Two hours · £9.95 / £19.95

Three hours · £14.95 / £29.95

## Bowl food packages

Includes house wine, beer, juice, and soft drinks. **Four bowls per person – Chef's choice**

Guest numbers	One hour	Two hours	Three hours
20	£42.95	£45.95	£50.25
50	£40.25	£43.25	£48.25
80	£38.25	£41.25	£46.25

### Upgrades:

Add Prosecco / Champagne  
Additional per person

One hour · £6.00 / £12.50

Two hours · £9.95 / £19.95

Three hours · £14.95 / £29.95

# PACKAGES

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## Canapé packages

Includes house wine, beer, juice, and soft drinks. **Six canapés per person**

Guest numbers	One hour	Two hours	Three hours
20	£42.95	£45.95	£50.25
50	£40.25	£43.25	£48.25
80	£38.25	£41.25	£46.25

Includes house wine, beer, juice, and soft drinks. **Eight canapés per person**

Guest numbers	Two hours	Three hours
20	£49.20	£50.25
50	£49.55	£50.50
80	£44.50	£46.25

Includes house wine, beer, juice, and soft drinks. **Ten canapés per person**

Guest numbers	Two hours	Three hours
20	£51.75	£52.80
50	£49.55	£50.50
80	£47.05	£48.50

### Upgrades:

Add Prosecco / Champagne  
Additional per person

One hour · £6.00 / £12.50

Two hours · £9.95 / £19.95

Three hours · £14.95 / £29.95



# DRINKS

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## Beers & ciders

Sold by bottle

Beck's · £4.75  
Camden Hells · £4.50  
Camden Pale Ale · £4.75  
Peroni · £4.75  
Rekorderlig · £5.50

## Bubbles

Vitelli Prosecco Italy · £30.00  
Champagne de Castellane France · £45.00  
Laurent-Perrier La Cuvée France · £70.00

## White wine

Il Banchetto Bianco Italy · £20.00  
Tokomaru Bay Sauvignon Blanc New Zealand · £22.50  
Cap Cette picpoul de Pinet France · £26.00

## Red wine

Il Banchetto Rosso Italy · £20.00  
Rio Rica Malbec Chile · £22.50  
La Serre Merlot Vin de Pays d'Oc France · £26.00  
Zensa Primitivo IGP Puglia Italy · £32.00

## Soft drinks

Jugs of apple or orange juice , per litre · £5.50  
Apple & elderflower cooler, per litre · £5.50  
Coke / Diet Coke · £2.75  
San Pellegrino · £2.50  
Lemon, Orange, Blood orange, Orange and pomegranate  
Something & Nothing Seltzer · £2.75  
Hibiscus & rose, Cucumber, Yuzu  
Still/sparkling water 500 ml (plastic bottle) · £2.00  
Still/sparkling water 750 ml (glass bottle) · £3.50

