



ROYAL  
MUSEUMS  
GREENWICH

Daytime  
catering





## Conference menu

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### FULL DAY RATES

**Full day meeting with sandwich lunch** – 26.00 per person  
(add breakfast baps 28.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** Sandwiches, crisps, fruit and juice

**Afternoon:** coffee, tea and cakes

**Full day meeting with finger food** – 31.00 per person  
(add breakfast baps 33.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** four finger food items and one sandwich

**Afternoon:** coffee, tea and cakes

**Full day meeting with fork buffet** – 37.00 per person  
(add breakfast baps 39.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** hot and cold fork buffet

**Afternoon:** coffee, tea and cakes

### HALF DAY RATES

**Half day meeting with sandwich lunch** – 20.00 per person  
(add breakfast baps 22.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** Sandwiches, crisps, fruit and juice

**Half day meeting with finger food** – 25.00 per person  
(add breakfast baps 27.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** four finger food items and one sandwich

**Half day meeting with fork buffet** – 29.00 per person  
(add breakfast baps 31.50)

**Morning:** coffee, tea and biscuits

**Mid-session:** coffee, tea and biscuits

**Lunch:** hot and cold fork buffet.

Please note two trestle linens for catering tables only and jugs of tap water are included in the packages above.

Any extra linen and bottles of mineral water are subject to additional costs.



## Breakfast options

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Fairtrade tea and coffee with a selection of the items listed below

**2 items** – £7.00, **3 items** – £9.00

### Mini pastries

Mini cookie (1.5 per person)

Mini muffins

### Whole fruit

### Fruit platter

### Power ball

### Protein pot (v)

Hard boiled egg, edamame beans, sun blush tomato

## Refreshments

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**Fairtrade selection of tea and coffee** – £2.65

**Fairtrade selection of tea, coffee and biscuits** – £3.50

**Fairtrade selection of tea, coffee and pastries** – £3.90

**Mini pastries** (2 per person) – £2.35

A selection of freshly baked miniature pastries to include Danish etc.

**Favourites cake box** – £26.00 (20 handmade mini cakes fresh from our bakery, cut into bite size pieces)

**Millionaire shortbread, Nutty chocolate brownie**

**Lemon drizzle cake, Carrot cake**

Contains: gluten, nuts, milk, egg, soya, sulphites

**Fresh seasonal fruit bowl** – £2.50

**Fruit platter** – £3.50

**Orange/apple juice** (1l) – £5.20

**Still/sparkling water** (750ml) – £3.00

**Vegan bircher muesli with almond milk** (vg)

**Individual yoghurt pot with granola and forest fruits** (v)

Natural yoghurt, almond and raisin granola, mixed berries

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**Add a breakfast bap to your package for an additional £2.50**

(packages are 2 items – £9.50 or 3 items – £11.50)

**Bacon bap**

**Sausage bap**

**Omelette bap** (v)

**Smoked salmon and cream cheese bagel**

## Snacks

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**Portions are based on one per person**

**Crisps** – £2.50

Pipers Anglessy sea salt, Pipers Lye Cross Cheddar and Onion and Burrow Hill Cider Vinegar and Sea Salt

**Tomato and basil bread sticks** – £3.00

**Mixed rice crackers and coated peanuts** – £3.00

**Parmesan bites** – £3.00

**Luxury roasted mixed nuts** – £3.00

**Rosemary and thyme olive mix** – £4.00



## Sandwiches

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£4.75 per unit

Please select four sandwiches served as (one and half per person)

Our sandwiches and wraps are freshly prepared in-house

### RYE SUNFLOWER BLOOMERS

Roasted red pepper, hummus and rocket (vg)

Salt beef, mustard mayo, sauerkraut and gherkin

Classic BLT

Tuna and spring onion

Prawn mayonnaise and rocket

Egg mayonnaise and sun-blushed tomatoes (v)

### BAGUETTES

West Country Cheddar sun blush tomato chutney and spinach multi seeded baguette (v)

Brie, beetroot and chutney (v)

Chicken, avocado and lemon pepper mayonnaise

Wiltshire ham, mature cheddar and Dijon mayonnaise

Tuna, red pepper mayo, cucumber, multi seeded baguette

Smoked salmon and dill crème fraîche

### WRAPS

Curried chickpea and mango chutney wrap (vg)

BBQ jack fruit and wrap (vg)

Southern fried chicken, smoked corn salsa and spinach

Chipotle pulled pork, sesame seed carrots, smoked aubergine

Miso salmon wrap

Cajun spiced prawns, rocket, pineapple salsa

(v) = vegetarian | (vg) = vegan

Gluten free bread available on request. One week advance notice required.



## Finger food

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£20.50

Please select one item from the sandwiches listed and three finger food items and one dessert from the list below

### MEAT

- Barbecue chicken skewer, Pico de Gallo (c)
- Lamb kofte, mint yoghurt dip (w)
- Pulled pork burger, spicy carrot slaw (w)
- Grilled asparagus wrapped in Parma ham (c)

### FISH

- Smoked haddock, deep-fried caper mayonnaise (w)
- Seared mackerel bruschetta, confit peppers (c)
- Grilled focaccia pissaladière, lemon thyme (w)
- Sardines on toast, crispy shallots (c)

### VEGETARIAN/VEGAN

- Grilled polenta, caponata, golden sultana (w) (vg)
- Breakfast radish, hummus, grilled flatbread (c) (vg)
- Cucumber cups, Greek salad, Kalamata olive dressing (c)
- Pea, spinach and spring onion frittata, mint crème fraîche (c)

### DESSERTS

- Pineapple and lime zest skewer, cardamom crème fraîche  
(Served with coconut yoghurt as a vegan option)
- Mini carrot cake, toasted pistachio
- Chocolate caramel cake

(w) = warm | (c) = cold

(vg) = vegan



## Fork buffet

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£26.50

Please select two main dishes from the following options: meat, fish or vegetarian items and one dessert (served with two seasonal salads and bread selection)

### MEAT

Grilled flat iron steak on grilled tenderstem broccoli, Romesco sauce (c)

Lime-marinated chicken breast, salsa Creolla (c)

Ham hock, peas, spinach and cheddar quiche (c)

Braised lamb shoulder, fragrant couscous, rose harissa yoghurt (w)

Beef and pork meatballs, fresh penne pasta, basil tomato sauce (w)

Thyme-marinated chicken, avocado salsa (w)

### FISH

Cornish mackerel escabeche, confit fennel (c)

Hot smoked salmon and watercress quiche (c)

Grilled swordfish, roasted lemon and fregola salad (c)

Smoked haddock and salmon fishcake, minted peas, tartare sauce (w)

Cod and haricot beans ragout, saffron aioli (w)

Baked coley parcel, pak choi, lemongrass, ginger (w)

### VEGETARIAN/VEGAN

Cumin-roasted stuffed aubergine, tabbouleh, feta (c)

Caramelised onion and red pepper tortilla (c)

Asparagus, peas and broad bean quiche, minted goat's cheese curd (c)

Deep-fried macaroni balls, tomato and parmesan sauce (c)

Stuffed red pepper with caponata, vegan pesto (c) (vg)

Courgette fritters, hummus, pomegranate (c) (vg)

### DESSERTS

Lemon posset, vanilla shortbread

Chocolate and pistachio tart

Pineapple and melon fruit salad, lime syrup

(w) = warm | (c) = cold

(vg) = vegan



## Equipment

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### LINENS

Please note only two trestle cloths for catering stations are included in your quote. Anything extra will be charged at the rate below

**Trestle table 144 × 70** – £9.50

**Round cloth 110'** – £9.50

**Poser table 70 × 70** – £5.00

**Linen napkins** – £1.00

### STAFF

Please note staffing costs will be for a minimum of four hours

**Event supervisor** – £20.00 per hour

**FOH staff** – £13.50 per hour



## Terms and Conditions

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**Minimum numbers:** All of our menu costs are based on a minimum of 10 guests unless otherwise stated; an additional charge may apply when providing service to less than 10 guests.

**Hire charges:** Prices inclusive of standard equipment, including glasses, china, cutlery and bar service. Meetings above 75 guests are subject to additional equipment costs.

**Linens:** Table cloths for catering stations will be included in the price. Any additional linens requirements are subject to additional cost

Any loss or damage to equipment will be charged at the full replacement rate

**Staffing:** Staffing costs are included in meeting for up to 75 guests. Meetings above 75 guests are subject to additional staffing.

**Staffing:** FOH £13.50 per hour (minimum four hours) – Event Supervisor £20.00 per hour

**Final numbers:** Final numbers must be confirmed in writing three days before the date of the event. In the event that expected number of guests is reduced after this time, the client will be charged for the originally confirmed number of guests. In the event of an increase in numbers, we will try to accommodate the extra guests and the client will be charged for the increased number of guests.

**Full payment must clear 3 working days prior your event**

**All prices are excluding VAT and are valid for 2019/20**

Due to the nature of how some of our products are packaged and produced there may be traces or various allergens in all our products. If you have any food allergies or intolerances please contact us prior to ordering.

Halal and non gluten food options are available on request and will require one week advance notice.

**If you have any questions, please do not hesitate to contact us  
02083128516 | [rmgevents@benugo.com](mailto:rmgevents@benugo.com)**