



ROYAL
MUSEUMS
GREENWICH

HOSPITALITY MENU

2024



BENUGO
EVENTS



Refreshments
and Breaks

Breakfast

Sandwich Lunch

Half Day Conference

Full Day Conference

Finger Food

Fork Buffet

Canapés

Equipment and Staffing

Sustainability

Terms and Conditions

THANK YOU FOR YOUR INTEREST

Hold your next event in one of these epic locations.

Royal Museums Greenwich has the world-famous Cutty Sark, National Maritime Museum, Queen's House, Royal Observatory Greenwich and the Peter Harrison Planetarium available to hire.

This is a truly amazing collection of historically and architecturally significant buildings, set against the stunning backdrop of Greenwich Park. Showcasing the very best of British art and history, scientific discovery and exploration, this UNESCO World Heritage Site will take your breath away and give your guests an experience they will never forget.

Celebrate with Benugo

Our dedicated team can help you create you a magical event and deliver you something memorable. From the initial quotation to planning, 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

rmgevents@benugo.com

02083128516



REFRESHMENTS AND BREAKS

Includes freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, biscuits and water.

Refreshments

Tea and coffee tray	£3.25
Tea and coffee with biscuits tray	£4.50
Tea and coffee tray with pastries (Vegan and non-gluten cakes available)	£5.50
Mini pastries 2 per guest	£2.75
Blueberry muffin	£3.95
Favourite cake box 20 handmade mini cakes fresh from our bakery	£35.00

Snacks

Crisps	£1.95
Bread sticks	£4.00
Rice crackers peanuts	£4.00
Parmesan bites	£4.00
Luxury roasted nuts	£5.00
Mixed olives	£5.50

(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

Kick start the day ahead with a choice of healthy or traditional breakfast.

Breakfast Package

2 selections | £8.50 per guest

3 selections | £10.75 per guest

Mini pastries | Mini cookies

Whole fruit | Fruit platter

Yoghurt pot | £4.95 per guest

Blueberry and granola (v), coconut,
goji and raspberry (vg)

Add-ons

2 selections | £11.75 per guest

3 selections | £14.00 per guest

Add a breakfast bap | £3.50

Bacon bap | Sausage bap | Omelette bap (v)

Avocado, semi-dried tomatoes,
pesto on a seeded bagel (vg)

Smoked salmon, cream cheese,
rocket on a seeded bagel

Pastrami and Emmental, gherkins, rocket,
wholegrain mustard mayonnaise on a seeded bagel

Protein pot: free-range egg, spinach, edamame (v)

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SANDWICH LUNCH

Freshly prepared selection of four sandwiches or select our chef's selection, served as one and half per guest.

£6.50 per unit

Wholemeal Bloomers

Chicken salad wedge

Tuna and cucumber

Free-range egg and mayonnaise (v)

Mackerel pâté

Grilled vegetables, hummus, rocket (vg)

Baguettes

Ham and Emmental

West Country Cheddar and farmhouse chutney (v)

Seasonal chicken

Wraps

Seasonal chicken

Falafel wrap (vg)

Middle Eastern meze (vg)

Hot smoked salmon

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HALF DAY CONFERENCE

Sandwich lunch event

£26.50 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Lunch

A selection of sandwiches, crisps, fruit, juice

Finger foods lunch

£33.00 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Lunch

A selection of four finger foods and one sandwich

Fork buffet event

£38.50 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Lunch

A selection hot and cold fork buffet



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FULL DAY CONFERENCE

Sandwich lunch event

£34.50 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Afternoon

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

Lunch

A selection of sandwiches, crisps, fruit, juice

Finger foods lunch

£41.00 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Afternoon

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

Lunch

A selection of four finger foods and one sandwich

Fork buffet event

£48.75 per guest

Morning

Beverage tray including freshly brewed Fairtrade coffee, selection of Fairtrade organic teas, mini pastries, water

Add-on: Breakfast bap | £3.50

Mid-session

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

Afternoon

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

Lunch

A selection hot and cold fork buffet

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FINGER FOOD

Selection of four savoury and one sweet. Additional choices will be £6.00 each.

£29.00

Vegetarian

Truffled mac and cheese, crispy fried leeks (v)

Tomato and pepper flatbread, Kalamata olives, piquillo peppers (vg)

Crispy vegetable pot-sticker gyoza, soy ginger dip (vg)

BBQ pulled jackfruit bao bun, daikon and carrot slaw (vg)

Meat

Lamb belly fritter, anchovy and caper mayo.

Slow cooked pork belly hirata bun, cucumber and daikon slaw

N'duja and Cumberland sausage roll

Panko fried chicken, katsu sauce (gf)

Fish

Smoked haddock and prawn fishcake, gribiche sauce

Salt and pepper squid, sriracha mayo (gf)

Cod cheek scampi, jalapeño gel

Crayfish cocktail, baby gem, Marie Rose sauce (gf)

Sweets

Chocolate brownie, raspberry gel (v) (gf)

Pea & lemon cake, beetroot glaze, dried raspberries (vg)

Red velvet sponge, forest berries (v)

Carrot cake, toasted pistachios (v)



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FORK BUFFET

Selection of three mains and one sweet. Additional choices will be £8.00 each.

£36.00

Vegetarian

Miso aubergine, pak choi,
wild rice (vg) (gf)

Purple sprouting broccoli, roasted
hazelnut, chilli, lime (gf) (vg)

Courgette and shallot quiche, crispy
leek, oven-dried tomatoes (v)

Curried cauliflower, quinoa, fennel,
toasted almonds, tahini dressing (vg)

Meat

Slow cooked harissa spiced
lamb shoulder, crispy flatbread,
pomegranate

Miso glazed pork belly, papaya salad
(gf)

Beef Bourguignon, pilau rice (gf)

Chicken tagine, couscous, preserved
lemon, rose harissa, coriander yoghurt

Fish

Baked miso cod, edamame, sprouting
broccoli, soy broth (gf)

Seared salmon, orange braised fennel,
gremolata (gf)

Grilled hake, Mediterranean vegetables,
nut-free pesto (gf)

King prawns, pak choi, honey, lime,
soy dressing (gf)

Sweets

Chocolate mousse, passion fruit
compôte (vg) (gf)

Apple tarte tatin, crème fraîche (v)

Chocolate pave, freeze dried raspberry,
honeycomb (v)

Cardamom panna cotta, cocoa nibs
(v) (gf)

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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 reception, increasing in number as the service time goes on. Please request a quote for your bespoke event package.

Selection of three savoury and one sweet. Additional choices will be £3.50 each.

£12.00



Vegetarian

Charred corn and sweet potato pakora, sriracha mayo (vg) (gf)

Mushroom and truffle arancini, chive aioli (v) (gf)

Semi-dried tomato and basil bruschettini, olive tapenade (vg)

Goats' cheese bonbon, fig relish (v) (gf)

Meat

Duck spring roll, hoisin, spring onion

Ham hock croquette, piccalilli (gf)

Glazed pork belly bite, crispy lotus root, coriander, chilli (gf)

Ox cheek nugget, gochujang ketchup

Fish

Smoked haddock and prawn fishcake, sauce gribiche

Salt cod croquette, squid ink aioli (gf)

Hot smoked salmon blinis, dill cream cheese

Mackerel rilette crostini, frisée, apple

Sweets

Chocolate brownie, raspberry gel (v) (gf)

Pea and lemon cake, beetroot glaze, dried raspberries (vg)

Red velvet sponge, forest berries (v)

Carrot cake, toasted pistachios (v)

Anchor macaron (v) (gf)

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EQUIPMENT AND STAFFING

Linens

Trestle table 144 × 70 – £11.00

Round cloth 110 – £11.00

Poser table 70 × 70 – £6.50

Linen napkins – £1.50

Staff


Please note staffing costs will be for a minimum of 4 hours.


Event Supervisor – £25.00 per hour


FOH staff – £18.00 per hour





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.


We are a Founding Partner of Food Diversity Day, a movement that highlights the UK's most endangered foods and celebrates them in hand-crafted meals.


 We work with Life Water who is the UK's first zero plastic solution to water on the go. Since the start of our partnership, we have funded 65 clean water projects, providing 52,127 people with clean water.


 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.

 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.

Other

 We have consistently been working to remove packaging from back of house areas with reusable crates now being used. This has led to 17 tonnes of cardboard annually being eliminated from our supply chain

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

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

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 & 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



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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

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