

CORPORATE HOSPITALITY

The Museum of London

BENUGO

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BREAKFAST PACKAGES

A great way for your delegates to start the day.

Breakfast Package *(1 hour service, min 20 guests)* **£10.50**

Benugo filter coffee and a selection of Clipper teas
Freshly baked miniature pastries
Freshly squeezed fruit juice
Still and sparkling water

Please choose one additional item from the list below:
Yogurt with granola and seasonal compote
Benugo bakery muffins
Freshly cut fruit platter

Upgrade your breakfast:

Smoked salmon and cream cheese bagels	**£3.00**
Egg, bacon or sausage breakfast muffin	**£3.50**
Eggs Royale, Benedict or Florentine	**£5.50**

LUNCH PACKAGES

The perfect addition to your lunch meeting.

Sandwich Lunch

Benugo classic sandwiches (1½ per person) served with either:

Crisps, fruit, and fresh juices	**£12.50**
Crisps, fruit, fresh juices, coffee and tea	**£14.00**
Crisps, fruit, fresh juices, coffee, tea and cake	**£15.00**

Buffet Lunch *(minimum 20 guests)*

Finger food (6 choices)	**£23.00**
Two course standing buffet	**£30.00**

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We would be delighted to quote for flowers, alternative china, glassware and linen.



MEETING RATES

Whether you are at the Museum for a morning or an afternoon, we have a package to suit your event.

Coffee Break — £3.00
Coffee, tea and biscuits

Half day meeting rate — £8.00
Tea, coffee and biscuits on arrival
Mid-session tea, coffee and biscuits
Still and sparkling mineral water throughout meeting

Upgrade for £1 per guest per serving for either mini pastries, cakes, or muffins

Half day meeting with sandwich lunch
A selection of Benugo sandwiches (1½ per person) with:

Crisps, fruit and fresh juice	£19.50
Crisps, fruit, fresh juices, coffee and tea	£21.50
Crisps, fruit, fresh juice, coffee, tea and cake	£22.50

Half day meeting with buffet lunch *(minimum 20 guests)*

Finger food (6 choices)	£31.00
Two course standing buffet	£37.00

Afternoon tea rate — £19.50
(minimum 20 guests)

Which includes:
Classic selection of finger sandwiches (4 items per person)
Handmade mini cake bites (4 items per person)
Homemade scones with strawberry jam and clotted cream
Freshly brewed Benugo filter coffee or selection of Clipper Fairtrade teas

Half day meeting rate packages are based on a four hour service.



FULL DAY MEETING RATE

If you are at the Museum for the whole day, we have a package that will work for you.

To include the following:

Coffee and tea on arrival
Mid morning coffee, tea and biscuits
Lunch, freshly squeezed juices
Afternoon coffee, tea and cake
Still and sparkling mineral water available throughout meeting.

Upgrade for £1 per guest per serving for either mini pastries, cakes, or muffins.

Sandwich Lunch

Sandwiches (1.5 per person), crisps and fruit	**£25.00**
Sandwiches (1.5 per person), crisps, fruit, coffee and tea	**£26.00**

Buffet Lunch (min 20 guests)

Sandwiches, finger food (3 choices), crisps, fruit	**£35.00**
Finger food (6 choices)	**£37.00**
Two course standing buffet	**£42.00**

Full day meeting rate is based on an eight hour service.

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SANDWICH MENU

We recommend a selection of 1 meat, 1 fish and 1 vegetarian option for your guests.

Meat

Turmeric Chicken, Lemon And Cumin Mayo, Harissa Humus, Roquito Peppers, Tomatoes, Grilled Carrots, Cucumber, Shredded Beetroot, Coriander, Spinach Kobez Wrap.
Chicken With Caponata Mayo, Pulled Rosemary Chicken, Balsamic Chargrilled Vegetables, Slow Roast Tomatoes, Rocket Baguette.
New Yorker: Dijon Mayo, Tomato, Gruyere, Bacon Rashers, Turkey Breast, Lettuce.
Dijon Mayonnaise, Wiltshire Ham, Fresh Tomato, Bloomer Seeded Bread.
Wiltshire Ham, Emmental And Dijon Mayonnaise White Baguette.

Fish

Hot Smoked Salmon With Miso Tahini Spread, Lime Mayo & Asian Vegetables In A Spinach Wrap.
Tuna Mayonnaise And Rocket, Seeded Baguette.
Hot Smoked Salmon, Avocado, Horseradish Mayonnaise, Capers, Rocket, Rye Bloomer.

Vegetarian

Free Range Eggs And Mayo, Semi-dried Tomatoes, Dijon Mayo, Watercress On Bloomer Bread.
Harissa Hummus, Avocado, Spinach, Grilled Carrots, Fire Roasted Peppers, Red. Cabbage, Coriander, Aubergine Tapenade, Wrap. (Vegan)
Brie, Wholegrain Mustard Mayo, Pear And Date Chutney, Spinach, Roast Balsamic Beetroot, Bloomer Seeded Bread.
Middle Eastern Meze Wrap: Tadzhik, Humus, Spinach Falafel, Cucumber, Feta, Roasted Peppers, Rocket.
Mozzarella Cheese, Sun Dried Tomato, Piquillo Olives, Green Pesto, Rocket On White Ciabatta.





CANAPÈ MENU

We recommend a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert choices with a variety of both hot and cold options.

Please select 4 of the following options:

Meat

Crispy Potato, Rare Beef, Pesto & Pecorino (W)
Satay Chicken Skewers, Sesame, Peanut Dipping Sauce (W)
Salt Beef, Mustard & Cornichon On Pumpernickel (C)
Harissa Lamb Polpette, Roasted Pine Nuts & Yoghurt (W)
Parma Ham, Apricot & Goat's Cheese Bruschetta (C)
Ham Hock, Cornichon, Caper Berry & Piccalilli Tartelette (C)

Fish

Prawn cocktail filo basket (C)
Smoked salmon, horseradish crème, shallot & caper blini (C)
Asian crab salad croustade (C)
Mini salt cod fish cakes, roasted garlic aioli (W)
Crispy Tiger Prawn, chipotle mayonnaise (W)
Citrus cured salmon, pickled cucumber, coriander & avocado spoons (C)

Vegetarian

Grape, Blue Cheese & Pistachio Bon Bon (C)
Watercress, Red & Golden Beetroot On Pumpernickel (C)
Sweet Potato, Goat's Cheese, Walnut & Cranberry (C)
Root Roasted Vegetable, Honey & Thyme Skewer (W) (Vg)
Mushroom, Spinach, Almond & Truffle Oil Bruschetta (W) (Vg)
Cream Of Tomato Shot, Gratin Toast (W)
Crispy Polenta & Red Pepper Coulis (W) (Vg)

Dessert

New York cheesecake & blueberry squares
Mini pavlovas, forest berries, berry coulis
Lemon posset & caramel shots
Mini sugar doughnut cones
Marzipan, chocolate truffles (Vg)
Spiced plum & apple skewer(Vg)

(W) – Served Warm / (Gf) – Gluten Free / (Df) – Dairy Free



BOWL FOOD MENU

We recommend a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert choices with a variety of both hot and cold options.

Please select 4 of the following options:

Meat

Stir Fried Chicken, Baby Bok Choy, Oyster Mushrooms, Soy & Basmati Rice
Chicken, Mushroom & Leek Pie
Lamb Tagine, Bulgur Wheat & Harissa Yoghurt
Slow Cooked Pork Belly, Creamy Mustard Mash, Caramelised Apples & Thyme Jus
Beef Meatballs, Broad Beans, Parsley, Mint & Lemon

Fish

Thai Green Prawn Curry & Sticky Rice
Beer Battered Cod & Chips, Tartare Sauce, Minted Pea Puree
Roasted Salmon, Crushed Potatoes, Bois Boudran Sauce
Squid, Chorizo & Butterbean Salad
Smoked Salmon Nicoise Salad

Vegetarian

Wild Mushroom Risotto, Truffle Oil, Tarragon & Goat's Cheese
Pumpkin Tortellini, Butter, Sage, Pine Nuts & Vegetarian Parmesan
Root Vegetable & Chickpea Tagine, Couscous, Coriander & Chili
Roasted Cauliflower, Chickpeas & Tahini Salad
Aubergine Patties, Herbed Yoghurt

Dessert

Lemon Posset, Dry Caramel, Spiced Plums
Hazelnut Brownie, Mascarpone Crème
Sticky Toffee Pudding, Caramel Sauce, Cornish Clotted Cream
Mini Pavlova, Pistachio Brittle & Pomegranate

(W) – Served Warm / (Gf) – Gluten Free / (Df) – Dairy Free



FINGER FOOD BUFFET MENU

We recommend a selection of 2 meat, 2 fish and 2 vegetarian choices with a variety of both hot and cold options.

Please select 6 of the following options:

Meat

Mini Beef Slider, Gherkin, Tomato And Mustard Mayo (W)
Moroccan Spiced Lamb Kofta With Mint (W)(Df)
Pork & Leek Sausage Rolls(W)
Coriander And Lime Chicken Skewer, Herb Crème Fraiche (GF, DF Without Crème Fraiche)(C)
Parma Ham, Sun Blushed Tomato, Rocket And Parmesan Bruschetta (C)

Fish

Thai Salmon Skewers With Soy And Ginger (W) (DF)
Crispy Fried Tiger Prawns, Chilli & Lime Dressing (W)
Haddock Fishcakes with Saffron Tartare Sauce (W)
Mini-Fish and Chips (W)
Smoked Haddock And Leek Tart (C)

Vegetarian

Pine Nut & Pesto Arancini, Mozzarella, Truffle Oil (W)
Spinach and Ricotta rolls with Wholegrain Mustard Mayo (W)
Miniature Roast Vegetable And Goat's Cheese Tart (C)
Ricotta, Baby Spinach And Sun-blushed Tomato Tortilla (GF)

(W) – Served Warm / (C) – Served Cold / (Gf) – Gluten Free / (Df) – Dairy Free



STANDING BUFFET MENU

Our staff will serve your guests from our food stations a choice of the following:

Please choose 2 mains:

Harissa spiced lamb and bulgur wheat tagine, apricots, almonds
Thai green chicken curry, coconut, green pepper, mange tout
Smoked salmon and broccoli tart dill, crème fraiche (c)
Fresh herb crusted cod with tartare sauce
Wild mushroom frittata, tarragon
Spinach and chick pea curry

Please choose 1 side:

Roasted cauliflower, coriander, turmeric, onions, almonds
Garlic and lime white rice (gf)
Lemon and broad bean fusilli
Stir fried vegetables, bok choy, mushrooms, beansprouts, soy dressing (gf)

Please choose 1 salad:

Greek salad, olives, feta, olive oil dressing
Caesar salad, croutons, parmesan cheese
Green bean salad, sesame seeds, soy dressing
Fresh slaw, cabbage, mango, chilli and lime dressing

Please choose 1 dessert:

Peach, mascarpone, raspberry, hazelnut crumble
Summer berry Eton mess
Lemon posset
Chocolate brownie with clotted cream

(w) – served warm *(v) - vegetarian*



SEATED LUNCH/DINNER

If you are looking for a more gratifying evening and/or afternoon, please see our options below:

Seated lunch or dinner

Amuse bouche on arrival
Three course meal
Still and sparkling mineral water throughout the service
Coffee or tea with truffle to finish

Our Prices start from:

30 guests @ £70.00
50 guests @ £65.00
80 guests @ £60.00

Upgrade for £5 per guest to add ½ bottle of wine per person to your package.

The sit down lunch or dinner rate is based on a two and a half hour service.

4 hour drinks reception with 3 course dinner:

Prosecco Arrival (1 glass per person)
House wine, beer and soft drinks
3 Dinner Course

Our Prices start from:

30 guests @ £81.50
50 guests @ £76.50
80 guests @ £70.50
100 guests @ £68.00

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We would be delighted to quote for flowers, alternative china, glassware and linen.



SEATED LUNCH or DINNER FESTIVE MENU

We recommend a selection of 1 amuse bouche, 1 starter, 1 main and 1 dessert from the menu below.

Amuse Bouche:

Butternut squash, coconut and lemongrass soup. (v)
Jerusalem artichoke soup, hazelnut, honey and thyme. (v)

Starters:

Hot-smoked salmon rillettes, crispbread and cornichons.
Twice-baked blue cheese soufflé, fennel and pear salad. (v)
Ham hock terrine, capers, crispbread and piccalilli.

Mains:

Roasted turkey breast, pork, chestnut and cranberry stuffing, Brussel sprouts, pigs in blankets, roasted potatoes, root vegetables.
Herb-crusted cod fillet, clam chowder, kale, lemon and parsley.
Caramelised butternut squash and apricot tagine, couscous, almonds, coriander, confit lemon yoghurt. (v)

Dessert:

Christmas pudding, brandy sauce.
Sticky ginger pudding, vanilla ice cream.
Lemon posset, plum compote.

Petit Fours

Chocolate sugar almonds.







ADDITIONAL ITEMS

If you would like to add any other items to your package, we have the following selections below:

Drinks

Benugo filter coffee and a selection of Clipper teas	£2.50
Mineral water, still and sparkling (750ml)	£3.00
Freshly squeezed orange juice (per litter)	£5.00
Freshly pressed apple juice (per litter)	£5.00
Elderflower pressé with cloudy apple, mint and lime	£5.50

Food

Biscuits	£0.50
Mini pastries	£1.50
Mini muffins	£1.50
Benugo bakery cake	£2.50
Benugo bakery scones, strawberry jam, clotted cream	£3.50
Fresh fruit (seasonal selection)	£1.00
Fresh cut fruit platter (serves 5 people)	£12.50
Piper's crisps	£1.00

Event Extras

Tablecloths (black or ivory)	£12.50
Poseur tables and linen	£20.00

We would be delighted to quote for flowers, upgraded china, glassware and linen.

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DRINKS PACKAGES

The perfect opportunity to network after your meeting.

The packages below are based on a minimum of 30 guests.

1 hour drinks reception:

House wine, beer and soft drinks	**£12.50**
Prosecco, house wine, beer and soft drinks	**£15.00**

2 hour drinks reception:

House wine, beer and soft drinks	**£22.00**
Prosecco, house wine, beer and soft drinks	**£25.00**

Additional hours available at £5.00 per person

Drink reception packages are served with the following bar snacks:

Butter cheese straws
Savoury Mix Snacks
Spicy & Salted nuts

Additional Bar Snacks are available for £3.00 per person

Marinated Olives

Upgrade your drinks package

Canapés (4 per person)	**+£12.00**
Finger food buffet (6 per person)	**+£23.00**
Bowl food (3 per person)	**+£12.00**

Additional food available upon request

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EVENING RECEPTION PACKAGES

An amazing way to celebrate your evening.

The packages below are based on a minimum of 30 guests.

4 hour drinks reception:

Prosecco Arrival (1 glass per person)
House wine, beer and soft drinks
Canapes (4 items per person)
Bowl Food (4 items per person)

Our Prices start from:

30 guests @ £57.50
50 guests @ £55.50
80 guests @ £54.00
100 guests @ £50.00

4 hour drinks reception with 3 course dinner:

Prosecco Arrival (1 glass per person)
House wine, beer and soft drinks
Canapes (4 items per person)
3 Dinner Course

Our Prices start from:

30 guests @ £90.00
50 guests @ £87.00
80 guests @ £82.00
100 guests @ £80.00

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SUMMER BARBECUE PACKAGES

The beautifully designed Terrace Rooms provide the ideal location with a private garden and patio to enjoy the summer.

Summer drinks package

x 50 Guests	£60 pp
x 100 Guests	£53 pp
x 200 Guests	£48.50 pp

To include the following:

Timings: 18.30-23.00pm
A 2 course barbecue buffet: 2 mains, 1 side, 1 salad and 1 dessert
An arrival Summery Cocktail
Unlimited house wine, beer, soft drinks and mineral water

Additional upgrades available on request

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WHO WE ARE

Since 2011 Benugo hospitality has been delivering the same high standards people have come to expect of Benugo hospitality for conferences, meetings and receptions across some of the country's most prestigious venues. We serve our customers with warmth and charm and believe food should be fun, fresh and delicious. We create 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 in South East London. Our menus are sustainable and ethically sourced, and we only work with the best ingredients and suppliers available. Our staff are experts in hospitality and will be there to help make your event a success, from the initial quotation and planning to the day itself. In addition to the support you will have from the venue, we offer a dedicated event manager to help ensure your event is a success from start to finish. We are lucky enough to have been operating daytime hospitality and the retail catering for visitors at The Museum of London since May 2008 and are incredibly proud to be here. To book your event please contact the MOL events team who will be delighted to help out, confirm the venue and put you in touch with us to plan the catering for your day.

GREEN ETHICS

Global warming and natural resource erosion are a reality of the world we live in. That's why Benugo is committed to protecting the environment for future generations by acting responsibly now. With every decision we make, we take the environmental, social and economic factors into account. We're conscious of the environmental impact of our operations and aim to run our business in a manner that respects the environment. Service is important to every aspect of our business and we're dedicated to providing it to our customers in a way that ensures a safe and healthy workplace for our employees and prevents further damage to the environment. Not only do we pledge to maintain an environmentally acceptable performance by complying with all relevant environmental regulations, laws and codes of practice, but we're also keen to keep improving this performance.

BENUGO HOSPITALITYCORPORATE SOCIAL RESPONSIBILITY

When it comes to sourcing and purchasing the food we serve our customers, Benugo is committed to doing it honestly and responsibly. We believe in great tasting, natural food. As a rapidly growing company with a national presence, it's so important to us that we buy local, seasonal food whenever possible. Our vision is that our events will showcase the very best in fresh, seasonal and healthy food. That's why we aim to form long-term relationships with our suppliers, all of whom care about the food they grow, rear and fish. We only ever use British chicken - in all our restaurants it's free range as a minimum. Our Managing Director has personally visited the farm from which we source our chickens and built a strong relationship with the farmer who rears them. We've also built a personal relationship with our Nicaraguan coffee supplier Henry. We buy better quality coffee at a premium, making sure the local community benefits. Ben and Shane saw this first hand when they visited the estate in January 2013. It's also important to us to give back to our own local community. We support Jamie's Farm, an organisation that transforms the lives of vulnerable children from urban areas by helping them to connect with farming and food. We donate 50p from the purchase of each of our re-usable bags to Jamie's Farm, alongside annual half marathons and fund raising events.