



# DAYTIME CATERING MENU

*Royal Museums Greenwich*

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# ABOUT BENUGO EVENTS

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*

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# CONFERENCE

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## *Full day rates*

### **FULL DAY MEETING WITH SANDWICH LUNCH – £30.00 per person**

Add breakfast baps – £32.75

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 – £35.75 per person**

Add breakfast baps – £38.50

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 – £42.50 per person**

Add breakfast baps – £45.25

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Lunch: hot and cold fork buffet

Afternoon: coffee, tea and cakes



# CONFERENCES

## *Half day rates*

### **HALF DAY MEETING WITH SANDWICH LUNCH** – £23.00 per person

Add breakfast baps – £25.75

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Lunch: Sandwiches, crisps, fruit and juice

### **HALF DAY MEETING WITH FINGER FOOD** – £28.75 per person

Add breakfast baps – £31.50

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** – £33.50 per person

Add breakfast baps – £36.25

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Lunch: hot and cold fork buffet



BREAKFAST





# BREAKFAST

## *Breakfast package*

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

2 items – £8.25

3 items – £10.50

Mini pastries / Mini cookies / Mini muffins

Whole fruit / Fruit platter

Protein pot (v)

*Hard boiled egg, edamame beans, sun blush tomato*

Bircher muesli with almond milk (vg)

Individual yoghurt pot with granola and forest fruits (v)

## *Add-ons*

Add a breakfast bap to your package for an additional £2.75

2 items – £11.00

3 items – £13.25

Bacon bap / Sausage bap / Omelette bap (v)

Smoked salmon and cream cheese bagel

# REFRESHMENTS & SNACKS



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## *Refreshments*

Tea and coffee – £3.05

Tea, coffee and biscuits – £4.00

Tea, coffee and pastries – £4.50

Mini pastries (2 per person) – £2.75

Favourite cake box – £30.00  
*20 handmade mini cakes fresh from  
our bakery*

Seasonal fruit bowl – £3.50

Fruit platter – £4.00 per person

Orange juice 1ltr – £6.00

Still/sparkling water – £3.50

## *Snacks*

Crisps – £2.90

Bread sticks – £3.50

Rice crackers/peanuts – £3.50

Parmesan bites – £3.50

Luxury roasted nuts – £4.50

Mixed olives – £4.50



# SANDWICHES





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£5.50 per unit

Please select four sandwiches – served as one and half per person  
Our sandwiches are freshly prepared on-site

## *Wholemeal bloomers*

Classic BLT

Tuna and spring onion

Egg and mayonnaise (v)

Mackerel pâté

Grilled vegetables, hummus and rocket (vg)

## *Baguette*

Ham and Emmental

West Country Cheddar & farmhouse chutney (v)

Salami Milano and olive pâté

## *Wraps*

Chicken Caesar

Middle Eastern meze (v)

Sweet potato pakora, mango chutney (vg)

Smoked salmon, soya, ginger, carrot and spinach



FINGER FOOD

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£25.00

Please select 4 savoury items from the list and 1 sweet.  
Additional items will be charged at £5.00 per selection.

## *Meat*

Lamb fritters, Paloise sauce (gf)

Hirata buns, slow cooked pork, cucumber & daikon salad

Chorizo & Cumberland sausage roll, aioli sauce

Crispy chicken, marinara sauce (gf)

## *Fish*

Haddock & mackerel fishcake, fried capers mayonnaise (gf)

Roasted sea bream, potato rosti, chive crème fraîche

Herb battered squid rings with Yuzu mayo

Cod brandade, olive tapenade, rye bread

## *Vegetarian*

Truffled mac & cheese

Breakfast radish, beetroot hummus grilled flat bread (vg | can be gf)

Cabbage & carrot gyoza with ponzu sauce (vg)

Goat cheesecake with red onion jam

Gruyère & potato mousse, parmesan crisps

## *Sweets*

Pistachio & medjool dates power ball (vg) (gf)

Chocolate brownie (vg) (gf)

Toasted brioche, Cornish curd cheesecake, strawberries

Red velvet, forest berries (v)

Carrot cake, toasted pistachio (v)



FORK BUFFET

# FORK BUFFET

£30.50

Please select 3 main dishes from the following options:  
1 meat, 1 fish and 1 vegetarian item and 1 sweet.  
Additional items will be charged at £6.50 per selection.

## *Meat*

Beef casserole, creamy mash potato & leeks (w)

Yuzu marinated chicken kebab, grilled sweetcorn salsa (c)

Lamb tagine, couscous, preserved lemon & harissa (w)

Chorizo & Cumberland sausage roll, basil mayo (c)

## *Fish*

Seared hake, fennel and radish slaw, citrus yogurt (c)

Grilled haddock, roasted bell peppers, courgette & lemon vinaigrette (w)

Pan-fried sea bream Niçoise salad, poached egg (w)

Herbed crusted fishcake, chive yoghurt (c)

## *Vegetarian*

Purple sprouting, roasted hazelnut & lime peanut dressing (vg) (gf) (c)

Black & white bean burrito, guacamole, pico de gallo (vg) (gf) (w)

Leeks & spring onion risotto, crispy egg (w)

Garden peas, peppers & cherry tomato quiche (c)

## *Sweets*

Pumpkin & meringue pie (vg) (gf)

Pecan pie, whipped cream

Chocolate mille-feuille

Vegan raspberry, almond, sherry & saffron trifle (vg)

# CANAPÉS



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£10.00

Please select 4 savoury items from the list and 1 sweet.  
Additional items will be charged at £2.75 per selection.

## *Meat*

Reuben crisp bread (can be gf)

Deconstructed beef Wellington

Lamb fritters, Paloise sauce (gf)

Crispy chicken, katsu sauce (gf)

## *Fish*

Prawn bruschettini, pea puree

Haddock & mackerel fishcake, Béarnaise sauce (gf)

Squid ink tapioca chips, cod mousse (gf)

Salt & pepper squid with Yuzu vinaigrette

## *Vegetarian*

Arancini, marinara sauce (vg) (gf)

Endives with beetroot purée, wild mushroom (vg) (gf)

Goat cheesecake, red onion marmalade

Nacho thins, cashew mayo (vg) (gf)

## *Sweets*

Chocolate brownie (vg) (gf)

Red velvet & forest berries

Macaroons

Coconut & dates power ball (vg) (gf)

Carrot cake, toasted pistachio



# EQUIPMENT & STAFFING

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## *Linens*

Trestle table 144 x 70 - £10.50

Round cloth 110 - £10.50

Poser table 70 x 70 - £6.00

Linen napkins - £1.25

## *Staff*

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

Event Supervisor - £20.00 per hour

FOH staff - £15.00 per hour



# TERMS & CONDITIONS

*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.*

(v) vegetarian | (vg) vegan | (gf) gluten-free  
(w) warm | (c) cold

## *Payment & prices*

Full payment must be cleared 5 working days prior to your event. All prices are excluding VAT and are valid for 2022/23.

## *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 and cutlery, up to 25 guests. Meetings above 25 guests are subject to additional equipment costs. Depending on the complexity of the event or if special requirements are needed equipment and staffing cost may still apply for groups under 25 guests.

## *Linens*

Any linen requirements are subject to additional cost. Any loss or damage to equipment will be charged at the full replacement rate.

## *Staffing*

If you require a member of staff to be present, staffing charges will be added. FOH £15.00 per hour (minimum four hours) – Event Supervisor £20.00 per hour

## *Final numbers*

Final numbers must be confirmed in writing seven 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.

## *Cancellations*

Without giving 5 working days notice will be charged at 100% of the cost of the event.

A close-up photograph of a plate of food. The plate is white with a subtle, embossed circular pattern. The food consists of several golden-brown, fried items, possibly fritters or dumplings, garnished with fresh green herbs and a vibrant green sauce. The plate is set on a dark, reflective surface that shows a clear reflection of the food and the plate. In the center of the image, there is a white circle containing the letter 'B' in a bold, sans-serif font.

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