

HOSPITALITY MENU

Corporate brochure

British Film Institute



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

bfievents@benugo.com

Please note that the following menu prices per head only cover the food cost elements. The Hospitality Team will prepare a full quotation, including both staffing and food costs.

All prices excluding 20% VAT.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

OUR SPACES

With two private function rooms and two spaces available for exclusive hire, The BFI is the best place for any size event.

Whether you are looking for your annual Christmas office party or an after party following on from a viewing in one of The BFI's cinema screens, we have a wide range of available options whatever your requirements.



The Drawing Room

Nestled behind a moveable bookcase, The Drawing Room is our secret location. A small and cosy cocktail bar that sees the where the library décor sees conversation and drinks flowing.

Suitable for 25 guests seated for lunch or dinner from our 3-course set menu or for 40 guests for drinks, canapés and bowl food.

Enjoy a glass of fizz before moving onto the dining table for an enjoyable meal.



The Balcony Bar

With large views of The South Bank and The River Thames, The Balcony Bar is the perfect space to host your event for a reception for up to 120 standing guests.

The Balcony Bar is light, airy and complimentary decorated. The space also benefits from having your very own private bar & toilets and there is also a lift should anyone in your group require access.

Our fantastic chefs produce seasonal menus and source fresh ingredients from great producers.

OUR SPACES



The BFI Riverfront exclusive hire

On the doorstep of London's South Bank, hiring The Riverfront exclusively is perfect for large events hosting up to 450 guests standing for canapés, larger bites, bowl food and drinks.

Start off with a glass of Champagne and follow on with our fantastic selection of wine, beers and cocktails with a selection of our delicious larger bites.

Need something a bit more bespoke? We have an expanding black book of external suppliers available for you to have your own food stations for an extra special evening.



The BFI Bar exclusive hire

Situated a stone's throw from The BFI Riverfront, The BFI Bar is another one of our decadent event spaces perfect for larger groups of up to 350 guests standing.

With great mood lighting and wall to ceiling windows, The BFI Bar is one of the best event spaces in the area.

All of our event spaces are available to be open to late. See the 'extras' page for more information.

CANAPÉS & LARGER BITES



CANAPÉS

£19

Canapés

CHOOSE TWO COLD & THREE WARM

Minimum order 50 guests

Additional &
dessert canapés £3.50

+For sustainability, these
canapes are only offered for
a minimum of 100 guests

Cold

Smoked duck, lemon thyme shortbread
blackberry gel, thyme

Kiln smoked trout, lemon mascarpone,
vol au vent, keta caviar

Sesame seared tuna, avocado lime purée,
coriander⁺

White crab, avocado, smoked chilli, lemon,
baby cucumber⁺

Smoked mackerel pate, spelt blini,
bronze fennel

Whipped goat's cheese, crushed
broad beans, charcoal cup, basil (v)

Asparagus custard, asparagus tip, shaved
radish, croûte (vg)

Warm

Grilled sirloin skewer, bearnaise,
chervil oil

Teriyaki chicken skewer, black sesame
seeds, coriander cress

Pulled pork croquettes, barbeque sauce,
parsley

Garlic & herb chicken Bon – Bon,
bang bang chilli dip, spring onion curls

Crispy prawn, mango & chilli gel, coriander
cress

Wild mushroom & truffle arancini,
Parmesan cream, cress (v)

Mixed pepper tartlet, herb mascarpone, chilli
jam, thyme (vg)

Cherry tomato Tatin, black olive tapenade,
basil (vg)

Beetroot & kale falafel, whipped tahini, black
sesame (vg)

Dessert

Dark chocolate cup, lemon posset,
lemon balm (v)

Banoffee pie, vanilla mascarpone, mint
cress (v)

Macarons, flavoured crème pat (v)

Pineapple tart tatin, coconut yoghurt,
basil (vg)

Blueberry lemon tart, vanilla yoghurt,
lemon balm (vg)

LARGER BITES

£21

Larger bites

CHOOSE TWO COLD & THREE WARM

Minimum order 50 guests

Additional &
dessert bites £4

+For sustainability, these
larger bites are only offered
for a minimum of 100 guests

Cold

Ham hock, honey & grain mustard mayo,
vol au vent, cress

Seared tuna, pickled ginger, spring
onion, sesame seed⁺

Harissa baked sweet potato, avocado salsa,
slow roast cherry tomato, coriander (vg)

Caribbean toastie cup, mango, avocado,
mint, filo basket (vg)

Warm

Beef slider, smoked Cheddar, lettuce,
gherkin, barbeque sauce

Fried chicken, fermented chilli mayo,
pickled radish

Baked lamb, scotch quail egg, lime aioli,
land cress

Haddock & leek fishcake, tartare sauce, dill

Crispy coconut tiger prawn, curry leaf
mayo, coriander cress

Cod fish slider, lemon mayo,
cornichon, lettuce, brioche bun

Herb & Parmesan polenta, roasted cherry
tomato, onion jam, basil cress (v)

Sun blush tomato arancini, red pepper
tapenade, cress (v)

Portobello mushroom slider, halloumi,
avocado, lime aioli, brioche bun (v)

Sweetcorn & courgette fritter, avocado,
coriander (vg)

Dessert

Dark chocolate cup, lemon posset,
lemon balm (v)

Banoffee pie, vanilla mascarpone, mint
cress (v)

Macarons, flavoured crème pat (v)

Pineapple tart tatin, coconut yoghurt,
basil (vg)

Blueberry lemon tart, vanilla yoghurt,
lemon balm (vg)



BOWL FOOD

BOWL FOOD

£26.5

CHOOSE TWO COLD & TWO
WARM

Minimum order 50 guests

Additional & dessert bowls £6

+For sustainability, these
bowls are only offered for
a minimum of 100 guests

Cold

Pulled ham hock, celeriac and apple
remoulade, cornichons, land cress

Smoked duck breast, purple sprouting
broccoli, lentil, munchy mix seeds

Tiger prawn cocktail, heritage tomato,
avocado, endive

Seared tuna niçoise, quail egg, black olive,
slow roast tomato, gem lettuce+

Heirloom tomato & torn buffalo,
mozzarella salad, rocket pesto, baby basil (v)

Panzanella salad, heirloom tomato,
sourdough croûte, torn basil, virgin olive oil (vg)

Watermelon, cucumber, pickled radish, white
miso dressing, toasted hazelnut (vg)

Warm

Crispy fried buttermilk chicken, summer
slaw, barbecue sauce

Spiced lamb meatballs, tomato, black olive,
herbed couscous, pomegranate

Haddock fishcake, baby spinach,
tomato, caper, chervil dressing

Beer-battered cod cheeks, pea and mint
purée, tartare sauce

Beetroot risotto, slow roasted beetroot,
tarragon crème fraîche, crispy kale (v)

Wild farmed black truffle tortellini, butter
sauce, Gran Levato (v)

Split pea dahl, charred spiced aubergine,
baby spinach, mint soy yoghurt (vg)

Dessert

Espresso chocolate tart, chocolate
shards (v)

Blackberry mousse, forest fruits, cat's
tongue biscuits (v)

Passion fruit cheesecake, whipped
white chocolate, lemon balm (v)

Raspberry & almond trifle (vg)

DRINKS



DRINKS PACKAGES

House

£6pp

Vino Bianco, Puglia, Italy

Vino Rosso, Puglia Italy

House beer

Mocktail

Upgrade

£7pp

Pinot Grigio La Maglia Rosa, Veneto, Italy

Malbec Rio Rica, Central Valley, Chile

Bottled beer

Mocktail

Premium

£8pp

Sauvignon Blanc, Tokomaru Bay, New Zealand

Rioja Alta Reserva Castillo Clavijo 2013, Rioja, Spain

Craft beer

Mocktail

Something extra...

+ glass of Prosecco per person

£8pp

+ glass of Champagne per person

£16.5pp

Cocktails

£11pp

Espresso Martini

Vanilla vodka, sugar syrup, Benugo blend espresso, Kahlua

Old Fashioned

Bourbon, Angostura bitters, sugar

Long Island Iced Tea

Gin, vodka, tequila, rum, Cointreau, simple syrup,
lime juice, Coke

Passion Fruit Martini

Vanilla vodka, Passoa, passion fruit, pineapple, Prosecco

Margarita (served on the rocks)

Tequila, Cointreau, lime juice

Barrel-aged Negroni

Gin, Campari, Martini Rosso

Aperol Spritz

Aperol, Prosecco, soda

DAYTIME CATERING



DAYTIME CATERING

Known for exceptional coffee and fresh and sustainable food options, let us take the stress out of organising your event with our daytime catering options.

Minimum charge 20 guests

Just coffee

Coffee, tea and biscuits. Based on one hour of service.

£4.5

Pastries

A selection of three mini pastries and Danishes

£3.5

Crosstown doughnuts

Available from 10am

£5

Continental breakfast

Pastries, fruit salad, yoghurt & granola, orange juice

£14

Bagels

Selection of smoked trout, fennel & watercress, Prosciutto, mozzarella & pesto, Vegan caprese & tomato

£5

Hot baps

British breakfast favourites, with sausage and bacon baps and a healthy avocado & mushroom option

£3.5

Lunch

From quick sandwich packs to picnic feast, our lunch packages provide options tailored to a range of event styles and needs

Lunch bag

£11

Selection of freshly made baguettes, crisps, fruits & soft drinks

Bags prepared and dispensed by our staff

Lunch buffet

£19

A selection of baguettes, crisps, cake (gluten free and vegan option available), fresh fruit platters, crisps & a soft drink

Picnic buffet

£31

A selection of baguettes, quiches, pies, crisps, sweet options, juice & tea and coffee served as a picnic style buffet

EXTRAS



EXTRAS

Corkage

Corkage applies only for sponsor's drinks or products unavailable with Benugo suppliers	
Soft drink	£1.5 per can
Beer	£3.5 per can
Wine	£11 per bottle
Sparkling wine	£22 per bottle
Champagne	£28 per bottle
Spirits	£110 per bottle

Cloakroom

Minimum 50 guests for 4 hours	£2.5 per person
Additional hour	£1.5 per person

Furniture

Partial furniture removal	from £110
Full Furniture removal	POA

Equipment

Linen	from £16.5
Trestle table	from £11
Aluminium poseur table	from £14
Glassware	from £1.5
Staff (minimum 4 hours)	£27 per hour
Specialised staff (minimum 4 hours)	£36 per hour

Cash bar

Flat fee for 4 hours bar: Beers, spirits, wine & soft drinks	
1–60 guests	£110
61–100 guests	£165
101+ guests	£220

Late closure

After midnight To keep business open past regular opening times	£275
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ROOM HIRE & MINIMUM SPEND

The Drawing Room

ROOM HIRE	MINIMUM SPEND		
Per hour	Jan–Feb	Mar–Nov	Dec

Sunday–Wednesday	9:00–16:00	£55	£330	£450	£550
	16:00–23:00	£55	£550	£650	£825
Thursday–Saturday	9:00–16:00	£55	£660	£825	£1,100
	16:00–23:00	£55	£825	£1,100	£1,375

The Balcony Bar

ROOM HIRE	MINIMUM SPEND		
Per hour	Jan–Feb	Mar–Nov	Dec

Sunday–Wednesday	9:00–16:00	£110	£1,100	£1,350	£1,650
	16:00–23:00	£110	£2,200	£3,300	£4,500
Thursday–Saturday	9:00–16:00	£110	£1,100	£1,350	£1,650
	16:00–23:00	£110	£3,300	£4,500	£6,600

ROOM HIRE & MINIMUM SPEND

BFI Riverfront exclusive hire

ROOM HIRE	MINIMUM SPEND		
Per hour	Jan–Feb	Mar–Nov	Dec

Sunday–Wednesday	9:00–16:00	BFI	£7,700	£8,800	£10,000
	16:00–23:00	BFI	£13,200	£15,400	£17,6000
Thursday–Saturday	9:00–16:00	BFI	£7,700	£11,000	£13,200
	16:00–23:00	BFI	£18,700	£20,900	£24,200

BFI Bar exclusice hire

ROOM HIRE	MINIMUM SPEND		
Per hour	Jan–Feb	Mar–Nov	Dec

Sunday–Wednesday	9:00–16:00	BFI	£4,400	£5,500	£6,600
	16:00–23:00	BFI	£6,600	£7,700	£8,800
Thursday–Saturday	9:00–16:00	BFI	£4,400	£5,500	£6,600
	16:00–23:00	BFI	£8,800	£9,900	£11,000

TERMS & 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. Staff taxis for all staff finishing after 12pm will be charged to you post event.

Deposit

To secure your booking for the Event Services, you must pay us: 100% of the minimum spend when you return to us your signed copy of the Quotation prior to the Event by the date agreed with our sales team. If your event is in The Blue Room or you are a large event then we require 100% of the agreed quote to be paid in advance. If you fail to make any payment to us in cleared funds within the time period specified we will not be obliged to provide any of the Event Services. Furthermore, we reserve the right to apply any deposit already received to compensate us in full for any costs we might have incurred up to such time.

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 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.

TERMS & CONDITIONS

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.

Cancellations

If for any reason you cancel an Event after you have returned a signed copy of the Quotation to us you will receive a percentage refund of the Deposit paid to us, depending on when we receive your notice of cancellation, as follows: sixty (60) days before the Event - 90%; forty (40) days before the Event - 80%; thirty (30) days before the Event - 70% fourteen (14) days before the Event - 50%; and five (5) days before the Event - 0%. If you cancel an Event at any time and we have already incurred costs or accepted responsibility for paying third parties, we reserve the right to charge you for these.

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 of 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.

TERMS & CONDITIONS

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.

We do not allow smoking on our balcony. If you, any of your guests or external suppliers are found to be smoking, they will be asked to leave the venue immediately.

