

BANQUETING MENUS

Events
by Benugo
Scotland

Autumn/Winter – 2025
Scotland



CANAPÉS

THREE-COURSE DINNER -
STARTERS

THREE-COURSE DINNER -
MAIN COURSES

THREE-COURSE DINNER -
DESSERTS

BOWL FOOD

SUSTAINABILITY SNAPSHOT

TERMS AND CONDITIONS

THANK YOU FOR YOUR INTEREST

About Events by Benugo Scotland

When we founded Benugo 26 years ago we had a vision of not just creating superb, natural food but of giving our clients something that was a real experience. This vision is still true today. The Benugo brand stretches from our own award-winning high street stores to our daytime cafés and restaurants and event catering within some of the world's best-loved public spaces and visitor attractions. This includes 14 years in some of Scotland's finest locations; serving up superb, locally sourced food by our incredibly talented chefs.

We pride ourselves on using the finest, ethically-sourced local ingredients to create our dishes. Our menus are uncomplicated, letting the quality of the food shine through, reflecting the nature of your event. We update our menus regularly to ensure we are always using the very best Scottish seasonal produce. We will work in close partnership with you to realise the vision for your event, no matter the size.

Contact

infoscotland@benugoevents.com





CANAPÉS

From the land

Scottish wild mushroom tartlet, crispy leek, truffle oil (vg)

Campbells of Linlithgow vegetarian haggis bon-bon, single malt Scotch whisky cream, pickled onion (v)

Crispy Masala halloumi, chilli and sweetcorn salsa, fresh coriander (v)

Black crowdie mousse, black olive tapenade, toasted focaccia (v)

Isle of Mull Cheddar arancini, basil and sun-dried tomato pesto (v)

From the sea

Arbroath smoked haddock arancini, curried aioli, micro cress

West Coast tuna tartare, fig and cucumber relish, fresh chives

Smoked Eyemouth mackerel fishcake, tartare sauce, crispy samphire, red amaranth

Edinburgh Gin-cured Scottish steelhead trout, Katy Rogers crème fraîche, crostini and fresh dill

Heather field smoked salmon mousse, rock samphire, crispy capers, seaweed cracker

From the field

Campbells of Linlithgow haggis bon-bon, single malt Scotch whisky cream, pickled red onion

Highland venison loin carpaccio, redcurrant jelly, crispy shallots, crostini

Beef steak, triple-cooked chips, béarnaise and rosemary salt

Confit Ayrshire ham rillettes, cornichons, toasted brioche, amaranth

Free-range Perthshire chicken and Stornoway black pudding terrine, bell pepper relish, micro cress

Sweet

Mini limoncello curd meringue, lemon balm gel (v)

Dark chocolate glazed macarons (v)

Shortbread, pistachio mousse, pistachio crumb, red vein sorrel (v)

Raspberry cranachan tart, single malt Scotch whisky, toasted oats, fresh mint (v)

Salted caramel profiteroles, white chocolate ganache, raspberry crumb (v)

(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

THREE-COURSE DINNER

STARTERS

From the land

Vegan celeriac scallops, shallot and truffle purée, beetroot and carrot crisps, tarragon oil (vg)

Campbells of Linlithgow vegetarian haggis bon-bons, creamy mash, pickled red onion, single malt Scotch whisky sauce (v)

Katy Rogers crowdie and fig salad, vegetable crisp, crushed pistachios, fresh baby rocket, Perthshire Heather honey and balsamic vinaigrette (v)

Spiced aubergine kibbeh, sweetcorn purée, radish and carrot salad (v)

Baked Lanarkshire Camembert, Braeburn apple and date chutney, sourdough crisp (v)

From the sea

Cullen Skink - smoked Finnan Haddock, Scottish cream, sautéed leek, steamed samphire, sourdough croutons, fresh chives

West Coast seared scallops, Stornoway black pudding, crispy pancetta, beurre blanc | +£12+VAT

Heatherfield Scottish smoked salmon, Braeburn apple and heritage beetroot tartare, lemon and mustard dressing, fennel croutons

North Sea crab fritters, celeriac and watercress remoulade and a mustard crème fraîche

Smoked Eyemouth Mackerel pâté, sourdough crisps, salmon roe, caper and shallot vinaigrette

From the field

Campbells of Linlithgow haggis bon-bons, creamy mash, vegetable crisp, single malt Scotch whisky sauce

Katy Rogers crowdie and Parma ham salad, fresh figs, walnuts, baby rocket Perthshire Heather honey and balsamic vinaigrette

Confit Rannoch duck, panko, celeriac purée, caramelised shallots, tarragon oil, fresh herbs

Highland venison carpaccio and roasted beets with parsnip crisps, parmesan shavings and a red onion chutney

Tenderised Ayrshire pork belly croquette, shallot and pumpkin purée, chimichurri, affilla cress

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THREE-COURSE DINNER *MAINS*

From the land

Spiced cauliflower, tomato and red pepper coulis, seasonal greens, coconut and mint purée (vg)

Pan-seared gnocchi, confit heritage cherry tomatoes, pumpkin and sage sauce (vg)

Scottish wild mushroom and leek risotto, Isle of Mull Cheddar and sweetcorn bon-bon, truffle and tarragon oil (v)

Black crowdie, Cavolo nero and heritage beetroot wellington, parsnip purée, charred Brussels sprouts, vegetable jus (v)

Crispy squash sweet potato fritters, Cavolo nero, butterbean purée, sweet and spicy tomato chutney (v)

From the sea

Pan-seared North Sea hake fillet, Isle of Skye mussel and samphire broth, charred baby leek, crispy kale

Grilled Scottish sea trout, wild garlic mash, roasted Chantenay carrots, dill beurre blanc

Firth of Forth lemon sole fillet, sautéed savoy cabbage, broiled baby sweetcorn, caper and lemon butter

Madras infused North Sea cod fillet, carrot purée, cumin spiced cauliflower, tenderstem broccoli, tarragon oil

Charred West Coast Seabass, Ayrshire buttered fondant potato, seasonal greens, dill Hollandaise

From the field

Roasted Ayrshire corn-fed chicken supreme, sweetcorn purée, honey roasted carrots, garlic fondant potato, thyme jus

Seared Rannoch duck breast, charred chicory, tender stem broccoli, crispy shallots, cherry and wine reduction

Slow-cooked Yorkes of Dundee feather blade of beef, carrot purée, spiced parsnip, wilted kale, red wine and rosemary jus

Dry-aged Scotch fillet of beef, pressed Scottish potato, Campbells of Linlithgow haggis fritter, baby leek, horseradish emulsion, single malt Scotch whisky peppercorn sauce | +£14+VAT

Herb crusted Campbells of Linlithgow lamb loin, celeriac purée, baby heritage carrots, sautéed garlic baby potatoes, salsa verde | +£9.50+VAT

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THREE-COURSE DINNER

DESSERTS

Vegan coconut panna cotta, honeydew tartare, micro basil (vg)

Rosemary baked plum, plum liqueur, soy yoghurt, salted honeycomb (vg)

Traditional sticky toffee pudding, salted caramel sauce, Arran vanilla ice cream, raspberry crumb (v)

Baked lemon tart, crushed meringue, seasonal berries, lemon balm gel (v)

Milk chocolate and pistachio tart, cinnamon cream, pineapple gel (v)

Selection of Scottish cheese, heather honey chutney, Arran oatcakes, whisky fruit cake (v) | +£9.50+VAT

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BOWL FOOD

From the land

Spiced hummus, grilled marinated artichoke, pickled red onion, basil oil (vg)

Fresh and slow-cooked heritage tomatoes, basil oil, black olives, sourdough crisps (vg)

Campbells of Linlithgow vegetarian haggis bon-bons, creamy mash, pickled red onion, single malt Scotch whisky sauce (v)

Red lentil kofta with a red pepper jam, wild rice, coconut and tarragon purée (v)

Korean spiced fried cauliflower, sesame, mint yoghurt, chives (v)

From the sea

Firth of Forth lemon sole, tenderstem broccoli, charred corn, chive burre blanc

Heatherfield hot smoked salmon, sautéed garlic pommes, baby spinach, horseradish emulsion

King tiger prawns, coconut red curry sauce, basmati rice, fresh dill

Creamy Cullen Skink, rock samphire, fresh chives

Battered North Sea cod fillets, sweet potato chips, tartare sauce, fresh lime

From the field

Campbells of Linlithgow haggis bon-bons, creamy mash, pickled red onion, single malt Scotch whisky sauce

Slow-cooked Ayrshire pork belly, wilted savoy cabbage, Chantenay carrots, sticky hoisin

Chargrilled Ayrshire corn-fed chicken breast, chiffonade baby gem, parmesan dressing, sourdough croutons

Yorkes of Dundee beef cutlets, sautéed wild Scottish mushrooms, caramelised shallots, garlic and red wine jus

Ayrshire pork and Stornoway black pudding hand-rolled sausage roll, black sesame seeds, sweet tomato relish

Sweet

Blacketyside blackberry and chocolate mousse, crushed meringue, blackcurrant gel (v)

Traditional sticky toffee pudding, salted caramel sauce, Isle of Arran vanilla ice cream (v)

Cranachan-single malt Scotch whisky, toasted oats, chocolate shards and Tayside berries (v)

Madagascan vanilla mascarpone, crumbled Scottish shortbread, Blacketyside blackberry compôte, lemon balm (v)

Roasted Perthshire plum cobbler, thyme cream cheese, plum liqueur (v)

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SUSTAINABILITY SNAPSHOT

We're proud of our Scottish larder and work in partnership with regional suppliers to source the best local produce throughout our estate.

Our menus use Scottish seasonal produce sourced from Scottish suppliers within a 100 mile radius. Not only does this support local suppliers, it also has a positive environmental impact as it reduces food miles.

Food and drink

-  Mark Murphy supply our fruit and vegetables throughout Scotland and we work closely with them to ensure that we use the best Scottish produce, with seasonality in mind.
-  Our Scotch beef, Scotch pork and haggis are all sourced from Campbells Linlithgow Prime Meat and Yorkes of Dundee.
-  Our Scottish salmon is always sustainably farmed and caught off the shores of Scotland.
-  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 Scottish 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 Scottish potatoes which are available all year round, compared to Scottish berries which we use in their season.
-  We work with Life Water. Through their charity, Drop4Drop, to date we have funded 65 clean water projects, providing 52,127 people with clean water.
-  Deeside Mineral Water flows from natural springs within the protected Cairngorms National Park, close to Balmoral Castle ,the business has continued to grow sustainably. It now has a modern SALSA approved bottling plant and a host of prestigious customers throughout the UK.
-  Combine a love of great wine with their desire to do something to help protect our oceans with Sea Change. The removal of the unnecessary plastic wrap around the cork, the use of renewable plant-based closures and the paper for the labels coming from certified sustainable forests and made partially from grape waste, combined with a donation to marine charities from every bottle sold at all Events.

Other

-  We weigh and record food waste (production, plate and spoilage) in our cafés. Ongoing measurement of this will have a significant impact on reducing emissions.
-  Our sandwich packaging contains cellulose. Cellulose is a certified bioplastic, made from a plant-based polymer derived from cotton or wood pulp.
-  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.
-  We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.
-  All our grab and go and bakery ranges have a carbon count displayed, allowing customers to see the impact of their food to help inform decision making.

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 and 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

- The Client shall be required to pay a 50% deposit of the estimated account, to include the beverage allowance, to Benugo events upon return of the signed Terms and Conditions.
- The final balance outstanding on all known costs will be due 14 days prior to the event taking place.
- Events confirming within 14 days will be subject to 100% deposit.



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.

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