



Event brochure

SOUTHBANK

Events
by Benugo



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Events
by Benugo

Thank you for your interest

We serve our customers with warmth and charm and believe food should be fun, fresh and delicious.

All of our menus are creatively put together by our culinary team and made fresh on site. Our menus are seasonal and appropriate and we only work with the very best ingredients and suppliers available. We care extensively on the footprint we leave, and have detailed the sustained steps we're taking on our Sustainability snapshot page.

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 us

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.

You're doing more than holding an event, you're supporting the next generation of filmmakers.



Sustainability snapshot

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.



We use Islands hot chocolate, made from the finest flavour cocoa on their farms in St Vincent and partner farms in the Dominican Republic. Islands have a zero-tolerance policy to child labour, slavery and deforestation across their farms. This is chocolate made with conscience.



96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured product, 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.



Benugo's chocolate partner, Tony's Chocolonely, are focused on changing the chocolate industry by making 100% slave-free the norm.



We work with Life Water. Through their charity, Drop4Drop, to date we have funded 79 clean water projects, providing 52,127 people with clean water.



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.



In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.

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.



We have access to Watershed, 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.



For an accessible version of our menu, please download the Good Food Talks app.



We provide accessibility information via the Sociability app.

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 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 180 standing guests.

The Balcony Bar is light, airy and decorated in a contemporary style. The space also benefits from having your very own private bar and 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.





The Drawing Room

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

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.

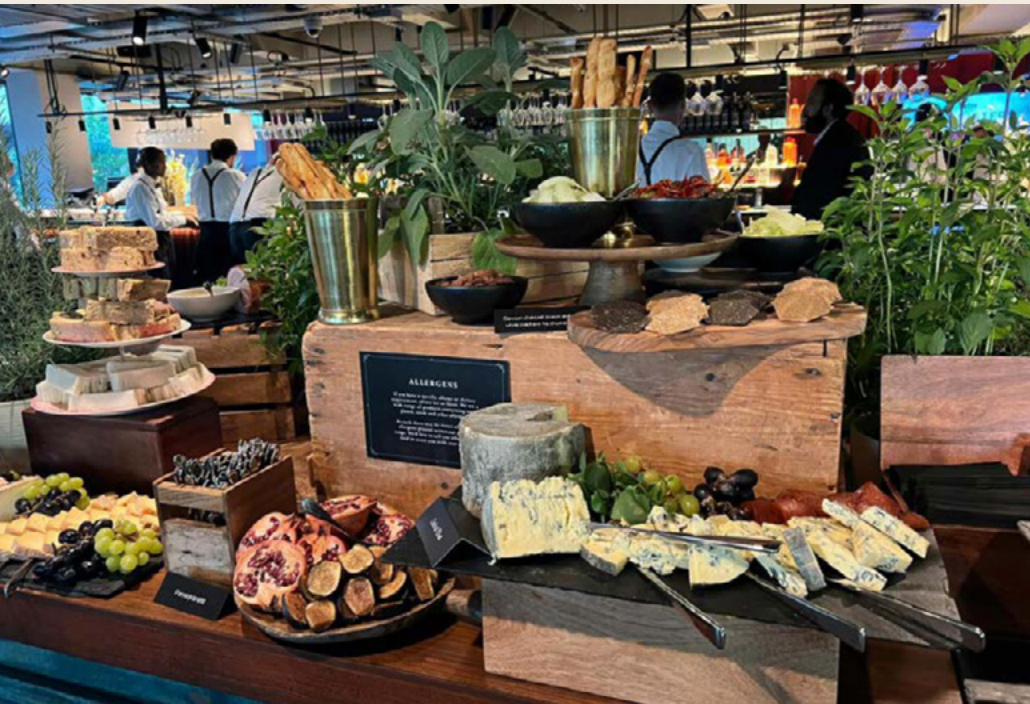


The BFI Riverfront exclusive hire

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.



Room hire and minimum spend

Includes

Two staff members

Any additional staffing required and equipment will be charged over and above the room hire and minimum spend

The Balcony Bar		ROOM HIRE	MINIMUM SPEND
Half day	9:00–13:00	£800	£1,100
Full day	9:00–17:00	£1,100	£2,100
Evening	18:00–23:00	£900	£2,100

Includes

One staff member

Any additional staffing required and equipment will be charged over and above the room hire and minimum spend

The Drawing Room		ROOM HIRE	MINIMUM SPEND
Half day	9:00–13:00	£480	£550
Full day	9:00–17:00	£680	£550
Evening	18:00–23:00	£580	£550

Subject to VAT at the prevailing rate

BFI Riverfront exclusive hire		MINIMUM SPEND		
		JAN-FEB	MAR-NOV	DEC
Sunday–Wednesday	9:00–16:00	£7,000	£8,500	£9,500
	16:00–23:00	£12,500	£14,500	£17,000
Thursday–Saturday	9:00–16:00	£7,500	£10,500	£12,500
	16:00–23:00	£17,000	£20,000	£23,000

Add on Balcony Bar as part of the exclusive hire – [please see details](#)

BFI Bar exclusive hire		MINIMUM SPEND		
		JAN-FEB	MAR-NOV	DEC
Sunday–Wednesday	9:00–16:00	£4,000	£5,500	£6,500
	16:00–23:00	£6,000	£7,500	£8,500
Thursday–Saturday	9:00–16:00	£4,000	£5,500	£6,500
	16:00–23:00	£8,000	£9,500	£10,500

Minimum spend is for food and beverages

Room hire will be quoted via BFI Sales

Subject to VAT at the prevailing rate

Daytime catering

DDR packages

30 guests	£96
50 guests	£80
100 guests	£69
150 guests	£65
200+ guests	£64

09:00–17:00

3 servings of Fairtrade coffee and tea

Mini pastries

Small lunch buffet

Staffing and service equipment

Breakfast

Tea and coffee and biscuits £4

Add-ons

Juices (orange/apple/grapefruit) £2.50

Seasonal fresh whole fruits £1.50

Sweet treats £3.50

Lemon drizzle cake / brownie)

A selection of two mini pastries £4

Yoghurt and granola pots £3.50

Seasonal fruit salad £4

Bagels £4.50

Smoked trout fennel and watercress

Prosciutto

Mozzarella and pesto

Tomato and vegan caprese

Hot baps £4.50

Sausage bap

Bacon bap

Avocado and mushroom bap

Lunch packages

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

Small lunch buffet £17

Selection of freshly made baguettes, crisps and soft drinks

Working lunch £28

A selection of baguettes/wraps, quiches or pies, 2 sweet options, 2 salads, whole fruits, juice, tea/coffee served as a buffet

Hot fork buffet £40

Your choice of 3 main dishes, 2 sides and 1 dessert

Grab & Go boxes are also available on request, please enquire the team for more details.

Please ask us about the allergens in our food
(vg) vegan | (v) vegetarian

Subject to VAT at the prevailing rate



Hot fork buffet menu

Our team are happy to put together a bespoke package to suit your event

Minimum 30 guests

1 vegan or veggie, 1 meat, 1 fish

2 sides or salad

1 dessert

Vegan and Vegetarian

Chickpea shawarma, roasted vegetables, minted yoghurt, flatbread (vg)

Goat's cheese and spinach tarts, green peas, pea shoots cress (v)

Fish

Smoked haddock and prawn fishcakes, crushed baby potatoes, watercress, tartare sauce

Soy-marinated sea bream, charred tenderstem, sugar snaps, pickled red chilli

Blackened cod, roasted cauliflower, wilted spinach, chimichurri

Side and salads

Roasted courgette, fine beans, chilli lemon dressing (vg)

Baby spinach and butternut squash salad, goat's cheese, pomegranate (v)

Heirloom tomato salad, torn basil, red onion, balsamic (vg)

Roast baby potatoes, garden herbs, rosemary sea salt (vg)

Dessert

Eton Mess, macerated strawberries, black pepper Chantilly, crushed meringue, basil cress (vg)

Warm chocolate fudge brownie, fresh summer berries, vanilla ice cream (vg)

Vanilla and lemon cheesecake, blackcurrant sauce (v)

Curried cauliflower, mangetout, broad beans and freekeh salad, tahini lime dressing, coriander (vg)

Meat

Garlic and rosemary-roasted chicken thigh, jollof rice, pickled onions

Lamb meatballs, minted couscous, pomegranate, coriander yoghurt

Sticky soy pork belly, egg noodles, seasonal veg, spring onion

Green bean salad fine beans, mange tout, sugar snap, green peas, paprika oil (vg)

Orzo pasta, bocconcini, piquillo peppers, basil pesto (v)

Mixed leaf and baby spinach salad, sun-dried tomato vinaigrette (vg)

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Canapés menu

Our team are happy to put together a bespoke package to suit your event

Minimum 40 guests

Vegan and Vegetarian

Whipped goat's cheese, semi-dried tomatoes, charcoal cup, basil (v)

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

Fish

Dorset white crab, pink ginger, edamame beans, seaweed, croustade

Beetroot-cured trout tartar, lemon verbena, citrus crème fraîche, chives

Sesame-seared tuna, avocado lime purée, coriander

Teriyaki salmon skewer, wasabi lime mayonnaise, coriander

Dessert

Dark chocolate cup, lemon posset, lemon balm

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

Dark chocolate brownie, strawberry gel, basil cress (vg)

Mini banoffee, banana, salted caramel, sweet tart

Gochujang-glazed tofu skewer, pickled cucumber, toasted sesame, togarashi (vg)

Heritage beetroot, lovage and wild mushroom duxelle, pickled shimeji, pastry cups (vg)

Meat

Gochujang chicken skewer, kimchi mayonnaise, toasted sesame, coriander

Ham hock terrine, cornichons, flat parsley, piccalilli, sourdough toast

Lamb kebab skewer, coriander and cumin yoghurt, mint cress

Bresaola, mushroom duxelles, pickled mushroom



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Double bites menu

Our team are happy to put together a bespoke package to suit your event

Minimum 40 guest

Vegan and Vegetarian

Korean tofu slider, kimchi, coriander lime mayonnaise, brioche-style bun (vg)

Beetroot and kale falafel, garlic and sesame aioli, coriander cress (vg)

Sun-blush tomato arancini, red pepper tapenade, cress (vg)

Feta, spinach and mint tart, hot honey dressing (v)

Fish

Crispy prawn, mango and chilli gel, coriander cress

Atlantic cod slider, shredded iceberg lettuce, yuzu mayonnaise, gherkins, brioche bun

Hot-smoked salmon and dill tart, lemon crème fraîche

Smoked haddock and leek fishcake, caper mayonnaise, parsley cress

Meat

Buttermilk chicken slider, sweet chilli, coriander yoghurt, brioche bun

Pulled pork croquettes, BBQ sauce, parsley

Coronation chicken, vol-au-vent, coriander cress

Beef slider, summer slaw, baby gem, dill cucumber, brioche bun

Dessert

Blueberry lemon tart, vanilla soy yoghurt, dried raspberries, mint cress (vg)

Madagascan vanilla cheesecake, raspberry gel, mint cress (vg)

Assorted macarons (v)

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Bowl food menu

Our team are happy to put together a bespoke package to suit your event

Minimum 40 guest

Vegan and Vegetarian

Watermelon, feta cheese, toasted pumpkin seeds, land cress, basil dressing (vg)

Heritage tomato salad, dried olive, Superstraccia, basil, toasted pumpkin seed (vg)

Spinach gnocchi, slow-roasted cherry tomato, vegan feta, black olive, pesto (vg)

Risotto, broad beans, peas, Parmesan, fresh mint (v)

Fish

Seabass fillet, fennel and parsley salad, pickled shallots, lemon crème fraîche

Prawn cocktail, heritage tomato, avocado, endive

Battered cod, chips, pea and mint purée, tartare sauce

Hot-smoked salmon, chicory leaf salad, slow-cooked tomato, zoug dressing

Meat

Grilled lemon chicken, quinoa, kalamata olives, feta cheese, tomato, mint salad

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

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

Crisp fried buttermilk chicken, summer slaw, barbeque sauce

Dessert

Strawberry panna cotta, Pimm's jelly, fresh mint, cucumber pearls

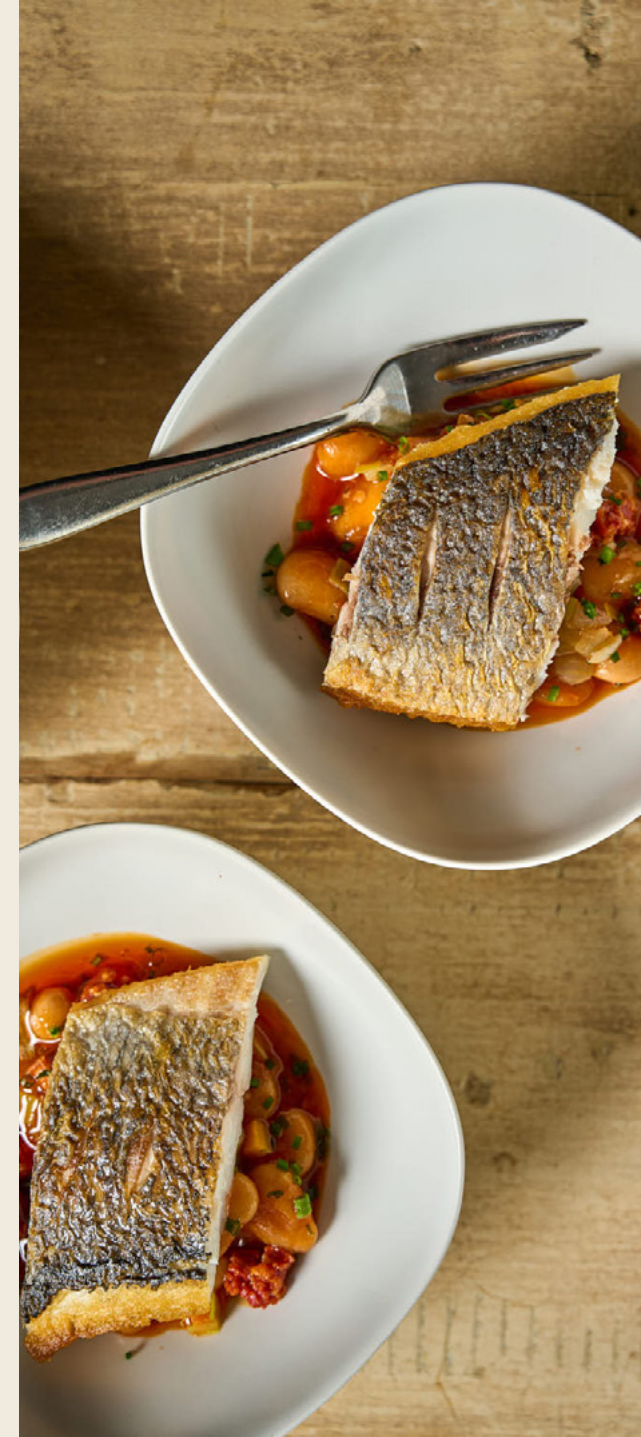
Eton Mess, macerated strawberries, black pepper Chantilly, crushed meringue, basil gel (vg)

Banoffee pie, banana, salted caramel, biscuit crumb, mascarpone, Islands cocoa

Warm chocolate fudge brownie, fresh summer berries, vanilla ice cream (vg)

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Seated dinner

Our team are happy to put together a bespoke package to suit your event

Minimum 20 guests

1 starter

1 main

1 dessert

Starters

Vegan Burrata, British peas and broad beans, macerated cherry tomatoes, mint, focaccia croute, lovage oil (vg)

Whiskey-cured trout, horseradish crème fraîche, pickled shimeji mushroom, mustard frills

Ham hock and caper terrine, pickled rainbow carrots, house piccalilli, toasted sourdough

Tempus-cured bresaola, radicchio, mascarpone, wild mushroom duxelle, red onion marmalade

Mains

Salt-roasted beetroot tart, beetroot and blackberry purée, crumbled feta, frisée and baby watercress salad (v) (vegan alternative available)

Pan-fried sea bream, braised lentils, wild mushroom, onion velouté, baby water cress

Lovage baked cauliflower, chickpeas and red pepper salad, charred tenderstem broccoli, pomegranate seed (vg)

Roasted Sussex cobb chicken, kale, pommes Anna, summer squash purée, thyme jus

Desserts

Chilled chocolate fondant, raspberry compôte, red vein sorrel (v) (vegan alternative available)

Mixed berry trifle, vegan custard, macerated summer fruits (vg)

Vanilla and lemon cheesecake, blackcurrant sauce, lemon balm (v)

Banoffee pie, lemon mascarpone, mint cress (v)

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Wine list

Sparkling

Fidora Prosecco Brut, Italy

This biodynamic Prosecco is elegant and fragrant, with notes of golden apple, pear blossom and bright minerality. The grapes come from a single vineyard on the Civranetta estate: an oasis surrounded by ancient trees, wild plants and stunning wildlife where the vines find perfect balance in nature.

£39

Chapel Down Brut, Kent, England

A very approachable style of sparkling with a lively refreshing mousse, good depth, and crisp fruit character. Ripe red apples and peach dominate the nose with apple, light tropical fruit, and subtle bready notes on the palate.

£52

Balfour Leslies Rosé, Kent, England

A style and character which epitomises what makes traditional method English wine so distinctive; elegant purity, a linear focus and fresh English acidity. Chardonnay dominated, with Pinot Noir, Pinot Meunier and a small percentage of Pinot Blanc, added to the blend to excentuate the aromatics of the wine.

£63

Lanson Le Black Création Brut, Champagne, France

A young and lively style of non-vintage which has an attractive lemon and green apple character, coupled with a slightly biscuity aroma. Made from grapes sourced exclusively from Premier and Grand Cru vineyards.

£75

Lanson Le Rose Création, Champagne, France

Pale pink with orange highlights, aromas of honey, flowers and fresh berries on the nose; fresh and vibrant, with elegant, restrained creamy fruit on the palate.

£90

Rosé

Gérard Bertrand, Gris Blanc Rosé, Occitanie, France

A beautifully refined and refreshing rosé, offering a balance of crisp fruit, floral notes and a mineral-driven finish. Its delicate profile and effortless drinkability make it perfect for both casual sipping and elegant occasions.

£36

Balfour Nanette's, Kent, England

A Provençal- style rosé with an added English twist. Created using a blend of grape varieties, all fermented separately and blended together to create a silky smooth rosé. Traditional rosé flavours of strawberry and red berry combine with fresh acidity and a lovely herby finish.

£43

Mirabeau Pure, Provence, France

Grenache blended with Syrah gives ripe cherry and raspberry flavours; a smattering of Vermentino provides delicate citrus flavours and herbaceous, white pepper hints. Fashioned from grapes grown in some of the highest vineyards in the Côtes de Provence.

£52

Our team are more than happy to source alternative wines or champagne of your choice for your special event, enquire us for further details.

All pricing excludes VAT

Wine list

White

Terre Forti Trebbiano Chardonnay, Rubicone, Italy £24.50
Aromas and flavours of apples and pears with some citrus fruit.
A light white wine that is perfect all year round.

Vinuva Organic Pinot Grigio, Sicily, Italy £33
This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple. These grapes are organically grown without the use of synthetic herbicides, fertilisers and pesticides: their thin skins and sweet contents are a target for many vineyard pests.

Journey's End Weather Station Sauvignon Blanc, Stellenbosch, South Africa £38
Produced in the Cape Winelands region of South Africa, this Sauvignon Blanc has a crisp, refreshing taste with a hint of tropical fruit and citrus flavors. Its smooth and silky texture makes it perfect for sipping on its own or paired with seafood, salad, or grilled vegetables.

Chateau Ste Michelle Dry Riesling, Washington State, USA £38
A dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors and is incredibly versatile

Gérard Bertrand Héritage Picpoul Blanc, Occitanie, France £43
This wine has a pale yellow colour with hints of green. Deliciously fresh on the palate with beautiful notes of lemon and an invigorating finish.

Sancerre Les Chailloux Domaine Fouassier, Loire Valley, France £60
This delightful Organic Sancerre wine is bright and delicately balanced, notes of Granny Smith apples, lemon pulp and aniseed on the nose, with a fresh and round mouthfeel.

Red

Terre Forti Sangiovese Rosso, Rubicone, Italy £24.50
This Italian red is made from the Sangiovese grape variety and shows aromas of red cherries, raspberry with smooth tannins

Tremite Nero d'Avola Sicilia DOC, Sicilia £26
A bold Sicilian red. This wine has an intense spicy, cherry aroma with rich, ripe dark fruit flavours.

Alisios Tempranillo Touriga, Campanha, Brazil £33
A Brazilian blend from the up and coming Campanha region. Tempranillo and Touriga grapes from their Seival estate bring an explosive nose of wild red plum and hints of cinnamon and tobacco. The palate brings soft persistence and harmony, with freshness and balance. Try with steaks, smoked red meats or hearty stews.

Gérard Bertrand Héritage Malbec Cahors, Occitanie, France £36
Dark red in colour with purple-blue hues, this wine features an intense nose with notes of dark berries and violet. Structured with silky tannins, this vintage has a nice roundness and a finish with notes of blackcurrant and liquorice.

Journey's End Cabernet Franc V3, Stellenbosch, South Africa £45
Young and fresh, with aromas and flavours of ripe blackcurrant fruit, cassis and spicy oak. Ripe tannins give this wine a firm and rich mouthfeel, with a lasting finish.

Balfour Luke's Pinot Noir, Kent, England £55
A sophisticated expression of Juliéna's terroir, offering vibrant aromas of wild strawberries, crushed raspberries, and violets. The palate reveals remarkable purity with layers of red cherries, blood orange, and subtle mineral notes. Fine-grained tannins provide elegant structure, while the granite soils impart a distinctive mineral freshness that carries through the refined finish.

Our team are more than happy to source alternative wines or champagne of your choice for your special event, enquire us for further details.

All pricing excludes VAT

Drinks packages

House

from £18

Unlimited house wines, beer and soft drinks
(price is per guest per hour)

Additional wine, beer and cocktail choices available on request

Something extra...

1 glass of Prosecco per guest £7.50

1 glass of Champagne per guest £15.00

Corkage

Corkage applies only for sponsors' drinks or products
unavailable with Benugo suppliers

Soft drink £1 per can Sparkling wine £20 per bottle

Beer £3 per can Champagne £25 per bottle

Wine £10 per bottle Spirits £100 per bottle

Cocktails

£10 each

Old Fashioned

Bourbon, Angostura bitters, sugar

Margarita (served on the rocks or frozen)

Tequila, Cointreau, lime juice

Negroni

Gin, Campari, Martini Rosso

Aperol Spritz

Aperol, Prosecco, soda

Campari Spritz

Campari, Prosecco, soda

Mocktails

£6 each

Available also in cocktail version additional £4 each

Mixed berry ice tea

English Garden

0% Seedlip Garden liquor, elderflower, soda

Pink Lady

0% tequila, grapefruit juice, watermelon syrup





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. 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.

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.

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.



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.

Events
by Benugo

Contact us

bfievents@benugo.com