



**WARWICK**

**ARTS**

**CENTRE**

# Event brochure

Events  
by Benugo

2025



SUSTAINABILITY SNAPSHOT

CONFERENCE SET MENU

SOURDOUGH PIZZA PLATTER

CANAPÉS

DOUBLE BITES

BOWL FOOD

THREE-COURSE PREMIUM  
DINING

TERMS AND CONDITIONS

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.

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.

## Contact us

[warwickarts@benugo.com](mailto:warwickarts@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.

Contact us to find out about availability, minimum order and to arrange a quote.

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.



# 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.

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At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.

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

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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.

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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.

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

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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.

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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.

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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.

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## 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.

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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.

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We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.

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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.

# Conference set menu

Two courses £25 per guest

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Three courses £30 per guest

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1 glass of wine, pint of lager, or soft drink

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## Starters

### Soup of the day (vg)

Served with a grilled garlic croûton

### Goat's cheese, fig and pancetta tart

Sweet onion relish, garden leaves

### Mezze plate (vg)

Homemade hummus, toasted pitta bread, crudités, olives, artichokes, olive oil

## Main courses

### Vegetable ramen bowl (vg)

Miso stock, seasonal greens, tofu, bean sprouts

### Free-range supreme of chicken

Spring onion mash potato, spring greens, creamy tarragon sauce

### Cajun prawn tagliatelle

Cayenne, paprika, crème fraîche

## Dessert

### Lemon and passion fruit tart (v)

Chantilly cream

### Chocolate delice (vg)

Candied almonds

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

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Subject to VAT at the prevailing rate





# Sourdough pizza platter

Five pizzas £60

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24-hour proved, 12" stone-baked  
sourdough pizzas

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## **Margherita (v)**

Basil, mozzarella, tomato

## **Ortolana (vg)**

Artichokes, olives, dried tomatoes, pepper, pesto

## **Diavola**

Sliced chorizo, tomato, mozzarella, chilli jam

## **Bianco formaggi (v)**

Stilton, mozzarella, goat's cheese, Parmesan

## **Capricciosa**

Mozzarella, ham, olives, mushrooms, artichokes

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# Canapés

From £17 per guest

Minimum 20 guests

5 canapés per guest

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

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## Vegan

Sweet potato, pomegranate glaze, harissa chickpea, avocado purée, potato crisp (c)

Asparagus and courgette tart, tarragon purée, toasted pumpkin seed brittle (h)

## Fish

Beetroot cured salmon, watercress emulsion, pickled beetroot, chives, salt cracker (c)

Brixham crab, avocado, confit lemon, smoked chilli, baby cucumber, rocket (c)

Smoked mackerel, pickled white radish, beetroot, horseradish, red vein sorrel (c)

Tiger prawn, tortilla crust, pico de gallo, jalapeño mayonnaise, coriander (h)

## Dessert

Selection of macaroons (c)

Mini brownie, dark chocolate tweel (c)

Pea and mint falafel, lemon aioli, pea shoots (h)

Vegetable gyoza, hoisin glaze, black onion seed, coriander (h)

## Meat

Cajun marinated chicken skewer, oregano, toasted almond (h)

Ham hock terrine, cornichons, flat parsley, piccalilli, sourdough toast (c)

N'Duja sausage, piquillo pepper, spinach tortilla crisp, basil mascarpone (c)

Parma ham, fig compote, mozzarella, sourdough croûte, baby basil (c)



# Double bites

From £21 per guest

Minimum 20 guests

5 double bites per guest

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## Vegan and Vegetarian

Tahini and cumin falafel, pickled red onion, soured cream, parsley (v) (h)

Portobello mushroom slider, grilled halloumi, rocket pesto (v) (h)

## Meat

Cumberland sausage roll, orchard chutney (h)

Buttermilk chicken slider, sweet chilli, coriander yoghurt, brioche bun (h)

Lamb kofta, cumin, harissa mayonnaise, mint (h)

Beef slider, smoked Applewood, gherkin, sunblush tomato, brioche bun (c)

## Dessert

Milk chocolate tart, roasted hazelnuts, raspberry gel (c)

Chocolate brownie, tonka bean cream, dark chocolate ganache (c)

Burnt lime and blueberry meringue tart (c)

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

Beetroot and artichoke tart, pickled beetroot, miso soy yoghurt, chives (vg) (c)

## Fish

Haddock fishcake, tartare sauce, crispy capers, spring onion (h)

Crispy coconut tiger prawn, mango gel, coriander cress (h)

Tamari and ginger cured sea trout, miso mascarpone, orange, coriander, wonton cracker (c)

Crayfish, n'duja aioli, pickled samphire, brioche bun (c)





# Bowl food

From £18 per guest

Minimum 20 guests

4 bowl foods per guest

## Vegan and Vegetarian

Heritage tomato and vegan burrata salad, olive soil, baby basil leaf (vg) (c)

Baby vegetable pakora, kale kimchi, red onion compôte, cucumber chutney, coriander (v) (h)

Grilled gem lettuce, pea and broad bean salad, burrata, basil pesto, toasted pumpkin seed (c)

## Fish

Seared tuna, glass noodles, Chinese leaf, carrot, cucumber, soy, lime, mint, coriander (c)

Salmon Niçoise, crushed potatoes, olives, artichoke, green beans, free-range egg (h/c)

Seabream, shaved fennel, sugar snaps, radish, lemon rapeseed dressing, dill (h)

## Meat

Maple-glazed streaky bacon, garlic croutons, Parmesan dressing and baby gem (h)

Buttermilk chicken breast, kale and carrot slaw, plantain chips, sriracha mayonnaise (h)

Pulled short rib of beef, freekeh, confit peppers, vine cherry tomatoes, baby basil (h)

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# Three-course premium dining

From £55 per guest

Minimum 10 guests

Choose 1 veggie or non-veggie starter, main and dessert

Half a bottle of wine

Sparkling and still mineral water

Tea and coffee

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## Starters

Grilled courgette, bocconcini mozzarella, marinated artichoke hearts, rocket, basil rapeseed dressing (v)(c)

Grilled asparagus, heirloom tomato, almond purée, watercress, basil oil (vg) (h)

Beetroot cured salmon, crab mayonnaise, cucumber chutney, beetroot purée (c)

Charred mackerel fillet, Jersey royals, padron pepper, spring onion, leek ash emulsion (h)

Salt beef brisket, charred onion, pickle gel, mustard emulsion, chervil salad (h)

Smoked chicken, shaved fennel, capers, harissa, black olive, white balsamic, parsley (c)

## Main course

Sweetcorn risotto, girolle mushroom, toasted almond, beurre noisette, tarragon, parmesan crisp (h)

Miso and agave aubergine fondant, harissa chickpea, charred hispi, cucumber chutney, coriander (h) (vg)

Cod fillet, cod cheek fritter, baby leeks, capers, roast new potato, sweetcorn purée, pancetta crisp (h)

Sea bass fillet, new potatoes, shaved fennel, capers, samphire, lemon black pepper emulsion (h) (gf)

Free-range chicken breast, fennel seed new potato, baby leeks, Chantenay carrots, watercress nasturtium purée (h)

Scotch fillet of beef, heritage potatoes, carrot purée, truffled wild mushroom and beef shin croquette, bone marrow crumb, thyme jus (h)

## Dessert

White chocolate cheesecake, crystallised ginger, blueberry and lemongrass compôte (c)

Lemon tart, burnt meringue, raspberry and candied lemon salad, lemon curd, lemon balm (c)

Rhubarb and blood orange posset, lavender shortbread, bourbon vanilla cream, basil gel (c)



# 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.





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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.

**Contact us**

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