

BENUGO EVENTS
SCOTLAND

Hi!

We are Benugo, a UK-wide catering company. We offer superb locally sourced food with warm, friendly service all under the roof of some of the world's most beautiful, iconic historical spaces in central Scotland, London and Oxford.

We are delighted that you are considering us for your event.

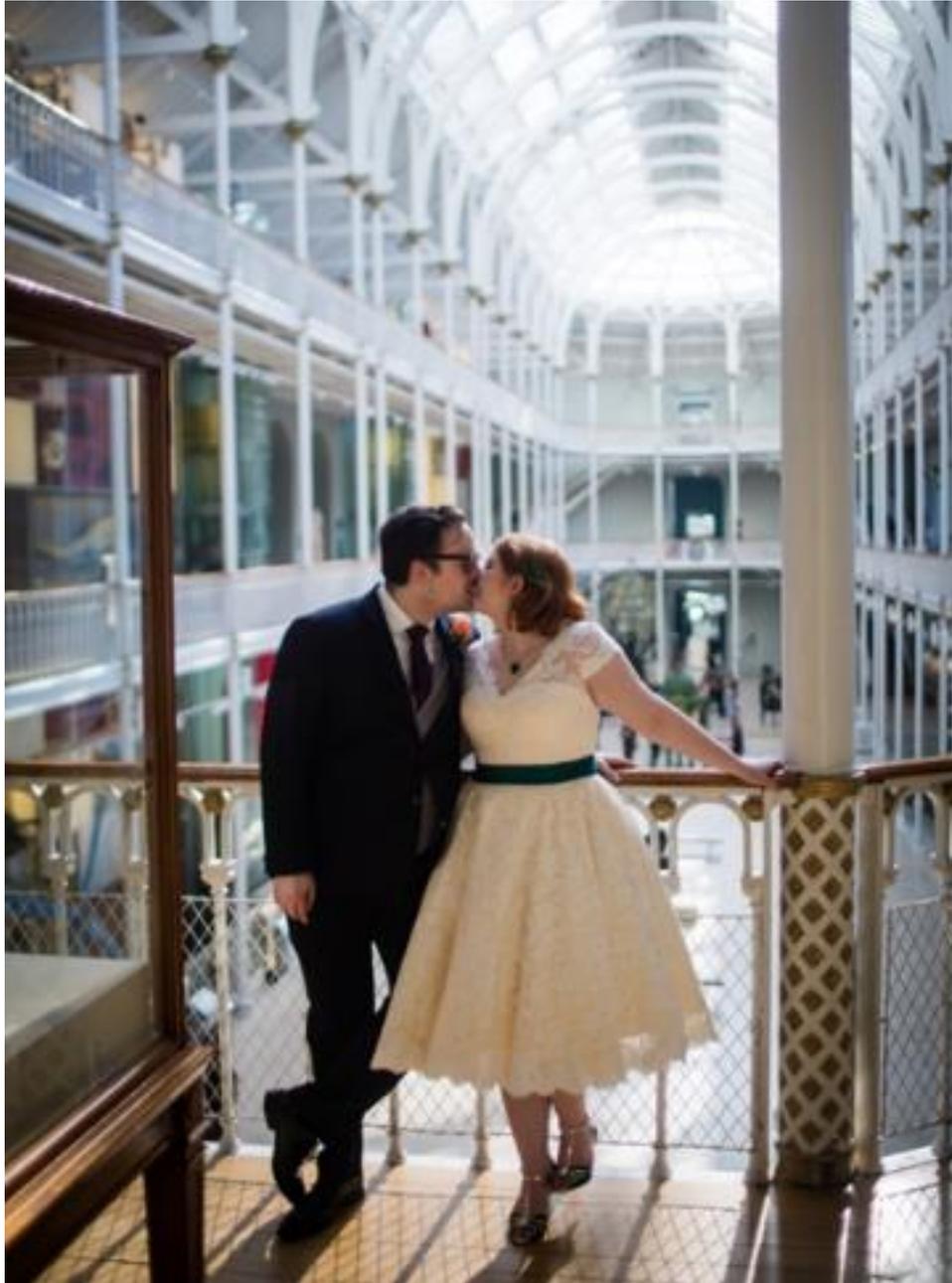




LOCATIONS

You can find Benugo catering at The National Museum of Scotland, The British Museum, Science Museum, Edinburgh Castle, Stirling Castle, The V&A and National History Museum to name a few.

THE NATIONAL MUSEUM OF SCOTLAND



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Our Scottish event team is based in one of Scotland's finest spaces, the National Museum of Scotland.

The unique venue offers corporate and private clients the opportunity to host their event in stunning surroundings, with historical architecture and the majestic Grand Gallery as the backdrop.





SPACE

We work closely with our clients creating bespoke events that always exceed expectations and delight their guests.

The museum offers a spectacular and flexible event space, catering for small intimate meetings to sit down dinners and larger standing receptions.

Maximum Capacity

Seated dinners = 950 guests

Canapé receptions = 1,500 guests





THE TEAM



T E A M

Whatever you require, we will deliver over and above what is expected. You will be supported by a dedicated Event Manager from the initial planning to the day of the event. The team will be working closely with you to tailor the event to just the way you like it.

Our event team, including our Head Chef, is always based on-site, you are most welcome to visit any time with any queries.

We are always on-hand from enquiry to event completion.



FOOD & DRINK

Our menus are uncomplicated, letting the quality of the food shine through and reflect the nature of your event.





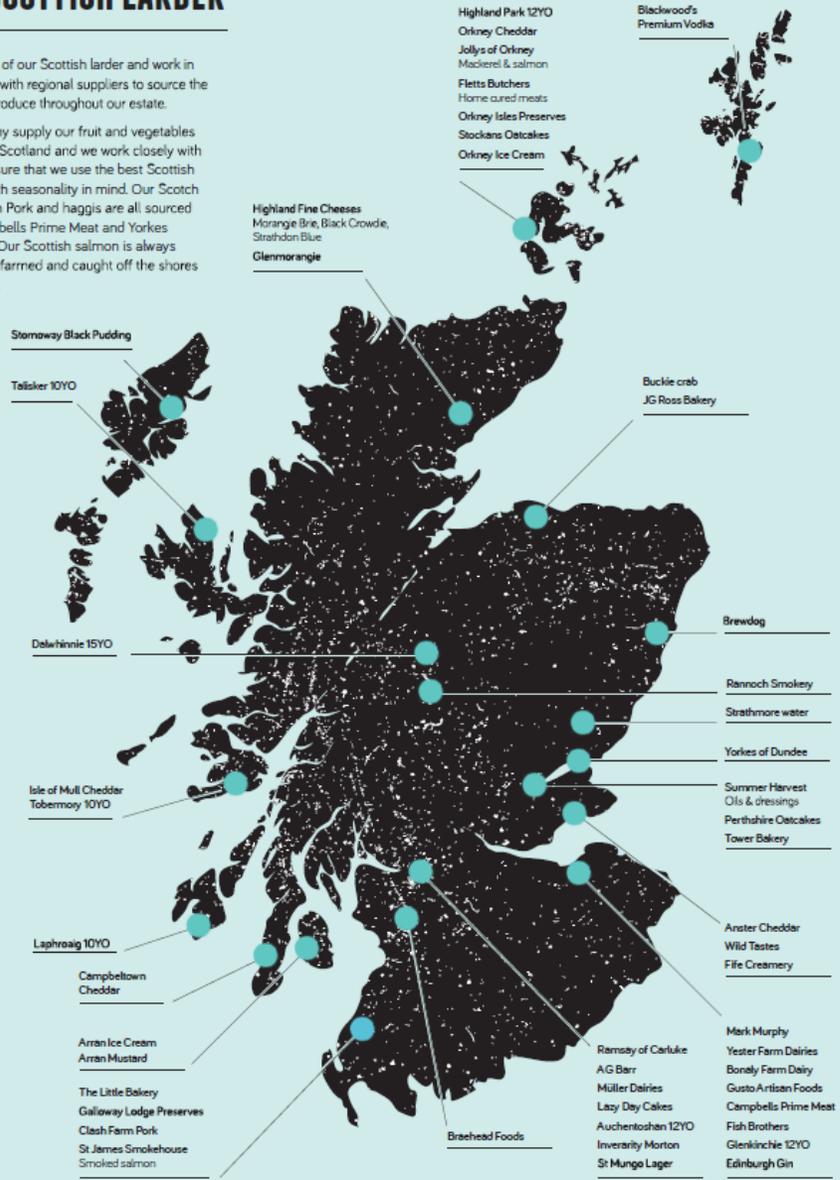
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THE SCOTTISH LARDER

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

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 Prime Meat and Yorkes of Dundee. Our Scottish salmon is always sustainably farmed and caught off the shores of Scotland.



We pride ourselves in using the finest, ethically-sourced local ingredients to make our dishes.



SAMPLE MENUS

CANAPÉS

Meat

Rare roast beef, chips, Béarnaise sauce (w)
Black Pudding, quail's egg and cauliflower purée
on chargrilled brioche (c)
Smoked duck, Black Crowdie cheese, hazelnut,
chives, choux bun (c)

Fish

Sake cured salmon, avocado, horseradish,
squid ink tapioca, nori salt (c)
Tian of crab with a quail's egg on a tattie scone (c)
Vodka cured Dunbar rainbow trout, lemon juniper gel,
honey dill mustard, pickled samphire, wonton (c)

Vegetables

Black Crowdie cheese, black olive, cucumber,
pumpernickel, micro basil (c)
Truffle potato, nutmeg, celeriac purée, fig,
artichoke crisp (w)
Courgette fritter, mint purée, preserved lemon,
micro thyme (v) (w)

Sweet

Rhubarb, ginger posset, parkin, liquorice gel,
Rhubarb purée, chervil (c)
Bitter dark chocolate, dulce de leche, orange confit (c)
Hazelnut choux bun, white chocolate and raspberry (c)

BOWL FOOD

Meat

Buttermilk chicken breast, charred
cauliflower, lemon grass, ginger,
spring greens (w)
Braised beef cheek, panko crumb,
chargrilled asparagus, cracked pepper
sauce (w)

Fish

Rose harissa tempura cod cheeks,
kale and carrot slaw, lime and smoked
chilli dressing (w)
St James smokehouse hot smoked salmon,
wild rocket, salted baked beetroot, omega
seeds, sour lemon dressing (c)

Vegetables

Falafel, salt baked celeriac, garlic
houmous, pickled raisin, heritage carrots,
almonds (v) (w)
Curry spiced roast cauliflower, couscous,
toasted cumin seeds, preserved lemon

DINNER MENU

Starter

Smoked chicken, fennel, pink grapefruit, coriander,
salted cashew nut brittle, sweet ginger dressing (c)
White crab meat, pea shoots, crispy rocket leaves,
avocado panna cotta (c)
Crab and squid tortellini, crayfish, prawn, bisque, Bloody Mary gel,
crisp tentacles (w)
Dunlop Dairy Glazed goat's cheese, golden and ruby beetroot,
sherry vinegar, shallot, red pepper, tarragon and Perthshire rapeseed
oil dressing (c)

Main

Fillet of Scottish beef, creamed parsnip, braised ox cheek,
fondant potato, red wine sauce
Loin of Highland venison, Scottish berries, claret sauce, green beans,
sweet potato, leaf spinach, crisp haggis bon bon
Lemon sole and herb mousse, spaghetti of courgette, carrot, leek,
prawn and dill butter
Grilled Halloumi cheese, sweet potato pave, coriander pesto (v)

Dessert

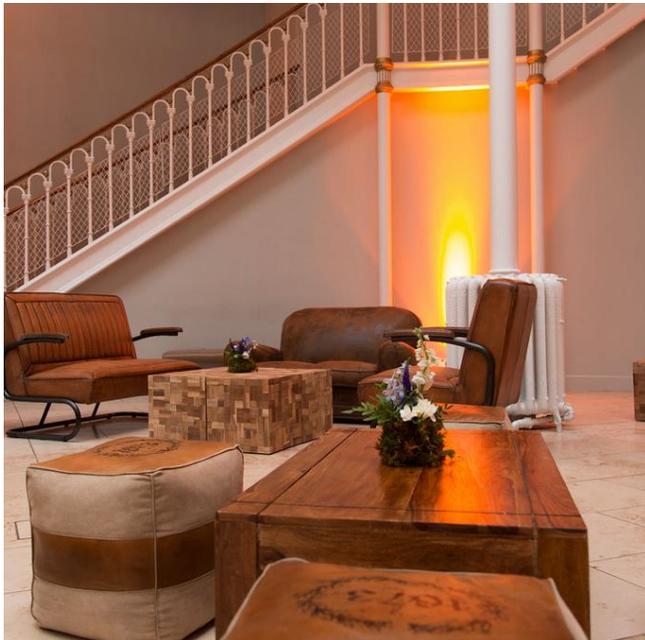
Green apple and lemon parfait, blackcurrant macaron,
Limoncello jelly, sour cherry and oat cookie, redcurrants
Trio of Scottish Raspberry; meringue, white chocolate delice, sorbet
Dark chocolate and mascarpone



EVENT STYLING & SET UP

Our team love nothing more than creating the perfect surroundings for you and your guests. Whether it is from using your company colours for a dinner or drinks reception, or setting the tone of a 'Modern Scottish' themed event we work closely with our suppliers to enhance your event.





Our onsite team of chefs and Event Managers thrive when designing bespoke menus to theme your event. From street food stalls to themed cocktails, the versatile space within The National Museum of Scotland allows creative ideas to become stunning events.

CONTACT

Benugo Events Scotland Team

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Visiting Address

The National Museum of Scotland

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SUCCESS OF AN EVENT
COMES FROM
SMALL DETAILS
DONE VERY WELL....

- Ben warner
Benugo Founder



LOOKING FORWARD TO
HAVE YOU WITH US!