

EDINBURGH
CASTLE



BANQUETING MENUS

Events
by Benugo
Scotland

Spring/Summer- 2025
Scotland

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CANAPÉS

THREE-COURSE DINNER
- STARTERS

THREE-COURSE DINNER -
MAIN COURSES

THREE-COURSE DINNER -
DESSERTS

BOWL FOOD

SUSTAINABILITY SNAPSHOT

TERMS AND CONDITIONS

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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 in 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 sea

Brora crab, lime and scallion bon bon, chilli and coriander chutney

Beetroot-cured Heatherfield Scottish smoked salmon blini, salmon roe, fresh dill

North Atlantic Scottish prawns, mango and spring onion salsa, chilli glaze

East Lothian smoked mackerel fishcake, tartare sauce, rock samphire

Hot-smoked Scottish salmon, dill mouse, sourdough crute, yuzu pearls

From the field

Slow-cooked Aberdeen Angus beef croquette, smoked bacon aioli, fresh chervil

Ayrshire ham hough, parsley and caper crunch, sweet tomato and mustard dip, crispy onions

Rannoch smoked duck, Katy Rodgers crème fraîche, dried raspberries, pastry cup

Pulled Scotch lamb and onion marmalade vol au vent, feta mouse

Campbells of Linlithgow haggis bon bon, peppercorn, rosemary mayonnaise

From the land

Fresh watermelon, vegan feta mousse, mint chutney, micro basil

Sweet potato pakora, spiced guacamole, vegetable crisp

Isle of Mull Cheddar-filled potato skin, crispy onion, sage

Asparagus and courgette tart, tarragon purée, toasted pumpkin seeds

Campbells of Linlithgow vegan haggis croquette, truffle mayonnaise

Sweet

Tayside summer berry cheesecake, strawberry pearls, micro mint

Limoncello curd tart, meringue, lemon balm gel

Perthshire strawberries, chocolate glaze, raspberry crumb, golden dust

Dark chocolate-drizzled macarons

Braeburn apple tarte tartin, raspberry cranachan cream

(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 sea

Mull of Galloway sea bream and spinach terrine, Heatherfield Scottish smoked salmon, Katy Rogers dill crème fraîche, salted capers, fennel crouton

Seared Barra Scallops, leek and garden pea purée, crispy bacon, white wine cream, shallots, chervil sauce + £12pp

Cullen Skink – creamy smoked Finnan haddock, potatoes, sautéed leek, crispy samphire, curled parsley

Edinburgh Gin-cured Scottish steelhead trout, wasabi and celeriac remoulade, salmon pearls, rye crostini, mustard dill sauce

From the field

Perthshire chicken and black pudding terrine, smoked bacon jam, sourdough crisp

Campbells of Linlithgow Haggis bon bon, creamy mashed, pickled turnips, Glenkinchie 12-year-old single malt whisky sauce

Scottish pheasant rilette, Parma ham, spiced Braeburn apple chutney, toasted Breadwinner brioche.

Highland venison carpaccio, fried shallots, asparagus spears, shaved Parmesan, balsamic vinegar, fresh herbs

From the land

Campbells of Linlithgow vegan haggis bon bons, vegan creamy mash, pickled turnips, Glenkinchie 12-year-old single malt whisky sauce

Grilled asparagus, salted golden beetroot, wild rocket, Isle of Mull Cheddar, Isle of Arran mustard dressing

Whipped Black Crowdie, Isle of Arran oatcakes, caramelised figs, frisée lettuce, Perthshire heather honey dressing

Heirloom picked tomatoes, burrata mousse, Parmesan crisp, pickled red onions, basil oil

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THREE-COURSE DINNER

MAINS

From the sea

Pan-fried Scrabster hake fillet, crushed new potatoes and chives, charred baby leek, on the vine cherry tomatoes, Scottish wild garlic and cream vin blanc

Pan-seared North East Atlantic cod, creamy mashed potatoes, Tenderstem broccoli, chive and caper butter sauce

Ayrshire Coast sea bass, lemon grass-infused fondant potato, garden pea and spinach purée, grilled asparagus, prawn bisque

North Atlantic sole, sautéed king prawns, saffron-infused fondant potato, charred baby corn, chervil and dill Hollandaise

From the field

Corn-fed skin-on Ayrshire chicken, wild Scottish mushrooms, Tenderstem broccoli, braised pulled chicken croquette, charred sweetcorn purée, red wine and sage jus

Feather blade of Scotch beef, garlic-roasted baby potatoes, seasonal greens, celeriac and truffle purée served with seasonal greens and a thyme and garlic roasting pan jus

Crispy Scotch pork belly, fennel seed new potatoes, wilted savoy cabbage, chantenay carrots, maple and Thistly Cross cider sauce

Dry-aged Scotch fillet of beef, Aberdeen Angus oxtail croquette, asparagus, carrot and turmeric purée, wild Scottish garlic and rosemary jus + £12.50pp

From the land

Pan-fried gnocchi, roasted sweet potato, sun-dried tomato and basil salsa, Strathdon blue sauce

Slow-roasted cauliflower, squash and chilli lime purée, pak choi, coconut and coriander sauce

Spiced aubergine steak, sautéed shitake mushrooms, celeriac and miso purée, tarragon bechamel sauce (vg)

Harissa-infused charred hispi cabbage, salt-baked celeriac wedges, sultanas, salsa verde (vg)



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THREE-COURSE DINNER *DESSERTS*

Selection of Scottish cheese, heather honey chutney, Arran oat cakes, whisky fruit cake
+£9.50pp

Baked vanilla cheesecake, seasonal berry cranachan, Perthshire heather honey glaze

Blackthorn sea salt chocolate ganache tart, Tayside summer berries, crushed meringue

Vegan sticky toffee pudding, coconut and ginger caramel sauce, banana crisp

Lemon curd Pavlova, Bonaly Dairies whipped cream, berry and mint salsa, meringue shard

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BOWL FOOD

From the field

Slow-cooked Yorke's of Dundee beef, pan-fried garlic gnocchi, parmesan, spring onions

Highland Venison and apricot sausage roll with a chilli mango chutney

Campbells of Linlithgow haggis bon bons, creamy mash, pickled neeps with whiskey sauce

Scotch lamb kofta meatballs served with fresh parsley, lemon pomegranate cous-cous, mint yoghurt

Ham Hough and red lentil Scotch broth served with vegetable crisps, micro cress

From the sea

Kinlochbervie monkfish scampi, roasted potatoes, tartar sauce

Smoked mackerel, beetroot salad, charred leeks, horseradish dressing

Heatherfield hot smoked salmon salad, baby potatoes, black olives, spring onion, wholegrain mustard dressing

Grilled Northeast Atlantic cod, lemon and herb quinoa, tenderstem, garlic and lemon butter sauce

Creamy Cullen skink served with samphire, fresh chives

From the land

Strathdon Blue cheese curd served with roasted spiced and thyme pear, crushed pistachios, honey glaze

Burrito Bowl, grilled corn, avocado slices, shredded lettuce, vegan feta, zesty chipotle cream

Heritage tomatoes, both raw and slow-cooked served with basil oil, black olive salsa, sourdough crisps

Campbells of Linlithgow haggis bon bons, creamy mash, pickled neeps, whiskey sauce

Garlic wild mushroom risotto, sprouting kale, spring onion, fresh herbs

Sweet

Sticky toffee pudding served with salted caramel sauce, Arran vanilla ice cream

Blueberry and vanilla cheesecake, crushed biscuits, seasonal wild berries, cocoa dusting

Yoghurt mousse with caramelised bananas, blackberries, fresh mint

Cranachan, Glenkinchie 12-years-old whiskey, toasted oats, chocolate shards, fresh raspberries

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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 cafes. 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.

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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.

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Contact

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