

116
PALM MALL

Conference & meeting rooms menu

AUTUMN/WINTER
2019

A perfect match

We work with Benugo, our catering partners,
to create the perfect match for your event.

Benugo was founded by two brothers with a dream
that wasn't just of creating and serving superb,
natural food, but also of giving London
a fresh and characterful experience.

Fresh ingredients, local sourcing and seasonal specials
are their signature on every menu. They love working in
unique locations and use stylish décor to complement the
setting and create a relaxing ambience, making
116 Pall Mall and Benugo the perfect match.

All prices are in Sterling and are excluding 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.
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From September 2019

Catering packages

Half day catering meeting package

Morning:

Coffee, tea and croissants, Danish pastries, fruit juice

Mid-session:

Coffee, tea and biscuits

With Lunch:

Sandwiches, crisps, fruit and juice

26

Bowl food (4 per person)

35

Finger food

(4 per person + 1 item of sandwiches selection)

37

Fork buffet lunch

39

Full day catering meeting package

Morning:

Coffee, tea and croissants, Danish pastries, fruit juice

Mid-session:

Coffee, tea and biscuits

Afternoon:

Coffee, tea and cakes

With Lunch:

Sandwiches, crisps, fruit and juice

32

Bowl food (4 per person)

40

Finger food

(4 per person + 1 item of sandwiches selection)

42

Fork buffet lunch

43



DDR packages

Carlton package | Sandwich lunch
£69 + VAT pp

Your package includes:

Function room hire
Dedicated events manager
Coffee, tea, juice and mini Danish pastries on arrival
Mid-morning break with coffee, tea and biscuits
Sandwich lunch (crisps, fruit, tea/coffee)
Mid-afternoon break with coffee, tea and cakes
Jugs of iced water
Pads, pencils & mints
Screen and PA with one microphone and speakers
Complimentary Wi-Fi
Members' cloakroom and security

Minimum numbers:
Small rooms, 401, 301 and 304 x 24, Waterloo and Burton x 45,
Nash and Carlton x 90

Newton package | Networking lunch
£78 + VAT pp

Your package includes:

Function room hire
Dedicated events manager
Coffee, tea, juice and mini Danish pastries on arrival
Mid-morning break with coffee, tea and biscuits
Finger food (tea/coffee)
Mid-afternoon break with coffee, tea and cakes
Jugs of iced water
Pads, pencils & mints
Screen and PA with one microphone and speakers
Complimentary Wi-Fi
Members' cloakroom and security

Minimum numbers:
Small rooms, 401, 301 and 304 x 24, Waterloo and Burton x 45,
Nash and Carlton x 90

Duke package | Standing fork buffet
£81 + VAT pp

Your package includes:

Function room hire
Dedicated events manager
Coffee, tea, juice and mini Danish pastries on arrival
Mid-morning break with coffee, tea and biscuits
Standing fork buffet (tea/coffee)
Mid-afternoon break with coffee, tea and cakes
Jugs of iced water
Pads, pencils & mints
Screen and PA with one microphone and speakers
Complimentary Wi-Fi
Members' cloakroom and security

Minimum numbers:
Small rooms, 401, 301 and 304 x 24, Waterloo and Burton x 45,
Nash and Carlton x 90

There may be additional costs for ground floor rooms.

Additions

Biscuits	0.8
Danish pastries, croissants, preserves	2.5
Granola, fruit compote, Greek yoghurt	3
Fruit platters pp	4.5
Fresh fruit	1
Bacon or sausage panini	5.75
Mini smoked salmon and cream cheese bagel	4.5
Mini bacon / sausage bap	5
Mini scone with clotted cream and jam	2.8
Piper crisps	1

Continental breakfast 16.8

Mini Danish pastries, croissants, fruit yoghurt, cheese, fruit platter, orange, cranberry and apple juice served with tea and coffee

Sweet treats

Millionaire's shortbread	2.6
Freshly baked cookies, or muffins	2.25
Chocolate brownie	2.6
Benugo bakery cake of the day	3.6
Vegan Power Ball	1.3

Refreshments

Tea / coffee	2.75
Fresh juice	per litre 6
Mineral water	75cl 4
Smoothie	per litre 6
Elderflower cordial, per litre sparkling water	5.5

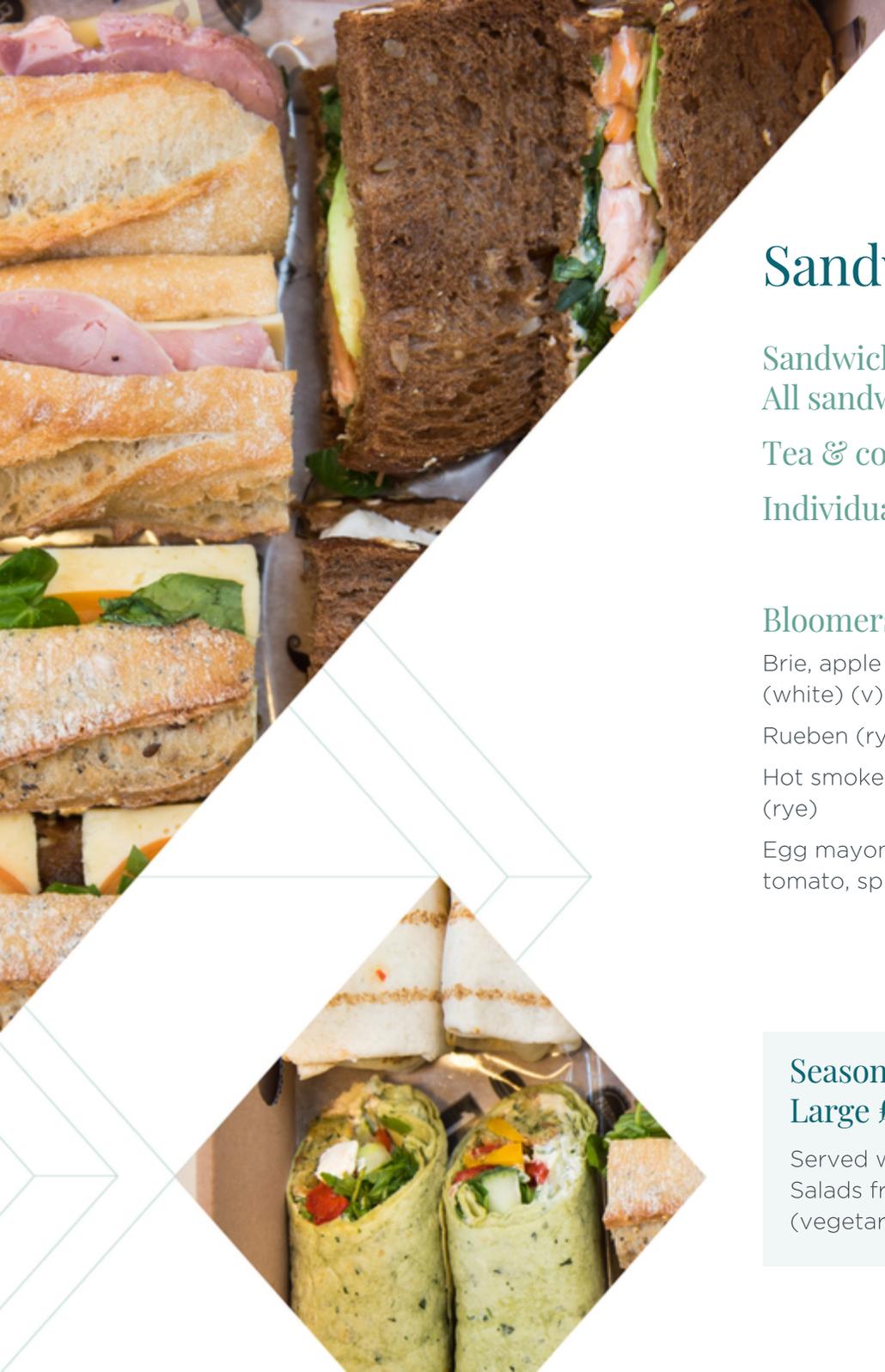
Post conference drinks

(price per person)

1 hour with nibbles, 1.5 glasses of wine, soft drinks	10.5
1 hour with 3 canapés, 2 glasses of house wine, soft drinks	19.5
2 hours with 6 canapés, 3 glasses of house wine, soft drinks	32



Our bespoke Benugo blend of coffee is 90% Arabica, 10% Robusta. We purchase the beans direct from Jose Bernardo who runs a coffee farm with his two brothers in the foothills of Pico de Desengano, Brazil. We're always trying to improve our product and with this in mind we have plans to move to a fully certified Rainforest Alliance and 100% Arabica blend within 12 months.



Sandwiches, salads & soups

Sandwich Lunch:

All sandwiches served with crisps, fruit platter & orange juice | £20.50 pp

Tea & coffee are inclusive | Please select 4 items from the lists below

Individual sandwiches £6.70 each

Bloomers

Brie, apple chutney, spinach (white) (v)

Rueben (rye) (vegan)

Hot smoked salmon, avocado (rye)

Egg mayonnaise, sunblush tomato, spinach, herb (rye)

Baguettes

Ham and Emmental, Dijon mustard mayonnaise (white)

Picante chorizo, peppadew peppers, pesto, tomato, chilli mayonnaise (multigrain)

Tuna mayonnaise, cucumber, rocket (multigrain)

Peppers, artichokes, babaganoush rocket (multigrain) (vegan)

Wraps

Spicy feta, aubergine, piquillo pepper, red cabbage

Miso lemongrass salmon (spinach wrap)

Very veggie (vegan)

Chicken and babaganoush

Seasonal salads

Large £9.00 | Small £6.70

Served with bread made from our bakery
Salads freshly made daily from our kitchen
(vegetarian options available)

Soup of the day

Large £5.50

Served with bread made from our bakery

Fork buffet

Please select items from the below menu

5 items £32.50 pp | 6 items £35 pp | Tea & coffee are inclusive | Seated supplement £2.50

Meat

Honey, clove and mustard roast ham, cornichons, baby pickled onions (c)

Roasted chicken, butternut squash, leeks, mushrooms (h)

Grilled beef onglet, rosemary potatoes, Savoy cabbage, pepper sauce (h)

Pork belly, bok choy, sweet potato, ginger, soy (h)

Roast lamb rump, sweet and sour baked aubergine, pine nuts (h)

Fish

Whiskey cured salmon, beetroot, apple and dill relish (c)

Sea bass fillet, potatoes, fennel, salsa verde (h)

Mackerel fillets, roast beetroot, horseradish cream, lambs lettuce (h)

Teriyaki salmon, stir-fried vegetables, sesame (h)

Hake fillet, spiced beans, spinach (h)

Vegetarian & vegan

Roasted cauliflower, almonds, date puree (vegan) (h)

Baked aubergines, harissa yoghurt, pine nuts, sultanas (h)

Limed pear, Dolcelatte, focaccia croute (c)

Butternut squash risotto, sauteed wild mushrooms, sage (h) (vegan if requested)

Button mushroom and fennel salad, sultanas, pearl barley (vegan) (c)

Desserts

Baileys burnt cream

Goats' cheese pudding, thyme cherries

Finger food

Please select 4 items from the below menu + 1 item from the sandwich menu

£31 pp | Tea & coffee are inclusive

Meat

- Salchichon, cornichon brioche (c)
- Chicken skewers, peanut sauce (w)
- Chorizo, artichoke, sunblush tomato skewer (w)
- Pork and sage sausage rolls (c)
- Rare beef, onion marmalade, Stilton, crostini (c)

Fish

- Smoked salmon, cream cheese, brioche (c)
- Salmon skewer, teriyaki sauce (w)
- Crab, spiced avocado, bruschetta (c)
- Mackerel, horseradish, apple crostini (c)

Platters

Minimum numbers of 12 per platter

- | | |
|--------------------------------------|-------|
| Charcuterie, artisan breads, pickles | 3.5pp |
| Smoked and cured fish, bread, sauces | 5pp |
| Vegetarian Antipasti, olives, breads | 3.5pp |

Vegetarian & vegan

- Wild mushroom, spinach, Parmesan frittata (w)
- Artichokes, olives, peppers, bruschetta (vegan) (c)
- Caramelised onion, butternut squash, sage puff pastry (c)
- Marinated vegetable skewers (vegan)(c)

Desserts

- Poached pear, chocolate mousse (c)
- Double chocolate brownie, candied pistachio, whipped cream (c)
- Baileys burnt cream (c)

Canapes

Pre-dinner 3 items £11 pp

Option A: 6 items £20 pp | Option B: 8 items £25 pp | Option C: 10 items £29 pp

Meat

Chicken, pistachio and cranberry rillettes, saffron yoghurt (c)

Ham and parsley terrine, creamed Lincolnshire poacher, English mustard (c)

Lamb rump skewers, celeriac puree, mustard cress (h)

Beef sirloin, creamed Stilton, onion marmalade, Parmesan croute (c)

Beef cheeks in suet crust, mushroom ketchup (h)

Crisp lamb, date puree, smoked chilli jelly (h)

Fish

Whiskey cured salmon, pink peppercorn mascarpone, thyme shortbread (c)

Smoked halibut, cucumber, basil mayonnaise, caviar (c)

Breaded hake, egg tartar (h)

Octopus, potato, paprika, alioli (h)

Teriyaki salmon and pickled mooli skewer (c)

Cornish crab and radish, herb scone (c)

Vegetarian & vegan

Wild mushrooms, creme fraiche, sourdough toast (h)

Limed pear, Dolcelatte, focaccia croute (c)

Courgette and feta fritters, rose harissa, yoghurt (h)

Limed pear, Dolcelatte, focaccia croute (c)

Goats' cheesecake, plum and ginger chutney (c)

Caramelised onion, sage and butternut squash tart (vegan) (h)

Desserts

Orange bar, cinnamon creme fraiche (c)

Choux buns, brandy custard (c)

Hazelnut cake, coffee mousse (c)

Salted caramel and dark chocolate tart (c)

(c) cold | (h) hot



Bowl food

Please select items from the below menu | 4 items £29 pp | 4 items + 1 dessert £33 pp

Tea & coffee are inclusive

Meat

Pork belly, sweet potato, ginger, soy broth (h)

Coq au vin, heritage carrots, mash (h)

Beef fillet, Stilton mash, shallots and Port (h)

Confit duck, caraway, plum puree (h)

Lamb rump, sweet potato, rose harissa, labneh (h)

Fish

Poached salmon, pickled cucumber, salted mooli and carrot, chive mayonnaise (c)

Seared scallop, parsnip puree, garam masala butter (h)

Octopus, potato, barley and olive salad (c)

Breaded hake, spiced beans, saffron aioli (h)

Red mullet, fennel, olives, pistachio and orange (h)

Vegetarian & vegan

Roasted cauliflower, almonds, date puree (vegan) (h)

Baked aubergines, harissa yoghurt, pine nuts, sultanas (h)

Limed pear, Dolcelatte, focaccia croute (c)

Butternut squash risotto, sauteed wild mushrooms, sage (h)
(vegan if requested)

Button mushroom and fennel salad, sultanas, pearl barley (vegan) (c)

Desserts

Baileys burnt cream

Goats' cheese pudding, thyme cherries

Drinks list

If you require further options we have a more extensive wine list available, alternatively we would be delighted to source your favorite wines.

Champagne & sparkling wines

Prosecco Astoria, DOC Treviso, Italy, NV 36
The floral aromas, with generous amounts of pear and Golden Delicious apple accents, linger on the harmonious and creamy palate.

IoD Champagne, Beaumet, France NV 53
A cuvée for people faithful to the Champagne-making tradition. It is part of the Laurent Perrier Estates since 2004.

White

Club White 20
Crispy, fresh, citrus tones on the palate and herby, grassy aromas on the nose.

Picpoul de Pinet 'Le Jade', Cave Pomerols, France 25
A classic Mediterranean French white, made from the local Piquepoul grape - always refreshing, citrusy and with white fruit flavours.

Red

Club Red 20
Deep ruby red. A very well balanced 100% cabernet sauvignon.

Kellys Patch Shiraz, South Eastern Australia 24
This wine was aged on American oa, giving the wine an oak influence.

Rosé

Chemin de Provence, Cotes de Provence, France 28
Delicious pale pink colour with oodles of ripe, fresh red fruits. Perfect chilled, reflecting the warmth of the Mediterranean.

House spirits; Whiskey, Gin, Vodka	50ml	6
Bottled Beer	330ml	4.75
Still and sparkling bottled water	750ml	4
Mixers	200ml	1.75
Coke, Diet Coke, Lemonade	200ml	1.75

Please note that vintages and stock may be subject to change with short notice.

