

A photograph of the National Theatre building in London, featuring its iconic Brutalist concrete architecture. In the foreground, a lush rooftop garden with various green plants is visible. A group of people in formal attire is gathered on a wooden deck in the garden, socializing. The sky is overcast with grey clouds.

Events at the

National Theatre

day delegate rate



**BUFFINI CHAO
DECK**



ABOUT US

The Buffini Chao Deck is the perfect venue for any occasion. Located atop the iconic National Theatre, we are an easily accessible London landmark offering showstopping food and drink for a trip to the theatre you will never forget.

Every event at the National Theatre directly helps to fund not only our future productions, but also our work with young people, schools and the wider community, helping to further our mission of making theatre, for everyone.

If you would like to learn more about the National Theatre, please visit our website:

www.nationaltheatre.org.uk/about-us

OUR MENUS

As part of our journey to achieve climate net zero by 2027, we are employing several strategies to change our relationship with the planet for the better. In order to achieve a sustainable journey from farm to plate, our menus use a minimum of 80% British seasonal fruit & vegetables and feature sustainable fish stocks and high-welfare British poultry & pork.

We are working towards a 50% reduction in beef consumption, introducing lower carbon red meat alternatives, such as venison. We have also taken a plant-forward approach to menu design and as a result, a quarter of our offering is plant-based.

DAY DELEGATE RATE

all prices are exclusive of VAT

£110 per person

Includes:

Unlimited tea and filter coffee

Still & sparkling water

~

A selection of pastries served on arrival

Fresh fruit bowl

Mid-morning freshly baked cookies

Working lunch

Afternoon sweet treat

~

Room hire from 08.00-17.00

65" plasma screen for presentations

55" wall mounted screen for logo or rolling slideshow

Lectern

2 handheld microphones

Bespoke lighting and surround sound



MENU





DAY DELEGATE RATE

ARRIVAL

*Selection of mini pastries (v)
Croissant, pain au chocolat, pain au raisin*

Seasonal fresh fruit bowl (vg, ngci)

MID MORNING BREAK

Please select two options from the below

Lemon, white chocolate and poppy seed cookies (v)

Miso and milk chocolate cookies (v)

Oat and raisin cookies (v)

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients



All prices are exclusive of VAT
100% of guest numbers must be catered for

LUNCH

Please select one of the following menu options

Olivier

Falafel, hummus, beetroot & carrot wrap (vg)

Kent ham, mature Quicke's cheddar & Tricklements 'Particularly British' piccalilli sandwich

~

Fennel and caramelised onion pork sausage roll, red onion marmalade

Lentil, squash and plant feta "sausage" roll, red onion marmalade (vg)

~

Charred broccoli Caesar salad, cos lettuce, chives, English pecorino (vg, ngci)

Quinoa, edamame, kale, sun blushed tomato and sunflower seed salad, citrus dressing (vg, ngci)

Lyttelton

PLT – Pea "mole" focaccia sandwich, roast tomato & baby gem lettuce (vg)

West country chicken Caesar wrap, cos lettuce, English pecorino

~

Zero waste fritter, lemon tahini dressing (vg, ngci)

Beetroot, caramelised red onion and thyme galette (vg)

~

Watercress, kale, pickled shallot and pine nut salad (vg, ngci)

Carrot, fennel and cabbage slaw, ginger & lime dressing (vg, ngci)

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients



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DAY DELEGATE RATE

LUNCH CONT.

Dorfman

Coronation chickpea, coriander and mango (vg)

Egg mayonnaise and cress (v)

~

Butternut squash, sage and feta tart (v)

Buffalo cauliflower wings, sumac, dill, coconut yoghurt, hot buffalo sauce (vg, ngci)

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Chicory, shaved fennel and orange salad (vg, ngci)

New potato, shallot, caper and parsley salad (vg, ngci)

MID AFTERNOON BREAK

Please select one option from the below

Carrot cake flapjack (vg, ngci)

Salted caramel brownie (v, ngci)

Banana cake (vg)

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vg = vegan
ngci = no gluten containing ingredients



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BUFFINI CHAO
DECK



ENHANCEMENTS

all prices are exclusive of VAT

Freshly squeezed juices.....£5.50
Apple, orange and grapefruit

Freshly made smoothie station.....£6.00
Apple & blackberry, orange & mango, strawberry & banana

Innocent smoothie station£5.50
Invigorate, Super Defence, Energise

Breakfast baps£4.50
(served on a soft brioche roll)
Smoked Gloucester bacon
Mushroom, spinach & slow roasted tomato (vg)

Mini bagels£5.00
Smoked Chalk Stream trout & cream cheese on a freshly baked mini bagel

Yoghurt and granola pots£3.50
Coconut yoghurt, Glebe Farm granola, seasonal fruit preserve (vg, ngci)

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ENHANCEMENTS

all prices are exclusive of VAT

Selection of mini muffins£4.00

Sweet: double chocolate (v), blueberry (v), white chocolate & raspberry (v)

Savoury: smoked bacon & gorgonzola, sun dried tomato & brie (v)

Fruit pots£4.00

Seasonal fresh fruit pots (vg, ngci)

Fruit platter£4.50

Seasonal fresh fruit platter (vg, ngci)

Cream Tea£5.50

Plain scone, Netherend farm butter, seasonal jam & Cornish clotted cream (v)

Nibbles£5.50

Parmesan cheese straws (v), basil picos (v), pitted noceralla olives (vg), crisps (vg)

Post meeting sparkling reception (30 mins)£10.00

Sparkling wine, beer, soft drinks

Post meeting sparkling reception (60 mins)£19.00

Sparkling wine, beer, soft drinks

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The National Theatre Tours team provide backstage tours and talks about the history and architecture of the building.

Ask your event planner about tours, talks and tickets.

Final catering numbers and dietary requirements must be confirmed 4 weeks prior to your event.





National Theatre



events@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX

