

A low-angle photograph of the National Theatre in London, showing its iconic concrete structure with multiple levels and vertical columns. The sky is blue with scattered white clouds. The text 'Events at the National Theatre' is overlaid in white, with 'Events' and 'at the' in a smaller font than 'National Theatre'.

# Events at the National Theatre

catering



A nighttime photograph of a cityscape, featuring St. Paul's Cathedral in London. The cathedral's large dome is illuminated and stands out against the dark blue sky. To the left, modern glass skyscrapers are lit up with warm yellow and orange lights. In the foreground, there are numerous out-of-focus, bright white and blue circular bokeh lights, suggesting a festive or celebratory atmosphere. A white graphic element, consisting of three stacked chevrons pointing upwards, is positioned at the bottom center of the image.

# 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](http://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.*



## CANAPE MENU

£36.00

6 bites per person

add additional bites, £6.00 per person

### PLANT BASED

*Corn fritter, pico de galo, avocado, coriander (vg, ngci)*

*Whipped Kentish Blue, cranberry, spiced seed brittle (v)*

*Godminster cheddar & olive beignet, caramelised onion & pumpkin seed (v)*

*Parsnip & carrot rosti, chilli jam, coriander (vg, ngci)*

*Beetroot scone, whipped goat's curd, green olive crumb (v)*

### FISH

*Cod escabeche, garlic & olive crostini, piquillo salsa*

*Smoked mackerel rillettes, radish, lemon gel, dill*

*Warm haddock & gruyere tartlet, fennel pollen*

*Dorset crab choux bun, pickled cucumber*

*Wasabi cracker, sea bream ceviche, pickled jalapeno & carrot, lime gel*

### MEAT

*Pressed confit chicken terrine, spiced pear chutney, watercress, toast*

*Smoked venison, celeriac remoulade, quince jam*

*Confit duck pastilla, apricot, sumac*

*Bourbon glazed Gloucester Old Spot pork belly bon bon, chorizo jam (ngci)*

*Confit duck rillettes, pickled pear, tarragon, rye*

### DESSERT

*Caramelised clementine mille feuille, cinnamon candied orange (v)*

*Chocolate fudge loaded with cranberry, pretzels (vg)*

*Yuzu tartlet, candied lime, sesame brittle (v)*

*White chocolate & raspberry blondie, raspberry gel (ngci)*

*Dark chocolate tartlet, popcorn, meringue (v)*

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients



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





## BOWL FOOD MENU

£40.00

4 bowls per person

add additional bowls, £10.00 per person

### PLANT BASED

*Potato gnocchi, roasted salsify, caramelised shallot, Jerusalem artichoke & parsley cream (vg)*

*Maple-roasted pumpkin, chilli & mint, vegan feta, black quinoa (vg, ngci)*

*Sticky tamarind & chilli glazed aubergine, kimchi mayo, crispy onion, bao bun (vg)*

*Chickpea, spinach & coconut curry, cauliflower rice (vg, ngci)*

### FISH

*Smoked haddock Kedgeree, fragrant basmati rice, coconut curry sauce, soft boiled egg, coriander*

*Crayfish & prawn cocktail, vodka bloody Mary mayo, smoked tomato gel, baby gem (ngci)*

*Miso baked cod poke bowl, yuzu pickled vegetables, toasted sesame (ngci)*

*Oven-roasted hake, dill-crushed potato, spinach, mussel & Nyetimber broth (ngci)*

### MEAT

*Ras el hanout braised lamb, scorched aubergine, pomegranate, khobez croutons  
Venison ragu, pecorino*

*Lemon yoghurt grilled chicken, new potato, pea, broad bean, kale  
& lemon gremolata (ngci)*

*Orange-spiced duck confit, juniper cabbage, fondant potato, Banyulsjus (ngci)*

### DESSERT

*Hej coffee tiramisu bowl, coffee cremeux, coffee-soaked sponge, Chantilly, cocoa nibs (v)*

*Caramelised bourbon bananas, tonka bean mousse, coconut crumb (vg, ngci)*

*Sticky toffee & ginger pudding (vg)*

*Chocolate and orange mousse, glazed clementines, caramelised white chocolate*

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vg = vegan

ngci = no gluten containing ingredients



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# SEATED DINNER MENU

£60.00

please select one option for each course,  
dietary requirements will be catered for separately

## STARTERS

*Celeriac velouté, wild mushroom, winter truffle, lovage (vg, ngci)*  
*Beetroot tartare, shallot, horseradish, zero waste herb dressing (vg, ngci)*  
*Bergamot cured sea trout, caviar, sour cream, rye crisp, fennel*  
*Confit chicken terrine, shallot, rhubarb ketchup (ngci)*

## MAINS

*Rosemary salt baked celeriac bourguignon, pearl onion, wild mushroom,  
red wine jus (vg, ngci)*  
*Roast butternut squash & lentil wellington, braised leek, glazed carrot,  
parsley dressing (vg,)*  
*Roasted South Coast plaice, cauliflower, caper & raisin puree, kale crisp (ngci)*  
*West Country chicken, mushroom, baby leek, broccoli purée (ngci)*  
*Lake District lamb, confit potato, braised gem, red wine jus (ngci)*

## DESSERTS

*Chocolate and orange delice, glazed clementine, caramelized white chocolate*  
*Poached winter fruits in spiced wine, cinnamon coconut yoghurt,  
poppy seed crumble (vg, ngci)*  
*Spiced rice pudding, earl grey macerated prune, cinnamon palmiers (vg)*  
*Miso glazed pineapple, vanilla bean whipped ganache,  
caramelised white chocolate (ngci)*

## TEA & COFFEE

*Filter coffee, a selection of teas*  
*Petit fours*

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## SEATED DINNER ENHANCEMENTS

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*Canape reception* .....£18.00  
*3 canapes per person*

*Amuse bouche* .....£7.50

*Cheeseboard* .....£10.00  
*A selection of three cheeses, crackers and grapes*

*Dessert wine & Port* .....POA

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# **SOMETHING A LITTLE DIFFERENT**

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We work with our incredible partners at KERB to bring you flavours from across the globe.

From dreamy Armenian canapes and small plates by Sireli, to delicious burgers from Meltdown, our street food vendors are the perfect addition to any event.



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# sireli

Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.



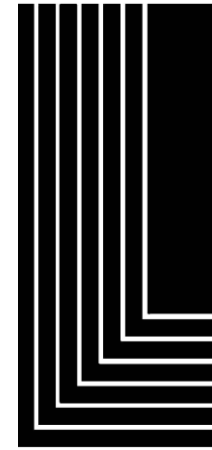




Slinging out a range of juicy, oozy burgers, with beef sourced from sustainable regenerative farming, Meltdown is the best late-night snack on the Southbank.







LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, the Lasdun restaurant serves elegant brasserie-style food from seasonal and locally sourced ingredients. The restaurant stands as a testament to Sir Denys Lasdun's visionary modernist design and offers a beautiful setting for indulging in exquisite meals.

Lasdun can cater for events within the restaurant or in the Buffini Chao Deck, and can offer nibbles, canapes or feasting style menus.

Please enquire with your event planner for further information.



## DRINKS PACKAGES

*3 hours unlimited*

### **DORFMAN DRINKS PACKAGE** .....£40.00

*Inzolia, Caleo, Sicily IT*  
*Pinot Grigio Blush, Il Sospiro, IT*  
*Tempranillo, Vina Mues, Rioja SP*  
*Kerb Lager 4.2%*  
*Gypsy Hill Hepcat IPA 4.6%*  
*Nirvana Pils 0.5%*

*Hartridges Original Ginger Beer*  
*Hartridges Traditional Lemonade*  
*Hartridges Pink Rose Lemonade*  
*Coca-Cola*  
*Diet Coke*  
*Still & sparkling water*

### **LYTTELTON DRINKS PACKAGE** .....£45.00

*Sauvignon Blanc, Terrane, Gaillac FR*  
*Pinot Grigio Blush, Il Sospiro, IT*  
*Merlot, Lanya, CL*  
*Kerb Lager 4.2%*  
*Gypsy Hill Hepcat IPA 4.6%*  
*Nirvana Pils 0.5%*

*Hartridges Original Ginger Beer*  
*Hartridges Traditional Lemonade*  
*Hartridges Pink Rose Lemonade*  
*Coca-Cola*  
*Diet Coke*  
*Still & sparkling water*

### **OLIVIER DRINKS PACKAGE** .....£60.00

*Pecorino, Ciu Ciu, Marche IT*  
*Rosé, Château d'Ollières, Provence FR*  
*Cotes Du Rhone, Saint-Martin, FR*  
*Kerb Lager 4.2%*  
*Gypsy Hill Hepcat IPA 4.6%*  
*Nirvana Pils 0.5%*  
*Champagne, Carte Noire, FR*

*Hartridges Original Ginger Beer*  
*Hartridges Traditional Lemonade*  
*Hartridges Pink Rose Lemonade*  
*Coca-Cola*  
*Diet Coke*  
*Still & sparkling water*



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## DRINKS PACKAGES

*all costs quoted are per person and excluding VAT*

*Sparkling reception (30 mins) .....£10.00*  
*Prosecco, beer, soft drinks*

*Sparkling reception (60 mins) .....£19.00*  
*Prosecco, beer, soft drinks*

## ENHANCEMENTS

*Additional drinks package hour .....£13.00*

*Add welcome drinks (1 glass per person)*

*Prosecco Spumante.....£9.00*

*Champagne, Carte Noir .....£12.50*

*English sparkling, Nyetimber.....£14.50*

*Mocktail.....£7.00*

*Cocktail.....£11.00*

## UPGRADES

*Add unlimited prosecco to your drinks package for only an additional £7.50 per person.*

*Add unlimited single spirit & mixer to your drinks package for an additional £12.50 per person.*



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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.*

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





# National Theatre



[events@nationaltheatre.org.uk](mailto:events@nationaltheatre.org.uk)



0207 452 3999



**National Theatre Food & Drink**

Upper Ground  
London  
Southbank  
SE19PX

