





## **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'll 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 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 their <u>website</u>.

## **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 and vegetables, and use sustainable fish stocks and high-welfare British poultry and 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, 25% of our offering is plant-based.



## **DAY DELEGATE RATE**

All prices are exclusive of VAT

\$120 per person

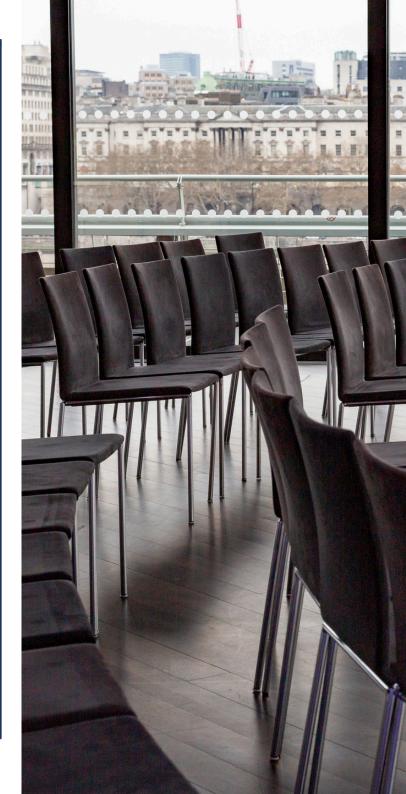
#### *Includes:*

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









## 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)



### LUNCH

Please select one of the following menu options

#### **OLIVIER**

Falafel, hummus, beetroot & carrot wrap (vg) Kent ham, mature Quicke's cheddar & Tracklements 'Particularly British' piccalilli sandwich

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Fennel and caramelised onion pork sausage roll, red onion marmalade Lentil, squash and plant-based feta alternative roll, red onion marmalade (vg)

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Charred broccoli Caesar salad, cos lettuce, chives, English plant-based pecorino alternative (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 = vegetarianvg = veganngci = no gluten-containing ingredients



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





### DAY DELEGATE RATE

#### LUNCH CONT.

#### DORFMAN

Coronation chickpea, coriander and mango (vg)

Egg mayonnaise and cress (v)

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Butternut squash, sage and feta tart (v)
Buffalo cauliflower wings, sumac, dill, coconut yoghurt alternative, 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)

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



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## **ENHANCEMENTS**

All prices are exclusive of VAT and per person

Freshly squeezed juices\$5.50 Apple, orange and grapefruit
Freshly made smoothie station
Innocent smoothie station\$5.50 Invigorate, Super Defence, Energise
Breakfast baps
Mini bagels£5.00 Smoked Chalk Stream trout & cream cheese on a freshly baked mini bagel
Yoghurt and granola pots

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vg = vegan

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# **ENHANCEMENTS**

All prices are exclusive of VAT and per person

Selection of mini muffins
Seasonal fresh fruit pots (vg, ngci)\$4.00
Seasonal fresh fruit platter (vg, ngci)
Cream Tea\$5.50 Plain scone, Netherend farm butter, seasonal jam & Cornish clotted cream (v)
Nibbles
Post meeting sparkling reception (30 mins)
Post meeting sparkling reception (60 mins)\$19.00 Sparkling wine, beer, soft drinks

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