

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 middle ground, socializing. The sky is overcast with grey clouds.

Events at the

National Theatre

A nighttime photograph of a cityscape, likely London, featuring St Paul's Cathedral with its prominent dome. The scene is illuminated by city lights, with a large bokeh effect of out-of-focus lights in the foreground. The text 'BUFFINI CHAO DECK' is overlaid in large, white, sans-serif font.

BUFFINI CHAO DECK



National
Theatre



YOUR PERFECT EVENT VENUE

Located atop the iconic National Theatre, the Buffini Chao Deck is the perfect destination for your event. Enjoy exquisite food and drink while admiring the panoramic views from our private balcony overlooking London's Southbank.

The Buffini Chao Deck is minutes away from Waterloo station, and is easily accessible by train, tube, bus and even Uber boat, making it the ideal party location.



PACKAGE INCLUSIONS

*Hire of the Buffini Chao deck from 18.00-23.00
(Guest arrival from 18.30)*

Glass of Prosecco on arrival

Three course meal

Half a bottle of wine per person with the meal

Filtered still & sparkling water

Tea, coffee & petit four

Standard in-house furniture

Bespoke lighting and PA system

£160pp

All prices are exclusive of VAT





SAMPLE MENU

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

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





WINE LIST

SPARKLING

Prosecco Spumante, Cantina Bernardi, Refrontolo IT

*Upgrade for £3.00 pp:
Champagne, Carte Noire, Chateau Deville FR*

WHITE

*Inzolia, Caleo, Sicily IT
Sauvignon Blanc, Terrane, Gaillac FR*

*Upgrade for £10.00 pp:
Sauvignon Blanc, Clos Henri, Marlborough NZ (organic)
Pinot Blanc, Judith Beck, Burgenland AT*

ROSE

Pinot Grigio Blush, Il Sospiro IT

*Upgrade for £10.00 pp:
Rosé, Château d'Ollières, Provence FR
Zweigelt + Blaufränkisch, Judith Beck, Burgenland AR*

RED

*Tempranillo, Vina Mues, Rioja SP
Merlot, Lanya CL*

*Upgrade for £10.00 pp:
Domaine la Ferme Saint-Martin, Cotes Du Rhone, FR
Blaufränkisch, Judith Beck, Burgenland AR*

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UPGRADE TO A DRINKS PACKAGE

3 hours unlimited

DORFMAN DRINKS PACKAGE+£26.50pp

<i>Inzolia, Caleo, Sicily IT</i>	<i>Hartridges Original Ginger Beer</i>
<i>Pinot Grigio Blush, Il Sospiro IT</i>	<i>Hartridges Traditional Lemonade</i>
<i>Tempranillo, Vina Mues, Rioja SP</i>	<i>Hartridges Pink Rose Lemonade</i>
<i>Kerb Lager 4.2%</i>	<i>Coca-Cola</i>
<i>Gypsy Hill Hepcat IPA 4.6%</i>	<i>Diet Coke</i>
<i>Nirvana Pils 0.5%</i>	<i>Still & sparkling water</i>

LYTTELTON DRINKS PACKAGE+£31.50pp

<i>Sauvignon Blanc, Terrane, Gaillac FR</i>	<i>Hartridges Original Ginger Beer</i>
<i>Pinot Grigio Blush, Il Sospiro IT</i>	<i>Hartridges Traditional Lemonade</i>
<i>Merlot, Lanya CL</i>	<i>Hartridges Pink Rose Lemonade</i>
<i>Kerb Lager 4.2%</i>	<i>Coca-Cola</i>
<i>Gypsy Hill Hepcat IPA 4.6%</i>	<i>Diet Coke</i>
<i>Nirvana Pils 0.5%</i>	<i>Still & sparkling water</i>

OLIVIER DRINKS PACKAGE+£46.50pp

<i>Champagne, Carte Noire, FR</i>	<i>Hartridges Original Ginger Beer</i>
<i>Pecorino, Ciu Ciu, Marche IT</i>	<i>Hartridges Traditional Lemonade</i>
<i>Rosé, Château d'Ollières, Provence FR</i>	<i>Hartridges Pink Rose Lemonade</i>
<i>Cotes du Rhone, Saint-Martin FR</i>	<i>Coca-Cola</i>
<i>Kerb Lager 4.2%</i>	<i>Diet Coke</i>
<i>Gypsy Hill Hepcat IPA 4.6%</i>	<i>Still & sparkling water</i>
<i>Nirvana Pils 0.5%</i>	



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





ENHANCEMENTS

<i>Upgrade to a cocktail on arrival.....</i>	<i>£5.00pp</i>
<i>Canape reception</i>	<i>£18.00pp</i>
<i>3 canapes per person</i>	
<i>Amuse bouche</i>	<i>£7.50pp</i>
<i>Cheeseboard</i>	<i>£10.00pp</i>
<i>A selection of three cheeses, crackers and grapes</i>	
<i>Dessert wine & Port</i>	<i>POA</i>

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YOUR PERFECT VENUE



National Theatre



events@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX