

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, suggesting a social event. The sky is overcast with grey clouds.

Events at the

National Theatre

day delegate rate - the foyle room

DAY DELEGATE RATE

All prices are exclusive of VAT

£120 per person

Includes:

*Unlimited tea and filter coffee
Still & sparkling water*

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*A selection of pastries served on arrival
Fresh fruit bowl
Mid-morning freshly baked cookies
Working lunch
Afternoon sweet treat*

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*Room hire from 08.00-17.00
55" plasma screen for presentations*





INCLUSIONS

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

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

*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 = vegetarian

vg = vegan

ngci = no gluten-containing ingredients



All prices are exclusive of VAT

*100% of guest numbers must be catered
for*





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 alternative, hot buffalo
sauce (vg, ngci)*

*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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for*

ENHANCEMENTS

All prices are exclusive of VAT and per person

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 alternative, Glebe Farm granola, seasonal fruit preserve (vg, ngci)

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



100% of guest numbers must be catered for





ENHANCEMENTS

All prices are exclusive of VAT and per person

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)

Seasonal fresh fruit pots (vg, ngci).....£4.00

Seasonal fresh fruit platter (vg, ngci)£4.50

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

v = vegetarian

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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.

The image shows the exterior of the National Theatre building, a modern concrete structure with a prominent sign that reads "National Theatre". The building features a series of rectangular concrete blocks and a large, open-air section with a grid-like structure. The sky is blue with scattered white clouds.

National Theatre

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