

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 blue and white lights in the foreground. The text 'BUFFINI CHAO DECK' is overlaid in large, white, sans-serif font.

BUFFINI CHAO DECK



National
Theatre



**furniture pictured not included*

YOUR PERFECT SUMMER PARTY VENUE

Located atop the iconic National Theatre, the Buffini Chao Deck is the perfect destination for your summer celebrations. 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.

Book now to avoid disappointment!



PACKAGE INCLUSIONS

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

*Unlimited house red & white wine, house beer & soft
drinks for three hours
(Dorfman drinks package)*

A selection of canapes & bowls, or street food

Summer décor

Standard in-house furniture

Bespoke lighting and PA system

DJ for the evening

£155pp

All prices are exclusive of VAT





UPGRADE YOUR DRINKS PACKAGE

3 hours unlimited

DORFMAN DRINKS PACKAGEincluded

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+\$5.00pp

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+\$20.00pp

Champagne, Carte Noire, FR
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%

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

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



RECEPTION 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.



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





SAMPLE CANAPE MENU

PLANT BASED

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

Carrot lox, carrot top & dill (v)

Violetta artichoke, roast red pepper, English pecorino, rocket mayo (v)

Hampshire watercress, pea, broad bean tartlet (vg)

Pearl onion tarte tatin, whipped feta, apple, thyme (vg)

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

FISH

Smoked mackerel rillettes, radish, lemon gel, dill

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

Chalk stream trout, potato cake, pea (ngci)

Warm haddock & gruyere tartlet, fennel pollen

Dorset crab choux bun, pickled cucumber

MEAT

Lemongrass & coconut marinated chicken, crispy sticky rice, tamarind gel (ngci)

Confit duck pastilla, ras el hanout, apricot

Air dried venison 'bresola', truffle, pecorino

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

Confit duck rillettes, pickled raspberry, tarragon, rye

DESSERT

Yuzu tartlet, candied lime, sesame brittle

Chocolate Madeleine, salted caramel, black pepper caramel crumb

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

Olive oil sponge, orange blossom, blackberry (vg)

Elderflower cheesecake, blueberries & candied lemon (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients





SAMPLE BOWL FOOD MENU

PLANT BASED

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

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

Pickled & roasted kohlrabi, herb spelt, crispy kale, black garlic puree (vg)

Goat's curd, marinated courgette, blistered tomatoes, black olive (v, ngci)

Miso marinated tofu poke bowl, yuzu pickled vegetables, toasted sesame (vg, ngci)

English pea risotto, crispy broad bean, kale, nastrium & pumpkin seed pesto (vg, ngci)

FISH

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

Cured & torched mackerel, celeriac & apple remoulade, rye

Dorset crab, summer tomato gazpacho, brown crab emulsion (ngci)

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

Confit chicken croquette, Caesar emulsion, quail egg, summer leaves

DESSERT

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

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

Chocolate mousse, orange blossom cream, orange crumble (v)

Strawberry bavarois, macerated berries, lemon thyme, poppy seed brittle (vg, ngci)

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



YOUR PERFECT SUMMER PARTY VENUE



SOMETHING A LITTLE DIFFERENT

We work with our incredible partners at KERB (Seven Dials Market, KERB at the Understudy) 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.



sireli



sireli

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

**MELT[®]
DOWN**
CHEESEBURGERS

**MELT[®]
DOWN**
CHEESEBURGERS

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

National Theatre



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National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX