

A person's hands are shown holding a gift wrapped in brown paper with a white floral pattern. The background is a soft-focus bokeh of warm, golden lights, suggesting a festive indoor setting like a Christmas tree. The text is overlaid in white, with 'Christmas' and 'at the' in a smaller font, and 'National Theatre' in a very large, bold font.

Christmas at the  
**National  
Theatre**

National  
Theatre

**BUFFINI CHAO  
DECK**





## THE PERFECT CHRISTMAS PARTY VENUE

*Located on top of the iconic National Theatre, the Buffini Chao Deck is the perfect destination for your Christmas celebrations. Enjoy exquisite food and drink while admiring the panoramic views from our private balcony overlooking London's South Bank.*

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

*Christmas party packages start at £155 + VAT per person, with the option for a standing reception or seated meal. All packages include exclusive hire of the Buffini Chao Deck, Christmas decor and bespoke lighting and surround sound.*





NYETIMBER

PRODUCT IN ENGLAND

# STANDING RECEPTION

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

*Glass of festive fizz on arrival*

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

*A selection of canapes, bowls or street food*

*Festive event decoration*

*Bespoke lighting and PA system*

*DJ for the evening*

*Full event management, event security and cloakroom facilities*

**£175pp**

*All prices are exclusive of VAT  
Minimum guest numbers of 100*

*We are also able to offer bespoke packages – please ask the team for details.*



# SEATED DINNER

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

*Glass of festive fizz on arrival*

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

*Three-course meal, with tea, coffee and mini mince pies*

*Festive event decoration*

*Bespoke lighting and PA system*

*DJ for the evening*

*Full event management, event security and cloakroom facilities*

**£210pp**

*All prices are exclusive of VAT  
Minimum guest numbers of 60*

*We are also able to offer bespoke packages – please ask the team for details.*



# LUNCH

*Hire of the Buffini Chao deck from 11:30-16:30  
(Guest arrival from 12:00)*

*Glass of festive fizz on arrival*

*Half a bottle of wine per person, plus unlimited water*

*Three-course meal, with tea, coffee and mini mince pies*

*Festive event decoration*

*Bespoke lighting and PA system*

*Full event management, event security and cloakroom facilities*

**£155pp**

*All prices are exclusive of VAT  
Minimum guest numbers of 60*

*We are also able to offer bespoke packages – please ask the team for details.*





HAPPY CHAO  
DECK



# SAMPLE CANAPE MENU

## PLANT-BASED

*Cumin & turmeric cauliflower fritter, winter spiced prune jam  
(vg, ngci)*

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

*Winter mushroom tartlet, balsamic ketchup, thyme (vg)*

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

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

## MEAT

*Pig in blanket, cranberry & port glaze*

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

*Confit duck pastilla, apricot, sumac*

*Smoked venison, celeriac remoulade, quince jam*

## FISH

*Smoked mackerel rilette, lemon gel, dill pearls*

*Tandoori king prawn, charred cucumber, coriander labneh  
(ngci)*

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

*Warm haddock & gruyere tartlet, fennel pollen*

v = vegetarian

vg = vegan

ngci = no gluten-containing  
ingredients



All prices are exclusive of VAT

100% of guest numbers must be  
catered for





# SAMPLE BOWL FOOD MENU

## PLANT-BASED

*Za'atar crusted tofu, smashed Brussels sprouts, kale slaw, lemon tahini dressing (vg)*

*"Marmite on Toast" - Gipsy Hill beer and Butlers Secret Cheddar pasta, yeasted Panko crumb, truffle infusion, crispy shallots (v)*

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

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

## MEAT

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

*Shaved Black Angus beef, chicory & watercress salad, horseradish, puffed grains*

*Roast turkey, sauteed sprouts, thyme parmentier potatoes with sage & onion crumb, turkey jus*

*Pigs in blankets, cranberry & port jus, kale & leek champ*

## FISH

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

*Cured & torched mackerel, celeriac remoulade, capers, horseradish emulsion (ngci)*

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

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

v = vegetarian

vg = vegan

ngci = no gluten-containing ingredients



100% of guest numbers must be catered for

# STANDING RECEPTION ENHANCEMENTS

*Why not add a sweet treat?*

*Canape – £7.00 per person (per canape)*

*Bowl food – £12.50 per person (per bowl)*

## SAMPLE CANAPES

*Dark chocolate tartlet, popcorn, meringue*

*Mini mince pies, cinnamon cream*

*Caramelised clementine mille feuille, cinnamon candied  
orange*

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

## SAMPLE BOWLS

*Sticky toffee & ginger pudding (vg)*

*Winter-spiced rice pudding, macerated prunes, cinnamon  
palmiers (vg)*

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

*Mulled wine poached fruits, cinnamon coconut yoghurt,  
poppy seed crumble(vg, ngci)*

*Traditional Christmas pudding, brandy custard, candied  
orange*

v = vegetarian

vg = vegan

ngci = no gluten-containing  
ingredients



*100% of guest numbers must be  
catered for*





# SAMPLE DINNER MENU

## STARTER

*Bergamot cured sea trout, caviar, sour cream, rye crisp, fennel  
Whipped chicken liver parfait, thyme sable, pickled plum, sage  
Celeriac velouté, wild mushroom, winter truffle, lovage (vg, ngci)  
Beetroot tartare, shallot, horseradish, zero waste herb dressing  
(vg, ngci)*

## MAIN COURSE

*Roast turkey, sage & onion stuffing, fondant potato, parsnip  
puree, glazed carrot, sauteed sprouts, turkey jus, cranberry relish  
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, ngci)  
Roasted South Coast plaice, cauliflower, caper & raisin puree,  
kale crisp (ngci)*

## DESSERT

*Traditional Christmas pudding, brandy custard, candied orange  
Spiced rice pudding, earl grey macerated prune, cinnamon  
palmiers (vg)  
Chocolate and orange delice, glazed clementine, caramelised  
white chocolate,  
Poached winter fruits in spiced wine, cinnamon coconut yoghurt,  
poppy seed crumble (vg, ngci)*

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



*100% of guest numbers must be  
catered for*

# SEATED DINNER ENHANCEMENTS

*Canape reception.....£21.00*  
*3 canapes per person*

*Amuse bouche.....£7.50*

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

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



## **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.





# LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, Lasdun restaurant serves elegant brassiere-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

### **DORFMAN DRINKS PACKAGE .....INCLUDED**

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

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

### **OLIVIER DRINKS PACKAGE.....+£20.00PP**

*Champagne, Veuve Clicquot Brut, FR*  
*Pecorino, Ciu Ciu, Marche IT*  
*Whispering Angel Rosé, 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, Traditional Lemonade and Pink Rose Lemonade*  
*Coca-Cola, Diet Coke*  
*Still & sparkling water*





# DRINKS ENHANCEMENTS

*all costs quoted are per person and excluding VAT*

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

*Additional Lyttelton drinks package hour.....£16.00pp*

*Additional Olivier drinks package hour.....£20.00pp*

*Add welcome drinks (1 glass per person)*

*Prosecco Spumante.....£9.00*

*Champagne, Veuve Clicquot.....£12.00*

*English sparkling, Nyetimber.....£15.00*

*Mocktail.....£6.25*

*Cocktail.....£11.00*

*Add unlimited Prosecco..... £7.50*

*Add unlimited Veuve Clicquot..... £12.00*

*Add unlimited Nyetimber.....£15.00*

*Add unlimited single spirit & mixers... ..£12.00*



# CONTACT US

*events@nationaltheatre.org.uk*

*0207 452 3999*

*National Theatre Food & Drink  
Upper Ground  
Southbank  
London  
SE1 9PX*

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