

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

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

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*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

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*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*

*£170pp*

*All prices are exclusive of VAT*

*Minimum guest numbers of 40*





# SPRING SUMMER MENU

*please select one option for the group for each course,  
dietary requirements will be catered for separately*

## STARTERS

*Isle of Wight heritage tomato, green gazpacho, crispy sourdough (vg)  
Burrata, courgetti, broad bean, preserved lemon (v, ngci)  
Sea bass tartare, mango, radish, crispy chilli oil (ngci, df)  
Smoked trout, pickled cucumber, dill, buttermilk (ngci)  
Smoked duck, burnt peach, endive, watercress (ngci, df)*

## MAINS

*Globe artichoke, butterbean cassoulet, sauce vierge (vg, ngci)  
Spinach raviolo, minted peas, broad beans, asparagus, beurre blanc (vg)  
Chalk Stream trout, sauce vierge, samphire, courgetti puree (ngci)  
Cornish cod, new potato, courgette fricassee, caviar velouté (ngci)  
Chicken supreme, glazed maitake mushroom, sweetcorn, pomme puree (ngci)  
Lake District lamb, preserved lemon, pea, broad bean (ngci)*

## DESSERTS

*Chocolate salted caramel pebble, morello cherry, lemon balm (vg, ngci)  
Mango & passionfruit cheesecake, mango compote, passionfruit curd, basil (vg, ngci)  
Raspberry pebble, white chocolate mousse, raspberry coulis, lemon (vg, ngci)  
Dark chocolate tart, English strawberry, coca nib, sesame tuille (vg, ngci)*

## TEA & COFFEE

*Filter coffee, a selection of teas  
Petit four*

v = vegetarian  
vg = vegan  
ngci = no gluten containing ingredients  
df = dairy free





## WINE LIST

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### SPARKLING

*Prosecco Spumante, Cantina Bernardi, Refrontolo IT*

*Upgrade for £3.00 pp:*

*Champagne, Veuve Clicquot Brut, FR*

### WHITE

*Inzolia, Caleo, Sicily IT*

*Pinot Grigio, Via Nova, Veneto, IT*

*Upgrade for £10.00 pp:*

*Sameiras Ribero Blanco, Galicia, SP*

*Pinot Blanc, Judith Beck, Burgenland AT*

### ROSE

*Pinot Grigio Blush, Il Sospiro IT*

*Upgrade for £10.00 pp:*

*Whispering Angel Rosé, 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*



# 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>Gravity Theory cider 4.5%</i>	<i>Still &amp; sparkling water</i>
<i>Nirvana Pils 0.5%</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>Gravity Theory cider 4.5%</i>	<i>Still &amp; sparkling water</i>
<i>Nirvana Pils 0.5%</i>	

## **OLIVIER DRINKS PACKAGE** .....+£46.50pp

<i>Champagne, Veuve Clicquot Brut, FR</i>	<i>Hartridges Original Ginger Beer</i>
<i>Pecorino, Ciu Ciu, Marche IT</i>	<i>Hartridges Traditional Lemonade</i>
<i>Whispering Angel Rosé, 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 &amp; sparkling water</i>
<i>Gravity Theory cider 4.5%</i>	
<i>Nirvana Pils 0.5%</i>	



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







## ENHANCEMENTS

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<i>Upgrade to a cocktail on arrival.....</i>	<i>£5.00pp</i>
<i>Canape reception .....</i>	<i>£21.00pp</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 &amp; Port .....</i>	<i>POA</i>

v = vegetarian  
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**YOUR PERFECT VENUE**



# National Theatre



[events@nationaltheatre.org.uk](mailto:events@nationaltheatre.org.uk)



0207 452 3999



**National Theatre Food & Drink**

Upper Ground

London

Southbank

SE1 9PX