

A low-angle photograph of the National Theatre in London, showing its iconic concrete structure with multiple levels and vertical columns. The sky is blue with scattered white clouds. The text 'Events at the National Theatre' is overlaid in white, with 'National Theatre' in a larger font.

Events at the National Theatre

catering

A nighttime photograph of a cityscape, featuring St. Paul's Cathedral in London. The cathedral's large dome is illuminated and stands out against the dark blue sky. To the left, modern glass skyscrapers are lit up, contrasting with the historic architecture. In the foreground, there are out-of-focus, glowing white and blue light circles (bokeh) and a white graphic element consisting of three stacked, upward-pointing chevrons.

BUFFINI CHAO DECK



ABOUT US

The Buffini Chao Deck is the perfect venue for any occasion. Located atop the iconic National Theatre, we are an easily accessible London landmark offering showstopping food and drink for a trip to the theatre you will never forget.

Every event at the National Theatre directly helps to fund not only our future productions, but also our work with young people, schools and the wider community, helping to further our mission of making theatre, for everyone.

*If you would like to learn more about the National Theatre, please visit our website:
www.nationaltheatre.org.uk/about-us*

OUR MENUS

As part of our journey to achieve climate net zero by 2027, we are employing several strategies to change our relationship with the planet for the better. In order to achieve a sustainable journey from farm to plate, our menus use a minimum of 80% British seasonal fruit & vegetables and feature sustainable fish stocks and high-welfare British poultry & pork.

We are working towards a 50% reduction in beef consumption, introducing lower carbon red meat alternatives, such as venison. We have also taken a plant-forward approach to menu design and as a result, a quarter of our offering is plant-based.

CANAPES

\$42.00pp

6 bites per person

add additional bites, \$7.00 per person

PLANT BASED

Isle of Wight heritage tomato, Calabrian pepper, quinoa (vg)

Nduja croquette, garlic aioli, smoked paprika (vg, ngci)

Truffled Montgomery cheddar sourdough toastie, onion chutney (v)

Garden pea, mange tout & black garlic tart (v)

FISH

Tuna, white miso mayo, lime & wasabi tapioca (df, ngci)

Chalk Stream trout, saffron cracker, crème fraiche, trout roe

Coronation monkfish, mango chutney, coriander

Bloody Mary crayfish brioche roll, avruga caviar, bronze fennel

MEAT

Treacle glazed Lake District lamb breast, mint, yoghurt

Venison tartare, lilliput caper, egg yolk puree (df, ngci)

Dorset coppa, celeriac remoulade, sriracha (df, ngci)

Smoked chicken, tarragon, crispy skin, hollandaise

DESSERT

Raspberry & white chocolate mousse (vg, ngci)

Dark chocolate & salted caramel pebble (vg, ngci)

Chocolate & orange brownie (vg)

Victoria sponge (vg)

Raspberry red velvet (vg)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df – dairy free



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





BOWL FOOD

£50.00pp

4 bowls per person

add additional bowls, £12.50 per person

PLANT BASED

Violet artichoke, butterbean cassoulet, sauce vierge (vg, ngci)

Isle of Wight heritage tomato, green gazpacho, crispy sourdough (vg)

Heritage beetroot, "feta" cream, chicory, seeds (vg, ngci)

Burrata, courgetti, broad bean, preserved lemon (v, ngci)

FISH

Sea bass tartare, mango, radish, crispy chilli oil (ngci, df)

Smoked trout, pickled cucumber, dill, buttermilk (ngci)

Cornish cod, new potato, broad bean, courgette fricassee, caviar velouté (ngci)

Hake fillet, pomme puree, sauce vierge, samphire (ngci)

MEAT

Smoked duck, burnt peach, endive, watercress (ngci, df)

Lake District lamb, preserved lemon, pea (ngci)

Guinea fowl supreme, glazed oyster mushroom, sweetcorn, pomme puree (ngci)

Coronation chicken, curried chickpea, pickled sultana, Nigella seeds (ngci, df)

DESSERT

Add dessert canapes - £7.00 per canape, per person

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df = dairy free



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SEATED DINNER

£70.00pp

*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*

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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

Dessert wine & PortPOA

v = vegetarian
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SOMETHING A LITTLE DIFFERENT

We work with our incredible partners at KERB 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.



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



sireli

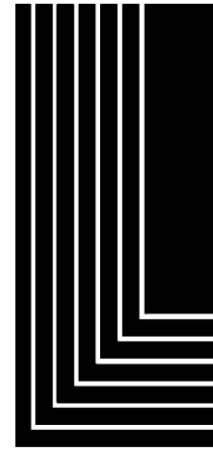
Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.





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





LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, the Lasdun restaurant serves elegant brasserie-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, set menus or feasting style menus.

Please enquire with your event planner for further information.

*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.*



National Theatre



events@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground

London

Southbank

SE1 9PX