





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)

3 canapes & 3 bowls per person, or a selection of street food

Summer décor

Standard in-house furniture

Bespoke lighting and PA system

DJ for the evening

\$165pp All prices are exclusive of VAT Minimum guest numbers of 60







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% Gravity Theory cider 4.5% 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% Gravity Theory cider 4.5% 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, 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% Gravity Theory cider 4.5% Ninvana 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



DRINKS PACKAGES

all costs quoted are per person and excluding VAT

Sparkling reception (30 mins)	.£1 0.00
Prosecco, beer, soft drinks	

ENHANCEMENTS

all costs quoted are per person and excluding VAT

Additional Dorfman drinks package hour\$13.00
Additional Lyttelton drinks package hour\$16.00
Additional Olivier drinks package hour\$20.00
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
Add unlimited Prosecco
Add unlimited Veuve Clicquot
Add unlimited Nyetimber
Add unlimited single spirit & mixers



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CANAPES

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 negi = no gluten cont

ncgi = no gluten containing ingredients

df – dairy free







BOWL FOOD

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, courgetti 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 ncgi = no gluten containing ingredients df = dairy free





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.









