



Weddings at the
**National
Theatre**

HAYWARD GALLERY
Louise Bourgeois
The Woman Child

The image shows the interior of a restaurant named Buffini Chao Deck. The space is filled with numerous wooden tables and chairs, each set with glassware, plates, and candles. The ceiling is decorated with hanging greenery and several warm-toned pendant lights. Large windows in the background offer a view of the city. The text 'BUFFINI CHAO DECK' is overlaid in the center in a bold, dark blue font. At the bottom center, there is a white geometric logo consisting of three upward-pointing chevrons.

BUFFINI CHAO DECK



TAKE CENTRE STAGE



The Buffini Chao Deck is the ultimate destination for a breathtaking London wedding. We are a fully licensed wedding venue located atop the iconic National Theatre on Southbank, offering stunning views of the city across the river Thames alongside showstopping food and drink to make your wedding an occasion that you and your guests will never forget.

All packages include

- ❖ *Dedicated wedding coordinator throughout the planning process and on the day*
- ❖ *Dedicated operations team on the day*
- ❖ *Table linen and napkins in the colour of your choice*
- ❖ *In house furniture, crockery, cutlery & glassware*
- ❖ *Menu tasting*
- ❖ *Preferential rates in our on-site car park for your guests*



SAY I DO



OVERTURE

*Wedding ceremony only
£125 per person
Minimum guests 40, maximum guests 110*



Say 'I do' overlooking London's skyline, celebrating your love with your closest family and friends. Enjoy a post-ceremony drinks hour before continuing the party elsewhere!

INCLUDES

Hire of the Buffini Chao Deck for two hours

Ceremony coordination & set up

One-hour unlimited prosecco, beers and soft drinks

Three canapés per person

*Latest ceremony time 14.00

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





OPENING NIGHT

Evening reception only

£170 per person

Minimum guests 100, maximum guests 200



Party the night away at our central London rooftop, with a bespoke sound and lighting system, free-flowing drinks for three hours and evening food courtesy of our KERB traders

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person served on arrival

Three-hour unlimited drinks package (Dorfman package)

3 canapés per person

A selection of bowl food and/or street food from our in-house KERB traders

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



INTERVAL

*Wedding breakfast only
£185 per person
Minimum guests 40, maximum guests 100*



Join us after your ceremony for a wedding breakfast overlooking the Thames, with three delicious courses and all the tech you need for sensational speeches.

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person on arrival

Three-course wedding breakfast

Half a bottle of house wine per person with the meal

One additional glass of prosecco for toasts

****All prices are exclusive of VAT
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catered for**





DANCE THE NIGHT AWAY





STANDING OVATION

Wedding ceremony followed by a standing reception

£205 per person

Minimum guests 40, maximum guests 110

Additional guests can be accommodated at the reception - up to 200 maximum



Marry the love of your life in front of family and friends, before dancing the night away with a standing reception. Keep your guests well fed and watered with bowl food or street food from our in-house KERB traders and a three-hour free-flowing drinks package.

INCLUDES

Hire of the Buffini Chao Deck

Ceremony coordination

One glass of prosecco and 3 canapés per person served post-ceremony

Three-hour unlimited drinks package (Dorfman package)

A selection of bowl food and/or street food from our in-house KERB traders

****All prices are exclusive of VAT
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catered for**



ENCORE

Wedding breakfast & evening reception

£225 per person

Wedding breakfast: minimum guests 40, maximum guests 100

Additional guests can be accommodated at the reception - up to 200 maximum



Make your special day one to remember with a spectacular wedding breakfast and evening reception overlooking London's iconic skyline. With views stretching from Houses of Parliament to St Paul's, we have the perfect backdrop to your big day.

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person on arrival

Three course wedding breakfast

Half a bottle of house wine per person with the meal

One additional glass of prosecco for toasts

Street food evening reception from our in-house KERB traders

****All prices are exclusive of VAT
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catered for**





TAKE A BOW

*Wedding ceremony, wedding breakfast and evening reception in the
Buffini Chao Deck
£255 per person*

*Ceremony & wedding breakfast: minimum guests 60, maximum guests 100
Additional guests can be accommodated at the reception - up to 200 maximum*



*It's your wedding day - it's time to celebrate in style! Say 'I do' with one of
the best views in London, before enjoying a spectacular wedding breakfast
overlooking London's iconic skyline. With the formalities out of the way,
party the night away with our bespoke sound and lighting system.*

INCLUDES

Hire of the Buffini Chao Deck

Ceremony coordination

One-hour unlimited prosecco, beers and soft drinks post ceremony

3 canapés per person post ceremony

Three course wedding breakfast, with half a bottle of wine per person

One additional glass of prosecco for toasts

Street food evening reception from our in-house KERB traders

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ABOUT 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.



SAMPLE CANAPE MENU



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 fraîche, 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

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df = dairy free

100% of guests must be catered for



SAMPLE BOWL FOOD MENU



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)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df = dairy free



100% of guests must be catered for



SAMPLE THREE COURSE MENU



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

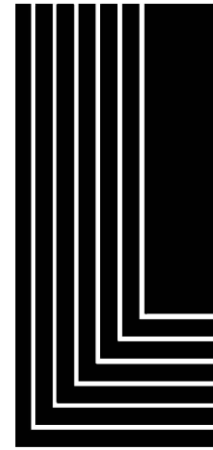
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LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, 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.

LATE NIGHT BITES



SOMETHING A LITTLE DIFFERENT

We work with our incredible partners at KERB to bring you flavours from across the globe.

Book street food for your standing reception or as a late-night bite.

The KERB traders operate on a six-month rolling basis – speak to your wedding coordinator about the options available for your day.



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.



DRINKS PACKAGES

Unlimited for three hours

DORFMAN DRINKS PACKAGE

Inzolia, Caleo, Sicily IT
Pinot Grigio Blush, Il Sospiro IT
Tempranillo, Vina Mues, Rioja SP

LYTTTELTON DRINKS PACKAGE

Sauvignon Blanc, Terrane, Gaillac FR
Pinot Grigio Blush, Il Sospiro IT
Merlot, Lanya CL

OLIVIER DRINKS PACKAGE

Champagne, Veuve Clicquot Brut, FR
Pecorino, Ciu Ciu, Marche IT
Whispering Angel Rosé, Provence FR
Cotes du Rhone, Saint-Martin FR



ALL DRINKS PACKAGES INCLUDE

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

*Additional cost dependent on wedding
package – ask your wedding
coordinator for more details*





ENHANCEMENTS

Sparkling reception (30 mins).....£10.00
Prosecco, beer, soft drinks

Sparkling reception (60 mins).....£19.00
Prosecco, beer, soft drinks

Add unlimited Prosecco..... £7.50

Add unlimited Veuve Clicquot..... £12.00

Add unlimited Nyetimber.....£15.00

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

Add welcome drinks (One glass per person)

Prosecco Spumante.....£9.00

Champagne, Veuve Clicquot.....£12.00

English sparkling, Nyetimber.....£15.00

Mocktail.....£6.25

Cocktail.....£11.00

Canape reception£21.00

Three canapes per person

Amuse bouche£7.50

Cheeseboard£10.00

A selection of three cheeses, crackers and grapes

Dessert wine & PortPOA

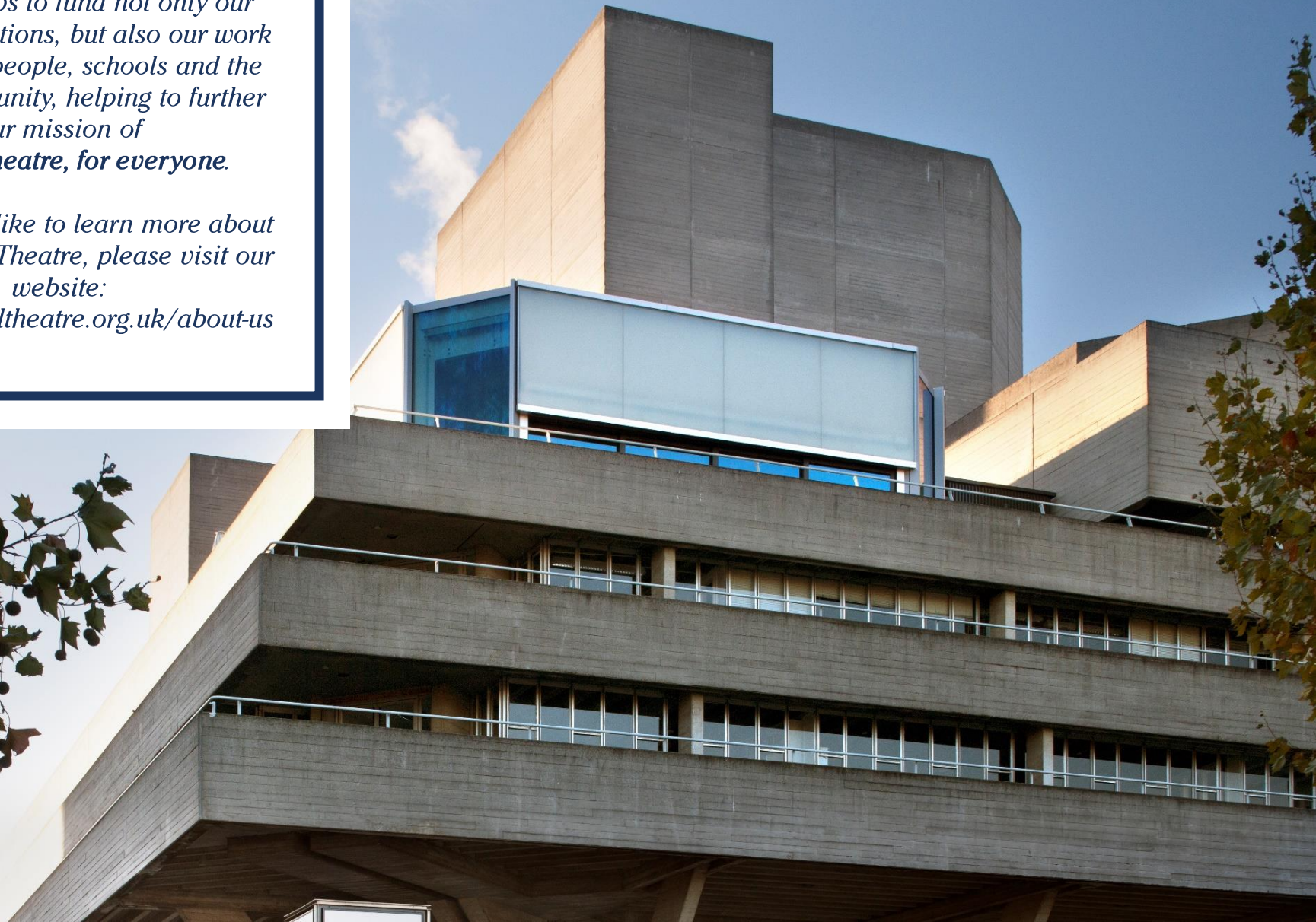
Ask your wedding coordinator to see our full wine list



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*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*



National Theatre



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National Theatre Food & Drink

Upper Ground

London

Southbank

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