

CHRISTMAS

AT THE

BUFFINI CHAO

DECK

CHRISTMAS PARTY
PACKAGES 2023



INTRODUCING THE BUFFINI CHAO DECK

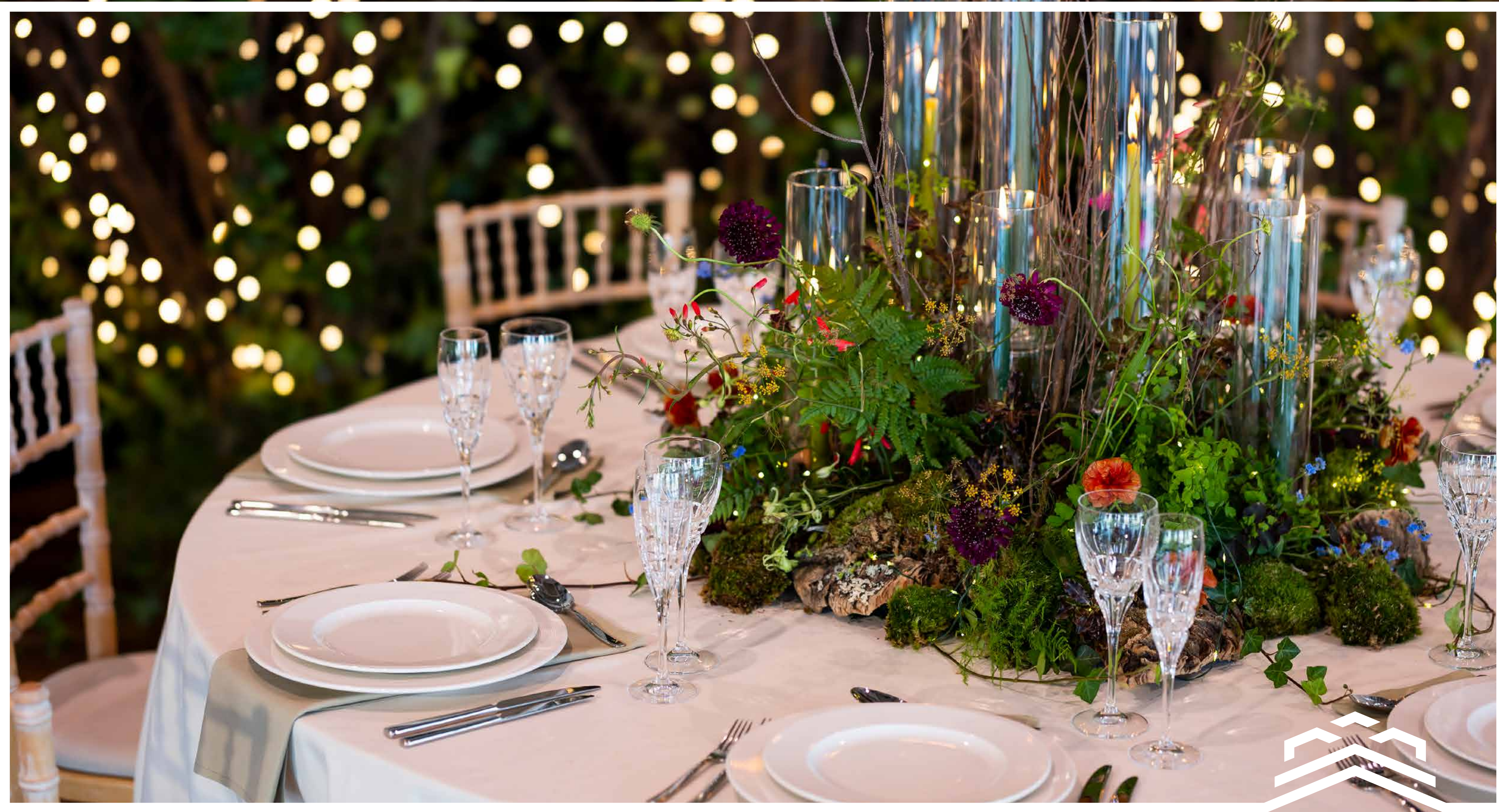
Perched high above London's most vibrant Christmas markets and festive pop-ups on the South Bank, make your way up to our stunning roof terrace this festive season.

Enter via the iconic National Theatre where you'll be taken high up into the rooftops. Wow your guests with breathtaking views across London's twinkling skyline and the Thames down below.'

We welcome you, your friends or colleagues to celebrate the season, with flexible packages and festive theming options available.

Whether you're looking for a sophisticated sit-down meal, or a full-scale party with DJ and dance floor, the Buffini Chao Deck is the ultimate Christmas party venue with the wow-factor.





STANDING RECEPTION PACKAGE

All packages include:

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 throughout the evening

Five canapes and three bowls per person

Festive event decoration

Bespoke lighting and PA system

DJ to play from 19.00-23.00

Full event management, event security
and cloakroom facilities

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From **£160** per person

Based on minimum numbers of 100

*Please speak to a member of the team
for a bespoke quote for less than 100 guests*

All prices exclusive of VAT



MENUS

(Please select 5 canapes & 3 bowls)

CANAPES

Plant based

Cumin & turmeric cauliflower fritter, winter spiced prune jam (VG, NGCI)

Whipped Kentish blue, cranberry & candied walnut 'cornetto' (V)

Winter mushroom tartlet, balsamic ketchup, chestnut crumble (VG)

Parsnip & carrot rosti, chilli jam, coriander (VG, NGCI)

Beetroot scone, whipped goats 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, pine nuts

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

Please advise your event coordinator of any allergies or dietary requirements that need to be catered for

*Vegetarians and vegans must be catered for within your menu selections
V- Vegetarian, VG – Vegan, NGCI – No gluten containing ingredients*



MENUS

(Please select 5 canapes & 3 bowls)

BOWL FOOD

Plant Based

Za'atar crusted tofu, smashed Brussel 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 & chestnut 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

Please advise your event coordinator of any allergies or dietary requirements that need to be catered for

Vegetarians and vegans must be catered for within your menu selections.

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MENUS

ADD DESSERT

Canape - £3.50 per person (per canape)

Bowl food - £6.00 per person (per bowl)

CANAPES

Hazelnut chocolate tartlet, popcorn meringue

Mini mince pies, cinnamon cream

Caramelised clementine mille feuille, toasted almond

Chocolate fudge loaded with praline, cranberry (VG)

BOWLS

Sticky toffee & ginger pudding (VG)

Winter spiced rice pudding, macerated prunes, cinnamon palmiers (VG)

Chocolate and orange Cremieux, glazed clementines, caramelised white chocolate

Mulled wine poached fruits, cinnamon coconut yoghurt, macadamia nut tuille (VG, NGCI)

Traditional Christmas pudding, brandy custard, candied orange & pistachio

Please advise your event coordinator of any allergies or dietary requirements that need to be catered for

*Vegetarians and vegans must be catered for within your menu selections
V- Vegetarian, VG - Vegan, NGCI - No gluten containing ingredients*

All prices exclusive of VAT



DINNER PACKAGE

All packages include:

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 throughout the evening

Three course meal with tea, coffee and mini mince pies

Festive event decoration

Bespoke lighting and PA system

DJ to play from 19.00-23.00

Full event management, event security and cloakroom facilities

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From **£195** per person

Based on minimum numbers of 60,

Please speak to a member of the team for a bespoke quote for less than 60 guests

All prices exclusive of VAT



DINNER PACKAGE - MENUS

Please select one starter, one main course and one dessert to be served to the whole group. Vegetarians, vegans and other dietary requirements will be catered for separately.

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, mushroom, chestnut, 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 & pistachio

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, macadamia nut tuille (VG, NGCI)

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Tea, coffee & mini mince pies

Please advise your event coordinator of any allergies or dietary requirements that need to be catered for

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LASDUN X BUFFINI CHAO DECK PACKAGE

Situated in the heart of one of the city's most iconic landmarks, Lasdun restaurant pays homage to the National Theatre's eminent architect Denys Lasdun. Menus are inspired by the rich and diverse culinary history of the British Isles with a focus on the best seasonal food the country has to offer. This Christmas we're bringing Lasdun to the Buffini Chao Deck, offering guests the opportunity to enhance their festive dining experience.

All packages include:

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 throughout the evening

Three course meal with tea, coffee and petit fours

Festive event decoration

Bespoke lighting and PA system

DJ to play from 19.00-23.00

Full event management, event security and cloakroom facilities

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From **£225** per person

Based on minimum numbers of 60,

*Please speak to a member of the team for a bespoke quote for less than 60 guests
All prices exclusive of VAT*



MENUS

Please select one starter, one main course and one dessert to be served to the whole group. Vegetarians, vegans and other dietary requirements will be catered for separately.

LASDUN MENU ONE

STARTER

Leeks, goats curd and hazelnut dressing

London cured smoked salmon, cucumber relish and soda bread

Aylesbury duck and tamworth terrine, pickled quince and pear

MAIN COURSE

Celariac and swiss chard pie, spenwood sauce buttered potatoes and greens

Roast hereford rump, yorkshire pudding and horseradish cream, roast potatoes, carrots and greens

Smoked haddock, hens egg and dorset crab fish pie, buttered greens

DESSERT

Apple, mincemeat and walnut pie, vanilla custard

Chocolate set cream, salted caramel and hazelnut

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Tea, coffee & petit fours

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LASDUN MENU TWO

STARTER

Pressed pumpkin, truffle and spenwood

Dressed dorset crab, cucumber and saffron milk buns

Pressed potato and tamworth ham terrine, berkswell and truffle

MAIN COURSE

Roast roscoff onion and preserved cep tart, goats curd sauce, buttered greens and potatoes

Roast duck, bread sauce and pickled quince, roast potatoes, carrots and greens

Seatrout wellington, st austell mussel sauce, buttered greens and potatoes

DESSERT

Apple, mincemeat and walnut pie, vanilla custard

Sticky toffee pudding, salted caramel and cream

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Tea, coffee & petit fours

Please advise your event coordinator of any allergies or dietary requirements that need to be catered for

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ADDITIONAL EXTRAS

Feeling peckish...

Nibbles: olives, vegetable crisps and winter spiced popcorn - **£5** per person

Additional canape - **£3.50** per person

Additional bowl - **£6** per person

Street food – from **£4** per person

Canape reception addition to dinner package (3 bites per person) - **£9.50** per person

Cheese board - **£6** per person

The wow factor...

We have a number of different entertainment options available to book for your Christmas party.

From acrobats to magicians, musicians and origami artists, we have an array of acts to add something extra special to your event.

Speak to a member of the team to find out more.

All prices exclusive of VAT



Buffini Chao Deck
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South Bank
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BUFFINI CHAO
DECK

