

A person's hands are shown holding a small, round gift wrapped in brown paper with a white floral pattern. The gift is positioned in the center of the frame. The background is a soft-focus bokeh of warm, golden-yellow lights, suggesting a festive or holiday setting. The text "Christmas at the National Theatre" is overlaid in white, with "Christmas" and "Theatre" in a larger font than "at the".

Christmas at the National Theatre

National
Theatre

BUFFINI CHAO DECK





THE PERFECT CHRISTMAS PARTY VENUE

Located on top of the iconic National Theatre, the Buffini Chao Deck is the perfect destination for your Christmas celebrations. Enjoy exquisite food and drink while admiring the panoramic views from our private balcony overlooking London's South Bank.

The Buffini Chao Deck is minutes away from Waterloo station and is easily accessible by the train, tube, bus and even Uber boat, making it the ideal party location.

Christmas party packages start at £145 + VAT per person, with the option for a standing reception or seated meal. All packages include exclusive hire of the Buffini Chao Deck, Christmas decor and bespoke lighting and surround sound.





STANDING RECEPTION

*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 for
three hours (Dorfman drinks package)*

A selection of canapes, bowls or street food

Festive event decoration

Bespoke lighting and PA system

DJ for the evening

Full event management, event security and cloakroom facilities

*£175pp
All prices are exclusive of VAT*

We are also able to offer bespoke packages – please ask the team for details.





SEATED DINNER

*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 for
three hours (Dorfman drinks package)*

Three-course meal, with tea, coffee and mini mince pies

Festive event decoration

Bespoke lighting and PA system

DJ for the evening

Full event management, event security and cloakroom facilities

£195pp

All prices are exclusive of VAT

We are also able to offer bespoke packages – please ask the team for details.



LUNCH

*Hire of the Buffini Chao deck from 11:30-16:30
(Guest arrival from 12:00)*

Glass of festive fizz on arrival

Half a bottle of wine per person, plus unlimited water

Three-course meal, with tea, coffee and mini mince pies

Festive event decoration

Bespoke lighting and PA system

Full event management, event security and cloakroom facilities

£145pp

All prices are exclusive of VAT

We are also able to offer bespoke packages – please ask the team for details.





SAMPLE CANAPE MENU

PLANT-BASED

*Cumin & turmeric cauliflower fritter, winter spiced prune jam
(vg, ngci)*

Whipped Kentish Blue, cranberry, spiced seed brittle (v)

Winter mushroom tartlet, balsamic ketchup, thyme (vg)

Parsnip & carrot rosti, chilli jam, coriander (vg, ngci)

Beetroot scone, whipped goat's 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, sumac

Smoked venison, celeriac remoulade, quince jam

FISH

Smoked mackerel rillette, 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

v = vegetarian

vg = vegan

ngci = no gluten-containing
ingredients



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





SAMPLE BOWL FOOD MENU

PLANT-BASED

Za'atar crusted tofu, smashed Brussels 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 & onion 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

v = vegetarian

vg = vegan

ngci = no gluten-containing ingredients



100% of guest numbers must be catered for

STANDING RECEPTION ENHANCEMENTS

Why not add a sweet treat?

Canape – £3.50 per person (per canape)

Bowl food – £6.00 per person (per bowl)

SAMPLE CANAPES

Dark chocolate tartlet, popcorn, meringue

Mini mince pies, cinnamon cream

*Caramelised clementine mille feuille, cinnamon candied
orange*

Chocolate fudge loaded with cranberry, pretzels(vg)

SAMPLE BOWLS

Sticky toffee & ginger pudding (vg)

*Winter-spiced rice pudding, macerated prunes, cinnamon
palmiers (vg)*

*Chocolate and orange cremeux, glazed clementines,
caramelised white chocolate*

*Mulled wine poached fruits, cinnamon coconut yoghurt,
poppy seed crumble(vg, ngci)*

*Traditional Christmas pudding, brandy custard, candied
orange*

v = vegetarian

vg = vegan

ngci = no gluten-containing
ingredients



*100% of guest numbers must be
catered for*





SAMPLE DINNER MENU

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, wild
mushroom, 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
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,
poppy seed crumble (vg, ngci)*

v = vegetarian
vg = vegan
ngci = no gluten-containing
ingredients



*100% of guest numbers must be
catered for*

SEATED DINNER ENHANCEMENTS

Canape reception.....£18.00
3 canapes per person

Amuse bouche.....£7.50

Cheeseboard.....£10.00
A selection of three cheeses, crackers and grapes pp

Dessert wine & Port.....POA



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.





LASDUN

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

Please enquire with your event planner for further information



DRINKS PACKAGES

DORFMAN DRINKS PACKAGEINCLUDED

Inzolia, Caleo, Sicily IT
Pinot Grigio Blush, Il Sospiro IT
TTempranillo, Vina Mues, Rioja SP
Kerb Lager 4.2%
Gypsy Hill Hepcat IPA 4.6%
Nirvana Pils 0.5%

Hartridges Original Ginger
Beer, Traditional Lemonade
and 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%
Nirvana Pils 0.5%

Hartridges Original Ginger
Beer, Traditional Lemonade
and Pink Rose Lemonade
Coca-Cola, Diet Coke
Still & sparkling water

OLIVIER DRINKS PACKAGE.....+£20.00PP

Champagne, Carte Noire, FR
Pecorino, Ciu Ciu, Marche IT
Rosé, Château d'Ollières, Provence FR
Cotes du Rhone, Saint-Martin FR
Kerb Lager 4.2%
Gypsy Hill Hepcat IPA 4.6%
Nirvana Pils 0.5%

Hartridges Original Ginger
Beer, Traditional Lemonade
and Pink Rose Lemonade
Coca-Cola, Diet Coke
Still & sparkling water



DRINKS ENHANCEMENTS

Additional Dorfman drinks package hour.....£13.00pp

Additional Lyttelton drinks package hour.....£16.00pp

Additional Olivier drinks package hour.....£20.00pp

Add unlimited prosecco to chosen drinks package.....£7.50pp

*Add unlimited single spirit & mixer
to chosen drinks package£12.00pp*

Upgrade welcome drinks (per person)

Champagne, Carte Noir.....£3.50

English sparkling, Nyetimber.....£5.50

Cocktail.....£2.50



CONTACT US

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