





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 highwelfare 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 plantforward approach to menu design and as a result, a quarter of our offering is plant-based.

DAY DELEGATE RATE

all prices are exclusive of VAT

£110 per person

Includes:
Unlimited tea and filter coffee
Still & sparkling water

A selection of pastries served on arrival
Fresh fruit bowl
Mid-morning freshly baked cookies
Working lunch
Afternoon sweet treat

Room hire from 08.00-17.00
65" plasma screen for presentations
55" wall mounted screen for logo or rolling slideshow
Lectern
2 handheld microphones
Bespoke lighting and surround sound









DAY DELEGATE RATE

ARRIVAL

Selection of mini pastries (v) Croissant, pain au chocolat, pain au raisin

Seasonal fresh fruit bowl (vg, ngci)

MID MORNING BREAK

Please select *two* options from the below

Lemon, white chocolate and poppy seed cookies (v)

Miso and milk chocolate cookies (v)

Oat and raisin cookies (v)

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



LUNCH

Please select <u>one</u> of the following menu options

Olivier

Falafel, hummus, beetroot & carrot wrap (vg) Kent ham, mature Quicke's cheddar & Tracklements 'Particularly British' piccalilli sandwich

Fennel and caramelised onion pork sausage roll, red onion marmalade Lentil, squash and plant feta "sausage" roll, red onion marmalade (vg)

Charred broccoli Caesar salad, cos lettuce, chives, English pecorino (vg. ngci) Quinoa, edamame, kale, sun blushed tomato and sunflower seed salad, citrus dressing (vg, ngci)

Lyttelton

PLT – Pea"mole" focaccia sandwich, roast tomato & baby gem lettuce (vg) West country chicken Caesar wrap, cos lettuce, English pecorino

> Zero waste fritter, lemon tahini dressing (vg, ngci) Beetroot, caramelised red onion and thyme gallette (vg)

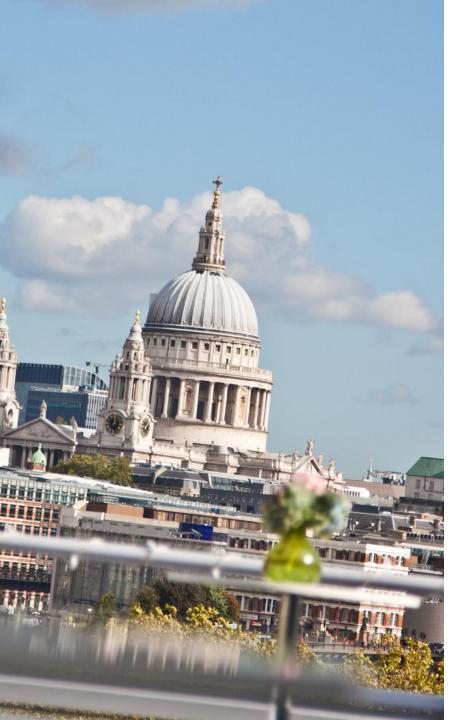
Watercress, kale, pickled shallot and pine nut salad (vg, ngci) Carrot, fennel and cabbage slaw, ginger & lime dressing (vg, ngci)



v = vegetarian







DAY DELEGATE RATE

LUNCH CONT.

Dorfman

Coronation chickpea, coriander and mango (vg)

Egg mayonnaise and cress (v)

Butternut squash, sage and feta tart (v)
Buffalo cauliflower wings, sumac, dill, coconut yoghurt, hot buffalo
sauce (vg, ngci)

Chicory, shaved fennel and orange salad (vg, ngci) New potato, shallot, caper and parsley salad (vg, ngci)

MID AFTERNOON BREAK

Please select one option from the below

Carrot cake flapjack (vg, ngci)
Salted caramel brownie (v, ngci)
Banana cake (vg)

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





ENHANCEMENTS

all prices are exclusive of VAT

Freshly squeezed juices \$5.50 Apple, orange and grapefruit
Freshly made smoothie station
Innocent smoothie station
Breakfast baps
Mini bagels
Yoghurt and granola pots

ngci = no gluten containing ingredients

v = vegetarian







ENHANCEMENTS

all prices are exclusive of VAT

Selection of mini muffins\$4.0 Sweet: double chocolate (v) , blueberry (v) , white chocolate & raspberry (v) Savoury: smoked bacon & gorgonzola, sun dried tomato & brie (v)	00
Fruit pots\$4.0 Seasonal fresh fruit pots (vg, ngci)	0
Fruit platter\$4.5 Seasonal fresh fruit platter (vg, ngci)	0
Cream Tea\$5.50 Plain scone, Netherend farm butter, seasonal jam & Cornish clotted cream (v)	0
Nibbles	
Post meeting sparkling reception (30 mins)\$10.00 Sparkling wine, beer, soft drinks	0
Post meeting sparkling reception (60 mins)\$19.00 Sparkling wine, beer, soft drinks	0

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