

A large, modern building with a courtyard filled with people sitting at tables, suggesting a social or event space. The building has a prominent concrete and wood facade with multiple levels and balconies. The courtyard is paved and has string lights hanging from the upper levels. People are seen sitting at various tables, some with drinks, and others standing and talking. The overall atmosphere is bright and social.

Events at the

National Theatre

meetings and events

National
Theatre

BUFFINI CHAO DECK





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'll 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 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 their [website](#).

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 and vegetables, and use sustainable fish stocks and high-welfare British poultry and 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, 25% of our offering is plant-based.



BREAKFAST

All prices are exclusive of VAT

Freshly squeezed juices.....£5.50
Apple, orange and grapefruit

Freshly made smoothie station.....£6.00
Apple & blackberry, orange & mango, strawberry & banana

Innocent smoothie station£5.50
Invigorate, Super Defence, Energise

Light breakfast£11.50
A selection of pastries (v), coconut yoghurt alternative with Glebe Farm granola & fruit preserves (vg, ncgi), seasonal fresh fruit platter (vg, ncgi)

Breakfast baps£4.50
(served on a soft brioche roll)

Smoked Gloucester bacon
Mushroom, spinach & slow roasted tomato (vg)

Mini bagels£5.00
Smoked Chalk Stream trout & cream cheese on a freshly baked mini bagel

Mini pastries£4.50
Croissant, pain au chocolat, pain aux raisins (v)

Yoghurt and granola pots£3.50
Coconut yoghurt alternative, Glebe Farm granola, seasonal fruit preserve (vg, ncgi)

v = vegetarian

vg = plant-based

ncgi = no gluten containing ingredients



100% of guest numbers must be catered for







LUNCH

All prices are exclusive of VAT and per person

Sandwich lunch£12.50
A selection of sandwiches and wraps, lightly salted crisps, fresh fruit bowl

Working lunch£25.00
A selection of sandwiches, wraps, salads and finger food

Street food lunch£30.00
Three medium portions of street food from our in-house KERB traders

Lunch in Lasdun POA
Our wonderful in-house restaurant Lasdun can accommodate groups for lunch. Price available on request and dependent on availability.

Canapes, bowl food and plated menus also available upon request



SANDWICH LUNCH MENUS

£12.50 per person

STALLS

Shawarma spiced cauliflower & chickpea wrap (vg)

Falafel, hummus, beetroot & carrot wrap (vg)

Egg & cress sandwich (v)

Kent ham, mature Quicke's cheddar &

Tracklements 'Particularly British' piccalilli sandwich

CIRCLE

Coronation chickpea, coriander & mango sandwich (vg)

Hummus, roast vegetable & pesto wrap (vg)

Mature Quicke's cheddar ploughmans sandwich (v)

West country chicken Caesar wrap, cos lettuce, English pecorino

DRUM

PLT – Pea "mole", roast tomato & baby gem focaccia sandwich (vg)

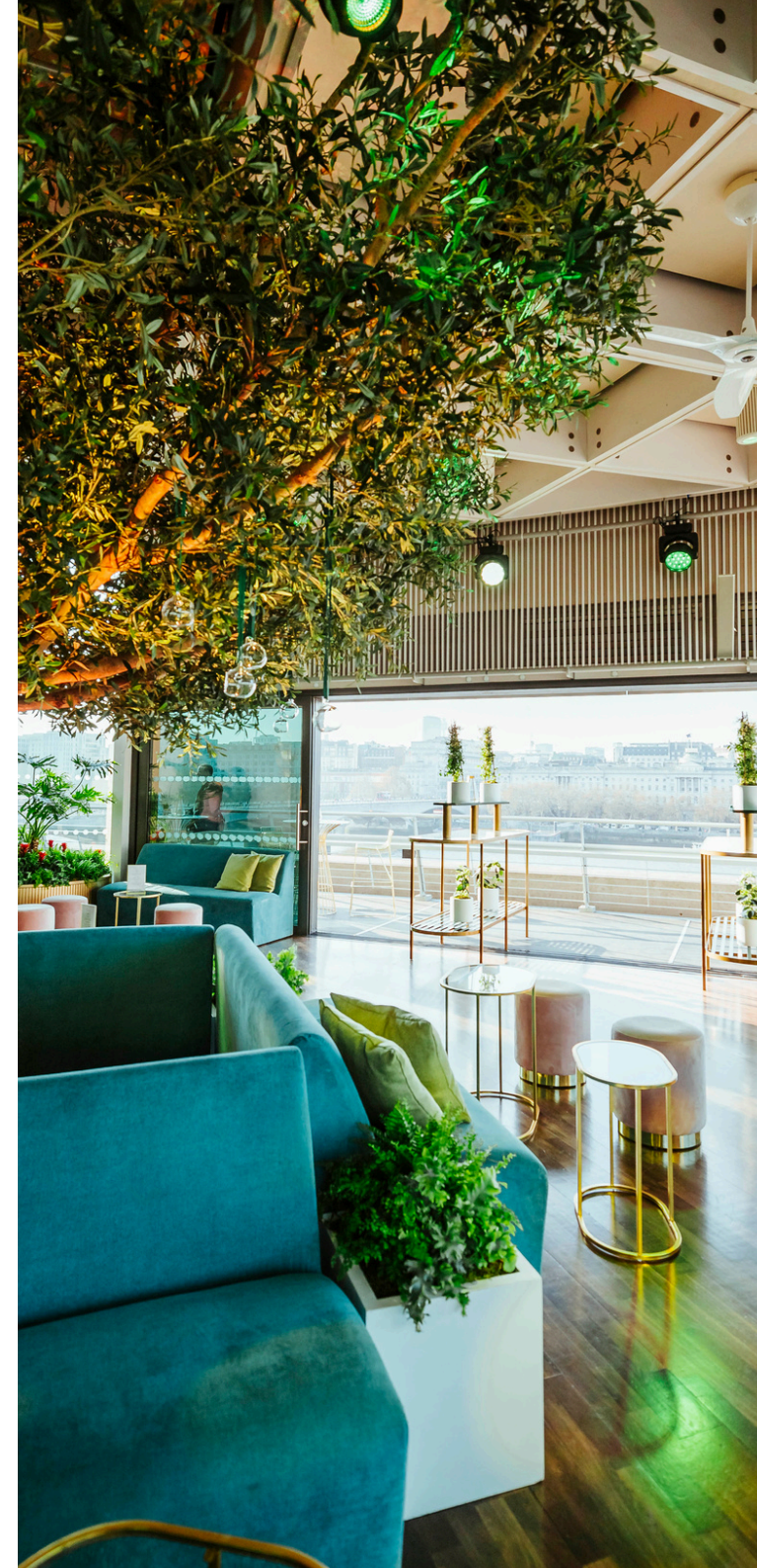
Sticky glazed tofu, crunchy vegetables,

Vietnamese dressing banh mi (vg)

Hot smoked Chalk Stream trout bagel, horseradish and watercress

Pesto chicken, tomato, spinach sandwich

*All sandwich lunch menus are served with lightly salted crisps
and a fresh fruit bowl*





WORKING LUNCH MENUS

£25.00 per person

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-based feta alternative roll, red onion marmalade (vg)

Charred broccoli Caesar salad, cos lettuce, chives, English plant-based pecorino alternative (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 galette (vg)

Watercress, kale, pickled shallot and pine nut salad (vg, ngci)

Carrot, fennel and cabbage slaw, ginger & lime dressing (vg, ngci)

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 alternative, hot buffalo sauce (vg, gci)

Chicory, shaved fennel and orange salad (vg, ngci)

New potato, shallot, caper and parsley salad (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten-containing ingredients

All prices are exclusive of VAT

100% of guest numbers must be catered for





BUFFINI CHAO
DECK



SNACKS AND BREAKS

All prices are exclusive of VAT and per person

<i>Selection of mini muffins</i>	<i>£4.00</i>
<i>Sweet: double chocolate (v), blueberry (v), white chocolate & raspberry (v)</i>	
<i>Savoury: smoked bacon & gorgonzola, sun-dried tomato & brie (v)</i>	
<i>Sweet treats</i>	<i>£4.00</i>
<i>Carrot cake flapjack (vg, ngci), salted caramel brownie (v, ngci), banana cake (vg)</i>	
<i>Freshly baked cookies</i>	<i>£4.00</i>
<i>Lemon, white chocolate & poppy seed (v), miso & milk chocolate (v), oat & raisin (v)</i>	
<i>Seasonal fruit pots (vg, ngci)</i>	<i>£4.00</i>
<i>Seasonal fruit platter (vg, ngci)</i>	<i>£4.50</i>
<i>Cream tea</i>	<i>£5.50</i>
<i>Plain scone, Netherend farm butter, seasonal jam & Cornish clotted cream (v)</i>	
<i>Nibbles</i>	<i>£5.50</i>
<i>Parmesan cheese straws (v), Nocellara olives (vg), crisps (vg)</i>	
<i>Post meeting sparkling reception (30 mins)</i>	<i>£10.00</i>
<i>Sparkling wine, beer, soft drinks</i>	
<i>Post meeting sparkling reception (60 mins)</i>	<i>£19.00</i>
<i>Sparkling wine, beer, soft drinks</i>	

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The National Theatre Tours team provide backstage tours and talks about the history and architecture of the building.

Ask your event planner about tours, talks and tickets.

Final catering numbers and dietary requirements must be confirmed 4 weeks prior to your event.

The image shows the exterior of the National Theatre building, a modern concrete structure with a prominent sign that reads "National Theatre". The building features a series of rectangular concrete blocks and a large, dark, grid-like structure above the sign. The sky is blue with scattered white clouds.

National Theatre

CONTACT US

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