

A photograph of the National Theatre building in London, featuring its iconic Brutalist concrete architecture. In the foreground, a lush rooftop garden with various green plants is visible. A group of people, dressed in formal attire, are gathered on a wooden walkway within the garden, suggesting a social event or reception. The sky is overcast with grey clouds.

Events at the

National Theatre

A nighttime photograph of a cityscape, likely London, featuring St Paul's Cathedral with its prominent dome. The foreground is filled with out-of-focus, glowing blue and white bokeh lights, suggesting a festive or illuminated event. The overall scene is framed by a white border.

BUFFINI CHAO DECK



National
Theatre



YOUR PERFECT STANDING RECEPTION EVENT VENUE

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

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



**furniture pictured not included*

PACKAGE INCLUSIONS

*Hire of the Buffini Chao deck from 18.00-23.00
(Guest arrival from 18.30)*

*Unlimited house red & white wine, house beer & soft
drinks for three hours
(Dorfman drinks package)*

*3 canapes & 3 bowls per person, or a selection of
street food*

Standard in-house furniture

Bespoke lighting and PA system

£145pp

All prices are exclusive of VAT





SAMPLE CANAPE MENU

PLANT BASED

Corn fritter, pico de galo, avocado, coriander (vg, ngci)

Carrot lox, carrot top & dill (v)

Violetta artichoke, roast red pepper, English pecorino, rocket mayo (v)

Hampshire watercress, pea, broad bean tartlet (vg)

Pearl onion tarte tatin, whipped feta, apple, thyme (vg)

Godminster cheddar & olive beignet, caramelised onion & pumpkin seed (v)

FISH

Smoked mackerel rillettes, radish, lemon gel, dill

Wasabi cracker, sea bream ceviche, pickled jalapeno & carrot, lime gel

Chalk stream trout, potato cake, pea (ngci)

Warm haddock & gruyere tartlet, fennel pollen

Dorset crab choux bun, pickled cucumber

MEAT

Lemongrass & coconut marinated chicken, crispy sticky rice, tamarind gel (ngci)

Confit duck pastilla, ras el hanout, apricot

Air dried venison 'bresaola', truffle, pecorino

Bourbon glazed Gloucester Old Spot pork belly bon bon, chorizo jam (ngci)

Confit duck rillettes, pickled raspberry, tarragon, rye

DESSERT

Yuzu tartlet, candied lime, sesame brittle

Chocolate Madeleine, salted caramel, black pepper caramel crumb

White chocolate & raspberry blondie, raspberry gel (vg, ngci)

Olive oil sponge, orange blossom, blackberry (vg)

Elderflower cheesecake, blueberries & candied lemon (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients





SAMPLE BOWL FOOD MENU

PLANT BASED

Sticky tamarind & chilli glazed aubergine, kimchi mayo, crispy onion, bao bun (vg)

Chickpea, spinach & coconut curry, cauliflower rice (vg, ngci)

Pickled & roasted kohlrabi, herb spelt, crispy kale, black garlic puree (vg)

Goat's curd, marinated courgette, blistered tomatoes, black olive (v, ngci)

Miso marinated tofu poke bowl, yuzu pickled vegetables, toasted sesame (vg, ngci)

English pea risotto, crispy broad bean, kale, nastrium & pumpkin seed pesto (vg, ngci)

FISH

Oven roasted hake, dill crushed potato, spinach, mussel & Nyetimber broth (ngci)

Cured & torched mackerel, celeriac & apple remoulade, rye

Dorset crab, summer tomato gazpacho, brown crab emulsion (ngci)

Miso baked cod poke bowl, yuzu pickled vegetables, toasted sesame (ngci)

MEAT

Ras el hanout braised lamb, scorched aubergine, pomegranate, khobez croutons

Venison ragu, pecorino

Lemon yoghurt grilled chicken, new potato, pea, broad bean, kale & lemon gremolata (ngci)

Confit chicken croquette, Caesar emulsion, quail egg, summer leaves

DESSERT

Hej coffee tiramisu bowl, coffee cremeux, coffee-soaked sponge, Chantilly, cocoa nibs (v)

Caramelised bourbon bananas, tonka bean mousse, coconut crumb (vg, ngci)

Chocolate mousse, orange blossom cream, orange crumble (v)

Strawberry bavaois, macerated berries, lemon thyme, poppy seed brittle (vg, ngci)

v = vegetarian

vg = vegan

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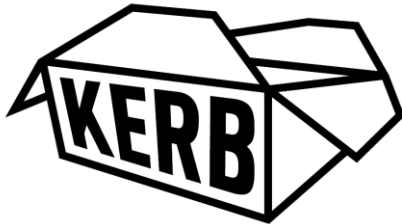
YOUR PERFECT PARTY VENUE

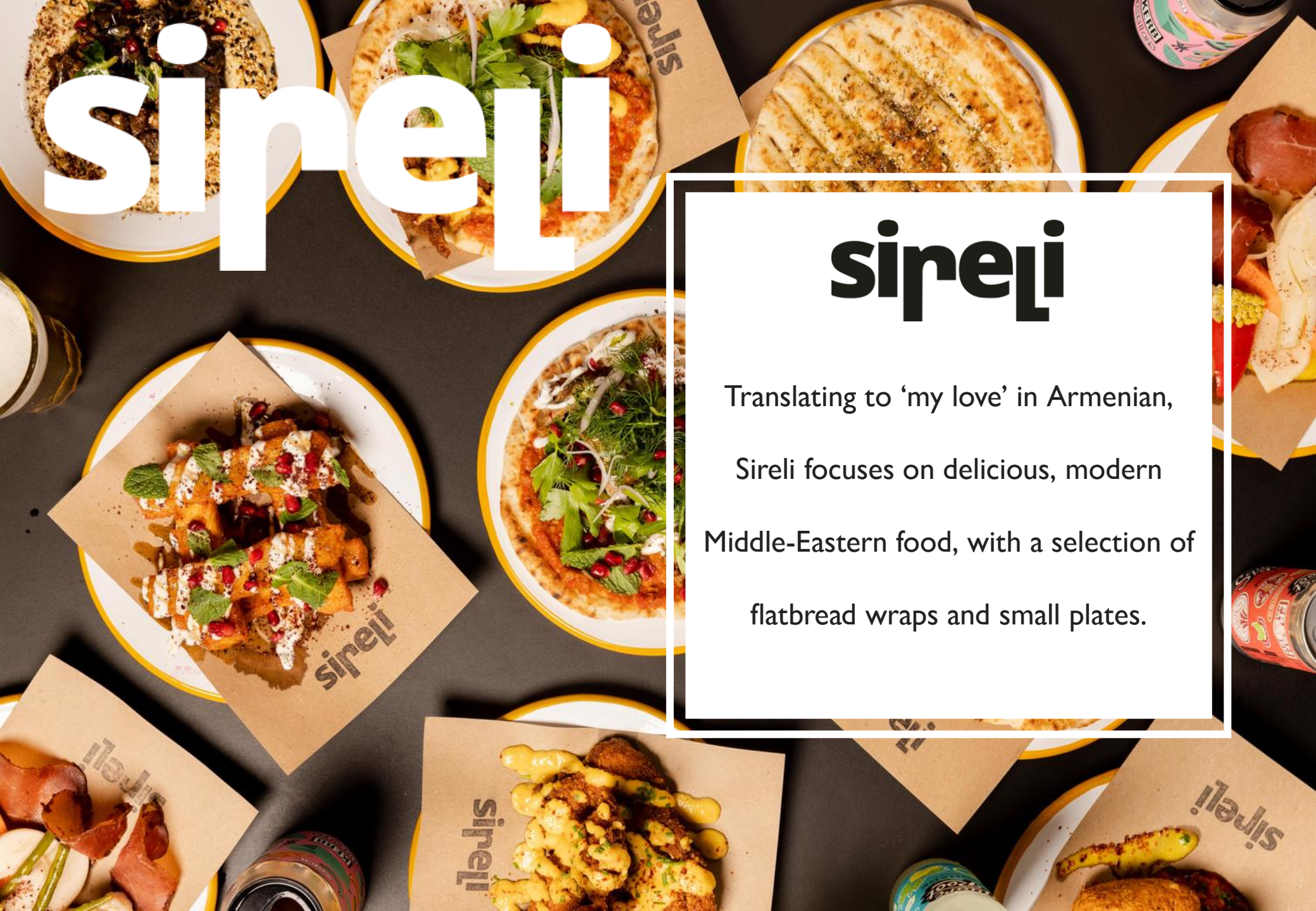


SOMETHING A LITTLE DIFFERENT

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.





sireli

sireli

Translating to 'my love' in Armenian, Sireli focuses on delicious, modern Middle-Eastern food, with a selection of flatbread wraps and small plates.



**MELT[®]
DOWN**
CHEESEBURGERS



**MELT[®]
DOWN**
CHEESEBURGERS

Slinging out a range of juicy, oozy burgers, with delicious sides and beef sourced from sustainable regenerative farming, Meltdown is the best late-night snack on the Southbank.

National Theatre



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National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX