



Weddings at the National Theatre

The image shows the interior of a restaurant named Buffini Chao Deck. The space is filled with numerous wooden tables and chairs, each set with glassware, plates, and candles. The ceiling is decorated with hanging greenery and several warm-toned pendant lights. Large windows in the background offer a view of the outdoors. A white geometric logo is positioned at the bottom center of the image.

BUFFINI CHAO DECK

TAKE CENTRE STAGE



The Buffini Chao Deck is the ultimate destination for a breathtaking London wedding. We are a fully licensed wedding venue located atop the iconic National Theatre on Southbank, offering stunning views of the city across the river Thames alongside showstopping food and drink to make your wedding an occasion that you and your guests will never forget.

All packages include

- ❖ *Dedicated wedding coordinator throughout the planning process and on the day*
- ❖ *Dedicated operations team on the day*
- ❖ *Table linen and napkins in the colour of your choice*
- ❖ *In house furniture, crockery, cutlery & glassware*
- ❖ *Menu tasting*
- ❖ *Preferential rates in our on-site car park for your guests*





A wedding ceremony setup on a rooftop terrace. The space is decorated with white drapery, hanging flowers, and white cherry blossom trees. Rows of wooden chairs are arranged on either side of a central aisle covered with white petals. Large windows in the background offer a view of a city skyline. The text "SAY I DO" is overlaid in the center, and a white geometric logo is at the bottom.

SAY I DO



OVERTURE

*Wedding ceremony only
£120 per person
Minimum guests 40, maximum guests 110*



Say 'I do' overlooking London's skyline, celebrating your love with your closest family and friends. Enjoy a post-ceremony drinks hour before continuing the party elsewhere!

INCLUDES

Hire of the Buffini Chao Deck for two hours

Ceremony coordination & set up

One-hour unlimited prosecco, beers and soft drinks

Three canapés per person

*Latest ceremony time 14.00

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





OPENING NIGHT

Evening reception only

£165 per person

Minimum guests 100, maximum guests 200



Party the night away at our central London rooftop, with a bespoke sound and lighting system, free-flowing drinks for three hours and evening food courtesy of our KERB traders

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person served on arrival

Three-hour unlimited drinks package (Dorfman package)

3 canapés per person

A selection of bowl food and/or street food from our in-house KERB traders

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



INTERVAL

*Wedding breakfast only
£175 per person
Minimum guests 40, maximum guests 100*



Join us after your ceremony for a wedding breakfast overlooking the Thames, with three delicious courses and all the tech you need for sensational speeches.

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person on arrival

Three-course wedding breakfast

Half a bottle of house wine per person with the meal

One additional glass of prosecco for toasts

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catered for**





DANCE THE NIGHT AWAY





STANDING OVATION

*Wedding ceremony followed by a standing reception
£195 per person*

*Minimum guests 40, maximum guests 110
Additional guests can be accommodated at the reception - up to 200
maximum*



Marry the love of your life in front of family and friends, before dancing the night away with a standing reception. Keep your guests well fed and watered with bowl food or street food from our in-house KERB traders and a three-hour free-flowing drinks package.

INCLUDES

Hire of the Buffini Chao Deck

Ceremony coordination

One glass of prosecco and 3 canapés per person served post-ceremony

Three-hour unlimited drinks package (Dorfman package)

A selection of bowl food and/or street food from our in-house KERB traders

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catered for**



ENCORE

Wedding breakfast & evening reception

£210 per person

Wedding breakfast: minimum guests 40, maximum guests 100

Additional guests can be accommodated at the reception - up to 200 maximum



Make your special day one to remember with a spectacular wedding breakfast and evening reception overlooking London's iconic skyline. With views stretching from Houses of Parliament to St Paul's, we have the perfect backdrop to your big day.

INCLUDES

Hire of the Buffini Chao Deck

One glass of prosecco per person on arrival

Three course wedding breakfast

Half a bottle of house wine per person with the meal

One additional glass of prosecco for toasts

Street food evening reception from our in-house KERB traders

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





TAKE A BOW

Wedding ceremony in the Buffini Chao Deck, wedding breakfast in Lasdun Restaurant & evening reception in the Buffini Chao Deck
\$240 per person

Ceremony & wedding breakfast: minimum guests 60, maximum guests 100
Additional guests can be accommodated at the reception - up to 200 maximum



It's your wedding day - it's time to celebrate in style! Say 'I do' with one of the best views in London, before heading downstairs to the illustrious Lasdun restaurant for your wedding breakfast. With the formalities out of the way, return to the Buffini Chao Deck to party the night away with our bespoke sound and lighting system.

INCLUDES

Hire of the Buffini Chao Deck

Ceremony coordination

Use of Lasdun restaurant for 2.5 hours

One-hour unlimited prosecco, beers and soft drinks post ceremony in the Buffini Chao Deck

3 canapés per person post ceremony in the Buffini Chao Deck

Three course wedding breakfast, with half a bottle of wine per person in Lasdun

One additional glass of prosecco for toasts

Street food evening reception from our in-house KERB traders

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ABOUT 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 high-welfare 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 plant-forward approach to menu design and as a result, a quarter of our offering is plant-based.



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 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

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

100% of guests must be catered for



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, nasturtium & 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

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

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SAMPLE THREE COURSE MENU



STARTERS

Heritage tomato, peach, pickled cucumber, herb oil (vg)
Artichoke, leek & pea salad, preserved lemon dressing (vg)
Godminster cheddar souffle, red pepper jam (v)
Cured Chalk Stream trout, pickled fennel, smoked cod roe (ngci)
Confit chicken terrine, shallot, rhubarb ketchup (ngci)

MAINS

English pea risotto, broad beans, parmesan (vg, ngci)
Roast aubergine, herb braised lentils, caponata, red pepper sauce (vg, ngci)
Sea bream, dill potato, caper, mussel, Nyetimber broth (ngci)
West Country chicken, mushroom, baby leek, broccoli purée (ngci)
Lake District lamb, confit potato, braised gem, red wine jus (ngci)

DESSERTS

Passion fruit tart, matcha whipped cream, roasted coconut brittle (vg)
Blueberry and lemon mille-feuille, lemon curd, poppy seed crumb (vg)
*Miso glazed pineapple, vanilla bean whipped ganache,
caramelised white chocolate (ngci)*
Dark chocolate delice, lemon Earl Grey gel, raspberries (ngci)
Pimm's macerated strawberry, basil mascarpone, orange & honey shortbread

TEA & COFFEE

Filter coffee, a selection of teas
Petit fours



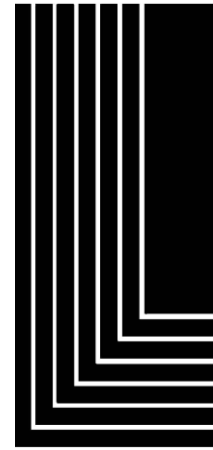
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LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, Lasdun restaurant serves elegant brasserie-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.



LATE NIGHT BITES

SOMETHING A LITTLE DIFFERENT

We work with our incredible partners at KERB to bring you flavours from across the globe.

Book street food for your standing reception or as a late-night bite.

The KERB traders operate on a six-month rolling basis – speak to your wedding coordinator about the options available for your day.



DRINKS PACKAGES

Unlimited for three hours

DORFMAN DRINKS PACKAGE

Inzolia, Caleo, Sicily IT

Grenache, Syrah & Carignan, Mas de Daumas Gassac Rosé, Languedoc FR

Tempranillo, Vina Mues, Rioja SP

LYTTELTON DRINKS PACKAGE

Sauvignon Blanc, Terrane, Gaillac FR

Grenache, Syrah & Carignan, Mas de Daumas Gassac Rosé, Languedoc FR

Pinot Noir, Moulin de Gassac, Languedoc FR

OLIVIER DRINKS PACKAGE

Falerio, Pecorino & Chardonnay, Ciu Ciu, Marche IT

Grenache, Cinsault & Syrah, Château d'Ollières, Provence FR

Tempranillo, Bodegas Fuentenarro, Castilla-Leon SP



ALL DRINKS PACKAGES INCLUDE

Kerb Lager 4.2%
Gypsy Hill Hepcat IPA 4.6%

Umbrella cider 5.0%,
Lucky Saint 0.5%

Square Root ginger beer
Square Root lemonade
Square Root raspberry lemonade
Coca-Cola
Diet Coke
Still & sparkling water





ENHANCEMENTS

<i>Add Dorfman drinks package</i>	<i>£40.00</i>
<i>Add Lyttelton drinks package</i>	<i>£50.00</i>
<i>Add Olivier drinks package</i>	<i>£60.00</i>
<i>Additional drinks package hour</i>	<i>£13.00</i>
<i>Add unlimited prosecco</i>	<i>£7.50</i>
<i>Add unlimited single spirit & mixer</i>	<i>£12.00</i>
<i>Add welcome drinks (One glass per person)</i>	
<i>Prosecco Spumante.....</i>	<i>£9.00</i>
<i>Champagne, Carte Noir</i>	<i>£12.50</i>
<i>English sparkling, Nyetimber.....</i>	<i>£14.50</i>
<i>Mocktail.....</i>	<i>£7.00</i>
<i>Cocktail.....</i>	<i>£11.00</i>
<i>Canape reception</i>	<i>£18.00</i>
<i>Three canapes per person</i>	
<i>Amuse bouche</i>	<i>£7.50</i>
<i>Cheeseboard</i>	<i>£10.00</i>
<i>A selection of three cheeses, crackers and grapes</i>	
<i>Dessert wine & Port</i>	<i>POA</i>

Ask your wedding coordinator to see our full wine list



All prices are exclusive of VAT
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*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*



National Theatre



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National Theatre Food & Drink

Upper Ground

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Southbank

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