

A photograph of the National Theatre building in London, featuring its iconic concrete architecture. In the foreground, a lush rooftop garden with various green plants is visible. A group of people is gathered on a wooden walkway within the garden, some standing and talking, others sitting. The sky is overcast with grey clouds.

Events at the

National Theatre

day delegate package

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 white plates, glassware, and a small candle. The room has large windows in the background, and the ceiling is decorated with hanging plants and warm-toned pendant lights. The text "BUFFINI CHAO DECK" is overlaid in the center in a bold, dark blue font.

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 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 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.

Day delegate package

£120 per person

Includes:

Unlimited tea and GRIND filter coffee
Filtered still & sparkling water

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

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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

All prices are per person and exclusive of VAT
100% of guest numbers must be catered for







Arrival & breaks

Arrival

Selection of mini pastries (v)

Croissant, Pain au chocolate Pain aux raisins

Seasonal fresh fruit bowl (vg, ngci)

Mid morning break

Please select two options from the below:

Lemon, poppy seed & white chocolate (v)

Brown butter & miso (v)

Triple chocolate (v)

Oat & raisin (v)

Afternoon break

Please select two options from the below:

Banana & chocolate muffin (vg)

Coffee cake with cappuccino frosting (vg)

Apple crumble with vanilla custard (vg)

Spiced pumpkin sponge with roast chestnut cream (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df – dairy free

Working lunch

Please select 2 sandwiches, 2 salads & 2 finger food items for the group

Sandwiches and wraps

Roast vegetable, lovage pesto, rocket (vg)

Korean BBQ tofu, cucumbers relish, Asian slaw, sesame mayo (vg)

Buffalo mozzarella, tomato chutney, grilled courgettes (v)

Honey glazed Portobello mushroom, goats' cheese, red pepper (v)

Hake, horseradish tartar sauce, baby gem lettuce

Smoked trout, cream cheese, watercress, horseradish

Ham hock, mature cheddar, piccalilli, cos lettuce

Porchetta, salsa verde, pickled red onion, crackling (df)

Chargrilled chicken, bacon, lettuce, tomato (df)

Lamb kofta, pomegranate, yoghurt, coleslaw, tortilla wrap

Maple glazed pumpkin, baby spinach, coleslaw, miso mayo,
beetroot wrap (vg)

Falafels, confit garlic hummus, pickled cabbage, tomato salad,
spinach tortilla wrap (vg)

Sandwiches will be presented on a selection of sesame brioche, classic brioche, French baguette, wholemeal baguette, seeded bagel, olive focaccia, rosemary focaccia, seeded roll or olive bread. NGCI breads are also available on request.

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients
df = dairy free





Working lunch cont.

Salads

Greek salad, orzo pasta, chickpeas, vegan feta (vg)

Charred corn, avocado, red chilli, butterbean salad (vg) (ngci)

Korean tofu salad, edamame, pickled daikon, sesame dressing (vg) (ngci)

Middle eastern roast vegetable salad, hummus, bulgar wheat, radish (vg)

Sweet potato salad, pumpkin, kale, quinoa, miso dressing (vg) (ngci)

Truffled confit potato salad, celeriac, green apple, dates (vg) (ngci)

Lollo rosso and mixed baby leaf salad, French dressing (vg) (ngci)

Finger food

Butternut squash, goats' cheese, chestnut tart (v)

Hot smoked trout, horseradish cream, pickled onions, quiche

Truffled Jerusalem artichoke, black garlic, aged parmesan, quiche (v)

Polenta muffin, mushroom ragu, aged parmesan (v) (ngci)

Vegetable pakora, date and tamarind chutney (vg) (ngci)

Lentil & butternut squash "sausage" roll, house made brown sauce (vg)

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BUFFINI CHAO
DECK



Enhancements

Cold pressed juices (vg, ngci) <i>Apple juice / orange juice / pink grapefruit juice</i>	£6.00
Healthy juices (vg, ngci) <i>Carrot juice / “field of greens” juice / beetroot juice</i>	£7.00
Smoothies (vg, ngci) <i>Strawberry and banana / kiwi, apple and melon / mixed berry</i>	£8.00
Coconut yoghurt, goji & chia granola and seasonal fruit (vg)	£4.50
Breakfast baps & bagels <i>Cumberland sausage, English mustard mayonnaise, brioche roll</i> <i>Streaky bacon, tomato, brown sauce, brioche roll</i> <i>Portobello mushroom, red onion relish, brioche roll (vg)</i> <i>Smoked trout, cream cheese, watercress, horseradish, bagel</i> <i>Avocado, plant-based feta, rocket, multi seed bagel (vg)</i>	£5.00
Seasonal fruit platter (vg, ngci)	£4.50
Nibbles (vg, ngci) <i>Root vegetable crisps, plantain crisps, giant crispy chilli corn, salted broad beans</i>	£5.50
Post meeting sparkling reception (30 mins) <i>Sparkling wine, beer, soft drinks</i>	£10.00
Post meeting sparkling reception (60 mins) <i>Sparkling wine, beer, soft drinks</i>	£19.00

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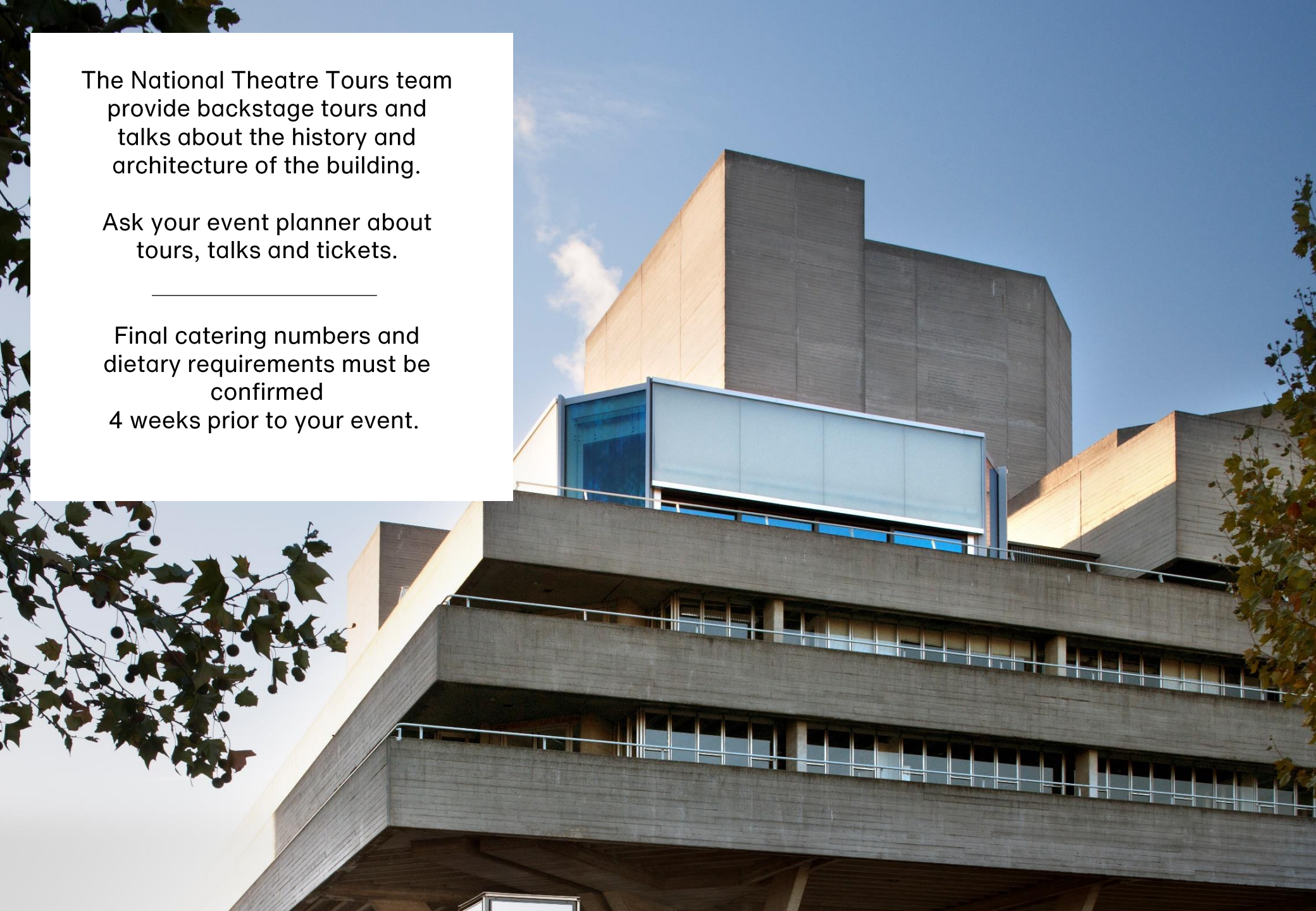
All prices are per person and exclusive of VAT
100% of guest numbers must be catered for



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.





National Theatre Events



events@nationaltheatre.org.uk



0207 452 3999



National Theatre Food & Drink

Upper Ground
London
Southbank
SE1 9PX

