

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



Your perfect event venue

The National Theatre is home to a collection of striking spaces, each offering its own character and atmosphere.

Whether you're planning an awards dinner, client entertaining or a special birthday or anniversary, you'll find showstopping food, drink and service in one of London's most iconic landmarks.

Easily reached from across the city, the National Theatre combines unforgettable settings with world-class hospitality – ensuring your event is every bit as memorable as a night at the theatre itself.

A nighttime photograph of the London skyline, featuring St Paul's Cathedral with its large dome and classical columns. The city is illuminated with warm lights, and the foreground is filled with out-of-focus, glowing blue and white bokeh lights, likely from a traffic light or streetlights. The sky is a deep blue.

BUFFINI CHAO DECK

National
Theatre



The Buffini Chao Deck



Dinner 100

Situated on the roof of the National Theatre, overlooking London's skyline, the Buffini Chao Deck is the Theatre's dedicated events space.

Features:

- Panoramic views of Thames from wraparound terrace
- Bespoke lighting and PA system

Package inclusions

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

Glass of Prosecco on arrival

Three course meal

Half a bottle of wine per person with the meal

Filtered still & sparkling water

Tea, coffee & petit four

Standard in-house furniture

Bespoke lighting and PA system

£175pp

All prices are exclusive of VAT
Minimum guest numbers of 40





Menu

please select one option for the group for each course,
dietary requirements will be catered for separately

Starters

Pickled wild mushrooms, charred baby leek, chestnut & sourdough crumb (vg)
Jerusalem artichoke, goats' cheese, truffle dressing, sea fennel (v, ngci)
Burrata, burnt pear, pomegranate molasses, pumpkin seed dressing (v, ngci)
Confit Chalk stream trout, heritage beetroot, horseradish crème fraîche
Bloody Mary prawn cocktail, gem lettuce, avocado, sourdough
Venison rilette, pickled blackberries, cauliflower, salsify crisps (df, ngci)

Mains

Celeriac & lyonnaise onion terrine, kale gremolata, pickled cauliflower (vg, ngci)
Crown prince pumpkin, butter beans, black garlic, salsa verde (vg, ngci)
Confit hake, potato terrine, celeriac remoulade, black garlic (ngci)
Plaise grenobloise, roasted celeriac, pumpkin puree, cauliflower, sea herbs
Cornfed chicken, potato fondant, tenderstem broccoli, smoked carrot,
cep bearnaise (ngci)
Lake District lamb rump, parmesan gnocchi, cavolo nero, balsamic shallot

Desserts

Pavlova, vanilla Chantilly, cranberry compote (vg, ngci)
Dark chocolate mousse, reduced orange jam, cocoa tuille (vg, ngci)
Bramley apple, salted caramel, vanilla cream, filo pastry (vg)
Exotic fruit pannacotta, mango, coconut, lime (vg, ngci)

Tea & coffee

Grind filter coffee, a selection of teas
Petit four

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients

df = dairy free





Wine list

Sparkling

Prosecco Spumante, Cantina Bernardi, Refrontolo IT

Upgrade for £3.00 pp:
Champagne, Veuve Clicquot Brut, FR

White

Fernao Pires, Artolas, PT
Pinot Grigio, Via Nova, Veneto, IT

Upgrade for £7.50 pp:
Sauvignon Blanc, Rapaura Springs, NZ
Gavi, Fontanafredda, Piedmont, IT

Rose

Pinot Grigio Blush, Il Sospiro IT

Upgrade for £7.50 pp:
Whispering Angel Rosé, Provence, FR

Red

Aragones, Artolas, PT
Merlot, Lanya CL

Upgrade for £7.50 pp:
Domaine la Ferme Saint-Martin, Cotes Du Rhone, FR
Malbec, Terrazas Reserva, Mendoza, ARG

Upgrade to a drinks package

3 hours unlimited

Dorfman drinks package

+£30.00

Fernao Pires, Artolas, PT
Pinot Grigio Blush, Il Sospiro IT
Aragones, Arotalas, PT
Camden Hells lager 4.6%
Camden Eazy IPA 5.0%
Gravity Theory cider 4.5%
Nirvana Pils 0.5%

Hartridges Original Ginger Beer
Hartridges Traditional Lemonade
Hartridges Pink Rose Lemonade
Coca-Cola
Diet Coke
Still & sparkling water

Lyttelton drinks package

+£35.00

Sauvignon Blanc, Rapaura
Springs, NZ
The Pale Rosé, Provence, IT
Merlot, Lanya CL
Camden Hells lager 4.6%
Camden Eazy IPA 5.0%
Gravity Theory cider 4.5%
Nirvana Pils 0.5%

Hartridges Original Ginger Beer
Hartridges Traditional Lemonade
Hartridges Pink Rose Lemonade
Coca-Cola
Diet Coke
Still & sparkling water

Olivier drinks package

+£50.00

Champagne, Veuve Clicquot Brut,
FR
Gavi, Fontanafredda, Piedmont, IT
Whispering Angel Rosé, Provence
FR
Malbec, Terrazas, Mendoza, AR
Kerb Lager 4.2%
Camden Hells lager 4.6%
Camden Eazy IPA 5.0%
Nirvana Pils 0.5%

Hartridges Original Ginger Beer
Hartridges Traditional Lemonade
Hartridges Pink Rose Lemonade
Coca-Cola
Diet Coke
Still & sparkling water

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





Enhancements

Upgrade to a cocktail on arrival	£5.00
Canape reception 3 canapes per person	£18.00
Amuse bouche	£7.50
Cheeseboard A selection of three cheeses, crackers and grapes	£10.00
Dessert wine & Port	POA

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients
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All prices are exclusive of VAT
100% of guest numbers must be catered for

LASOON





Lasdun



Dinner 100



Private dining 12

Lasdun Restaurant offers an elegant and contemporary space for entertaining in the heart of the National Theatre.

With options for full or partial hire, plus a dedicated private dining room for more intimate occasions, Lasdun combines bold design with impeccable service and delicious Modern British food.

Private Dining Room



Private dining 12

Seating up to 12 guests, the Lasdun private dining room offers an exclusive space for intimate celebrations.

Guests are welcome to choose from the a la carte menu, or opt for either the set menu or feasting experience.



National Theatre



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National Theatre Food & Drink

Upper Ground

London

Southbank

SE19PX