



Weddings at the

National Theatre

HAYWARD GALLERY
Louise Bourgeois
The Woman Child



An iconic wedding location

Celebrate your wedding at the National Theatre, one of London's most iconic landmarks on the South Bank. From the dramatic skyline views of The Buffini Chao Deck to elegant dining at Lasdun, and terraces made for riverside drinks receptions, our spaces provide a setting as memorable as the occasion itself.

With exceptional food and drink, world-class service and an unrivalled central location just minutes from Waterloo, the National Theatre offers a wedding backdrop like no other – combining the magic of the stage with the joy of your special day.

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 ceiling is decorated with hanging greenery and several warm-toned pendant lights. Large windows in the background offer a view of the city. The text 'BUFFINI CHAO DECK' is overlaid in the center in a bold, dark blue font.

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 South Bank, 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





Overture

Wedding ceremony only
£125 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

£175 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
£190 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

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







Standing Ovation

Wedding ceremony followed by a standing reception
£210 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

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

Encore

Wedding breakfast & evening reception

£230 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, wedding breakfast and evening reception in the Buffini Chao Deck

£260 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 enjoying a spectacular wedding breakfast overlooking London's iconic skyline. With the formalities out of the way, party the night away with our bespoke sound and lighting system.

Includes

Hire of the Buffini Chao Deck

Ceremony coordination

One-hour unlimited prosecco, beers and soft drinks post ceremony

3 canapés per person post ceremony

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

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**



About our menus



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 & vegetarian

Burnt aubergine, white miso, toasted seaweed (vg)
Jerusalem artichoke, black garlic, green apple, nasturtium (vg)
Charred corn taco, refried beans, avocado, pico de gallo (ngci, vg)
Truffled croissant, porcini, aged parmesan (v)

Fish

Seabass, preserved lemon, smoked chipotle (ngci, df)
Salt hake croquette, confit garlic aioli, bronze fennel (ngci)
Cured trout, bloody Mary crème fraîche, avocado
Tuna loin, seaweed, cucumber relish, wasabi mayo (ngci, df)

Meat

Confit duck leg, celeriac remoulade, blackberry gel
Lake district venison, spiced red cabbage, Yorkshire pudding
Ham hock croquette, Keen's cheddar, burnt apple puree, crispy pork (ngci)
Cornfed chicken, chorizo jam, tarragon, smoked red pepper tapioca (df)

Dessert

Chocolate delice, salted cocoa nibs (vg, ngci)
Bramley apple tatin, caramel, shortbread (vg, ngci)
Exotic fruit pannacotta, coconut, lime (vg, ngci)
Citrus fruit, olive oil, lemon balm (vg)

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients
df = dairy free
100% of guests must be catered for

Sample bowl food menu



Plant based & vegetarian

Crown prince pumpkin, butter beans, black garlic, salsa verde (vg, ngci)
Wild mushroom ragu, conchiglie pasta, chervil and caper dressing (vg)
Jerusalem artichoke, goats' cheese, truffle dressing, sea fennel (v, ngci)
Burrata, burnt pear, pomegranate molasses, pumpkin seed dressing (v, ngci)

Fish

Confit Chalk stream trout, heritage beetroot, horseradish crème fraiche (ngci)
Bloody Mary prawn cocktail, gem lettuce, avocado, sourdough
Confit hake, potato terrine, celeriac remoulade, black garlic (ngci)
Plaice grenobloise, pomme puree, pumpkin, cauliflower, sea herbs

Meat

Cornfed chicken, parmesan polenta, tenderstem broccoli, heritage carrot (ngci)
Confit duck leg cassoulet, borlotti beans, green apple, sourdough croutons (df)
Lamb rump, parmesan gnocchi, cavolo nero, piquillo pepper
Venison rilette, pickled blackberries, cauliflower, salsify crisps (ngci, df)

v = vegetarian
vg = vegan
ngci = no gluten containing ingredients
df = dairy free
100% of guests must be catered for



Sample three course menu



Starters

Pickled wild mushrooms, charred baby leek, chestnut and 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 fraiche
Bloody Mary prawn cocktail, gem lettuce, avocado, sourdough
Venison rilette, pickled blackberries, cauliflower, salsify crisps (df, ngci)

Mains

Celeriac and 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)
Plaice 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)

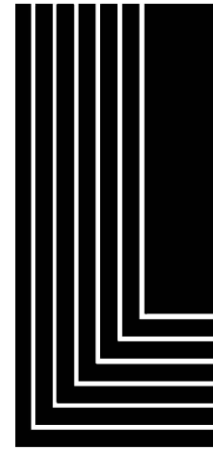
Tea & coffee

Grind filter coffee, a selection of teas
Petit four

v = vegetarian
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LASDUN

Nestled between the Olivier, Lyttelton and Dorfman theatres, Lasdun Restaurant serves elegant Modern British 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.



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.



sireli

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



MEXCLUB

XURROS × TACOS × DRINKS

Founder Erika brings a true taste of Mexico to London with family recipes and incredible street food flavours. Think tostadas, quesadillas, skewers and more.





The original loaded hash brown spot delivers glorious nuggets of golden goodness, topped with incredible flavours – the perfect late-night snack



Drinks packages

Unlimited for three hours

Dorfman drinks package

Fernao Pires, Artolas, PT
Pinot Grigio Blush, Il Sospiro IT
Aragones, Arotalas, PT

Lyttelton drinks package

Sauvignon Blanc, Rapaura Springs, NZ
The Pale Rosé, Provence, IT
Merlot, Lanya CL

Olivier drinks package

Champagne, Veuve Clicquot Brut, FR
Gavi, Fontanafredda, Piedmont, IT
Whispering Angel Rosé, Provence FR
Malbec, Terrazas, Mendoza, AR



All drinks packages include

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

Additional cost dependent on wedding package –
ask your wedding coordinator for more details





Enhancements

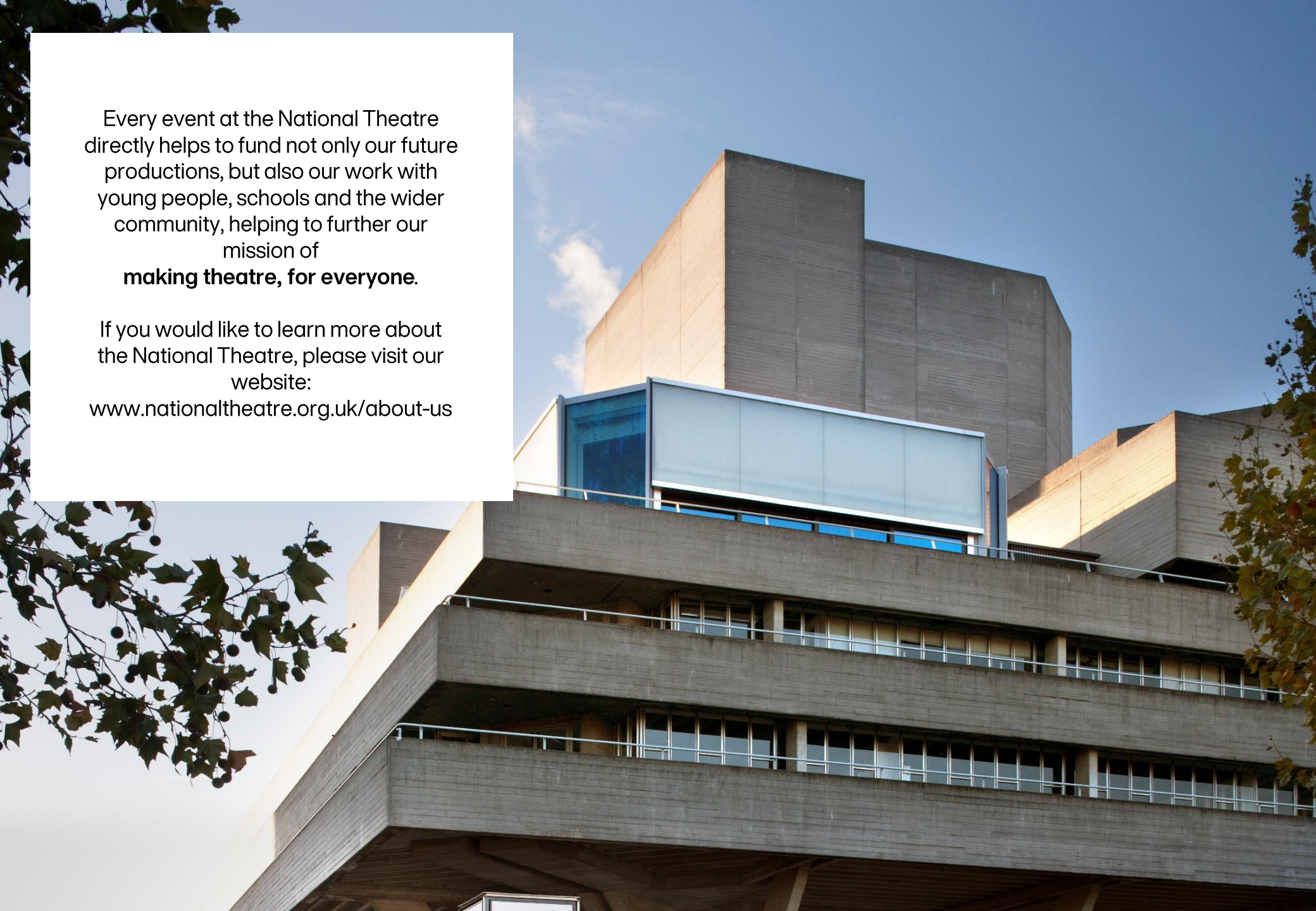
Sparkling reception (30 mins) Prosecco, beer, soft drinks	£10.00
Sparkling reception (60 mins) Prosecco, beer, soft drinks	£19.00
Add unlimited Prosecco	£7.50
Add unlimited Veuve Clicquot	£12.00
Add unlimited Nyetimber	£15.00
Add unlimited single spirit & mixers	£12.00
Add welcome drinks (One glass per person)	
Prosecco Spumante	£9.00
Champagne, Veuve Clicquot	£12.00
English sparkling, Nyetimber	£15.00
Mocktail	£6.25
Cocktail	£10.45
Canape reception Three canapes per person	£18.00
Amuse bouche	£7.50
Cheeseboard A selection of three cheeses, crackers and grapes	£10.00

Ask your wedding coordinator for our full wine list

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

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 Events



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National Theatre Food & Drink

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