

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 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 South Bank.

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*

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, possibly from a light show or festival. The sky is a deep blue, and the city buildings are illuminated with warm lights.

BUFFINI CHAO DECK

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

£160pp

All prices are exclusive of VAT
Minimum guest numbers of 60



Drinks packages

3 hours unlimited

Dorfman drinks package

Included

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

+£5.00

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

+£15.00

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



Drinks packages

all costs quoted are per person and excluding VAT

Sparkling reception (30 mins)	£10.00
Prosecco, beer, soft drinks	

Sparkling reception (60 mins)	£19.00
Prosecco, beer, soft drinks	

Enhancements

all costs quoted are per person and excluding VAT

Additional Dorfman drinks package hour	£13.00
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Additional Lyttelton drinks package hour	£16.00
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Additional Olivier drinks package hour	£20.00
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Add welcome drinks (1 glass per person)

Prosecco Spumante	£9.00
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Champagne, Veuve Clicquot	£12.00
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English sparkling, Nyetimber	£15.00
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Mocktail	£6.25
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Cocktail	£10.45
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Add unlimited Prosecco	£7.50
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Add unlimited Veuve Clicquot	£12.00
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Add unlimited Nyetimber	£15.00
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Add unlimited single spirit & mixers	£12.00
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All prices are exclusive of VAT
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Canapes

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 fraiche, 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





Bowl Food

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

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)

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)

Dessert

Add dessert canapes - £6.00 per canape

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



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 tacos from MexClub, 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.



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.

National Theatre Events



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0207 452 3999



National Theatre Food & Drink

Upper Ground
London
Southbank
SE19PX