



# 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.



# 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

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%

## Included

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

## Lyttelton drinks package

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%

### +£5.00

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

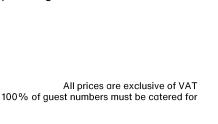
## Olivier drinks package

Champagne, Veuve Clicquot Brut, Hartridges Original Ginger Beer FR Hartridges Traditional Lemonad

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% +£15.00

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





# **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
Additional Lyttelton drinks package hour	£16.00
Additional Olivier drinks package hour	£20.00
Add welcome drinks (1 glass per person) Prosecco Spumante Champagne, Veuve Clicquot English sparkling, Nyetimber Mocktail Cocktail	£9.00 £12.00 £15.00 £6.25 £10.45
Add unlimited Prosecco	£7.50
Add unlimited Veuve Clicquot	£12.00
Add unlimited Nyetimber	£15.00
Add unlimited single spirit & mixers	£12.00



## 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)



## **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 rillette, pickled blackberries, cauliflower, salsify crisps (ngci, df)

#### Dessert

Add dessert canapes - £6.00 per canape

v = vegetarian vg = vegan ncgi = 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.





