

SUITES

MENU

Autumn / Winter 2019



Hello and welcome to our new suites menu here at The O2.

We are delighted to present to you a selection of menus which are as rich in flavour as they are in variety by using food influences from all around the world.

These menus have been designed to be fun, delicious and appetising all whilst promoting more sustainable food practices and healthy eating choices for our guests.

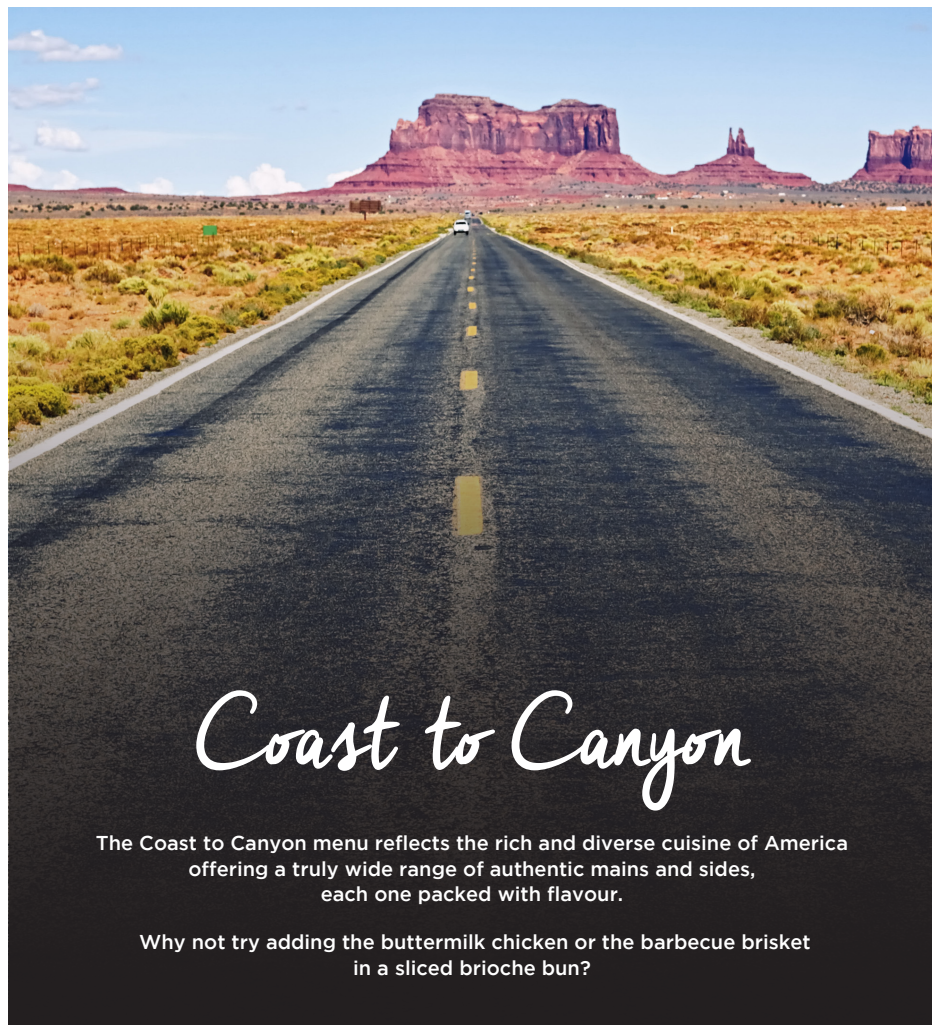
At The O2 we are committed to using fresh, local and sustainable produce in all our menus whilst also ensuring that food wastage is minimal.

Innovation has been at the forefront of the new menu designs and we have listened to food trends and also focused heavily on ensuring that we cater for a wide range of dietary requirements for all of our guests. This is a new way to enjoy informal dining and one which we hope you will all thoroughly enjoy!



A stylized, handwritten signature in black ink, consisting of several loops and a long horizontal stroke.

James Buckley
Executive Development
Chef at The O2



American Food Trip

COLD/SIDES

Mini brioche buns V

Jalapeño cornbread V

HOT

Fried buttermilk chicken and American red potatoes
with spring onions and coriander

Barbecue brisket with a mac and cheese croquette
accompanied by caramelised onions and parsley

Spicy buffalo cauliflower wings and pulled jackfruit tacos
accompanied by crushed sweet potato VE

SALADS

Grilled courgette and kale salad
with chickpeas VE GF

Corn, black bean and avocado salad
with lime, chilli and parsley VE GF

DESSERT

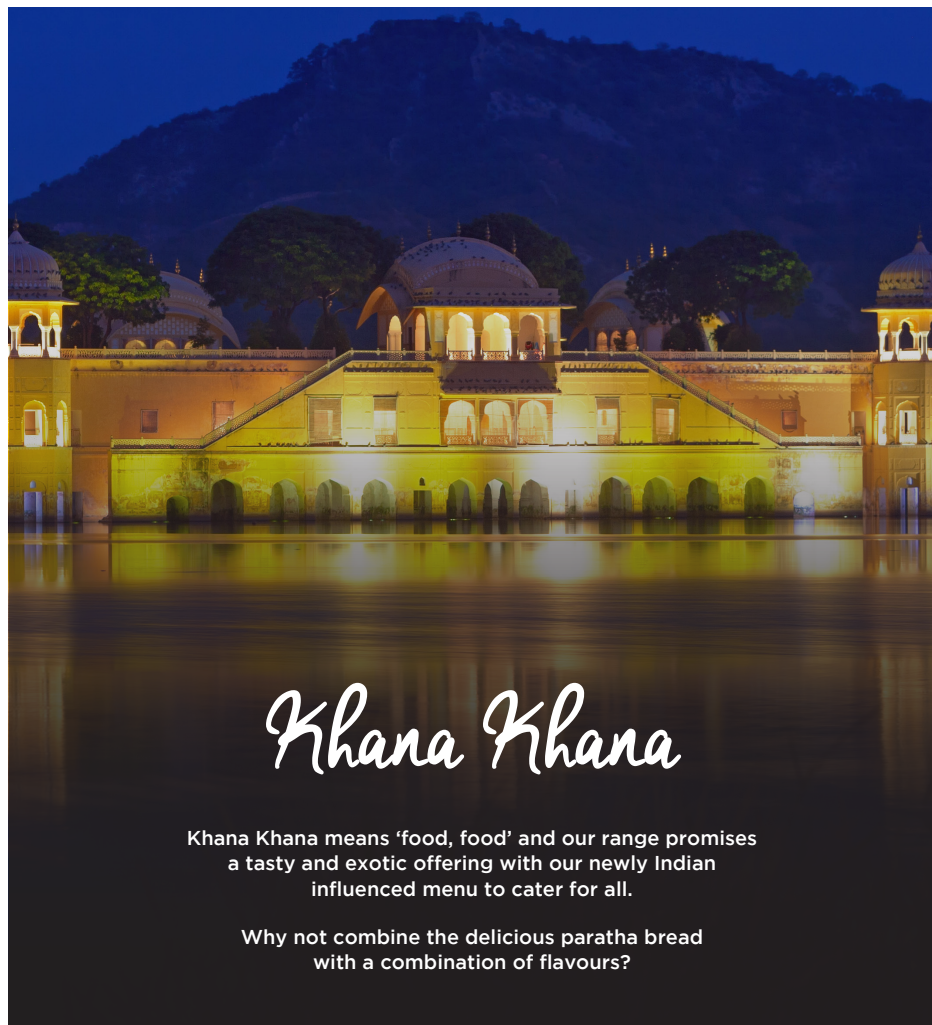
Baked New York cheesecake V

Pumpkin pie and cinnamon cream

45.00 PER PERSON
(minimum order 8)

GF-Gluten Free*, V-Vegetarian, VE-Vegan

NGCI All dishes that have stated GF do not contain gluten but are prepared in a multi kitchen environment where gluten is present.
If you do have any specific dietary requirements or require allergy information then please ask your server.



Indian Influence

COLD/SIDES

Naan bread, paratha and mini poppadoms V

Coriander yoghurt V GF

Mango chutney VE GF

Raita slaw V GF

Turmeric potato, chickpea and tomato salad VE GF

Kachcumber VE GF

Sprouting broccoli, coconut and curry leaf salad VE GF

Tandoori salmon and burnt lemon with hispi cabbage GF

HOT

Chana masala with sweet potato pakora VE GF

baby spinach, potato and green lentils

Coconut crusted butter chicken

with a tomato biryani and korma sauce

DESSERT

Coconut and lime leaf cream VE

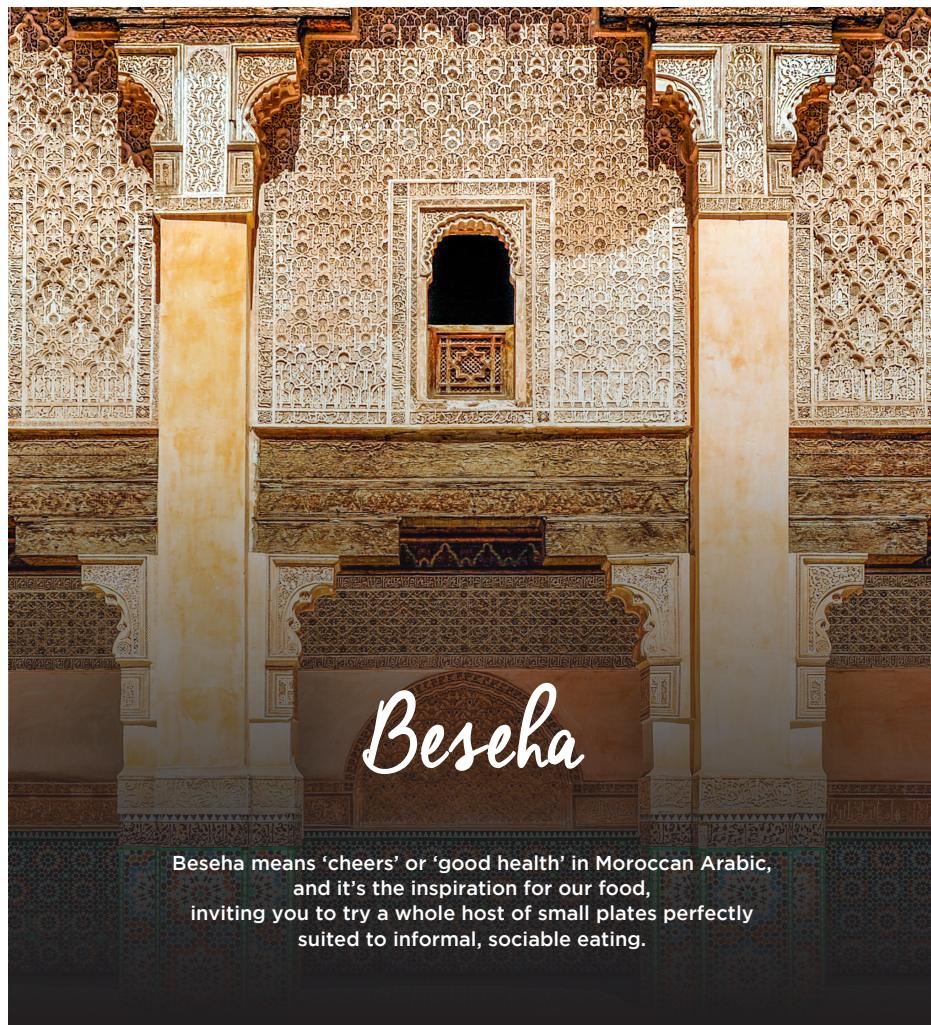
Roasted pineapple cake

45.00 PER PERSON

(minimum order 8)

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Middle Eastern Flavours

COLD/SIDES

Focaccia, olive rolls and fried pitta bread V

Toasted sesame houmous VE GF

Puy lentil, quinoa, lemon and sumac salad VE GF

Crushed beetroot, goat's cheese and pine nuts V GF

Chargrilled sea bream, cucumber and caper salsa GF

Molasses glazed chicken skewers with pomegranate GF

HOT

Sweet potato falafel and spiced cauliflower tahini

on a mint tabbouleh VE

Rump and shoulder of lamb rolled in zaatar

and rose on a mint tabbouleh and pickled red cabbage

DESSERT

Apricot and frangipane tart V

Rose water panna cotta V GF

55.00 PER PERSON

(minimum order 8)

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British Classics Reinvented

COLD/SIDES

Selection of bread rolls and Netherend Farm Butter

Mini prawn cocktail GF

Potato and smoked mackerel salad GF

Potato and smoked trout salad GF

Ham hock terrine and piccalilli GF

Broccoli and Stilton tart V

Roasted beetroot and barley salad with parsley and dill VE

Isle of Wight tomatoes with pickled cabbage
and pickled shallots VE GF

HOT

Rolled sirloin and braised rib of beef
with mashed potato and honey roasted vegetables

Pan fried cauliflower steak, raisins and toasted sunflower seeds
with quinoa, salted grapes and sage VE GF

DESSERT

Treacle tart V

Eton mess V

Cheese board

A selection of artisanal British cheeses:

Godminster cheddar, Oxford Blue and Sharpham Brie.

Accompanied by charcoal biscuits, chutney, celery and grapes

65.00 PER PERSON
(minimum order 8)

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Grazing Boards

(Serves 10 people)

FROM THE SEA

Prawn cocktail jars, smoked trout potato salad, poached salmon and pickled cucumber, barbecue sea bream with tomato, capers and a selection of breads

160.00

ANTIPASTI

Chorizo and artichoke pots, sliced Serrano ham, Milano salami, baby gem cornichons, smoked tomatoes and bocconcini with Focaccia breads

150.00

VEGETARIAN MEDLEY V

Grilled aubergines, peppers, courgettes, sweetcorn, artichokes, asparagus, roasted carrot, houmous, tzatziki, olives and a selection of breads

110.00

MEZZE

Molasses glazed chicken salad, stuffed vine leaves, beetroot houmous, grilled courgettes, grilled haloumi and rose harissa, with marinated olives and baked pitta bread

110.00

SWEET TREAT V

Assorted macaroons, chocolate brownie, cupcakes, Gâteaux Opera, assorted shot glasses, bowl of fresh raspberries, strawberries and blueberries

150.00

Slider Sampler

(Recommended for 4 – 6 people)

ONE PLATTER

Includes:

4 x beef sliders, with tomato relish, gherkins and lettuce

4 x chicken sliders, with sweetcorn relish

4 x vegan sliders, with vegan cheese

Served with fries, onion rings and slaw

120.00 per platter



Extras

CHEESE BOARD

*A selection of cheeses served with pear chutney, grapes and oatcakes
Price per person (minimum order of 10)*

8.00

ROASTED PEANUTS

(serves 8)

7.50

POTATO CRISPS

(serves 8)

12.50

POPCORN

(serves 8)

Sweet and salty, toffee

9.00

CHEESE STRAWS

(serves 8)

26.00

MEXICAN SALSA SAMPLER

(serves 12)

with guacamole dip, sour cream dip and tomato fresca salsa

25.00

SALSA SAMPLER

(serves 12)

*with black bean and roasted corn salsa, roasted tomato
and chili salsa and tomato fresca salsa*

25.00

TERMS AND CONDITIONS

FOOD AND BEVERAGE ORDERING

For the highest in presentation, service and quality, we ask that all food and beverage selections (including special requests) be placed in advance of the 4 working day deadline. The calendar of deadlines is sent out monthly to the suite administrator. All orders are to be placed and processed via the online ordering portal. Our Suites Sales team are happy to help with any questions or requests you may have, and to help with use of the portal. Should you need to discuss the process, ask a question or get assistance, please do not hesitate to contact the team. Late orders beyond the four working day deadline will be subject to a late order charge. Late order menus will be subject to availability.

1. Orders placed beyond the four working day deadline but no later than 11.30am two working days before the event will incur a 35% per person charge to the pre ordered menu.
2. An increase in guest numbers beyond the four working day deadline, but no later than 11.30am two working days before the event will incur a 35% per person charge on the additional covers.
3. Please note, that unless otherwise specified drinks orders will be charged on consumption with top-ups meaning that upon request, your chosen par stock will be replenished throughout the event. Please do advise us should you want to change this. It is the host's responsibility to agree and sign the consumption form at the end of the night.

All dishes are offered subject to availability. Dish descriptions may not list every ingredient. Whilst every care is taken during preparation all fish dishes may contain small bones. We endeavour to retain the integrity of our vegetarian dishes and vegan dishes. Please be aware that all are prepared in a multi kitchen environment. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose; therefore all dishes may contain traces of these or other allergens.

Levy UK exclusively provides all food and beverage products for The O2 Arena. Guests are prohibited from bringing personal food and beverage into the arena without proper authorisation. Where, with Levy UK consent, guests consume their own food and/or beverages, a corkage charge shall be applied. Health and safety regulations prevent Levy UK from allowing leftover food to be taken from the suite. If you are unsure or have any questions then please contact the suites sales team for more information. We now provide allergen information on our recipes upon request. Just ask a member of the catering team for the allergen information of our food and beverage.

BEVERAGES

All beverages are sold on a non-return basis unless 'on consumption' is stated on the confirmation. On consumption, your beverage 'par stock' will include spirits, beer, wine and soft drinks.

Should you prefer any beverage that is not included in our menu, please let us know and we will do our best to fulfil your request. At the conclusion of each event we will charge for the beverages consumed. The suite is then restocked ready for the next event. If not on consumption, your fridge will remain locked, empty or contain your pre-ordered drinks

To maintain compliance with the rules and regulations set forth by The O2 and the local licensing authority we ask that you adhere to the following:

1. Alcoholic beverages cannot be bought into or taken out of The O2 Arena.
2. Minors (those under the age of 18), by law, are not permitted to consume alcohol beverages. The O2 Arena operates a Think 25! ID request policy in conjunction with Greenwich Council.
3. As part of the responsible service of alcohol requirements, a suite attendant will need to be booked to serve from an open fridge for the duration of the event. Please note that this will incur a mandatory charge of £85. If on the night the spend is more or equal to £1000 on food and beverages we will compliment this with a bottle of Lanson Champagne to be used at a future event of your choice.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite holders are not permitted to take cans, bottles and/or glasses outside of the suite. Drinks can be taken into the balcony seating area or suite hallway, but must be decanted into disposable cups.
6. During some events, alcohol consumption may be restricted.
7. ABV values of wine and champagne may vary depending on vintage, and are indicated on the bottle label.

FOOD AND BEVERAGE DELIVERY

Your cold food and beverage selections will be delivered to you prior to your arrival at each event, unless alternative arrangements have been made. Your hot food selections will be delivered at your requested times (please allow up to 15 minutes either side of your requested times for busy shows), this will ensure that you receive the hottest, freshest food. Due to space and food safety restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALISED ITEMS

Levy UK will endeavor to fulfil special menu requests including Kosher, Halal, vegetarian and other dietary requirements. We appreciate 5 working days' notice for this service. In addition to our food and beverage selections, our Levy Suite Sales team can assist you with many other arrangements to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Your suite will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Beverage cabinets and refrigerators will be locked unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property when leaving the premises. Levy UK cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE

Payments are processed via secure online payment feature incorporated in the online ordering portal. On placing your order you will be asked to enter your credit card details, and payment will be processed immediately for the amount of your pre-order. Any on-the-day consumption in the suite provided such was authorized when placing the order and instructions for the event, will be charged to the same credit card post event. All food and beverage orders are inclusive of VAT at the current rate. If you share the suite or if a guest is ordering on your behalf using your account sign in, the suite holder is ultimately responsible for all charges made to the account. Should you have questions or need to discuss the payment process further, please contact the suite sales team who will be happy to help.

FOOD - CANCELLATION CHARGES

If an order is cancelled before the 4 working day deadline no charges will be incurred. Please see below a list of charges that would be incurred should an order be cancelled after the 4 working day deadline. Should an event be cancelled for any reason and the arena does not open, you will not be charged for your food and beverage order.

DAY OF CANCELLATION	% of order charged
On the day of the event	100%
1 working day prior to the event	100%
2 working days prior to the event	50%
3 working days prior to the event	35%
Suite attendant cancellation will be charged at 100% if we are not notified at least 2 working days prior to the event.	

SUITES SALES TEAM

The Levy UK Suite Sales team are available from 9.00am to 5.00pm, Monday through to Sunday, to assist you in your food and beverage selections. To reach a member of the team please telephone 020 8463 2877 or 020 8463 2870 or email jodie.rose@theo2.co.uk, elaine.seehra@theo2.co.uk or steve.miller@theo2.co.uk.

For any feedback please contact kat.reynolds@theo2.co.uk

