SUITES

SPRING / SUMMER MENU 2024

Hello from all of us at Levy at The O2 arena.

We are so excited to share with you
our new menus for 2024.

With our strong commitment to be carbon net zero by 2025, we wanted to create menus that are fun, exciting and delicious and that would cater for you and your guests, whatever the occasion!

We're celebrating the best of cuisines from around the world whilst using the best, locally sourced and most sustainable produce available to us. We've got more vegan and plant forward options available and all of our desserts are now vegan.

We hope you enjoy the menus and we look forward to welcoming you back to an event very soon!

Thierry Diagaradjou
Executive Head Chef at The O2

PRIMAVERA

COLD

PRIMAVERA BOARD
A selection of grilled Mediterranean vegetables,
olives and cornichons (VE, NGCI)

TOMATO BRUSCHETTA
(VE, NGCI)
served with a croute on the side (VE)

CAPRESE SALAD
Heritage tomatoes, bocconcini
and basil cress (V, NGCI)

HOT

CHICKEN PARM*
Crispy British chicken served with mozzarella,
tomato and lovage pesto in a ciabatta roll
**NGCI on request. Please request at the point of ordering.*

GARDEN PEA ARANCINI
served on a bed of kale, spinach
and arrabbiata sauce (V, NGCI)

PIZZA

PRIMAVERA PIZZA (V)
Herb marinated courgettes, peppers, red onions
served with mozzarella and tomato sauce

PEPPERONI PIZZA
Pepperoni slices
with mozzarella and tomato sauce

55.00
PER PERSON
(Minimum order of 8)

V - Vegetarian / VE - Vegan / NGCI - No Gluten Containing Ingredients

TEXICANA

SIDE

JALAPEÑO CORNBREAD MUFFINS (V)

COLD

CAESAR SALAD
Caesar salad dressing, parmesan,
croutons and crispy pancetta

HOT

BUTTERMILK FRIED CHICKEN
with cabbage slaw, served with sweet waffle
and Sriracha mayonnaise

MEXICAN BEAN BURGER* (VE)
Spiced bean patty served with corn relish
and green salsa and seasoned fries
**NGCI on request. Please request at the point of ordering.*

Please select one burrito option:

CAJUN CHICKEN BURRITOS
served with charred corn on the cob
sour cream and guacamole available on the side

or

CAJUN PEPPER BURRITOS (VE)
served with charred corn on the cob sour cream
and guacamole available on the side (V)

55.00
PER PERSON
(Minimum order of 8)

V - Vegetarian / VE - Vegan / NGCI - No Gluten Containing Ingredients

MEZZE NIGHTS

SIDES

HOUMOUS
topped with chilli roasted chickpeas
and olive oil (VE, NGCI)

KHOBEZ FLATBREAD
(VE)

COLD

SPRING TABBOULEH
with buckwheat, parsley, pomegranate
and a lemon dressing (VE)

WATERMELON AND FETA SALAD
(V, NGCI)

HOT

Please select one Harissa option:

HARISSA SPICED BRITISH CHICKEN
served with turmeric rice, charred broccoli
and topped with pomegranate seeds
and a zhug dressing (NGCI)

or

HARISSA SPICED ROASTED CAULIFLOWER FLORETS
served with turmeric rice, charred broccoli
and topped with pomegranate seeds
and a zhug dressing (VE, NGCI)

SWEET POTATO FALAFEL
with a roasted vegetables and couscous salad
and topped with sumac yoghurt (VE)

RAS AL HANOUT STUFFED AUBERGINES
served with Middle Eastern seasoned vegan mince
and spiced tomato sauce (VE, NGCI)

55.00
PER PERSON
(Minimum order of 8)

V - Vegetarian / VE - Vegan / NGCI - No Gluten Containing Ingredients

TURF TO TABLE

COLD

CHICKEN LIVER PARFAIT
served with crispy croute

BEETROOT AND
BRITISH GOAT'S CHEESE SALAD
(V, NGCI)

HOT

SUFFOLK SPRING LAMB RUMP
served with smashed new potatoes,
tenderstem broccoli, topped with a mint jus

THYME ROASTED
BRITISH CHICKEN BALLOTINE
with braised baby gem, peas, silver skin onions
and pickled carrots (NGCI)

WILD MUSHROOM PITHIVIER
served with baby turnips and carrots,
kale and vegan jus (VE)

DESSERTS

TROPICAL FRUIT CHEESECAKE (VE)

CHOCOLATE TART (VE)

65.00
PER PERSON
(Minimum order of 8)

V - Vegetarian / VE - Vegan / NGCI - No Gluten Containing Ingredients

ADD A LITTLE SOMETHING...

ANTIPASTI BOARD

PARMA HAM AND SALAMI
served with Italian olives, cornichons, piccalilli
accompanied with a selection of bread rolls

215.00
PER BOARD

CHEESE BOARD
A selection of British cheeses

CHEDDAR, SOMERSET BRIE AND OXFORD BLUE
served with a spiced pear chutney, grapes, celery, radishes, dried apricots and crackers (V)

150.00
PER BOARD

DESSERT BOARD (VE)
Chocolate and orange brownie
Raspberry red velvet
Victoria sponge
Lemon drizzle

150.00
PER BOARD

V - Vegetarian / VE - Vegan / NGCI - No Gluten Containing Ingredients

WHITE WINES

CULLINAN VIEW CHENIN
SOUTH AFRICA
A refreshing green apple acidity combined
with a touch of viscosity and explosion of pineapples
125ml **9.60** / 175ml **11.80** / Bottle **40.00**

DA LUCA PINOT GRIGIO
ITALY
Aromas of rose petals with flavours of pink grapefruits
125ml **10.30** / 175ml **13.10** / Bottle **50.90**

MUD HOUSE SAUVIGNON BLANC
CHILE
This Zesty wine is rich in fruit with a refreshing crispness
125ml **11.80** / 175ml **15.40** / Bottle **59.90**

LE VERSANT CHARDONNAY
FRANCE
A very aromatic nose of white flowers,
honey and pineapple, livened up by hints of toast
125ml **14.60** / 175ml **17.60** / Bottle **66.55**

WAIPARA HILLS SAUVIGNON BLANC
NEW ZEALAND
A crisp and juicy wine with flavours
of papaya and passion fruit with a hint of nettless
125ml **15.00** / 175ml **18.65** / Bottle **71.90**

ROSÉ WINES

OPERETTO PINOT GRIGIO
ITALY
This a dry and refreshing style of wine
with mandarin, lemon and summer berry notes
125ml **10.30** /175ml **12.50** /Bottle **47.90**

MUD HOUSE SAUVIGNON BLANC ROSÉ
CHILE
Strawberries, citrus and pomegranate.
Dry with a refreshing acidity
125ml **11.80** /175ml **15.40** /Bottle **59.90**

ULTIMATE PROVENCE
CÔTES DE PROVENCE 2021
FRANCE
Layers of raspberry and strawberry
in the nose lead to a fruity, yet spicy palate
Bottle **76.45**

All wines contain sulphites and some may contain allergens or may not be vegan friendly.

RED WINES

CULLINAN VIEW PINOTAGE
SOUTH AFRICA
Red plum and fruitcake flavours. Well integrated
subtle oak provides a delicious lingering finish
125ml **9.60** / 175ml **11.80** / Bottle **40.00**

LA VIVIENDA TEMPRANILLO
SPAIN
A soft wine with aromas of cherries and sweet,
dark fruits-a touch of warming spice on the finish
125ml **10.00** / 175ml **12.00** / Bottle **45.30**

MASSERIA BORGO DEI TRULLI PRIMITIVO
ITALY
A medium-bodied wine with flavours of raspberry,
cherry and plum, and a hint of oak
125ml **11.30** / 175ml **14.40** / Bottle **55.95**

JAM SHED MALBEC
ARGENTINA
This Malbec has rich, opulent plum and blackberry flavours,
rounded off with a hint of cocoa and vanilla
125ml **11.30** / 175ml **14.40** / Bottle **55.95**

MUD HOUSE PINOT NOIR
NEW ZEALAND
A smooth, fragrant red wine with flavours of cherries,
brambles and dried herbs, with a touch of oak and spice
125ml **11.80** / 175ml **15.40** / Bottle **59.90**

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SPIRITS

Served by the bottle

VODKA

SMIRNOFF
125ml 13.50 175ml 16.00 / Bottle 170.00

BELVEDERE
125ml 14.50 / 175ml 18.00 / Bottle 194.00

DARK RUM

THE KRAKEN BLACK SPICED RUM
125ml 13.50 / 175ml 16.00 / Bottle 170.00

THE KRAKEN BLACK SPICED RUM ROAST COFFEE
Bottle 194.00

THE KRAKEN BLACK CHERRY & MADAGASCAN VANILLA
Bottle 194.00

WHITE RUM

CAPTAIN MORGAN
125ml 13.50 / 175ml 16.00 / Bottle 170.00

IRISH WHISKEY

BUSHMILLS ORIGINAL IRISH WHISKEY
125ml 13.50 / 175ml 16.00 / Bottle 170.00

PROPER NUMBER 12 IRISH WHISKEY
125ml 14.50 / 175ml 18.00 / Bottle 194.00

THE SEXTON SINGLE MALT IRISH WHISKEY
Bottle 225.00

AMERICAN WHISKEY

JACK DANIEL'S OLD NO. 7
125ml 13.50 / 175ml 16.00 / Bottle 170.00

The standard measure for spirits is 25ml or multiples thereof.

Prices include a mixer of your choosing when ordering spirits by the single or double shot. Please note that there is an additional supplement of £2.50 for Rockstar Energy drink.

SPIRITS

Served by the bottle

COGNAC

HENNESSY V.S
125ml 14.50 / 175ml 18.00 / Bottle 194.00

HENNESSY X.O
Bottle 495.00

GIN

BOODLES LONDON DRY GIN
125ml 13.50 / 175ml 16.00 / Bottle 170.00

TEQUILA

JOSE CUERVO ESPECIAL SILVER
125ml 13.50 / 175ml 16.00 / Bottle 170.00

1800 SILVER
125ml 14.50 / 175ml 18.00 / Bottle 194.00

1800 REPOSADO
Bottle 225.00

1800 COCONUT
Bottle 225.00

LIQUEUR

DISARONNO
Bottle 126.00

JÄGERMEISTER
Bottle 126.00

The standard measure for spirits is 25ml or multiples thereof.

Prices include a mixer of your choosing when ordering spirits by the single or double shot. Please note that there is an additional supplement of £2.50 for Rockstar Energy drink.

BEERS AND CIDER

BEER

BUDWEISER
4.5% ABV (330ml) - 7.80

STELLA ARTOIS
4.6% ABV (330ml) - 7.80

CORONA
4.5% ABV (330ml) -7.80

BUDWEISER ZERO
0.0% ABV (330ml) - 6.15

CRAFT

CAMDEN PALE ALE
4.0% ABV (330ml) - 8.90

CAMDEN HELLS
4.6% ABV (330ml) - 8.90

CIDER

THATCHERS GOLD
4.8% ABV (440ml can) - 8.50

THATCHERS APPLE & BLACKCURRANT
4.0% ABV (500ml) - 8.80

THATCHERS BLOOD ORANGE
4.0% ABV (500ml) - 8.80

All of our ciders contain sulphites for freshness.

NON ALCOHOLIC DRINKS

PEPSI MAX
(330ml) - 4.40

R-WHITES LEMONADE
(330ml) - 4.40

DIET PEPSI
(200ml) – 4.25

PEPSI MAX
(200ml) – 4.25

LONDON ESSENCE TONIC
(200ml) - 4.25

LONDON ESSENCE SODA
(200ml) - 4.25

LONDON ESSENCE GINGER ALE
(200ml) - 4.25

ROCKSTAR ENERGY DRINK
(500ml) - 5.50

MINERAL WATER

SPARKLING SAN PELLEGRINO WATER
(75cl) - 6.50

STILL ACQUA PANNA WATER
(75cl) - 6.50

FRUIT JUICES

ORANGE JUICE
(1lt) - 9.00

APPLE JUICE
(1lt) - 9.00

CRANBERRY JUICE

TERMS AND CONDITIONS

By placing an order you are agreeing to our terms and conditions stated below.

FOOD AND BEVERAGE ORDERING
For the highest in presentation, service, and quality, we ask that all food and beverage preorders (including special requests) be placed on or before the seven working day deadline. The calendar of deadlines is sent out monthly to the suite administrator and is also available to download via the online ordering portal. 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 request assistance, please do not hesitate to contact the team.
Late orders for F&B and suite attendants, beyond the seven working day deadline will be subject to a late order charge. Late order menus will be subject to availability.

1. F&B orders placed beyond the seven working day deadline but no later than 11.30am three 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 seven working day deadline, but no later than 11.30am four working days before the event will incur a 35% per person charge on the additional covers.
3. Please note there will also be a late order fee applicable to booking suite attendants. If an order is placed for a suite attendant outside of the two working day deadline, the amount chargeable is £155.00.
4. 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 and seasonality. 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 dishes 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. Full allergen information is available to guests upon request. Please just ask a member of staff on the night.

Levy 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 consent, guests consume their own food and/or beverages, a corkage charge shall be applied. Health and safety regulations prevent Levy 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.

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 your choice or house choice of spirits, beers, wines, and soft drinks. Should you 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, unless otherwise agreed. We strongly recommend securing a suite attendant to ensure a smooth service for you and your guests.
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 £125, or £155 if ordered after the deadline has passed.
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 20 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 will endeavour to fulfil special menu requests including Kosher, Halal, vegetarian, and other dietary requirements. We appreciate 7 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 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 cannot be responsible for any lost or misplaced property left unattended in the suite. Please contact your AEG account manager for any lost property enquiries or security concerns.

OPEN FRIDGE PAYMENT PROCEDURE
Payments are processed via the 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 your payment will be processed immediately for the total amount of your pre-order. Any drinks consumption on-the day in the suite, provided such was authorized when placing the order for the event, will be charged post event, normally the next working day. 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 4 working days prior to an event no charges will be incurred. Please see below a list of charges that would be incurred should an order be cancelled after 4 working days. 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. Please note failure to make payment two working days prior to the event day may result in your order being cancelled and you will be charged in accordance to our cancellation charged.

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.