

MENU

PREMIUM_{at The O₂}
SUITES

HEADLINE MENU

55.00 per person (minimum order of 8)

To complete your menu please choose 3 cold dishes and 3 hot dishes

COLD DISHES

Hummus platter (V)

Quinoa, baby carrots, peppers, grilled vegetables, crispy tortilla

Tomato and pesto salad (V, NGCI)

Heritage tomatoes, pickled onions, pea shoots, lovage pesto

Blistered coronation cauliflower salad (PB, NGCI)

Golden raisins, sunflower seeds, coriander cress

Chips and dips (V)

Potato chips with sour cream and chive,
roasted garlic ranch and chimichurri dips

Parmesan pastry twists and salted crackers (V)

Chimichurri, house sun-blushed tomato and vegan aioli

Ham hock roll

Brioche bun, piccalilli, pickled red onions, gherkins

Caesar wedge salad

Baby gem, bacon, parmesan, brioche crumb

Roasted winter vegetable salad (PB, NGCI)

Heritage carrot, butternut squash, harissa, maple glaze

Chicken baguettini

Chicken, coriander, chilli, garlic and lime mayonnaise
filled mini baguette, crispy onions and chives

Beetroot chickpea falafel wrap (PB)

Hummus, tabbouleh, tahini coconut yogurt

HOT DISHES

Pulled pork buns

BBQ pork shoulder, pickled chilli, coriander
(NGCI available on request)

Boneless hot wings

Classic buffalo, blue cheese

Mac and cheese gratin (V)

Macaroni, Cheddar Mornay, pecorino crumb, spring onion

Cajun waffle fries

Waffles fries with cajun seasoning

Crispy chicken sliders

Gherkin pickle-brined chicken, crispy cabbage, herb salsa and aioli

Venison kofta (NGCI)

Mushrooms, pepper, pickled chillies, red cabbage, harissa yoghurt

Americano pizza

Pepperoni, mozzarella, jalapeño and hot honey

Margherita pizza (V)

Mozzarella, sun-blushed tomato, crispy basil
(NGCI available on request)

Serrano and parmesan pizza

Serrano ham, Parmesan shavings, rocket, herb oil
(NGCI available on request)

Mini hot dogs

A platter of mini hot dogs served with crispy onions,
ketchup and mustard

Mini dogs (PB)

A platter of mini plant-based dogs served with crispy onions,
ketchup and mustard

Tofu katsu slider (PB)

Kimchi, wasabi, katsu mayonnaise

IZAKAYA

NIGIRI & ROLLS

Maguro Nigiri Yellowfin tuna

Shake Nigiri Nigiri with salmon

Inari Tofu with ginger, shiitake mushroom, cress and sesame

Garden Roll Sweet potato, sugar snaps, pickled red onion, chilli

Hell's Kitchen Tempura shrimp, avocado and spicy sauce, topped with tuna and barbecue

Shake Aioli Snow peas, avocado, miso aioli and cucumber, topped with seared salmon and trout roe

HOT

Tsukune

Chicken meat balls, stir fried egg noodles, tenderstem broccoli, spring onion

Miso aubergine (V, NGCI)

Miso glazed aubergine, jasmine rice, pak choi, sesame seeds

COLD

Luxury spiced cracker selection (V)

A refined mix of hand-crafted chilli rice crackers, tempura salted seaweed, and wasabi-dusted peas

Smashed cucumber salad (V, NGCI)

Cucumber, ginger, soy, chilli, sesame

SWEET

Biscoff and miso caramel cheesecake (PB)

80.00

per person

(minimum order of 8)

LEGENDS

COLD

Venison carpaccio (NGCI)

Thinly sliced wild British venison, topped with shaved Dorset truffle, Old Winchester shavings, pickled shallots, micro roquette and aged balsamic

Scallop ceviche (NGCI)

Hand-dived Scottish scallops, celeriac mousse, onions, ginger, lime, coriander cress

Confit beetroot and wild rice salad (V, NGCI)

Confit beetroot, wild rice, chicory leaves, edamame beans, pomegranate seeds, spring onions, lemon and coriander dressing

HOT

Herb-crusted lamb rump (NGCI)

Succulent Welsh lamb rump with a herb crust, served with garden pea and courgettes and a redcurrant and minted jus

Miso-glazed cod (NGCI)

Line-caught Cornish cod fillet marinated in miso, served with charred English fennel, pickled heritage radishes, and a ginger, tomato and rapeseed oil dressing

Wild mushroom risotto (V)

Creamy risotto made with British grown chestnut and oyster mushrooms, English truffle, topped with crispy sage and Lincolnshire poacher shavings

CHEESE

Artisan Cheese Selection (V)

A showcase of British cheeses, including Colston Bassett Stilton, Cotswold Smoked Brie and Quickies vintage cheddar, served with quince jelly, pear chutney and Peter's Yard crackers

80.00

per person

(Minimum order of 8)

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

Designed to complement your order.

Serves up to ten guests.

CHEESE BOARD

A selection of British cheeses

Cheddar, Somerset Brie and Oxford Blue (v)

Served with a spiced pear chutney, grapes,
celery, radishes, dried apricots and crackers

150.00

per board

Designed to complement your order.

Serves up to ten guests.

DESSERT BOARD

Dessert board (PB)

Chocolate and orange brownie
Raspberry red velvet
Victoria sponge
Lemon drizzle

150.00

per board

Designed to complement your order.

Serves up to ten guests.

V - Vegetarian / PB - Plant-based / NGCI - No Gluten Containing Ingredients

MAKE THIS EXPERIENCE, ONE TO REMEMBER

Add an in suite mixologist to your booking to wow your guests

Please select three cocktails from the list below for you and your guests to enjoy



Strawberry Daquiri



Piña Colada



Passion fruit Martini



Amaretto Sour



Mojito



Margarita



Hennessy Berry Mojito



Old Fashioned



Sex on the Beach



Espresso Martini

225.00

per mixologist

Bespoke cocktails and mocktails are also available.

Cocktails are priced at 17.50 each.

This is subject to availability and in line with suite attendant T&Cs.

To book please add to your pre order via the online catering portal
and also select your choice of three cocktails in 'Special Instructions'.

INFORMATION

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. Please complete the online ordering form to process your order.

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.

1. F&B orders placed beyond the three working day deadline will incur a 35% per person charge to the pre ordered menu.
2. An increase in guest numbers beyond the three working day deadline will incur 35% per person charge on the additional covers.
3. Please note that you will be required to set up a tab in your suite to pay for drinks and additional items throughout the event. Alternatively you can pay for items as you go.
4. Payment for your preorder is taken in advance. Please note that your preorder is not confirmed until payment is received.

BEVERAGES

1. Alcoholic beverages cannot be brought 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 two day deadline has passed.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Guests 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.
8. Please ask a member of the team about drink allergens.

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. 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.

FOOD - CANCELLATION CHARGES

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
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On the day of the event	100%
1 working day prior to the event	50%
2 working days prior to the event	35%

Suite attendant and Mixologist cancellation will be charged at 100% if not notified at least 2 working days prior to the event.