

# MENU

PREMIUM  
at The O<sub>2</sub>  
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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

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.

## 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

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.