

PRE-ORDER 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 (PB)

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

Tomato and pesto salad (PB, NGCI)

Heritage tomatoes, pickled onions, pea shoots, lovage pesto

Green goddess (PB)

Romaine lettuce, edamame beans, compressed cucumber, micro greens

Chips and dips (V)

Sour cream, roasted garlic ranch, chimichurri dips

Parmesan pastry twists and salted crackers (V)

Chimichurri, house sun-blushed tomato and vegan aioli

New England crayfish brioche roll

Lightly Smokey Cajun spiced mayonnaise, spring onion, crispy shallots

Caesar wedge salad (NGCI)

Baby gem, bacon, parmesan, brioche crumb

Orzo lemon salad (V)

Roasted peppers, courgette, charred tenderstem broccoli, baby spinach, basil oil

Coronation chicken roll

Roasted chicken, curry mayonnaise, crisp shallots, toasted coconut, mango chutney

Halloumi wrap (V, NGCI available on request)

Hummus, grilled Mediterranean vegetables, rocket, pesto

HOT DISHES

Mediterranean falafel burger (PB)

Pickled red cabbage, tzatziki, harissa mayo

Fried mushroom slider (PB)

Oyster mushroom, red onion, Louisiana ketchup

Cajun waffle fries (PB)

Waffles fries, Cajun seasoning

Pulled pork slider (NGCI available on request)

BBQ pork shoulder, nachos cheese sauce, pickled chili, coriander

Boneless hot wings

Classic buffalo sauce, blue cheese

Mac and cheese gratin (V)

Macaroni, Cheddar Mornay, pecorino crumb, spring onion

Crispy chicken slider (NGCI available on request)

Gherkin pickle-brined chicken, herb aioli

Venison kofta (NGCI)

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

Americano pizza

Pepperoni, mozzarella, jalapeño, hot honey

Margherita pizza (V, NGCI available on request)

Mozzarella, sun-blushed tomato, oregano

Serrano ham pizza (NGCI available on request)

Serrano ham, Parmesan shavings, rocket, herb oil

Mini hot dogs

Crispy onions, ketchup, mustard

(V) Vegetarian **(PB)** Plant-Based **(NGCI)** No Gluten Containing Ingredients

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

Chicken karaage (NGCI)

Sticky rice, tenderstem broccoli, spring onion, pickled ginger

Miso aubergine (PB, NGCI)

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

COLD

Crispy native prawn flavour crackers (NGCI)

Wasabi furikake seasoned popcorn (NGCI)

Green goddess, pickled vegetables salad (PB)

Romaine lettuce, edamame beans, cucumber, micro greens

SWEET

Chocolate & mango jewel (PB)

80.00 per person
(minimum order of 8)

LEGENDS

COLD

Venison carpaccio (NGCI)

British venison, Old Winchester shavings, pickled shallots, micro roquette and aged balsamic

Scallop ceviche (NGCI)

Scottish scallops, celeriac mousse, onions, ginger, lime, coriander cress

Saffron freekeh salad (PB)

Cucumber, roasted butternut squash, cherry tomatoes, citrus saffron dressing

HOT

Herb-crusted lamb rump (NGCI)

Succulent Welsh Lamb, lamb breast croquette, O2 honey glazed heritage carrots, summer garden peas, kale

Chalk stream trout

Saffron barrel potatoes, poached fennel, samphire, dill sauce

Fried potato gnocchi (PB)

Sundried tomato sauce, lovage pesto, grated parmesan, crispy rocket

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)

(V) Vegetarian (PB) Plant-Based (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

Designed to complement your order.
Serves up to ten guests.

CHEESE

Cheddar, Somerset Brie and Oxford Blue ^(V)

A selection of British cheeses.

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

Cocktails are priced at 18.00 each



Strawberry Daquiri



Piña Colada



Passion fruit Martini



Amaretto Sour



Mojito



Margarita



Hennessy Berry Mojito



Old Fashioned



Sex on the Beach



Espresso Martini

225 per mixologist

Bespoke cocktails and mocktails are also available.

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'.

Drinks may contain allergens, please ask a member of the team for more information.

SPIRITS

		25ml	50ml	Bottle
VODKA	Belvedere (40% ABV)	16	19	200
RUM	Captain Morgan White Rum (37.5% ABV)	14.5	17	180
	Captain Morgans Dark Rum (40% ABV)	14.5	17	180
	Ron Zacapa Centenario 23 YO (40% ABV)	18.7	26	350
WHISKEY/ WHISKY	Bulleit (45% ABV)	14.5	17	180
	Johnnie Walker Black Label (40% ABV)	14.5	17	180
	Singleton of Dufftown 12 Year (40% ABV)	17	19.9	235
	Johnnie Walker Blue Label (40% ABV)	34	51	495
COGNAC	Hennessy VS (40% ABV)	16	19	200
	Hennessy XO (40% ABV)	34	51	495
GIN	Tanqueray London Dry (41.3% ABV)	16	19	200
	Tanqueray Number Ten (47.3% ABV)	17	19.9	235
	Tanqueray 0.0 (0.0% ABV)	8.3	10.5	125
TEQUILA	Casamigos Blanco (40% ABV)	14.5	17	180
	Casamigos Anejo (40% ABV)	16	19	200
	Don Julio 1942 (38% ABV)	34	51	495
LIQUEUR	Captain Morgan Spiced Gold (35% ABV)	14.5	17	180
	Captain Morgan Spiced Black (40% ABV)	16	19	200
		50ml	100ml	Bottle
	Baileys (17% ABV)	14.5	17	100

The standard measure for spirits is 25ml. 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.

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BEERS & CIDERS

			Half Pint	Pint
DRAUGHT BEER	Budweiser (4.5% ABV)		5.5	9.5
	Stella Artois (4.6% ABV)		5.5	9.5
CRAFT BEER	Camden Pale Ale (4% ABV)		(330ml)	8.9
	Camden Hells (4.6% ABV)		(330ml)	8.9
BEER	Budweiser (4.5% ABV)		(330ml)w	8
	Stella Artois (4.6% ABV)		(330ml)	8
	Corona (4.5% ABV)		(330ml)	8
	Corona Cero (0% ABV)		(330ml)	6.5
CIDER	Thatchers Gold (4.8% ABV)		(440ml)	8.9
	Thatchers Apple & Blackcurrant (4% ABV)		(500ml)	8.9
	Thatchers Blood Orange (4% ABV)		(440ml)	8.9
	Thatchers Zero (0.3% ABV)		(440ml)	6.75

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WINES

		175ml	250ml	75cl			175ml	250ml	75cl
WHITE	Terre Forti Trebbiano Chardonnay Italy (10.5% ABV) Apples and pears with some citrus fruit.	11.8	16.15	44	RED	Terre Forti Sangiovese, Rubicone Italy (12.5% ABV) Red cherries, raspberry with smooth tannins.	11.8	16.15	44
	Bottega Pinot Grigio delle Venzie Italy (12% ABV) Light and dry with floral and citrus notes.	13.6	18.7	51		Lunaris by Callia Malbec Argentina (13% ABV) Raspberry and currant flavours, sweet spice and a touch of leather.	13.6	18.7	51
	Satellite Sauvignon Blanc Marlborough New Zealand (12.5% ABV) Elderflower, citrus and passion fruit.	15.75	21.5	58.8		Le Versant Pinot Noir IGP d'Oc France (14% ABV) Forest fruits, cassis and blackberries, green bell pepper and eucalyptus.	16.4	22.4	61
	Peth Wetz Estate Riesling Rheinhessen Germany (12% ABV) White peaches, apricot and juicy pears.	16.4	22.4	61		Journeys End Huntsman Shiraz South Africa (12.5% ABV) Cherries, wild strawberries and fresh blackcurrant.	16.9	23.1	64
	Terrazas Selection Chardonnay Argentina (13.5% ABV) White peach, papaya and citrus with subtle notes of hazelnut and vanilla			80		Terrazas Selection Malbec Organic Argentina (14% ABV) Black cherry and plum, toast and spice, black pepper and chocolate.			80
	Cloudy Bay Sauvignon Blanc, Marlborough New Zealand (13.5% ABV) A complex wine with notes of ripe lemon, lime, passion fruit, peach and freshly cut grass			95		Terrazas Cabernet Sauvignon Argentina (14% ABV) Fruity aromas, and spicy and herbal notes.			80
ROSÉ	La Maglia Rosa Pinot Grigio Blush Italy (10.5% ABV) Subtle red fruit flavours and a soft finish.	11.8	16.5	44					
	Filarino Sangiovese Rosato Rubicone IGT Italy (12% ABV) Wild rose, pomegranate and blood orange.	13.6	18.7	51					
	Minuty M, Côtes de Provence France (13% ABV) White peach and grapefruit flavours.			80					
	Chateau d'Esclans Whispering Angel Rose France (13% ABV) Dried flowers and spices, with a subtle herbal bitter red fruit flavours.			80					

125ml measure available on request.

All wines contain sulphites and some may contain allergens or may not be vegan friendly. Please ask the bar staff for any further information.

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CHAMPAGNE

	20cl	75cl
Moët & Chandon Brut Impérial (12.5% ABV) The world's most loved champagne. A generous expression of champagne, perfectly balancing a blend of Pinot Noir, Chardonnay, and Meunier.	35.2	98
Moët & Chandon Rosé Impérial (12% ABV) A radiant and enticing expression of Rosé champagne. A Pinot Noir-driven blend with notes of ripe red fruits.	39.6	115
Moët & Chandon Ice Impérial (12% ABV) A daring innovation by Benoît Gouez, our Cellar Master. The first champagne created to be served over ice. Seductive and fresh with tropical fruit aromas.		110
Moët & Chandon Ice Impérial Rosé (12% ABV) Characterised by fruitiness and complexity with scents of fragrant red berries, figs, and nectarines. Served over ice.		115
Moët & Chandon Grand Vintage (12.5% ABV) Each bottle of Moët & Chandon Grand Vintage is unique, expressing grace and peace, harmony born from masterful winemaking and six years resting in the cellars. The notes are fruity and floral, with persistently soft aromas.		135
Ruinart Blanc de Blancs (12.5% ABV) Intensely aromatic and fresh, Ruinart Blanc de Blancs is the Maison's signature champagne, created with 100% chardonnay from terroirs in Côte des Blancs and Montagne de Reims.		180
Ruinart Rosé (12.5% ABV) A marriage of the Maison's signature Chardonnay and Pinot Noir, the notes are fresh and subtle, with hints of tropical fruits, strawberry, rose and pomegranate.		180
Krug Grande Cuvée (12.5% ABV) Blending so many vintages gives Krug Grande Cuvée its unique fullness of flavours, aromas, and its absolute elegance - something impossible to express with the wines of just a single year.		420
Dom Pérignon Brut (12.5% ABV) A legendary vintage Champagne, renowned for its richness, complexity, and timeless elegance. Experience the epitome of prestige and craftsmanship.		400
Dom Pérignon Vintage Rosé (12.5% ABV) Full-bodied and enveloping, round and creamy, sweet and voluptuous, this is an especially exquisite release of Dom Pérignon Rosé. With dominant fruit flavours and aromas, it is a true embodiment of the art de vivre.		650

SOFT DRINKS

CANS/ BOTTLES	Pepsi Max		(330ml)	5
	Pepsi Max		(200ml)	4.5
	Diet Pepsi		(200ml)	4.5
	R-Whites Lemonade		(330ml)	5
	R-Whites Lemonade		(150ml)	3.3
	London Essence Tonic/Soda		(200ml)	4.5
	London Essence Pink Grapefruit Soda		(200ml)	4.5
	London Essence Ginger Beer		(200ml)	4.5
	London Essence Ginger Ale		(200ml)	4.5
	J2O Fruit Blend Orange & Passion Fruit		(275ml)	4.7
WATER	Rockstar Energy Drink		(500ml)	5.75
	Sparkling San Pellegrino water		(75cl)	6.8
FRUIT JUICE	Still Acqua Panna water		(75cl)	6.8
	Orange / Apple / Cranberry Juice		(1l)	9.45
	Orange / Apple / Cranberry Juice		(200ml)	4.5

Drinks may contain allergens, please ask a member of the team for more information.

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 £135, or £165 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 charges.

DAY OF CANCELLATION

On the day of the event - 100% of the order charged.
One working day before the event - 50% of the order charged.
Two working days before the event - 35% of the order charged.

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