



Christmas at The O₂

Party like the stars



Throw your Christmas party at the world's most popular music and entertainment venue.

We've hosted the biggest stars in music, film and sport, right in the heart of London. Now it's your turn to join them.





The Venue

Host up to 300 guests for a sit-down dinner.
And up to 3,000 for a reception. We've even
got a 700-capacity outdoor terrace which
overlooks the London skyline.

Building Six at The O₂

Let us bring the party

Some of the world's biggest DJs have used our stage, lighting and sound system. And you'll get all of this included with the hire. Our packages take the stress out of hosting, so you're free to enjoy the event.

Get to The O₂ in a flash

Tube. River. Road. Emirates Air Line... We're easy to get to. You can access Building Six through its own separate entrance. And get coach drop-off at the door.



All hire packages include:

- Exclusive 12-hour venue hire
- Access to 700-capacity outdoor terrace
- Venue manager
- Sound engineer
- Lighting engineer
- Sound and lighting package
- Body-kinetic dance floor
- DJ
- Front of house security
- Front of house cleaning
- Medical officer
- Fire safety officer





The Caterers

We've partnered with create, Bubble and Moving Venue to offer a wide range of packages. These include unlimited drinks, professional staffing and the option to mix and match items from broad sample menus.

create
food and party design

Awarded 'Best Food and Beverage Supplier' at the 2014 M&IT Industry Awards, create is a company full of individuals committed to delivering delicious food and immaculate service at events.

With over 25 years of catering experience, we take pride in our talented team, professional service and imaginative menus. Our menu designers give priority to carefully sourced 'best of British' seasonal ingredients to create beautifully presented bold flavours.

Packages include:

- Five pots and two dessert canapés per person
- Unlimited house wine, bottled beer and soft drinks during a four hour reception
- Transport and delivery

Package prices start at £55 + VAT per person.

Minimum numbers apply.



bubble food

A UNIQUE EXPERIENCE

Bespoke and innovative, Bubble is the haute couture of the events world, offering clients affordable luxury. Our astounding events boast a wealth of creativity and theatrical flair, underpinned by expertly tailored menus and flawless service. Whether creating boutique or large scale experiences for private individuals, world-class brands or corporate agencies, our impeccable standards remain the same. Simply put, at a Bubble experience, every guest is a star.



Packages include:

- Sparkling welcome cocktail
- Up to eight canapés or five bowls per person
- Free professional photographer for all early bookings
- Unlimited beers, wines and soft drinks during a four hour reception
- Staffing
- Transport and delivery
- Furniture, equipment, linens, event management, cloakroom



Package prices start at £59 + VAT per person.

Minimum numbers apply.

movingvenue

Firmly established as one of London's leading event catering companies, Moving Venue has been delighting clients with outstanding catering and events since 1984.

We take a hand-on and creative approach to catering, offering event design and logistical support for any event. Whatever the location, size or diverse needs of organisers and guests, Moving Venue will approach the organisation of your event with professionalism, enthusiasm, uncompromising quality and a passion for food

Packages include:

- Six savoury canapés and three savoury bowls per person
- Canapé and bowl food presentation
- One sweet shot per person
- Menu tasting
- Unlimited house wine, bottled beer and soft drinks during a four hour reception
- Staffing
- Transport and delivery
- Furniture, equipment, linens, event management, cloakroom

Package prices start at £62 + VAT per person.

Minimum numbers apply.





Sample Menus

Mini bowls and plates - Cold

Hot smoked salmon

with dill and mustard new potatoes, oakleaf salad, roasted red onion and thyme vinaigrette

Rare roasted beef

with watercress, crumbled cashel blue, glazed hazelnuts, thyme oil and parsnip crisps

Rosemary roasted butternut squash and crumbled caerphilly (v)

with fresh pear, lambs lettuce, glazed walnuts and cider vinaigrette

Mini bowls and plates - Hot

British coastline fish pie

with spinach and quails eggs in a creamy chive sauce and topped with leek and wholegrain mustard mash

Rare roasted sirloin of british beef

with parsley and potato dumplings, charred leeks and guinness reduction

Braised shoulder of lamb with baby onions, thyme and balsamic

with garlic roasted potatoes, sautéed winter greens and braising liquor

Twice baked pumpkin and ribblesdale soufflé (v)

with wilted spinach, roasted pumpkin and pumpkin seed pesto

Canapés - Cold

Scottish smoked salmon

on beetroot toast with sour cream and fennel fronds

Confit lamb and redcurrant bakewell

with almond frangipane and toasted almonds

Beetroot macaroons (v)

filled with whipped curd cheese and crusted with freeze dried pear

Canapés - Hot

Caramelised scallop

on mini ham hock hash with parsley aioli and beetroot cress

Pulled pork croquet

topped with hickory liquid smoked sour cream, honey cress and tomato flakes

Welsh rarebit beignet (v)

topped with tomato chutney and baby cress

Canapés – Sweet

Apple and blackberry cheesecake

rolled in cinnamon crumble

Salted caramel pannacotta

with dried cranberry crackles

Mini brioche bread and chocolate butter pudding soldier

with orange scented custard dip

Sample menu. More options available.

bubble food

A UNIQUE EXPERIENCE

Canapés

Walnut bread with stilton and mulled wine pear (v)

Puy lentil mini burger with crispy shallots and thyme (v)

Mulled spiced pork belly with orange and sage jelly

Rosemary shepherd's pie shot with potato foam

Lobster and piquillo rouille mini burgers

Canapés - Sweet

Smoked chocolate and aged whisky truffles

Chocolate fondant with coconut and pomegranate

Almond, white chocolate and raspberry cakes

Vin santo jelly with a marscapone foam Christmas cake trifle 'shots'

Bowl Food

Wild mushroom crumble, manchego and glazed carrots (v)

Barley risotto with wild mushrooms and winter truffle (v)

Confit duck, black quinoa, cep snow and argon toffee ice cream

Slow cooked lamb fillet, sweet potato mash and môle sauce

Confit cod loin, Jerusalem artichoke mash and piquillo salsa

Bowl Food - Sweet

Winter berry shot with spiced syrup and almond crumble

Chilli chocolate pots

Bitter chocolate mousse with confit ginger

Mini cheese platter with membrillo Christmas cake trifle

Sample menu. More options available.

movingvenue

These menus have been created and selected by our Head Chef.

Canapés - Cold

Red pepper brulée with chorizo and rocket salsa

Teriyaki beef skewers, sesame crust, wasabi mayonnaise

Asparagus tips with basil cream on brioche (v)

Canapés - Hot

Fired Peruvian chicken skewer with chilli, toasted peanuts and green herb sauce

Knufa 'candyfloss' prawns with a sweet and sour dipping sauce

Black and blue cheese cubes (v)

Bowl Food - Cold

Beef Fillet

Celeriac remoulade, black truffles and madeira dressing, micro salad

Duck and mango

Seared duck and mango salad, crisp vermicelli noodles

Prawn cocktail

Iceberg lettuce, prawns in Marie rose sauce, cucumber, cherry tomatoes, paprika

Roasted butternut squash

Rocket, pan fried spring onions, sesame seeds, soy and balsamic dressing (v)

Bowl Food - Hot

Thai beef red curry

Coriander, lemongrass, galangal, red curry sauce, sticky coconut rice

Mac 'N' Cheese

Classic NY style mac, cowboy spiced sticky rib ball

Fish and Chips

Haddock goujon, chunky chip, mushy peas, tartare sauce

Wild mushroom and truffle

Ravioli, creamy mushroom sauce, crisp shiitake mushroom (v)

Sweet Shots

Iced Berries

Raspberries, strawberries, red currants and blueberries with white chocolate fondant

Mango Crunch

Crushed amaretto biscuit, fresh mango compote, mango mousse, papaya syrup

Chocolate Mousse

Rich milk chocolate mousse decorated with white chocolate

Crème Brulee

Vanilla infused crème anglaise base with shards of cracked sugar

Sample menu. More options available.

Package prices

	Guest numbers	500	700	1000	1500	2000	2500	3000
create	Price per person	£78.00	£75.00	£73.00	£67.00	£64.00	£61.00	£55.00
Bubble	Price per person	£82.00	£77.00	£74.00	£68.00	£65.00	£62.00	£59.00
Moving Venue	Price per person	£88.00	£84.00	£79.00	£71.00	£68.00	£67.00	£62.00

Minimum numbers apply. Prices subject to menu and availability.

Get in touch

The O2 Sales Team Contacts

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Catering Contacts



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bubble food
A UNIQUE EXPERIENCE

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