Summer Parties at Building Six at The O₂
With space for 700, the terrace at Building Six is perfect for summer cocktails and al fresco nibbles. It’s also directly linked to the main dance floor of the venue, so you don’t have to leave your best moves far behind.

Inside, you have three floors to choose from. We can host anything from 3,000 for a reception to 300 for a sit-down meal.

Our Summer BBQ packages include:

- Exclusive 8 hour hire of the venue
- Access to the 700 capacity terrace
- Sound, lighting and stage
- DJ
- Staffing, service, kitchen and furniture
- Unlimited house wine, beer and soft drinks
- Two BBQ stalls
- Mixture of bowl and finger food items

We’ve handpicked the best suppliers London has to offer. Have a flick through their options and let us know which one has your mouth watering. Prices start from £69+VAT per person.

Get in touch. Call 020 8463 2149 or email sales@theo2.co.uk
Selected Suppliers
BUILDING SIX AT THE O₂
BBQ SUMMER PACKAGES

PACKAGES INCLUDE:
- Sparkling welcome cocktail
- Unlimited beers, wines and soft drinks during a three hour reception
- Poseur tables, equipment, linen, event management and staffing

Standard BBQ Menu £80.00 + VAT
- Four main courses from the barbecue
- Three salads
- Artisan breads, unsalted butter and olive oil
- A selection of condiments, sauces, dips and relishes
- Two desserts

Premium BBQ Menu - £100.00 + VAT
- Four canapés OR two BBQ bowl food items
- Three main courses and one supplemented main course dish (3) from the barbecue
- Four salads
- Artisan breads, unsalted butter and olive oil
- A selection of condiments, sauces, dips and relishes
- Miniature dessert buffet OR three desserts, and a molecular dessert station

SAMPLE CANAPE MENU
Savoury shortbread, preserved cherry tomato, basil and Parmesan cream (v)
Tiger prawns wrapped in prosciutto with ginger jam
Grilled miso pork belly with wasabi toffee
Honey and mustard glazed Cumberland sausages, creamed potato dip

SAMPLE BBQ BOWL FOOD MENU
BBQ beef brisket with sweet potato and bourbon mash
Hay smoked tofu with black bean and red pepper ragout (v)
Grilled vegetable caponata with buffalo mozzarella and focaccia croutons (v)
Citrus seared sea trout, cucumber, pea shoots, wasabi dressing

SAMPLE BBq MAIN COURSE MENU
Prime steak burger with dill pickles and chipotle mayonnaise
Wood smoked chicken fillet burger with lemon aioli
Rosemary, lemon and sea salt rubbed new potato skewers (v)
Piquillo pepper, aubergine and halloumi kebabs, brushed with basil pesto (v)
Cumberland gourmet sausages

SAMPLE SUPPLEMENTED BBQ MAIN COURSE MENU (£)
Butterflied Moroccan marinated lamb leg with minted yoghurt
Asparagus spears with shaved Grana Padana (v)
Tandoori monkfish steaks with coriander relish

SALADS
Mango, mint, cherry tomato and red onions with sweet chilli and lime dressing (v)
Grilled broccoli stems with sourdough croutons, chilli and lemon dressing (v)
Saffron rice salad with caramelised onions, golden raisins, toasted seeds and parsley (v)
Classic Caesar with cos, herb croutons and Parmesan dressing (v)
Egg noodles tossed with fried shallots peanuts, spring onions and chilli jam

DESSERTS
Three chocolate mousse with freeze dried fruit wafers
Summer fruit salad
Baked blueberry cheesecake
English strawberry Eton mess
Classic tiramisu with espresso soaked amaretto biscuits
Roast pineapple with rum and vanilla custard
Rocky road chocolate brownie

MINIATURE DESSERT BUFFET
Black forest lollipops
Raspberry and rosewater eclairs
Gold lusted millionaire’s shortbread squares
Raspberry crème brulee tarts
Strawberry bonbon trifles with white chocolate curls

MOLECULAR DESSERT STATIONS (£)
Ice cream and sorbets are frozen in liquid nitrogen at the station and served to our guest in double walled glass
Salt toffee and raspberry
Yuzu sorbet

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements. Prices shown are based on a 3 hour event and do not include VAT
**CANAPE AND GRAB FOOD PARTY**

**PRICES FROM £45.00 + VAT PER PERSON**

4 Canapes, 4 grab food and 1 dessert
House wine, beer and soft drinks for a 3 hour period
Inclusive of all staffing, service equipment, kitchen, furniture and transport

**CANAPES**
Yorkshire pudding with rare roast beef and horseradish
Chicken liver parfait and spiced port jelly ‘sandwich’
Scottish salmon tartare with spring onion crème fraiche on lemon blinis Mini stilton, walnut and celery choux puff

**GRAB FOOD**
Mini burger with cheddar cheese and pickled gherkin – beef and veggie version
Mini hot dog with fried onions, ketchup and mustard – pork and veggie version
Coronation chicken wrap
Prawn cocktail in a little tea cup

**DESSERT**
Jam jar of Eton mess

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**FOOD STALLS PARTY**

**PRICES FROM £57.50 + VAT PER PERSON**

2 food stalls with an allocation of 3 mini meals,
3 grab food items and 1 dessert
House wine, beer and soft drinks for a 3 hour period
Inclusive of all staffing, service equipment, kitchen, furniture and transport

**BARBECUE**
Sourdough bun topped with homemade rustic beef burger and veggie burger with a selection of toppings
Seared chicken pieces with garlic and oregano
Marinated salmon brochette with lemongrass, ginger and lime crème fraiche
Sliced lamb with rosemary and mint marinade
Traditional coleslaw
Tomato and onion salad

**BEST OF BRITISH**
Selection of pies - Steak and ale, Billingsgate fish and Portobello mushroom and stilton with mash and liquor
Little lamb and veggie Cornish pasties
Roast beef and nut loaf, Yorkshire puddings and creamed horseradish
Cumberland and veggie sausages with red onion compote
Potato cakes with a selection of cured salmons with lemon wedges, chopped shallots, capers and gin creme fraiche
Cones of zesty fish goujons with chips

**DESSERT**
Vanilla ice cream with fruit compote and sprinkles to add

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We would also be more than happy to work with you to create a bespoke menu to suit your event theme and style.

*All costs are based on maximum capacity at 700 guests and a 3 hour reception finishing no later than 10.30pm. If numbers or timings vary we will be required to re-quote.

0870 850 1848 | www.payneandgunter.co.uk | sales@payneandgunter.co.uk
THE LONDON KITCHEN 2015 SUMMER PARTY PACKAGES FOR THE O2

CANAPE RECEPTION PACKAGE

From £48.00 per Guest, Exc. VAT, 500 Guest Minimum

BOWL FOOD RECEPTION PACKAGE

From £52.50 per Guest, Exc. VAT, 500 Guest Minimum

CANAPE AND BOWL FOOD RECEPTION PACKAGE

From £58.00 per Guest, Exc. VAT, 500 Guest Minimum

STREET FOOD RECEPTION PACKAGE

From £62.50 per Guest, Exc. VAT, 500 Guest Minimum

Prices to include the below:-

Please Note All Prices Include:

- A Minimum of 4 Food Items per Person (dependent on selected package)
- A Glass of Prosecco or Summer Cocktail on Arrival
- Unlimited House Wines, Beers and Soft Drinks (based on specific timings)
- Catering Manager, Waiting, Bar & Cloakroom Staff
- Contemporary Canapé Deck, Platters and Glassware
- Kitchen Equipment
- Refrigerated Food Delivery
CLASSIC SUMMER PACKAGES

Awarded 'Best Food and Beverage Supplier' at the 2014 M&IT Industry Awards, Create Food & Party Design 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.

Reception packages

<table>
<thead>
<tr>
<th>Guests</th>
<th>Price excl VAT</th>
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<tbody>
<tr>
<td>500</td>
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<tr>
<td>750</td>
<td>£56.00</td>
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Packages include:
- Welcome cocktail
- Street Food Stalls (based on 3 savoury and 1 sweet)
- Unlimited house wines, bottled beers and soft drinks during the 4 hour event
- Event staffing
- Kitchen & catering equipment
- Transport & delivery

Provided by venue:
- Cloakroom equipment
- Occasional furniture
MOVING VENUE
BUILDING SIX SUMMER BBQ PACKAGE – CLASSIC OPTION

FOR MORE INFORMATION PLEASE CONTACT:
ALANA BUCKLEY
HEAD OF EVENTS
ALANA@MOVINGVENUE.COM
0208 691 6661
FROM THE BBQ

please choose 4 bbq items

a selection of british bangers
that include, pork and leek, lamb and mint, traditional cumberland and vegetarian
all served with homemade tomato ketchup and bbq dip

angus beef burger
beef burgers famously finished with cheese and salad

skewers of mexican chicken
marinated in coriander, cumin, lemon and chilli served with a smoked corn salsa

blackened fresh tiger prawns
with cajun spice, served with bourbon mustard sauce

half corn on the cob
smoked, skewered and brushed with oregano butter (v)

garden fresh vegetable skewers
grilled and served with thai peanut sauce (v)

SALAD BAR

please choose 3 of the following salads

potato salad- jersey royals, crème fraiche, spring onion, mustard mayonnaise, parsley, lemon

apple, celeriac and red cabbage slaw

cous cous with slow roasted mediterranean vegetables

artichoke, rocket and radicchio salad
SWEET SHOTS

Please choose 3 of the following sweet shots

summer berry
blueberry coulis, mixed summer berries and clotted cream

strawberry and rhubarb crumble
white chocolate cheese cake, strawberry and rhubarb compote, pistachio crumble

ginger and gooseberry crumble
stem ginger and gooseberry compote, gooseberry puree, vanilla cream, ginger crumble

mango crunch
crushed amaretto biscuit, fresh mango compote, mango mousse, papaya syrup

italian trio
layered pistachio, dark chocolate and praline mousse, pistachio nuts

black forest
chocolate mousse layered with griottine cherries, chocolate sponge and crème chantilly

rhubarb and lemon cheesecake
rhubarb compote, lemon cheese cake and almond crumble

chocolate mousse
rich milk chocolate mousse decorated with white chocolate
**BEVERAGE PACKAGE**

An unlimited drinks package, to include the below

**white wine**
Le Chene Grenache Blanc, IGP D’oc

**red wine**
Le Chene Syrah/Grenache, IGP D’oc

**beer**
Beck’s

**soft drinks – chose 1 option**

**RHUBARB AND ROSEHIP**
rhubarb and rosehip cordial, soda water, rhubarb shard

**SPICED APPLE**
apple juice, elderflower syrup, ginger beer, fresh mint

**THE STINGER**
English nettle juice, sparkling grape juice, elderflower syrup
## PRICE MATRIX

<table>
<thead>
<tr>
<th>Minimum guest numbers</th>
<th>Package price from</th>
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<tbody>
<tr>
<td>250</td>
<td>£90 + VAT per person</td>
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<tr>
<td>500</td>
<td>£85+ VAT per person</td>
</tr>
<tr>
<td>700</td>
<td>£82 + VAT per person</td>
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**Package to include the following:**

- All food
- Unlimited beverage package
- Uniformed staff for 4-hour period
- All necessary equipment and furniture