



SUMMER PARTIES

Located on Level Two of the iconic OXO Tower, OXO2 is a breath-taking contemporary events space offering panoramic views across the river Thames.

Throughout the Summer months we have teamed up with our friends at Create Food and Party Design to devise some fabulous all-inclusive party packages. Whether you are looking for an early evening cocktail reception or a four course dinner with dancing afterwards, OXO2 is the perfect location to celebrate this Summer.

This versatile space offers a wealth of flexibility, allowing you to put your personal touch on your event. An understated neutral colour scheme lends itself well to a broad range of events, from parties, conferences and product launches to fashion shows and photo shoots. The venue is now also licensed for civil wedding and partnership ceremonies.

We do also allow other caterers to use the venue. Please contact our events team for further details.



THE VENUE

The space offers two areas which can be used in conjunction with each other or as separate entities depending on the number of guests you have attending. All events have exclusive access to the OXO2 balcony and its fantastic views of the Thames.

Whatever your event, the OXO2 team will provide creative solutions, attention to detail and a seamless delivery.

We offer a number of event packages however, we are also happy to tailor bespoke packages to suit your event.

Seated dinner with no dancing : **220**

Seated dinner with dancing : **180**

Stand up reception: **400**

Theatre style conferences: **120**

Cabaret style conference: **84**





YOUR SUMMER PARTY PACKAGE INCLUDES:

- Exclusive venue hire with access from 4.30pm
- Event runs from 6.30pm – 00.00am (bar closes at 11.30pm)
- One hour Pimm's and sparkling wine reception
- Unlimited wine, beer and soft drinks all evening (bar closes @ 11.30pm)
- Seated dinner, pots or canapés provided by Create food and party
- Atmospheric colour changeable lighting and projections
- Occasional furniture including poseur tables and stools
- All staff, security and cloak room assistants
- Contemporary décor and design
- Full Event Management
- Disco, DJ and Disco lights

Prices start from just £75 plus vat per person





SAMPLE CANAPÉ MENUS

Served cold

Steak tartare with horseradish crème fraiche in a cucumber cup
Juniper rubbed venison fillet with apple jelly on sage biscotti
Sichuan peppered beef and cucumber rolls
Black macaroon with foie gras and gold leaf
pickled green papaya and deep fried red shallots
Asian noodles on a fork with a chilli glazed prawn

Served hot

Chargrilled duck skewer in chopsticks with a grand marnier and kumquat dip
Cumberland sausages with grain mustard and rosemary dip
Sesame crusted and balsamic glazed fillet of beef on chopsticks
Seared beef fillet skewers with salsa verde
Corriander and lemon grass crusted beef with green chilli dipping sauce
Skewers of mint and chilli crusted salmon





SAMPLE POT FOOD MENUS

Cold pots

Thai marinated chargrilled salmon, lemon & coriander cous cous, lime aioli
Seared trout nicoise, baby new potatoes, cherry tomatoes, quails eggs, fine beans
Create chicken caesar salad
Pink roasted beef, horseradish cream sauce, watercress and pousse salad

Hot pots

Thai marinated tuna with stir fried vegetables and coriander noodles
Seared salmon, warm new potato salad, lime and garlic aioli
Gnocchi with homemade pesto, pinenuts & sour cream (v)
Beef cheek cottage pie with truffled mash

Dessert verrines

Coconut panna cotta with roasted pineapple and vanilla sorbet
Lemon confit posset
Bitter chocolate tart and salted caramel
Raspberry marshmallow soufflé





SAMPLE SEATED DINNER MENUS

create
food and party design

Starters

Stilton, poached pears and caramelised walnut salad and a pastry puff croute (V)
Tomato trio of confit tomatoes, tomato essence and tomato tartare
Scallop and prawn stack with a crab dressing
Trout carpaccio with pickled trout fillet, cucumber and a dill salsa

Mains

Smoked aubergine stuffed mushrooms, baby spinach, truffle oil potatoes and a red pepper dressing (vegan)
Thyme roasted chicken breast with asparagus, peas, broad beans and lyonnaise truffle oil potatoes
Pink roasted striploin with potatoes, olives, green beans, sun blushed tomatoes, quails egg and béarnaise sauce.
Striploin beef with crushed sautéed garlic and thyme potatoes, confit tomato and asparagus with a pea puree

Dessert

Chocolate brownie, blackcurrant ice cream and cassis soaked summer berries
Lemon meringue with lime zest
Summer pavlova
Rhubarb jelly with ginger sponge and English custard





LOCATION

OXO2 is situated on the second floor of the Oxo Tower building and is accessed via external stairways at either side of the building.

Address

OXO2, Level Two Wharf, Bargehouse Street, South Bank, London SE1 9PH

Tube and overland

Blackfriars (Circle and district lines, Mainline and Thames Link)
Southwark (Jubilee Line) and Waterloo (Jubilee, Northern and Bakerloo lines, Mainline)

Parking

There is no parking on-site however there are car parks based at the Hayward Gallery and National Theatre a short walk away. These are operated by Apcoa Parking UK, Tel: 020 7620 0357, and we recommend you contact them to confirm opening and closing times.

