



INTERCONTINENTAL®

LONDON – THE O2

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Christmas at InterContinental London - The O2

This Christmas, experience the magic at InterContinental London – The O2. From festive dining at Kinaara to cocktails at Eighteen Sky Bar, every moment has been thoughtfully crafted for you. With stunning views of the Thames and direct access to The O2, this is Christmas done beautifully.

A festive Christmas dinner table is set for a celebration. The table is covered with a dark cloth and is elegantly arranged with white plates, silverware, and several wine glasses. A centerpiece of red berries and white flowers sits in a gold vase. The table is flanked by two large, decorated Christmas trees with blue lights and ornaments. In the background, a city skyline is visible through large windows, with lights reflecting on the water. The text "The most wonderful time of the year. Make it unforgettable." is overlaid in the center.

The most wonderful time of the year.
Make it unforgettable.



Christmas Dinner Package

£120.00 per person inclusive of VAT

Package Includes

- Three-course festive dinner
- Glass of prosecco
- Half a bottle of house wine
- Half a bottle of water
- Tea and coffee with petit fours
- Christmas crackers, party hats and poppers

(Please note that the dishes featured are available as part of our banqueting menu.)



Starters

Beetroot Oak Smoked Salmon Tartare

Blinis - Citrus crème fraîche - Keta Caviar
(Fish-Dairy-Gluten-Egg)

Duck Terrine

Bramley apple slaw-Toasted brioche
(Dairy - Gluten - Egg)

Celeriac tarte tatin (V)

Goat Cheese-Jerusalem Artichokes
-walnuts (Dairy - Gluten - Nuts)

Cream of parsnip (V)

Wild Mushrooms - Truffle
(Celery - Dairy)

Main Courses

Sea Trout

Clams and lemon grass chowder-samphire-fondant
potato (Dairy - Molluscs - Sulphites - Celery - Fish)

Turkey Ballotine

Winter Vegetables, Chestnut Puree , Cranberries
Pigs in Blankets
(Gluten - Nuts - Celery - Sulphites, Egg - Dairy,)

Pork belly

Orange-Star Anise-Shallots-Fondant Potato
(Celery - Sulphites)

Tortelloni (V)

Burrata-Black Truffle
(Dairy - Gluten - Nuts - Egg)

Dessert

Clementine Cremieux

Ginger Cake, Winter Berries
(Dairy - Gluten - Egg)

Valrhona Chocolate tart

Tonka Chantilly -Salted Caramel
(Dairy - Gluten - Soya - Egg)

Baileys Panna Cotta

Vanilla shortbread, blackberries
(Dairy -Gluten)

V - Vegetarian

Christmas Reception Package

£95.00 per person inclusive of VAT

Package Includes

Two-hour drinks reception

Unlimited house wine, beers and soft drinks

Selection of bowl food (up to 5 items)

Canapés (up to 5 items)

Tea and coffee with petit fours

Christmas crackers, party hats and popper

(Please note that the dishes featured are available as part of our banqueting menu.)



Cold Canapés

Waldorf salad in a tortilla cup with apple and pecan nuts (V)
Beetroot marinated smoked salmon roll with avruga on Rye bread
Roast beef with horseradish on a mini Yorkshire pudding
Glazed duck parfait on French-style brioche with fresh figs
Spicy crab salad and radicchio in a tortilla cup
Stilton mousse with fig compote on pumpernickel (V)
Grilled artichoke with hummus on herb crostini (V)
Fresh green asparagus with sundried tomato and black olive on bread Ficelle (V)

Food Bowls

Salt and peppered deep-fried squid with oriental-style glass noodle salad
Teriyaki-glazed pork belly with ginger, honey and orange sesame dressing
Boneless crispy chicken thighs with BBQ glazed pineapple and sweetcorn
Paneer masala with cumin rice and poppadoms (V)
Burrata, figs and pistachio with focaccia crouton(V)
Cod medallions with chive mashed potato, bisque sauce
Butterfly coconut tiger prawns with stir-fried rice and sweet and sour sauce
Mini turkey roulade with apricot stuffing and creamy savoy cabbage
Butternut squash and white mushroom risotto (V)

V - Vegetarian

Hot Canapés

Mini mushroom and thyme puffs (V)
Mini cheeseburger
Mini beef tournedos on crostini with béarnaise sauce
Baby croque-monsieur
Wild mushroom arancini with saffron dip (V)
Filo parcels of feta cheese with basil, red onion, and sea salt (V)
Breaded butterflied coconut king prawns with sweet chilli

Sweets

Spiced chocolate bonbons
Mini mince pies
Festive financiers
Praline cheesecake

A detailed gingerbread display featuring a two-story house on the left with white icing snow on its roof and gold-leafed windows. To its right is a long, low wall made of gingerbread bricks with white icing snow along the top edge. In the foreground, a penguin figurine wearing a red Santa hat stands on the left, and a large nutcracker in a red and gold uniform stands in the center. To the right of the nutcracker is a small tree made of gingerbread men. On the far right, another nutcracker is partially visible. The entire scene is set on a base of white icing snow.

Celebrate Christmas the way it was meant to be.
Festive moments worth remembering.



Market Brasserie Festive Package

Capacity: 120 – 150

Lunch: 12:00pm - 3:00 pm

Dinner: 5:00pm - 10:00pm

Two-course set menu £40 | Three-course set menu £48

Two-course + package £76.50 | Three-course + package £84.50

(Prices Inclusive of VAT)

Package Includes

Glass of prosecco on arrival

Half a bottle of house wine

Half a bottle of water

Tea/coffee/petit fours

Christmas crackers, party hats and poppers

Market Brasserie Menu

Starters

Foie Gras Parfait on Choux Bun

Hazelnut, Orange, Almond Cream And Peach Veil

(Gluten - Egg - Dairy - Sulphite - Nuts) (664 Calories)

Parsnip Three Ways

Vinegar Gel, Black Garlic Puree

(Celery - Gluten - Dairy - Sesame - Sulphite) (258 Calories)

Miso Salmon Mosaic

With Beetroot, Caviar, Cucumber and Lime

Foam (Fish-Dairy) (236 Calories)

Main Courses

Smoked Roasted Venison Loin

Barley Crocket, Grilled Kale, Wild Mushroom, Red
Currant and Berries Sauce

(Celery - Gluten - Egg - Dairy - Sulphite) (368 Calories)

Steamed Cod Loin

Stuffed Mussels, Spinach, White Asparagus, Saffron
Beurre Blanc

(Fish - Dairy - Mollusc - Sulphite) (615 Calories)

Jerusalem Artichoke Risotto

Roasted Smoked Artichoke Cream, 24 - Month

Aged Parmesan

(Celery - Dairy - Sulphite) (647 Calories)

Dessert

Baileys And Milk Chocolate Cheesecake

Spiced Winter Berry

(Egg - Dairy - Gluten - Soya) (350 Calories)

Clementine Tart

Cardamon Mascarpone Cream

(Egg - Dairy - Gluten - Soya) (387 Calories)

Black forest

Sour Cherry Compote, Soaked Chocolate Cake

(Egg - Dairy - Gluten - Soya) (412 Calories)

Kinaara Festive Package

Capacity: 65 – 100

Lunch: 12:00pm - 3:00pm

Dinner: 5:00pm - 10:00pm

Two-course set menu £50 | Three-course set menu £58

Two-course + package £86.50 | Three-course + package £94.50

(Prices Inclusive of VAT)

Package Includes

Glass of prosecco on arrival

Half a bottle of house wine

Half a bottle of water

Tea/coffee/petit fours

Christmas crackers, party hats and poppers



Starters

Barrah Kabab: New Zealand Lamb Chop | Kashmiri Chilli Paste | Roasted Black Garlic

Achari Paneer Tikka: Tandoori Cottage Cheese | Marinated with Punjabi Five Spice | Pickle Onion

Kasundi Fish: Smoked Stone Bass | Mustard Paste | Mint Chutney | Pickled Beetroot Gel

Accompaniments

Aloo Mattar: New Jersey Potato | Tossed with Onion and Tomato | Green Peas

Dal Kinaara: Black Lentil Overnight Cooked in Tomato | Ginger Garlic | Kashmiri Red Chilli

Main Course

Butter Chicken: Old Delhi Style Grilled Chicken | Dried Fenugreek Tomato Sauce | Cashew Crumble

Sunehri Lobster Curry: Pan-Seared Lobster | Silky Tomato Onion Curry | Bengali Garam Masala

Paneer-E-Bahar: Layered Cottage Cheese | Aromatic Tomato Gravy | Tender Peas

Desserts

Kinaara Black Forest: A Decadent Toasted-Fennel Chocolate Fondant | Warming Spiced Pickled | Butter Milk Sorbet

Alphonso Mango Kulfi: Mango Cream | Toasted Jaggery | Fresh Alphonso and Seasonal Orchard Fruits

Besan Laddu Ice-Cream: Artisanal Gram-Flour Infused Ice-Cream | Silky Coconut Cream | Pineapple And Charred

V - Vegetarian



Clipper Bar Festive Package

£80.00 per person inclusive of VAT

Capacity: 150 – 250

Lunch: 12:00pm – 3:00pm

Dinner: 5:00pm – 1:00am

Enhance Your Celebration (Extras)

Fireworks from £2,500 | Live music from £1,100

Package Includes

One hour drinks reception includes unlimited house wine, beers and soft drinks

Selection of bowl food (up to 3 items)

Canapes (up to 4 items)

Christmas crackers, party hats and party poppers

Additional hour at £15.00 per hour per person

Eighteen Sky Bar Festive Package

£85.00 per person inclusive of VAT

Capacity: 100 – 150

Lunch: 12:00 pm - 3:00pm

Dinner: 5:00pm - 1:00am

Package Includes

One hour drinks reception includes unlimited house wine, beers and soft drinks

Selection of bowl food (up to 3 items)

Canapes (up to 4 items)

Christmas crackers, party hats and party poppers

Additional hour at £15.00 per hour per person





New Years Package

Eighteen Sky Bar Package:

Total minimum spend of £19,000 consisting of £7,000 on room hire plus £12,000 on food and beverage.

(DJ from £1,200 and live music from £2,000 until 1:00am)

Clipper Bar Package:

Total minimum spend of £20,000 consisting of £6,000 on room hire plus £14,000 on food and beverage.

(DJ from £1,200 and live music from £2,000 until 1:00am)

Please note, that menu items are subject to change based on availability and at the culinary team's discretion.

We reserve the right to alter prices and menu content due to fluctuating conditions.

Enhance Your Night

Glass of prosecco £9.00

Glass of champagne £15.00

Canapés (minimum 5 items) £4.50 per item

Live music from £1,500

DJ from £1,100

Chair covers £5.00 per cover

Please note, that menu items are subject to change based on availability and at the culinary team's discretion.

We reserve the right to alter prices and menu content due to fluctuating conditions.





End of The Night

Step into our sleek rooms and suites, each a beautifully designed retreat with breathtaking panoramic views. Floor-to-ceiling windows frame the dynamic Canary Wharf skyline and the iconic O2 Arena, placing the energy of London right at your feet.

Sink into refined linens for a restful night, then wake up to a bathroom designed for indulgence. Choose between a deep separate bathtub or an invigorating rain head shower, complemented by signature InterContinental Byredo bath products.

Sophisticated amenities, extraordinary views and an unparalleled location. This is what sets us apart.

A large, vibrant red firework bursts in the dark night sky, its numerous sparks radiating outwards. Below the firework, the Intercontinental London - The O2 hotel is visible, its modern architecture featuring a grid of windows and a prominent red curved section. The hotel's name is written in white on the red facade. The overall scene is festive and celebratory.

The most celebrated time of the year.
Make it truly yours.