

STEP INTO WINTERLAND...

WITNESS A WORLD OF ENCHANTMENT AS OXO2
IS TRANSFORMED INTO A SNOWY PARADISE



OXO2
SOUTHBANK

PART OF THE / CAMM & HOOPER COLLECTION

UNLEASH THE MAGIC AT OUR CHRISTMAS EXTRAVAGANZA

Gorgeous panoramic view of London's iconic skyline including St Paul's Cathedral can be seen from OXO2's folding floor-length windows and balcony.

As we approach the festive season, it's time to start planning for your company's Christmas party. And this year, we have something truly special in store for you!

Step into a world of enchantment as our venue is transformed into a snowy paradise with captivating blue and white lighting effects and a mystical-themed entertainment that will leave you and your guests mesmerised. Whether you're looking for a unique backdrop for memorable photos, or simply an enchanted atmosphere to celebrate the festive season, we have got you covered.



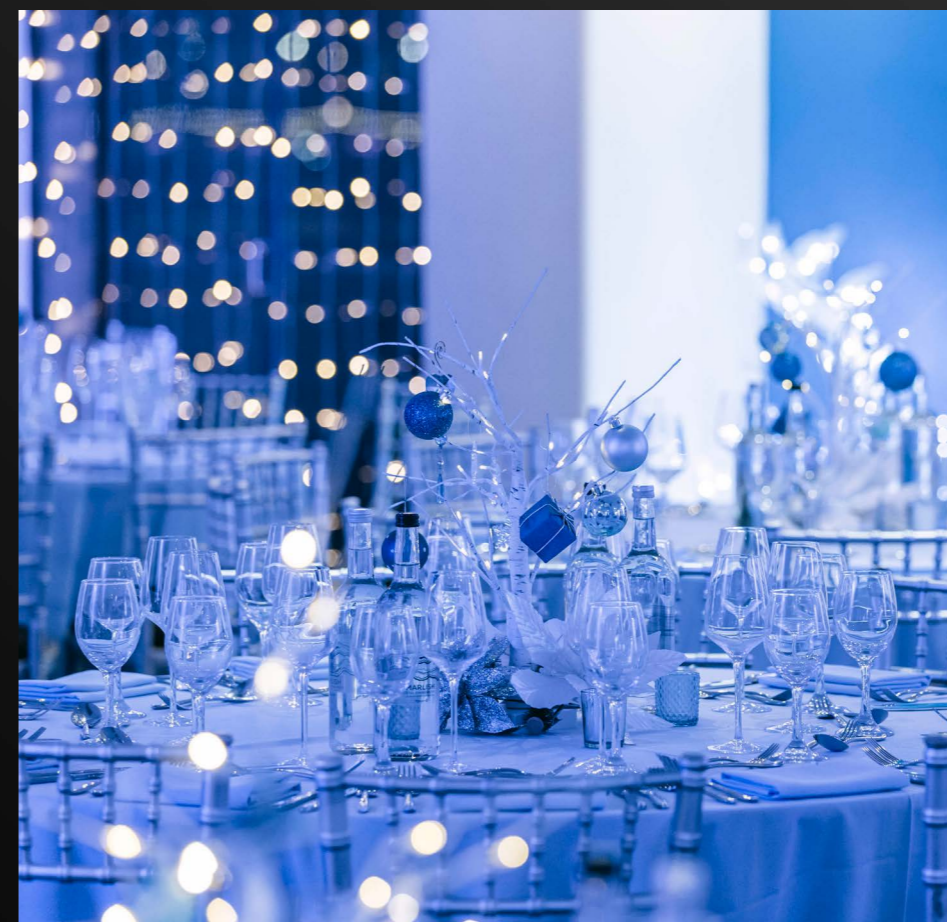
LOOKING FOR A UNIQUE AND EXCITING VENUE FOR YOUR COMPANY PARTY?

With 537 square meters of expansive gallery space, our two interconnected rooms, designed in a gallery-style, can comfortably accommodate up to 400 guests standing or 200 guests seated. Whether you choose to hire one side or both, you will enjoy exclusive access to the OXO2 balcony, offering breathtaking views of the river.

When you host an event with our exceptional team of curators, possibilities abound. From catering to production and our dedicated Heart of House teams, we are committed to making your event an enchanting and seamless experience. Trust us to bring the magic to your special occasion.

FEATURES

- › Stunning festive atmosphere with glistening snow and twinkling lights
- › Versatile events space with scenic balcony views
- › Fully heated venue
- › Dedicated and experienced event curators
- › Delicious seasonal produce by culinary specialists
- › Signature Cocktail Infusions
- › In the heart of London, minutes away from Waterloo station
- › Capacity: up to 400 guests



AWARD-WINNING CULINARY CREATIONS

Our in-house chefs create culinary experiences that combine innovative and imaginative approaches with top-tier ingredients.

From fun and casual gatherings to sophisticated formal settings, our chefs offer a broad range of dishes that showcase local flavours and produce. We use only the freshest and most vibrant ingredients, ensuring that every dish we serve is as delicious as it is visually stunning.

No compromises are made when it comes to the quality of our food, and we make sure that every guest is presented with a delicious feast to enjoy.



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Reducing food waste to zero and promoting sustainability is a mission we can all be a part of. It's inspiring to see the incredible variety of fresh and delicious produce available, and by supporting local farmers and suppliers who prioritise sustainability, we can all contribute to a more sustainable food system. Whether it's choosing responsibly sourced meat and fish or opting for plant-based meals, every small step we take can make a big difference.

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DISCOVER YOUR PERFECT POUR

At Camm & Hooper, our top priority is to create an unforgettable experience for our guests. We constantly seek new ways to keep events fresh and exciting, fueled by our passion for innovation. Our commitment to pushing boundaries is evident in our unique selection of delicious signature cocktails, liquid infusions, wines, and sparkling wines, all crafted by our talented team.

Our signature Liquid Chef's infusions are a testament to our commitment to innovation. Whether you prefer alcoholic or non-alcoholic drinks, our talented team can create unique and delicious options that cater to all tastes. We ensure that the quality and consistency of our drinks remain top-notch, whether the event is for 50 or over 1000 guests.

At our core, we believe in providing our guests with a unique experience. That's why we're constantly growing our collection of British heritage wines and sparkling wines, carefully sourced from a growing list of suppliers, to offer a diverse range of options.



INNOVATIVE INFUSIONS BY THE LIQUID CHEF

Our Liquid Chef, James Allen is a master of infusions, and his passion for creating unique and delicious drinks is evident in every drink. With a keen eye for detail and a deep understanding of flavour profiles, The Liquid Chef has curated a selection of infusions that are sure to delight even the most discerning palate.

The Liquid Chef is committed to using only the freshest, highest quality ingredients. He sources his fruits, herbs, and spices from local farmers and markets, ensuring that each infusion is bursting with flavour.

Whether you're sipping on a homemade cordial or a barista coffee, you can taste the difference that fresh, organic ingredients make.



CAPACITY & FLOOR PLANS

OXO2 can accommodate up to 400 standing guests and 160 seated.

STYLE		
	Min	Max
Seated	60	160
Dinner Dance	60	160
Standing	100	400



MORE INFORMATION

History

The building has a rich history and was originally used as a power station. In the 1920's it was occupied by OXO beef cube and its architect, Albert Moore, incorporated the design into windows on the tower to get around a ban on skyline advertising!

Now an event space, the contemporary, minimalistic design in harmony with its spacious layout, makes OXO2 an extremely versatile venue. The blank canvas, gallery style rooms allow clients the capacity to completely transform the venue, providing unparalleled views of the city to take centre stage.



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We would love to hear from you.

Click here to contact us



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