



VIÑOLY
ROOM

FOOD & DRINK BY

RHC.



VIÑOLY ROOM

Discreetly set back inside Fenchurch Restaurant is the Viñoly Room. This private dining room offers beautiful views across the city, elegantly seating up to 16 people. The space is ideal for any occasion from business meetings to personal celebrations.

MINIMUM ROOM

TIMINGS	SPEND*
Lunch (Sun - Tue)	£1,375
Lunch (Wed - Sat)	£1,760
Dinner (Sun - Tue)	£2,200
Dinner (Wed - Sat)	£2,475

Dining capacity 16 guests

ADDITIONAL INFORMATION

* Venue hire & minimum spend inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%. *Any additional requirements are charged as extra and all additional arrangements such as flowers, AV, entertainment and production must be arranged with Sky Garden's approved suppliers. *The published timings include your access times and should include set up and preparation. *The venue has to be returned by the published timings unless otherwise agreed prior to the booking. *Full terms and conditions will be issued with the contracts for the booking *Booking of the Vinoly Room is available 6 weeks in advance.



VIÑOLY ROOM

MENU A
£88 PER PERSON

STARTER

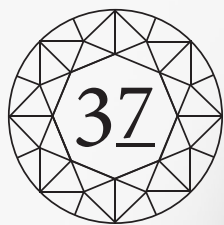
Beef tartare, gherkin, egg yolk jam, English mustard
Mosaic of sashimi tuna with yoghurt, lime and red pepper sauce
Mixed grain risotto, king oyster, taleggio, baked potato consommé

MAIN COURSE

Guinea fowl, stuffed Roscoff onion, celeriac, brown sauce
North Sea monkfish, BBQ cabbage, Thai green mussel sauce
Ricotta gnocchi, courgette, pickled trompette, Romesco

DESSERT

Fenchurch chocolate bar, salted almond and buttermilk ice cream
Coffee, crème fraîche, parsnip, Minus 8 maple verjus
Selection of British cheeses



VIÑOLY ROOM

MENU B
£99 PER PERSON

STARTER

Mosaic of sashimi tuna with yoghurt, lime and red pepper sauce
Beef and oyster, gherkin, egg yolk jam, English mustard
Mixed grain risotto, king oyster, taleggio, baked potato consommé

MAIN COURSE

Roast turbot, brassicas, whipped whey, Champagne sauce
Herdwick lamb, anchovy migas, confit garlic, cumin yoghurt
Ricotta gnocchi, courgette, pickled trompette, Romesco

DESSERT

Fenchurch chocolate bar, salted almond and buttermilk ice cream
Coffee, crème fraîche, parsnip, Minus 8 maple verjus
Pink Lady "tart tatin", British blackberries, clotted cream and shiso





VIÑOLY ROOM

MENU C
£110 PER PERSON

STARTER

Veal sweetbread, British peas, truffle cauliflower puree, smoked oil, Nori
Hand dived Isle of Skye scallop, XO sauce, pickled mooli, Fenchurch tuile
Mixed grain risotto, king oyster, taleggio, baked potato consommé

MAIN COURSE

Stuffed turbot, brassicas, whipped whey, Champagne sauce
Lake District sirloin, asparagus, beef fat morels, sweet mustard
Ricotta gnocchi, courgette, pickled trompette, Romesco

PRE-DESSERT

Sorrel, ricotta, mandarin, Szechuan peppercorn

DESSERT

Fenchurch chocolate bar, salted almond and buttermilk ice cream
Pink Lady "tart tatin", British blackberries, clotted cream and shiso
Coffee, crème fraîche, parsnip, Minus 8 maple verjus





ACCREDITED SUPPLIERS

We are proud to work with the best suppliers in the industry. Through their individual expertise and in-depth knowledge of the Viñoly Room, our carefully selected suppliers can deliver your requirements.

PRODUCTION COMPANIES

Event Concept
info@eventconcept.co.uk
eventconcept.co.uk
020 7064 3552

Fisher Productions
info@fisherproductions.co.uk
fisherproductions.co.uk
0208 871 1978

Starlight Design
info@starlightdesign.co.uk
starlightdesign.co.uk
0208 960 6078

Delta Live
enquiries@deltalive.com
deltalive.com
0208 339 3800

PR Live
hello@prlive.co
prlive.co
020 8670 5000

FURNITURE HIRE

Velvet Living
info@velvetliving.co.uk
velvetliving.co.uk
020 8947 8245

Options Greathire
welcome@options-greathire.co.uk
options-greathire.co.uk
0203 609 0609

FLORAL DESIGN

Mary Jane Vaughan
maryjane@maryjanevaughan.co.uk
maryjanevaughan.co.uk
020 7385 8400

Rob Van Helden
emily@rvhfloraldesign.com
rvhfloraldesign.com
020 7720 6774

Simon J Lycett Ltd
enquiries@simonlycett.co.uk
simonlycett.co.uk
020 7277 3322

Veevers Carter
info@veeverscarter.com
Veeverscarter.com
020 7237 8800

Larry Walsche
thestudio@larrywalshe.com
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0208 540 5305

Lavender Green
info@lavendergreen.co.uk
lavendergreen.co.uk
020 7127 5303

Elizabeth Marsh
www.emfd.co.uk
Florist@elizabethmarsh.co.uk
020 7738 8506

ENTERTAINMENT

ALR Music
info@alrmusic.co.uk
alrmusic.co.uk
020 3732 0232

Private Drama Events
hello@privatedramaevents.com
privatedramaevents.com
020 8749 0987

Sternberg Clarke
sales@sternbergclarke.co.uk
sternbergclarke.co.uk
020 8877 1102

EVENT PHOTOGRAPHY

Stuart Wood Photography
stuart@stuart-wood.com
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07831 359 379

Marta Ilardo Photography
www.martailardophotography.com
marta@martailardophotography.com

EVENT MANAGEMENT

Steven Duggan Events
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0208 960 3120

Banana Split
hello@banana-split.com
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020 8200 1234

Goose
talk@goose.co.uk
www.goose.co.uk
0148 352 4400

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sales@gsp-uk.com
www.gsp-uk.com
0208968 9331

Top Banana
enquiries@top-b.com
Top-b.com
0156 270 0404



CONTACT US

Private or corporate, every booking is bespoke and special. Please get in touch so we can discuss making your dining experience truly remarkable.

VIÑOLY ROOM

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