



V I Ñ O L Y
R O O M

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 SPEND*
TIMINGS	
Lunch (Sun)	£1,650
Lunch (Wed - Sat)	£1,950
Dinner (Sun - Tue)	£2,150
Dinner (Wed - Sat)	£2,500

Dining capacity 16 guests

ADDITIONAL INFORMATION

* Venue hire & minimum spend inclusive of VAT at 20% and exclusive of a discretionary service charge at 13.5%. *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 Viñoly Room is available 6 weeks in advance.



M E N U A

£100 PER PERSON

STARTER

Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti

Cured jerk salmon, spring onion, green mango, Yuzu ponzu

Heirloom beetroot salad, marinated figs, pickled onion, creamed ricotta cheese

MAIN COURSE

Peppered Lumina lamb, pickled cucumber, black garlic, mixed peas couscous

Pan seared sea bass, saltfish, avocado, gungo peas, smoked oyster emulsion

Stuffed gnocchi, marinated artichokes, oregano, borlotti bean stew, Parmesan

DESSERT

Fenchurch bar, caramel cake, hazelnut mousse, crème fraiche ice cream

Eton mess, raspberry meringue, mixed berries, rhubarb sorbet, olive oil

Passion fruit posset, soursop, mixed berries

Stilton ice cream, mulled grapes, milk foam, pear and walnut cake (supplement £14)

MENU B

£110 PER PERSON

STARTER

Cured jerk salmon, spring onion, green mango, yuzu ponzu
Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti
Pumpkin velouté, green curry, lemongrass

MAIN COURSE

Pan seared seabass, saltfish, avocado, gungo peas, smoked oyster emulsion
Peppered Lumina lamb, pickled cucumber, black garlic, mixed peas couscous
Truffled linguine, wild mushrooms, aged Parmesan

DESSERT

Passion fruit posset, soursop, mixed berries
Eton mess, raspberry meringue, mixed berries, rhubarb sorbet, olive oil
Tropical delight, passion fruit, pineapple, pistachio sponge, coconut sorbet
Stilton ice cream, mulled grapes, milk foam, apple and pecan cake (supplement £14)



MENU C

£120 PER PERSON

STARTER

Steak tartare, spiced relish, smoked mayo, cured yolk, crispy potato rosti

Crab linguine, courgette, confit lemon, roe smoked butter sauce

Heirloom beetroot salad, marinated figs, pickled onion, creamed ricotta cheese

MAIN COURSE

Roasted Halibut, cauliflower, pickled grapes, curried mussels, roe butter sauce

Venison loin, pulled shoulder, celeriac, chicory, Medjool dates, mustard jus

Risotto, red pepper, charcoal, crumbled feta cheese, toasted pine nuts

GIN & TONIC

Sloe gin, basil, cucumber

DESSERT

Fenchurch bar, caramel cake, hazelnut mousse, crème fraiche ice cream

Seasonal soufflé, dark chocolate, mandarin, pineapple cake, custard espuma

Tropical delight, passion fruit, pineapple, pistachio sponge, coconut sorbet

Stilton ice cream, mulled grapes, milk foam, apple and pecan cake (supplement £14)

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

PR Live

hello@prlive.co
Prlive.co
020 8670 5000

AV London

office@avlondon.co.uk
www.avlondon.co.uk 02039232272
07873692131

Wise Productions

events@wiseproductions.co.uk
www.wiseproductions.co.uk/
020 8991 6922

Fisher Productions

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

Bespoke

studio@bespoke-london.co.uk
bespoke-london.co.uk
020 8961 1510

Starlight Design

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

Banana Split

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

FLORAL DESIGN

Mary Jane Vaughan

maryjane@maryjanevaughan.co.uk
maryjanevaughan.co.uk
020 7385 8400

Veevers Carter

info@veeverscarter.com
Veeverscarter.com
020 7237 8800

Larry Walsche

thestudio@larrywalshe.com
larrywalshe.com
0208 540 5305

Lavender Green

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

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

AOK Entertains

Laura@aokevents.com
AOKentertains.com
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Lick Me I'm Delicious

bookings@lickmeimdelicious.com
www.lickmeimdelicious.com
0203 637 1206

Smile Events & Media

hello@smile-events-media.com
www.smile-events-media.com
0203 637 1206

FURNITURE HIRE

Velvet Living

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

Options Greathire

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

EVENT PHOTOGRAPHY

Stuart Wood Photography

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07831 359 379

Capture House Ltd

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Bertie Watson

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07535 604 464





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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