



VIÑOLY
ROOM





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.

Timings	MINIMUM room SPEND *
Lunch (Sun-Tue)	£1,250
Lunch (Wed-Sat)	£1,600
Dinner (Sun-Tue)	£2,000
Dinner (Wed-Sat)	£2,250

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



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MENU A

£70.00

STARTER

Beef tartare, English mustard, avocado, zhoug dressing, smoked leek
Lock Fyne hot smoked salmon, oyster emulsion, watercress dressing
New season charred watermelon, Burrata, Golden raisin, Linseed crisp

MAIN COURSE

Salt dried free-range duck, peach, radicchio, leg ragout tart
Cod loin, native lobster, parsley, kohlrabi, beurre noisette hollandaise
Roast onion and goats cheese agnolotti, white soy, baby turnip, chive oil

DESSERT

Poached apricot, fig leaf, ricotta mousse and lemon thyme
Honey semifreddo, whipped yeast caramel, milk sorbet.

Selection of British cheeses





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MENU B

£90.00

STARTER

Lock Fyne hot smoked salmon, oyster emulsion, watercress dressing

Beef tartare, English mustard, avocado, zhoug dressing, smoked leek

New season watermelon, burrata curd, candied walnut, golden raisin

MAIN COURSE

Pan braised halibut, baby artichokes, confit garlic, monks beard

60-day aged beef fillet, braised cheek, bone marrow, carrot purée, thyme jus

Roast onion and goats cheese agnolotti, white soy, baby turnip, chive oil

DESSERT

Fenchurch chocolate bar, salted almond and buttermilk ice cream

Poached apricot, fig leaf, ricotta mousse and lemon thyme

Cherry, buckwheat parfait, sorrel, rose





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MENU C

£100.00

STARTER

Sautéed veal sweetbreads, cumin yoghurt, minted shallots
Hand dived Isle of Skye Scallop, XO sauce, pickled mooli, Fenchurch tuile
New season watermelon, burrata curd, candied walnut, golden raisin

MAIN COURSE

Pan braised halibut, baby artichokes, confit garlic, monks beard, pancetta
60 day aged beef fillet, braised cheek, bone marrow, carrot purée, thyme jus
Roast onion and goats cheese agnolotti, white soy, baby turnip, chive oil

CHEESE

Grilled Tunworth, crumpet and fresh honeycomb

DESSERT

Fenchurch chocolate bar, salted almond and buttermilk ice cream
Cherry, buckwheat parfait, sorrel, rose
Honey semifreddo, whipped yeast caramel, milk sorbet



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.

CATERERS

rhubarb
rhubarb.net
020 8812 3200

FLORAL DESIGN

Mary Jane Vaughan
maryjanevaughan.co.uk
020 7385 8400

Lavender Green
lavendergreen.co.uk
020 7127 5303

Veevers Carter
veeverscarter.com
020 7237 8800

Rob Van Helden
rvhfloraldesign.com
020 7720 6774

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

PRODUCTION COMPANIES

Event Concept
eventconcept.co.uk
020 7064 3552

Fisher Productions
fisherproductions.co.uk
020 8871 1978

Starlight design
starlightdesign.co.uk
020 8960 6078

Wise Productions
wiseproductions.co.uk
020 8991 6922

Sound By Design
soundbydesign.co.uk
020 8339 3888

All Safe and Sound
allsafeandsound.co.uk
020 8350 7607

EVENT MANAGEMENT

Banana Split
banana-split.com
020 8200 1234

EVENT SCREENS

Blackwall Screens
blackwallhire.net
020 8693 6641

KOSHER CATERERS

Tony Page
tonypage.com
028 830 4000

EVENT FURNITURE

Velvet Living
velvetliving.co.uk
020 8947 8245

Greathire
greathire.co.uk
020 8965 5005

ENTERTAINMENT

World Heart Beat Music Academy
worldheartbeat.org
020 8870 3042

Sternberg Clarke
sternbergclarke.co.uk
020 8877 1102

Alex Le Roux
alrmusic.co.uk
020 3733 2023

Young Guns
younggunsuk.com
0207 495 6606

Private Drama
privatedrama.com
020 8749 0987

ICE

Ice Box
theicebox.com
020 7498 0800



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.

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