



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.

The Ruinart Experience

Guests joining us for lunch and dinner will enjoy a chilled glass of Ruinart Champagne on arrival to welcome your guests to Fenchurch Restaurant.

Timings	MINIMUM room SPEND *
Lunch (Sun-Tue)	£1250
Lunch (Wed-Sat)	£1600
Dinner (Sun-Tue)	£2000
Dinner (Wed-Sat)	£2250

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 Viñoly Room is available 6 weeks in advance



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MENU A
£76.95

Glass of Ruinart

STARTER

Roast quail, green beans, charlotte potatoes and buttermilk sauce

Confit trout rillettes, citrus jelly, dill and mustard

Salad of young beetroot, smoked crème fraiche and red sorrel

MAIN COURSE

Cornish red chicken, glazed bacon, sweetcorn and girolles

North Sea cod, mussels, sea vegetables and white beans

Fregola, datterini tomato and trombetta courgette

DESSERT

Roasted peach, olive oil biscuit and Wigmore ice cream

Black fig and orange Bakewell tart with mascarpone sorbet

Selection of British and European cheeses





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MENU B
£107.25

Glass of Ruinart

STARTER

Ayrshire beef tartare, young beetroots, smoked crème fraîche and red sorrel

Heritage courgettes, burrata, yellow datterini tomatoes and anchovy

Crisp Burford Brown egg, watercress sauce and grelot onions

MAIN COURSE

Herdwick Lamb, trombetta, charred aubergine, fregola and yoghurt

Loch Duart salmon, grelot onions runner beans and dulce beurre blanc

Ragu of white beans, sea vegetables and grelot onions

DESSERT

Spiced Osteen mango and sheep's yoghurt

64% Manjari chocolate, caramelised hazelnut and cereal milk ice cream

Selection of British and European cheeses





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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