



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 SPEND*

TIMINGS

Lunch (Sun - Tue)	£1,848
Lunch (Wed - Sat)	£2,184
Dinner (Sun - Tue)	£2,408
Dinner (Wed - Sat)	£2,800

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

£110 PER PERSON

ADD A GLASS OF FERRARI PERLE 15

STARTER

STEAK TARTARE

Spiced relish, smoked mayonnaise, cured yolk, crispy potato rösti

CURED JERK SALMON

Spring onion, green mango, yuzu ponzu

GRILLED ASPARAGUS CAESAR

Quail egg, gem lettuce, anchovy, shaved Parmesan

MAIN COURSE

HERB ROASTED CHICKEN

Confit leg, buttered beans, truffle mash potato, pickled baby onion

GRILLED SEA BREAM

Orzo pasta, saltfish Creole pepper stew, oyster emulsion, avocado, lettuce

POTATO DUMPLING

Marinated artichokes, oregano, borlotti bean stew, Parmesan

DESSERT

FENCHURCH BAR

Caramel cake, hazelnut mousse, crème fraîche ice cream

ETON MESS 'MAKE A MESS'

Spiced meringue, candied ginger, dragon fruit, mixed berries, piña colada sorbet

LEMON POSSET

Dragon fruit, mixed berries lemon balm, soursop sorbet

STILTON ICE CREAM

Mulled grapes, milk foam, apple and pecan cake

M E N U B

£121 PER PERSON

ADD A GLASS OF FERRARI PERLE 15

STARTER

Jerk fish skewers, BBQ pineapple, avocado, tomato, chilli, red onion, lime aioli

JERK FISH SKEWERS BBQ

pineapple, avocado, tomato, chilli, red onion, lime aioli

STEAK TARTARE

Spiced relish, smoked mayonnaise, cured yolk, crispy potato rösti

FREGOLA 'SPRING GREEN RISOTTO'

Peas, broad beans, broccoli, toasted pine nuts, crumbled feta

MAIN COURSE

Confit haddock, marinated artichokes, parsley & tarragon salsa, malt vinegar scraps

CORNISH COD

Pickled fennel, peas, monks beard, saffron butter sauce

PARMESAN CRUSTED VEAL CHOP

Mustard mashed potato, tenderstem broccoli, pickled radish

TRUFFLED RIGATONI

Wild mushrooms, aged cheese, cream sauce

DESSERT

BROWNIE

Chocolate mousse, salted milk ice cream, cacao nib brittle

ETON MESS 'MAKE A MESS'

Spiced meringue, candied ginger, dragon fruit, mixed berries, piña colada sorbet

TROPICAL DELIGHT

Passion fruit, pineapple, pistachio sponge, coconut sorbet

STILTON ICE CREAM

Mulled grapes, milk foam, apple and pecan cake



M E N U C

£132 PER PERSON

ADD A GLASS OF FERRARI PERLE 15

STARTER

GLAZED OX CHEEK & GRAVY

Cumin-candied swede, wholegrain mustard mashed potato, bone marrow crumb

CRAB RIGATONI COURGETTE

Confit lemon, roe smoked butter sauce

GRILLED ASPARAGUS CAESAR

Quail egg, gem lettuce, anchovy, shaved Parmesan

MAIN COURSE

ROASTED HALIBUT CAULIFLOWER TEXTURES

Pickled ginger, black radish, coconut, katsu curry sauce

PEPPERED LUMINA LAMB

Pickled cucumber, black garlic, gungo peas couscous

FREGOLA 'SPRING GREEN RISOTTO'

Peas, broad beans, broccoli, toasted pine nuts, crumbled feta

GIN & TONIC

Sloe gin, basil, cucumber

DESSERT

FENCHURCH BAR CARAMEL CAKE

Hazelnut mousse, crème fraîche ice cream

CHEF'S SEASONAL SOUFFLÉ

Caramelised banana, dulce de leche, passion fruit, milk chocolate

TROPICAL DELIGHT

Passion fruit, pineapple, pistachio sponge, coconut sorbet

STILTON ICE CREAM

Mulled grapes, milk foam, apple and pecan cake





WE ARE PROUD TO WORK WITH THE BEST EVENT SUPPLIERS IN THE INDUSTRY. TO ENSURE GUESTS ARE WOWED AT YOUR EVENT, WE RECOMMEND:

PRODUCTION COMPANIES

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

Wise Productions
events@wiseproductions.co.uk
www.wiseproductions.co.uk
020 8991 6922

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

AV London
office@avlondon.co.uk
www.avlondon.co.uk
020 3923 2272
07873692131

Luminaire Events
skygarden@luminaire.events
www.weareluminaire.com
020 3371 0680

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

EVENT MANAGEMENT

Featured London
info@FEATURED.london
020 8960 3120

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

FURNITURE HIRE

Options Greathire
welcome@options-greathire.co.uk
options-greathire.co.uk
020 3609 0609

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

BRANDING

Cube Branding
Info@cubebbranding.co.uk
020 8944 6360

FLORAL DESIGN

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

Veevers Carter
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Veeverscarter.com
020 7237 8800

Pinstripes & Peonies
flowers@pinstripesandpeonies.com
www.pinstripseandpeonies.com
020 7720 1245

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

CAKES

GC Couture
Info@gccouture.com
shop.gccouture.co.uk
020 3633 1455

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
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020 8877 1102

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AOKentertains.com
074 2513 2978

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0203 637 1206

Smile Events & Media
hello@smile-events-media.com
www.smile-events-media.com
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Blank Canvas Entertainment
blankcanvasentertainment.co.uk
info@blankcanvasentertainment.co.uk
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EVENT PHOTOGRAPHY

Stuart Wood Photography
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078 3135 9379

Capture House Ltd
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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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