



Vinoteca Farringdon Private Room



The Private Rooms at VINOTECA



Vinoteca Marylebone Private Room

Welcome to the Private Rooms at Vinoteca

Big or small, private or corporate, birthday or launch event, we'll help you plan the perfect occasion in our Private Rooms in Farringdon and Marylebone.

Choose from our menu options – the best of the Vinoteca kitchens in the seasonal Chef's Menu, the regularly changing Daily Menu, or our Cocktail menu with canapés and platters for receptions or drinks events.

Wine is what we do here: choose from our 275-wine list on the day, pre-order from our recommended Private Room selection, or add the Vinoteca Wine Buyer's choices to seamlessly match the Chef's menu; choose to begin with one of our wine tasting options.

Please ask about hiring the Private Rooms for meetings, tastings or presentations.

Call Baiba on 020 3544 7406 or email privateroom@vinoteca.co.uk to talk about booking your event at Vinoteca.

VINOTECA

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TASTING TO START (OPTIONAL)

Last One Standing	15
<i>Fun, competitive wine tasting game</i>	
Wine Essentials	20
<i>Introduction to wine and tasting with bottles from around the world</i>	
Region of the Season	25
<i>Guide to our current favourite wine region</i>	

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FOOD

Chef's Menu	40
<i>Pre-order; specially designed seasonal menu</i>	
Daily Menu	30
<i>Choose on the day; short, often-changing menu</i>	
Cocktail Menu	10 / 15
<i>Selection of platters & canapés at two prices</i>	

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WINE

Pre-order (price according to budget)	--
<i>Choose in advance from our recommended bottles or the full wine list</i>	
On the Day (price according to budget)	--
<i>Pick your wines at the time of your event</i>	
Vinoteca Wine Buyer's Selection	25
<i>Four glasses (3/4 btl) picked by the wine buyers to match the Chef's Menu perfectly</i>	

*A discretionary 12.5% service charge will be added to your bill
 Ingredients may not be listed, please advise of any allergies*

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*Vinoteca, 7 Saint John Street, London EC1M 4AA 020 7253 8786
 vinoteca.co.uk @vinoteca*

Chefs' Menus

Farringdon - Spring 2016 Chef's Menu

Hot smoked Scottish salmon, pickled rhubarb, rye melba & mustard cress
Beef carpaccio, baby artichoke, parmesan and Bloody Mary dressing

Elwy valley lamb rump, smoked mash potatoes, baby carrots, morel sauce
Atlantic cod fillet, cauliflower puree, samphire, razor clams & heirloom
tomato dressing

Green pistachio and chocolate pot with biscotti
Buttermilk pudding, macerated strawberry, almond tuile

Marylebone - Spring 2016 Chef's Menu

Seared Scottish dived scallops, cauliflower, sea herbs, onuga & tomato consommé
28 day hung Welsh Black Mountain beef tenderloin carpaccio, beetroot, horseradish jelly
& red amaranth

Roast barbery duck breast, confit duck leg, butter braised pink fir potatoes,
crispy kale & candied seville orange

Roast Mersea turbot, pomme purée, pickled samphire, brown shrimp & dill

Valrhona chocolate bavarois, vanilla mascarpone & raspberry
Braeburn tarte tatin, cinnamon & milk ice cream, hazelnut praline

£40.00/ three courses

All guests must select their dishes in advance

All dietary requirements can be catered for, please let us know in advance.
Every ingredient may not be listed, please ask for a full list of allergens.

Cocktail Menus

Farringdon Private Room

£10/head

Home made bread, Arbequina olive oil
Nocellara olives
San Daniele and mozzarella arancini
Caramelized fennel bruschetta
Plates of cured meats

£15/head

Home made bread, Arbequina olive oil
Nocellara olives/smoked almonds
San Daniele and mozzarella arancini
Caramelized fennel bruschetta
Smoked duck brioche crostini, sour
cherry jam
Var salmon filo tartlets
Platter of braised shoulder of Elwy
valley lamb, butter beans & cavolo nero

Marylebone Private Room

£10/head

Home made bread, Arbequina olive oil
Nocellara olives
Tomato, basil & pickled shallot bruschetta
Chorizo croquettes, aioli & confit lemon
Plates of cured meats

£15/head

Home made bread, Arbequina olive oil
Nocellara olives/smoked almonds
Pea & mint tart
Cornish mackerel tartare, caper berries
Chorizo croquettes, aioli & confit lemon
Smoked haddock brandade crostini &
crispy quails eggs
Platter of braised shoulder of Elwy valley
lamb, salsa verde & salardaise potatoes

Sample Daily Menu (NB: this is an example and changes regularly)

Spring vegetable minestrone, chervil pesto

Cotswold chicken & broad bean terrine, grilled pots

Dill cured salmon rillettes, mustard seed & radish slaw, rye toast

Roast Tamworth pork chop, grilled calcots, marjoram roasting juices

Baked Cornish gurnard, sautéed potatoes & sprout flowers, caper butter

Cauliflower risotto, toasted almonds & sage, Twineham Grange cheese

Pannacotta, poached Victorian rhubarb

Dark chocolate brownie, salted caramel sauce

Ragstone goats cheese, chutney & oatcakes

£30.00/ three courses

Spring Special Lunch: £17.50/ two courses, £22.50/ three courses

Terms & Conditions

Capacities/ Room Hire Times

Maximum number for lunch or dinner is 32 at Marylebone (up to 24 on one table), 30 at Farringdon (20 on one table). Standing receptions - up to 40 at both sites. Hire times are 12noon-5pm lunch and 6pm-11.30pm dinner. Please ask about full day room hire for meetings.

Minimum Spend

The minimum spend for any event in the Private room (excluding Christmas) is £400 at lunch and £500 at dinner which does not include a 12.5% service charge added to the final bill. If the final bill falls short, the remainder will be charged as a hire fee.

Menus

Chef's Menu is £40/person for three courses; guests must send in menu choices for the whole party one week in advance. Daily Menu is £30/person for three courses. Spring Lunch Promotion - for lunch bookings, the Daily Menu will be £17.50/two courses, £22.50/three courses (valid until future notice); all guests choose on the day. Cocktail menu is £10 or £15/head and must be ordered at least a week in advance. All dietary requirements will be catered for if notified at least a week in advance.

Wine

We encourage you to order wine in advance of your event so we can guarantee availability. Wine Buyer's Selection must be ordered at least a week in advance.

Wine Tastings

Each tasting takes 30-40 minutes and includes around half a bottle overall of six different wines. Tastings can be booked for groups of 8 or more. Please ask about bespoke tasting evenings.

Aperitifs / Wine Cocktails / Additional Dishes

Start your event with one of our wine-based aperitifs e.g. Seasonal Prosecco Spritz or a classic Negroni. Please also ask if you'd like to add any shared side dishes for the table e.g. salads, extra vegetables.

Smoking Policy

Designated area outside for smoking - please ask our staff. Smoking is not permitted anywhere within the Vinoteca premises.

Service Charge & Bills

A discretionary service charge of 12.5% will be added to the final bill, and all prices quoted are including VAT. Full payment of the bill is required at the end of the meal - we can take payment from multiple cards but do not have the facility to create individual bills in the Private Dining Room.

Confirmation & Deposit

Provisional bookings are held for three days and are not confirmed until Vinoteca receives the completed confirmation form and a deposit of £200 paid securely at the link here: <http://shop.vinoteca.co.uk/private-room-deposit-p-733.html>

The £200 deposit will then be taken off the final bill on the day of the event. Final guest numbers must be confirmed three days before the event.

Cancellation

Cancellations seven days or more before the event will receive full deposit refund, less than seven days before the event and the deposit will not be refunded. Guest cancellations less than three working days before event will incur the full menu charge. Please note that the failure to arrive within 45 minutes of your booking time will be viewed as a cancellation/no-show and it will be at the manager's discretion whether the event can continue.

Leaving the premises

We're located in a residential area - please respect our neighbours when you leave. Please ask staff if you need help ordering taxis.

Booking Form

Name: _____ Date of event: _____
Telephone number: _____ Email: _____
Number of guests: _____ Arrival time: _____
Menu choice (choose one): Chef's Menu / Daily Menu / Cocktail Menu
Wine Tasting (if applicable): Last One Standing / Wine Essentials / Regional

Drinks (please indicate, or leave blank if tbc)

Reception/arrival drink:

Wine:

Water (still/sparkling/tap):

Beer, soft drinks:

Additional notes/requests:

Please return this form by email to privateroom@vinoteca.co.uk. We cannot confirm your booking until we receive a completed form and payment of the £200 deposit paid online here: <http://shop.vinoteca.co.uk/private-room-deposit-p-733.html>

Reminders

Final numbers must be confirmed three days before the event or no-shows will be charged / additions may not be able to be accommodated

Event cancellations must be seven days or more before the event or the deposit will not be refunded

Failure to arrive within 45 minutes of your event time will be seen as a cancellation. It is at the manager's discretion whether the event can continue, or whether a cancellation charge will be made.

The return of this completed form constitutes your acceptance of the Vinoteca Terms and Conditions as found above and on the previous page.

