

VINERIA

Group Dining
& Events

70a High Street
Wimbledon Village
London
SW19 5EE

TABLE @
VALLEBONA

WINE · CHEESE · CHARCUTERIE · PROVISIONS



FINE FOOD PROVISIONS
FROM
TABLE TO YOUR

WINE
CHEESE
CHARCUTERIE
PROVISIONS
GIFTS





PRIVATE HIRE

We are passionate about creating show-stopping parties where we pay attention to every detail. From the menus to the staffing and the decorations, we'll be on hand to deliver the best possible bespoke event for you.





Grazing tables with artisan Italian produce



Hand picked artisan Italian wine wide selection



Spaghetti vongole e bottarga



Grade listed 2 building



Hand sliced prosciutto in front of your guests



Where Italy meets Japan



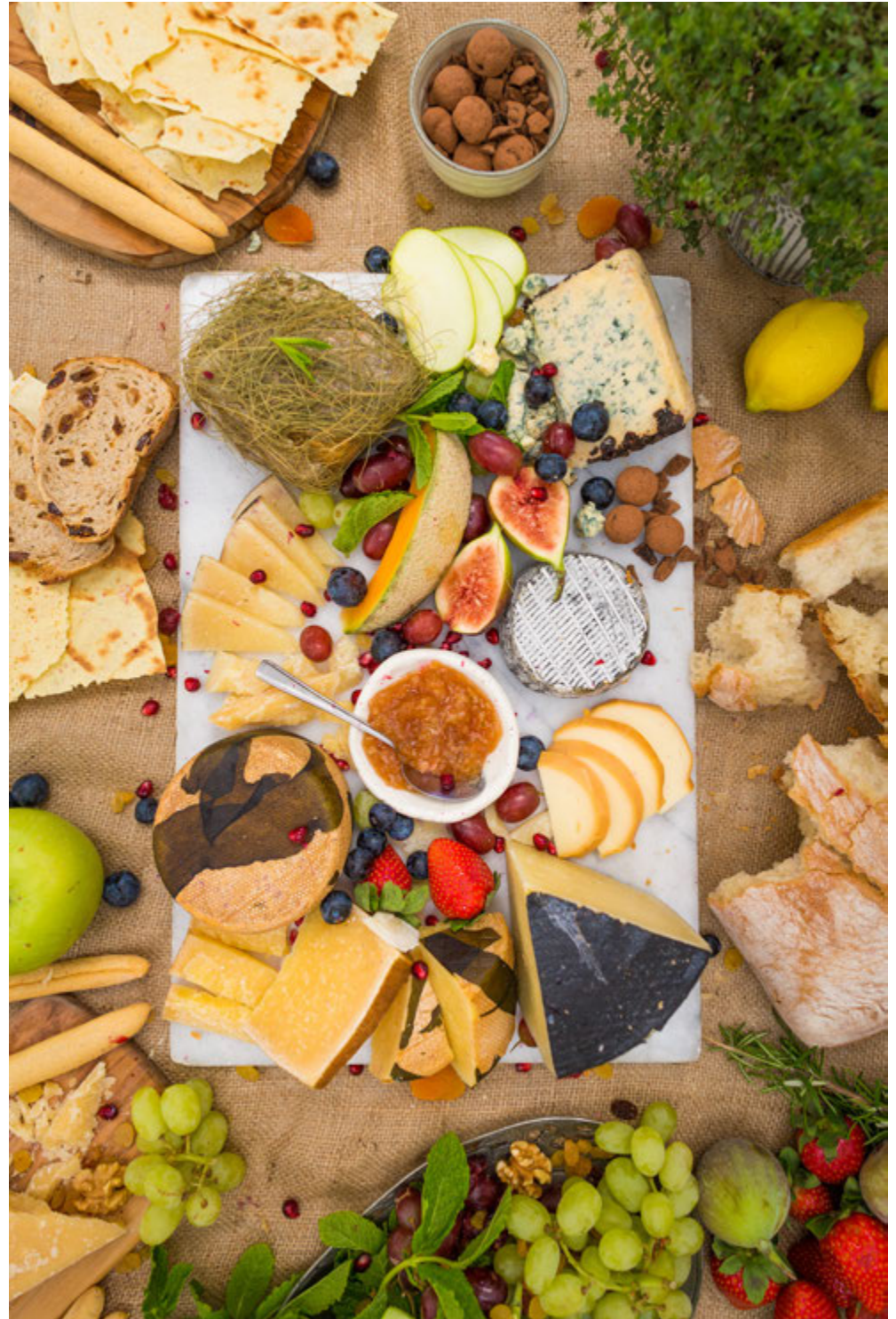
Outdoor garden courtyard



The only Italian cheese maturation room in London

BESPOKE MENUS

We can also create bespoke menus for larger group bookings as well as private events for the whole space. These are a little more intimate, where clients want something a little more personalised to them and their guests. The same principles still apply - seasonality and the best possible produce will dictate the menu and the wine pairings. If you wish to hire the restaurant for a private event, or would like us to cater at an external site, we can create a beautiful bespoke menu for any occasion!



Long Table

Menu £90pp

DRINKS

Prosecco Superiore, Veneto

Langhe Bianco, Piedmont

Chianti Selvapiana, Ruffina, Tuscany

FOOD TO SHARE

A selection of salumi, antipasti, breads

Sourdough Pizza Base

Orecchiette with pecorino and artichokes

Cheeseboard with truffle honey

Tiramisu

Menu £110pp

DRINKS

Cocktails

Prosecco Superiore, Veneto

Terlaner, Alto Adige

Rosso di Montalcino, Tuscany

FOOD TO SHARE

A selection of salumi, antipasti and breads

Sourdough Pizza Base

Orecchiette with pecorino and artichokes

Cheeseboard with truffle honey

Tiramisu

The Menu offer is subject to change. Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Please note that a discretionary 12.5% service charge will apply

Seated or Standing Sampale Menu

FOOD

Prosciutto San Daniele, Truffle Salame, Crema di Pecorino, Salsiccia, Sun Dried Tomatoes, Taralli from Puglia

A selection of four slowly matured salumi, sundried tomatoes and taralli bread

Sicilian Pachino Tomatoes, Burrata Salad Sicilian cherry tomatoes with burrata from Puglia & drizzled with cold pressed, single estate olive oil from Alghero

Fagiolini al Miso French beans, nesashi miso, roasted sesame seeds & four-year-old Shodoshima soy

Capunti Pugliesi with Broccoli & Pecorino Traditional pasta from Puglia

Roasted Porchetta rolled with Fennel Seed and Herbs, with Crispy Crackling Classic rolled pork slow roasted & sliced Vallebona

Cheeseboard A selection of 4 ripe cheeses from our Vallebona maturation room, paired with organic marmalade

THE BAR

Cocktail

G & T, Negroni, Aperitivo

Italian Kraft Beer

Prosecco Superiore, Veneto

Langhe Bianco, Piedmont

Chianti Selvapiana, Ruffina, Tuscany

Limoncello di Sorrento

The Menu offer is subject to change. Please always inform your server of any allergies or intolerances before placing your order.

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Please note that a discretionary 12.5% service charge will apply



OUR PRODUCERS

PRODUCERS



Our secret:

- ❖ We invest in working alongside a select number of exceptional, **small-scale producers** and farmers throughout Italy and Japan.
- ❖ We source only **natural, organic, and sustainable** products from pesticide-free producers with whom we have built loyal relationships.
- ❖ On our shelves, in our cheese room, or served in our Vineria, we know the **provenance** of every ingredient we offer to our customers.

TABLE @ VALLEBONA

THE IMPORTANT STUFF

OPENING HOURS

| | |
|-----------------------------|---------------|
| Tuesday — Dinner | 18:00 - 22:00 |
| Wednesday — Saturday Lunch | 12:00 - 15:00 |
| Wednesday — Saturday Dinner | 18:00 - 22:00 |
| Sunday — Lunch | 12:00 - 16:00 |
| Monday — | Closed |

**Private hires for Sunday dinner, Monday lunch & dinner or Tuesday Lunch can be discussed on a case by case basis*

VENUE INFORMATION AND HIRE

- Venue hire is inclusive of staff which includes a manager, waiting staff, bar staff, and chef team.
- We provide access to all of our in-house tables, chairs, service ware, glassware and crockery.
- Our rooms are dressed with candles. If you would like to arrange additional flowers then we are happy to suggest and organise from our preferred suppliers. This will be an additional cost.
- Production and table dressing, can all be organised on request.
- We are happy to explore added extras such as calligraphy and table layouts. Add-ons will be quoted and agreed in line with the venue hire estimate.
- We are happy to explore any requested production elements to make your event complete. We are also happy for you to bring your own production elements but all details and requests must be agreed and signed off by both parties 2 weeks in advance of the event.
- If you require out of hour access or extra set up time for loading in/out then we are happy to accommodate based on a fee of £100 per hour.
- Out of hours guest arrival or departure will be charged at £250 per hour.
- If you are looking for a whole day hire with guests then this will be charged at a double hire cost.
- Multiple day hire is available and is charged at the combined day hire cost.
- Music is allowed until 22:30.
- Due to licensing restrictions there is, unfortunately, no dancing permitted in the restaurant.

ATTENDEES

- We require confirmed final guest numbers at least 4 days in advance of the event.
- These numbers will correlate with your final invoice. If the numbers increase after this, Vallebona will endeavour to accommodate the extra guests, however, this cannot be guaranteed. In the event that extra guests are added, there will be a pro-rata charge added to the final invoice per guest.

- We require confirmed guest dietary requirements at least 4 working days prior to the event. A seating plan must be provided with guests with dietary requirements noted. Please note we are not a nut-free kitchen.
- Our standard total venue hire allows for a maximum of 34 seated guests. A total maximum capacity of 40 standing guest can be accommodated for with drinks and canapés.

FOOD & DRINK

- The final menu and beverage selection must be made 7 working days prior to the event.
- Due to the seasonal nature of the menus, the chef may need to substitute menu items in line with access to suppliers/growers. In the event of this, you will be notified in advance and have the option to make changes.
- Menu tastings can be organised three weeks prior to the event at the latest.
- The final menu will be confirmed one week prior to the event. This will be signed off by both parties.
- Drink tastings are complimentary. Final drinks need to be agreed 7 days prior to the event taking place.

SECURE A BOOKING

- A holding deposit is required to secure all bookings. Please refer to T&C's document.

CANCELLATION & POSTPONEMENT POLICY

- Cancellations will incur the following charges:
 - *Cancellations more than one month before an event will be reimbursed.*
 - *Cancellations between one month and 7 days before an event, will forfeit the first deposit.*
 - *Any cancellation within 7 days of the event, will result in forfeit of the first and second deposits.*
 - *Any cancellation within 48 hours of the event will be charged the full amount of the agreed quotation.*
- Cancellation of an event is required in writing.

**Any postponement will be agreed on a case-by-case basis with management.*

Salumi and cheese bar



OUR PRICES (from May - September)

OPENING HOURS

Tuesday — Dinner 18:00 - 22:00 Wednesday
— Saturday Lunch 12:00 - 15:00 Wednesday
— Saturday Dinner 18:00 - 22:00 Sunday —
Lunch 12:00 - 16:00
Monday — Closed

*Private hires for Sunday dinner, Monday lunch & dinner or Tuesday Lunch can be discussed on a case by case basis

MONDAY LUNCH - case by case basis
MONDAY DINNER - case by case basis

TUESDAY LUNCH - case by case basis
TUESDAY DINNER - £3500

WEDNESDAY LUNCH - £1500
WEDNESDAY DINNER - £3500

THURSDAY LUNCH - £1500
THURSDAY DINNER - £3500

FRIDAY LUNCH - £1500
FRIDAY DINNER - £4000

SATURDAY LUNCH - £2000
SATURDAY DINNER - £4500
SUNDAY LUNCH - £1500
SUNDAY DINNER - case by case
basis

50% Deposit to be paid before bookings are confirmed.

* Prices include VAT and exclude a discretionary 12.50% service charge which will be added to the final bill. Cancellation policies apply depending on the space, party size and booking date.

FURTHER INFORMATION

The restaurant will be decorated with candles and arrangements in our usual style. If you wish to have bespoke arrangements made, we can discuss this. Personalised place cards and menus can also be provided upon request - but will have to be agreed 72hrs before the event.

Menus can be tailored to include all allergies / dietaries. Music requests can also be organised in advance of the event

CONTACT

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Wimbledon Station — 15 min walk (District / Circle /National Rail)