

# VINERIA

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## 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





Spaghetti vongole e bottarga





Grade listed 2 building



Hand sliced prosciutto in front of your guests



Where Italy meets Japan



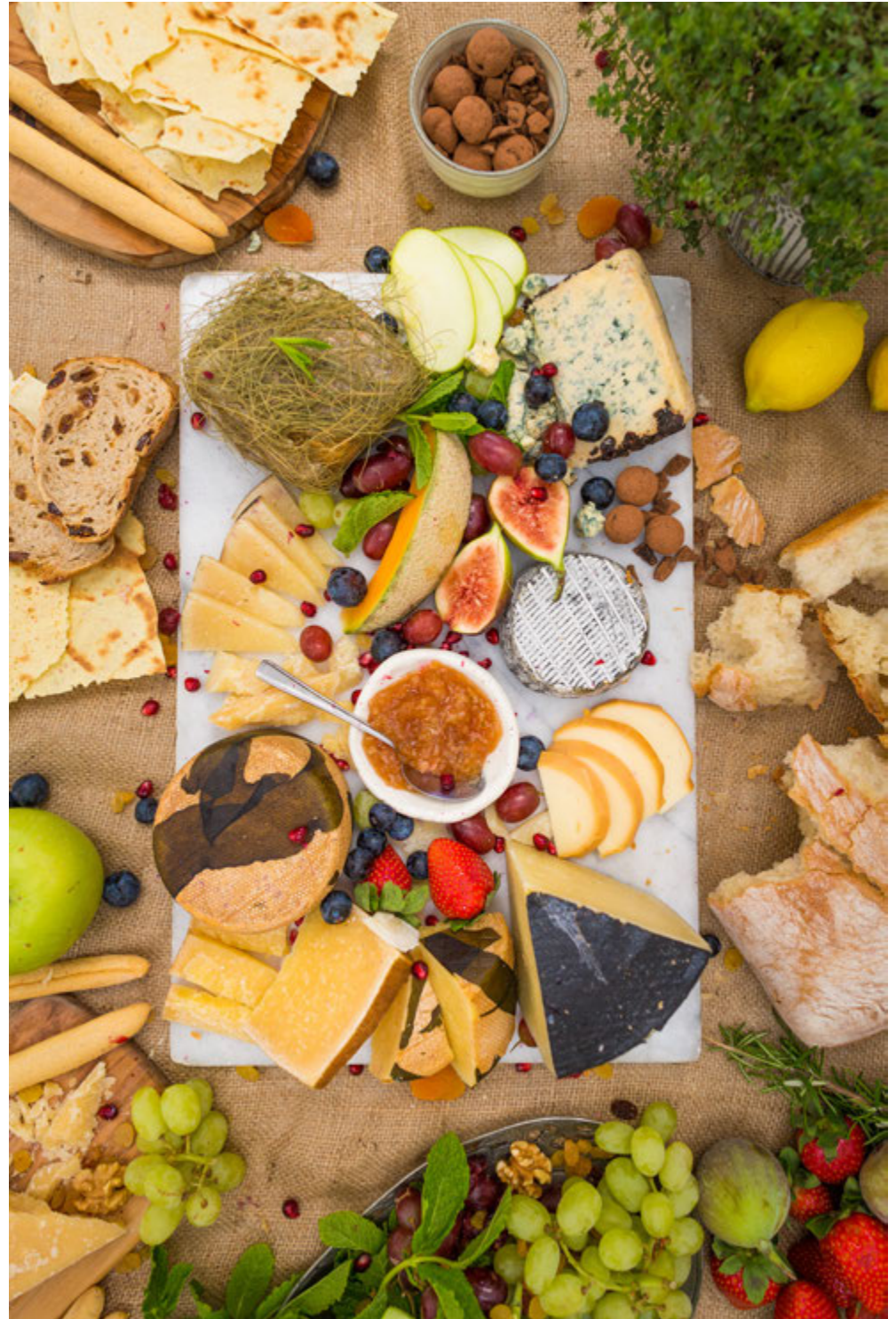
Outdoor garden courtyard



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!



## Events Menu

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

A selection of four slowly matured salami, 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 (V)**

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

**Black Truffle & Funghi Capunti (V)**

Traditional pasta from Puglia with black truffle

**Orecchiette with Zucchini & Pecorino (V)**

Traditional pasta from Puglia with black truffle

**Chirashi Sushi (V)**

Traditional sushi salad with shiitake, carrots, bamboo, sugar snap, cucumber

**Temari sushi canape`**

Traditional sushi from Kyoto with smoked salmon, cucumber, Tobiko, Prosciutto, Kombu seaweed

**Karrage Chicken with Yuzu kosho**

Traditional Japanese fried chicken, marinated in soy

**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 maturation room, paired with organic marmalade**

**Titamisu**

**Birthdays Cakes**



# OUR PRODUCERS

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## 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



## BASE PRICE

### THE LONG TABLE

Seats up to 14

**Monday:** Closed

**Tuesday:**

12:30 to 16:00, £500

**Wednesday:**

12:30 to 16:00, £500

**Thursday:**

12:30 to 16:00, £500

**Friday:**

12:30 to 16:00, £500  
18:30 to 22:00, £1000

**Saturday:**

12:30 to 16:00, £500  
18:30 to 22:00, £1000

**Sunday:**

12:30 to 15:30, £500

### PRIVATE HIRE

Up to 25 Seated

Up to 40 Standing

**Monday:** Closed

**Tuesday:**

18:30 to 22:00, £3500

**Wednesday:**

18:30 to 22:00, £3500

**Thursday:**

18:30 to 22:00, £3500

**Friday:**

18:30 to 22:30, £5000

**Saturday:**

18:30 to 22:00, £5000

**Sunday:** Closed



## CONTACT

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[Party@vallebona.co.uk](mailto:Party@vallebona.co.uk)

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