



# Wimbledon Hospitality

Renshaw Restaurant

Monday 30th June – Sunday 13th July 2025

eventmasters

# The Renshaw Restaurant

The Renshaw Restaurant, aptly named after the famous Renshaw twins, is located within Court One and is held solely for Wimbledon Debenture ticket holders. To this end, the tennis facility offers a delightful air of exclusivity for guests who wish to avoid the hustle and bustle of the busy championship occasion as they indulge in the restaurant's splendid three-course lunch.

## The Renshaw Restaurant Package Includes:

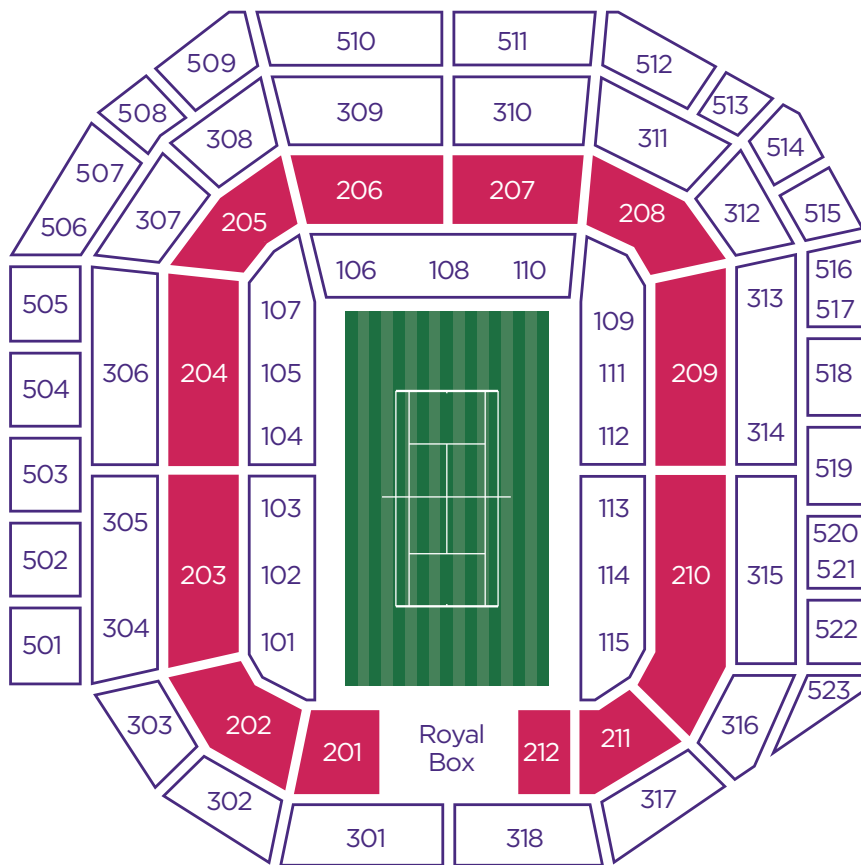
- Centre Court or Court No 1 Wimbledon tickets
- Champagne & Pimm's reception at the tennis event
- Three-course hot and cold lunch
- Complimentary bar serving wine, beer and soft drinks throughout the event
- Luxurious tennis dining facility
- Afternoon tea
- Complimentary Wimbledon programme for each guest
- All non-complimentary drinks can be purchased at the bar

\* Debenture allocation will be grouped in a minimum of pairs

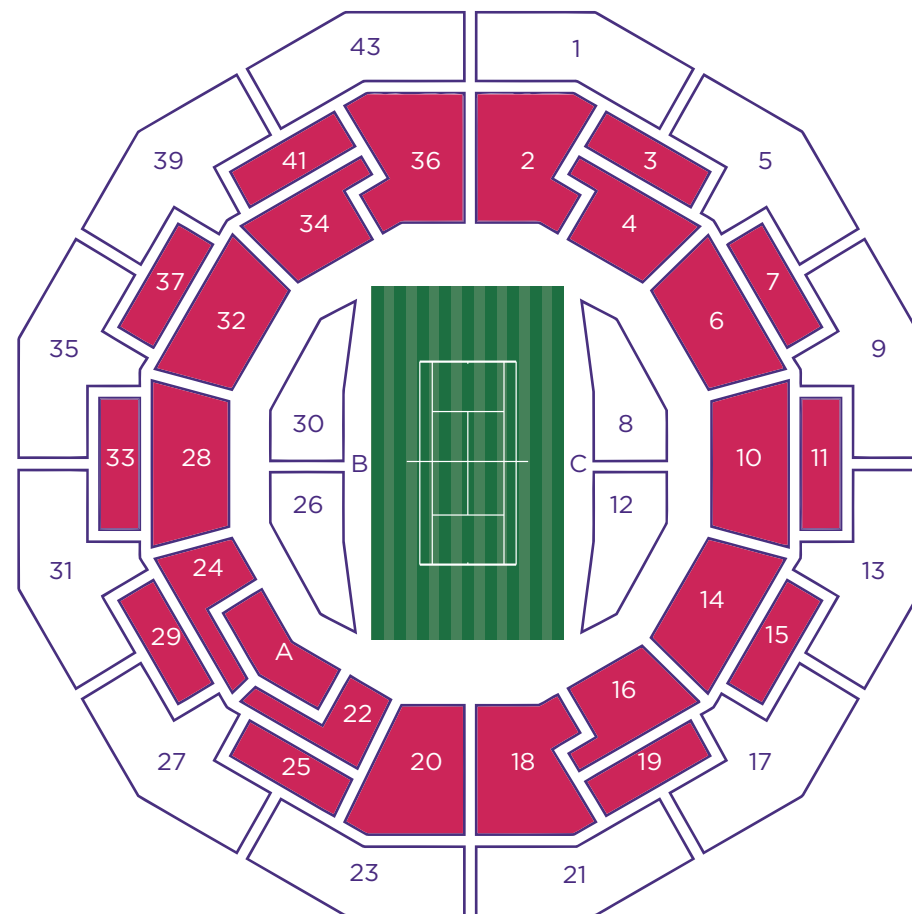
Tap to view Renshaw Restaurant prices

# Debenture Seating Plans

 Debenture Seats Highlighted



Centre Court



No.1 Court

# Order of Play

<b>Mon 30 June</b>	Gentlemen's and Ladies' Singles First Round
<b>Tue 1 July</b>	Gentlemen's and Ladies' Singles First Round
<b>Wed 2 July</b>	Gentlemen's and Ladies' Singles Second Round Gentlemen's & Ladies' Doubles First Round
<b>Thu 3 July</b>	Gentlemen's and Ladies' Singles Second Round Gentlemen's & Ladies' Doubles First Round
<b>Fri 4 July</b>	Gentlemen's and Ladies' Singles Third Round Gentlemen's & Ladies' Doubles Second Round
<b>Sat 5 July</b>	Gentlemen's and Ladies' Singles Third Round Gentlemen's & Ladies' Doubles Second Round
<b>Sun 6 July</b>	Gentlemen's and Ladies' Singles Fourth Round Gentlemen's & Ladies' Doubles Third Round
<b>Mon 7 July</b>	Gentlemen's and Ladies' Singles Fourth Round Gentlemen's & Ladies' Doubles Third Round
<b>Tue 8 July</b>	Gentlemen's and Ladies' Singles Quarter-finals Gentlemen's & Ladies' Doubles Quarter-finals
<b>Wed 9 July</b>	Gentlemen's and Ladies' Singles Quarter-finals Gentlemen's & Ladies' Doubles Quarter-finals
<b>Thu 10 July</b>	Ladies' Singles Semi-finals Gentlemen's Doubles Semi-finals
<b>Fri 11 July</b>	Gentlemen's Singles Semi-finals Ladies' Doubles Semi-finals
<b>Sat 12 July</b>	Gentlemen's Doubles Final Ladies' Singles Final
<b>Sun 13 July</b>	Ladies' Doubles Final Gentlemen's Singles Final



# Dress Code

## Renshaw Restaurant Dress Code

As our guests pay to enjoy a 5-star restaurant experience, we feel that you deserve to live in the full VIP experience – so why not dress up for the occasion?

The Renshaw Restaurant has a smart casual dress code, and we advise our guests to follow these guidelines:

- No jeans
- No trainers and flip flops
- No sportswear; however, tailored shorts may be worn

The venue also has a strict policy regarding slogans on t-shirts.

For example, clothing that bears political or offensive statements is strictly prohibited.

To keep everyone safe at our tennis venue, any bag which exceeds 16" x 12" x 12" is prohibited (please be aware that only one bag per person is permitted).



# Sample Menu

## WEEK ONE

### STARTER

---

#### **Roasted Linconshire Cauliflower Florets**

Porcini and soy sauce jelly,  
whisky-soaked raisins and chicory  
Suitable for vegans and vegetarians

#### **Yellow Pepper Gazpacho**

Charred tomlberries and basil-infused olive oil  
Suitable for vegans and vegetarians

#### **Mosaic of Cured Tuna and Yorkshire Fettle Cheese**

Watermelon, wasabi, dill flavoured caviar, fresh mint and herb oil

#### **Butter-poached Sutton Hoo Chicken and Ham Hock Terrine**

Black truffle, piccalilli, crispy panetta and coronation mayonnaise

### MAIN COURSE

---

#### **Truffle and Maple Syrup Polenta**

Roasted baby carrots and baby beetroot with plant-based feta cheese,  
balsamic and pomegranate dressing  
Suitable for vegans and vegetarians

#### **Fillet of Stone Bass**

Charred leeks, girolles mushroom, basil mashed potato, creamed leek  
puree and lovage pesto

#### **Breast and Rack of Shropshire Lamb**

Braised lamb shoulder bonbon, pea puree, heritage and Anna potato

### RENOWNED CHEF BRYN WILLIAMS

---

#### **Courgette and Tomato Gratin**

Slow-cooked onion, black olive and plant-based feta  
Suitable for vegans and vegetarians

### SERVED COLD

---

#### **Tenderstem Broccoli Salad**

Blueberries, crispy sour cherry, ginger and kombucha dressing  
Citrus dressed oil  
Suitable for vegetarians

#### **Poached and Glazed Lobster Tail**

New potato and red cabbage salad, heritage tomatoes and smoked paprika  
£13.00 Supplement

### DESSERT

---

#### **Kentish Strawberries and Blackberries**

Cornish clotted cream  
Suitable for vegetarians

#### **Strawberry Chocolate, Strawberry Basil Sorbet, Strawberry Gel and Crushed Meringue**

Suitable for vegetarians

#### **Milk Chocolate Mousse**

Confit cherry jam, aerated chocolate sponge and kirsch cherries  
Suitable for vegetarians

#### **Alberts Roux's Lemon Tart**

Kentish raspberries  
Suitable for vegetarians

# Sample Menu

## WEEK TWO

### STARTER

---

#### **Yellow Beetroot Tartare**

Pickled Chanterelle mushroom, white truffle oil and a plant-based soft cheese mousse, crispy quinoa  
Suitable for vegetarians

#### **Chilled Pea and Mint Soup**

Citrus dressed oil  
Suitable for vegetarians

#### **White Asparagus Panna Cotta**

Citrus dressed Devon white crab with lemon balm

#### **Ballotine of Rabbit and Staffordshire Pork**

Celeriac cream, roasted baby onions and apricots

### MAIN COURSE

---

#### **Roasted Kohlrabi and Shiitake Mushroom**

Crispy cavolo nero and soy sauce gel  
Suitable for vegans and vegetarians

#### **Steamed Fillet of Brill**

Devon crab and scallop mousse, fennel ceviche, butter-poached bok choy and chive veloute

#### **Sirloin of Yorkshire Beef**

Slow-cooked sticky Jacobs ladder, Roscoff onion and bone marrow gratin, Anna potato and watercress emulsion

### RENOWNED CHEF BRYN WILLIAMS

---

#### **Stone Bass**

Parsley, red pepper, green courgettes and balsamic dressing

### SERVED COLD

---

#### **Laverstoke Mozzarella**

Beetroot and radish salad, beetroot couils and lemon oil  
Suitable for vegetarians

#### **Poached and Glazed Lobster Tail**

New potato and red cabbage salad, heritage tomatoes and smoked paprika  
£13.00 Supplement

### DESSERT

---

#### **Kentish Strawberries and Blackberries**

Cornish clotted cream  
Suitable vegetarians

#### **Vanilla Panna Cotta**

Sticky stem ginger cake, apricot compote, fresh raspberries and blossom honey  
Suitable for vegetarians

#### **Alberts Roux's Lemon Tart**

Kentish raspberries  
Suitable vegetarians

#### **Blackberry Cheesecake**

Fresh berries and mint  
Suitable for vegans and vegetarians

# Sample Menu

## AFTERNOON TEA

### RECEPTION SANDWICHES

---

**Egg mayonnaise and cress on malted bread**

Suitable for vegetarians

**Ham, Emmental cheese and Dijon mustard mayonnaise on white bread**

**Coronation chicken on poppyseed bread**

**Prawn, lemon pepper mayonnaise and creme fraiche on oatmeal bread**

**Devon Fruit and Plain Scones**

Strawberry jam and Cornish clotted cream

Suitable for vegetarians

### SELECTION OF AFTERNOON TEA PASTRIES

---

**Lemon and poppyseed Battenburg**

**Chocolate and hazelnut eclair**

**Fruit tart**

**Vanilla custard mille-feuille**

**Raspberry and almond macaroon**

All pastries are suitable for vegetarians





# Sample Menu

## TEA SELECTION

### English Breakfast Tea

Rick Assam tea balanced with light Ceylon. Perfect with or without milk  
Sourced: Assam and Ceylon  
Brew time: 3-5 mins  
Tasting notes: Refreshing, full-bodied, robust  
Caffeinated: Yes

### Earl Grey

Ceylon tea infused with pure bergamot oil and blended with fresh orange peel  
Sourced: Ceylon  
Brew time: 3-5 mins  
Tasting notes: Light, citrusy, floral  
Caffeinated: Yes

### CO<sub>2</sub> Decaffeinated

An earthy Ceylon tea, decaffeinated without chemicals for a slightly fruity tea.  
Sourced: Ceylon  
Brew time: 3-5 mins  
Tasting notes: Light, fruity, earthy  
Caffeinated: No

### Moroccan Mint

A take on a Moroccan classic. Robust gunpowder green tea, blended with refreshing peppermint leaves.  
Sourced: China  
Brew time: 5+ mins  
Tasting notes: Minty, strong  
Caffeinated: Yes (0.01%)

### Chai

Assam black tea blended with a unique masala mix of cinnamon, a dash of ginger and black pepper.  
Add honey to enjoy a sweet cup.  
Sourced: Assam  
Brew time: 3-5 mins  
Tasting notes: Spicy, bright  
Caffeinated: Yes

### Green Tea

A seasonal Yunnan tea creates a light, hoppy flavoured green tea.  
Sourced: Yunnan  
Brew time: 3-4 mins  
Tasting notes: Grassy, hoppy, rich  
Caffeinated: Yes

### Apple and Blackberry

A well-balanced mixture of berries, rosehip and hibiscus, offers a refreshingly fruity tea.  
Sourced: from real fruits and herbs  
Brew time: 5+ mins  
Tasting notes: Jammy, fruity  
Caffeinated: No

### Lemon and Ginger

A blend of spice and citrus. A warming classic balanced with herby lemon verbena.  
Sourced: From real fruits and herbs  
Brew time: 5+ mins  
Tasting notes: Herby, firey, citrusy

## Getting to Wimbledon

### Trains & Underground

We highly recommend using public transport to reach Wimbledon.

The nearest tube stations are Southfields (District Line) and Wimbledon (District Line and Main line).

Walking times from Southfields are approximately as follows:

- 5 minutes to the entrance to Wimbledon Park where the Queue is located.
- 15 minutes to the Grounds, Gate 1
- 20 minutes to The Grounds, Gate 3

Wimbledon is the only London station with interchange between rail, Underground and Tramlink services, and can be reached directly from a number of major overground train stations.

### Shuttle Bus

A shuttle bus service operates just outside Wimbledon station, going to and from the Grounds of the All England Club.

### Taxi

Shared Taxi services also operate between Wimbledon Station and the All England Club (return services depart from the rank located between Gates 12 and 13 on Somerset Road).

### Walk

Walking times from Wimbledon Station are approximately as follows:

- 25 minutes via the Walkers' Route to Gate 7 and 12
- 30 minutes via Wimbledon Village to Gates 7 and 12

Championships staff will also be on-hand to provide walking maps to guide you to the Grounds.

### Trams

Trams run every 5 minutes from East Croydon station to Wimbledon station during the day on Monday to Saturday, and once every 7/8 minutes on Sundays and early mornings/evenings.

This service takes around 26 minutes.



Read why we're  
Rated **Excellent**

eventmasters

## Get In Touch

📞 020 7989 6500

🌐 [www.eventmasters.co.uk](http://www.eventmasters.co.uk)

✉ [viphospitality@eventmasters.co.uk](mailto:viphospitality@eventmasters.co.uk)

 Eventmasters Corporate Hospitality

 Corporate Hospitality

 Eventmasters

 Eventmasters Corporate Hospitality

 EventmastersUK



Scan to view our  
**Digital Business Card**