

oblix
at THE SHARD

Groups & Events

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About Oblix

Oblix is a sophisticated and contemporary restaurant with multiple options to host group dining, cocktail and canapé receptions and seated lunches and dinners.

Innovative cuisine masterfully harnesses the elemental force of fire to create seasonal dishes that are bold, smoky, and passionately flavourful. With breathtaking views over London, the stunning skyline provides a dramatic backdrop to elevate any event.

Oblix West

Pass through the open kitchen with wood fired oven, rotisserie, and charcoal grill to unveil views of St. Paul's to the West End.

Oblix West is a sophisticated restaurant with multiple options for seated lunches and dinners from 14 to 250 guests.

Oblix East

With views of the Gherkin and Walkie-Talkie across to Tower Bridge and Canary Wharf, Oblix East is a relaxed lounge space with options for seated events and standing receptions from 20 to 250 people.

When the sun sets on Thursday to Saturday evenings, Oblix East features live bands and DJ's, adding an element of theatre to your celebration.

Oblix West - Floorplan & Capacities



	Maximum Capacity		Format
	Seated	Standing Reception	
Library Table	14	-	one long table
Library corner	30	-	three long tables
City view corner	25	-	five round tables
West exclusive hire	120*	250*	mix of long tables and rounds Bespoke arrangements can be discussed with your dedicated event planner*

*Maximum capacities & bespoke arrangements may require furniture removal/hire. We use an external supplier for the service, so an additional cost may be incurred for this.



Library table



Library corner

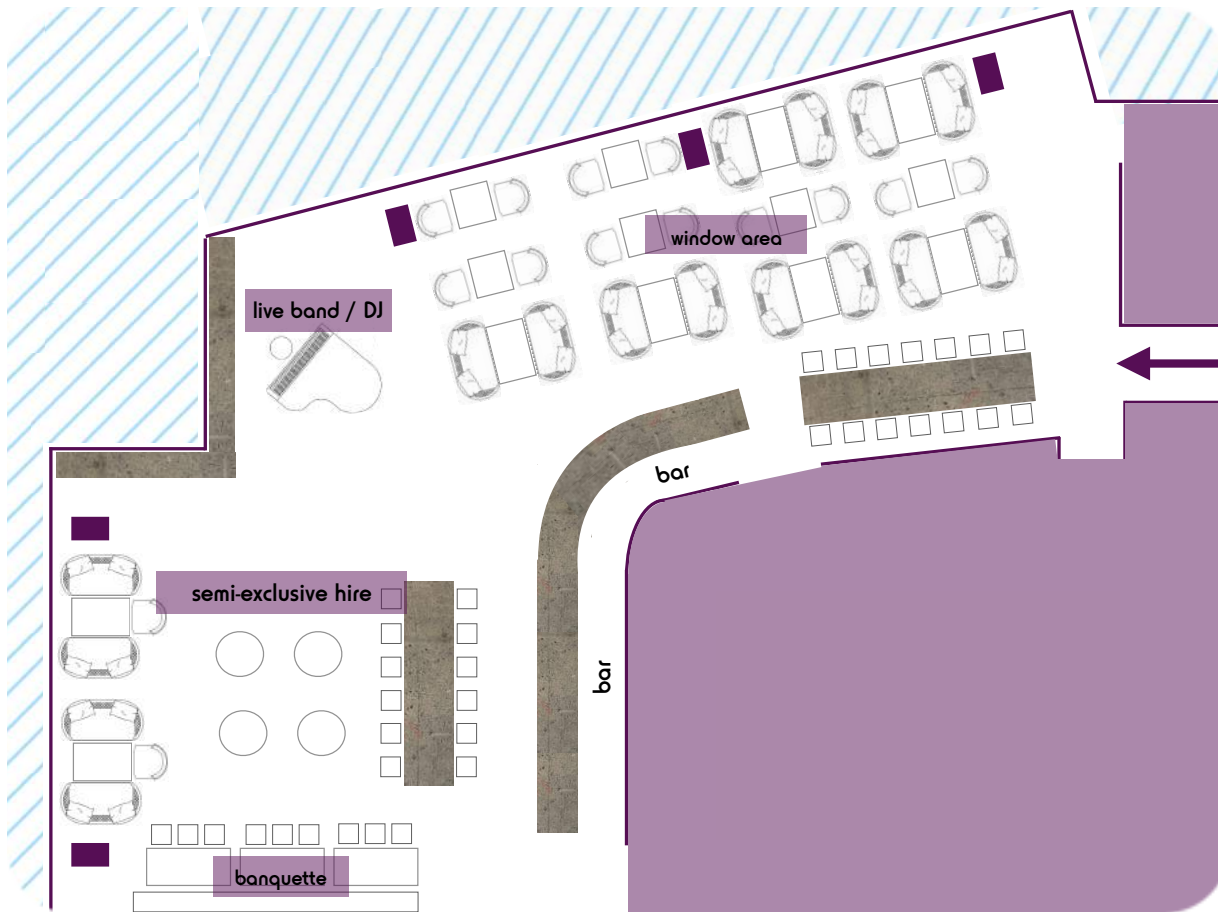


West view



City view corner

Oblix East Floorplan & Capacities



Maximum Capacity

Seated Standing Reception

Format

Banquette	20	-	one long table
Window area	40	-	up to four long tables, 10 guests per table
Semi-exclusive hire	50	80	area cordoned off for exclusive use, either seated dinner or standing reception.
East exclusive hire	90	250*	long tables, 10-12 guests each. Bespoke arrangements can be discussed with your dedicated event planner*

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Semi-exclusive hire



East view



Window area



Standing reception

Oblix West Group Dining Menus

We offer a wide selection of 3-course sharing menus, made up of our most popular dishes. All items listed on your menu of choice will be served in the middle of the table for guests to share. A glass of champagne is included with each menu.

starters

market bowl salad (vg) (n)
oblix smoked salmon, rice crackers, seaweed & horseradish
truffle flatbread, pancetta & ricotta
steak tartare, aged cheddar & truffle
burrata, olives & datterini tomatoes (v) (n)

mains

dry-aged sirloin (300g)
cedar smoked black cod, pickled onions & citrus
wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

the big sweet one (v) (n)
(oblix dessert platter)

110 per person

starters

market bowl salad (vg) (n)
crispy squid, chilli & lime
truffle flatbread, pancetta & ricotta
beef carpaccio, mustard dressing, parmesan & watercress
marinated tuna slices, avocado, garlic & chilli

mains

dry-aged rib-eye (300g)
cedar smoked black cod, pickled onions & citrus
wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

the big sweet one (v) (n)
(oblix dessert platter)

120 per person

starters

freshly baked sourdough bread & salted butter (v)
market bowl salad (vg) (n)
truffle flatbread, pancetta & ricotta
steak tartare, aged cheddar & truffle
marinated tuna slices, garlic & chilli
prawn cocktail, avocado, gem lettuce & cocktail sauce

mains

whole lobster, lemon verbena & garlic butter
dry aged t - bone steak (700g)
dry aged bone in rib-eye (800g)
wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

the big sweet one (v) (n)
(oblix dessert platter)

140 per person



Oblix East Group Dining Menu

Three-course sharing menu
A glass of champagne is included per person

starters

freshly baked sourdough bread & salted butter. **(v) (n)**
burrata, olives, granola & datterini tomatoes **(v) (n)**
seared salmon, rice crackers & seaweed horseradish
crispy buttermilk chicken, chipotle & yoghurt
beef carpaccio, mustard dressing, parmesan & watercress

mains

grilled spring chicken, lemon, rosemary & black garlic aioli
roasted prawns, green chili, garlic & citrus
wild mushroom orzo, cashew cheese & black truffle **(vg) (n)**

sides

herb salted fries & heirloom tomato salad

dessert

oblix dessert platter to share **(v) (n)**

95 per person

Canapés & Bowl Food

Canapés

40

smoked salmon, horseradish & salmon roe
red tuna tartare, avocado, coriander & chilli
truffle flatbread, pancetta & ricotta
burrata, olives & datterini tomatoes (v) (n)
crispy fried chicken, chipotle & sour cream

Bowl Food

57

tempura crab cake, wasabi mayo & roe
line caught seabass, tomato, caper, basil & broccolini
signature oblix pepper steak & mashed potatoes
wild mushroom orzo, cashew cheese & black truffle (vg) (n)

Dessert Canapés

20

pistachio bar, mango & passion fruit (v) (n)
strawberry & vanilla (v)
pecan nut & chocolate mousse (v) (n)
obl x rocher, hazelnut & dark chocolate (v) (n)

Sample Cocktail Menu



blueberry martini

ketel one vodka, blueberry,
violet, lemon

17



some like it hot

tequila, mango, green chilli,
clarified yuzu, agave

18



cuban affair

dark rum, bourbon, italicus,
coconut, lime, sechuan pepper

14



melonian spritz

aperol, watermelon, prosecco,
lemon, orange essence

14



born a star

ciroc vodka, passion fruit, vanilla,
blood orange, champagne

24



oblix tonix #2

tanqueray 10 gin, peach, citrus
muyu jasmine liqueur, tonic water

18

Our award winning cocktails and dramatic serves
will add a layer of theatre to any event.

Collaborate with our bar team in order to create
the perfect menu for your evening.



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Live music

Oblix East are delighted to host live music Thursday to Saturday evenings.

Our artists will bring guests a different flavour every week in the form of a three-piece band from 7pm – 10pm, followed by a DJ bringing a more lively vibe from 10pm onwards.

For private hires, we have an incredible roster of musicians available for any event. Bespoke options can be discussed with your dedicated event planner.

Afterparties

We have a 24-hour license, making our venue the perfect option for all your afterparties.

Contact our events team if you wish to hire our venue for a late night party.

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Groups & Events

Getting here

Address

Level 32, The Shard
31 Saint Thomas Street
London
SE1 9RY

Nearest public transport

London Bridge (0.1 mile)

Nearest car park

NCP Kingston Street (0.3 miles)

Contact us

Events team

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General information

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