

CITY SOCIAL

GROUP BOOKINGS & EVENTS

Located on the 24th floor of Tower 42, City Social is a stunning events venue, offering Michelin starred food, glamorous art deco interiors and breath-taking views of London.

Offering a beautiful private dining room, a chef's table and exclusive hire options, City Social presents the perfect venue for celebratory dinners, corporate networking and canapé receptions.



PRIVATE DINING SUITE

Capacity: Seated 14 - 24 guests | Standing: 50 guests

Boasting spectacular views across the city, the private dining room offers an intimate dining experience for your guests to enjoy. Offering seasonal, bespoke menus created by Michelin-starred Paul Walsh and with spectacular views across the city, it's the ideal space to host personal & business events alike.



CHEF'S TABLE

Capacity: Seated 6 - 10 guests | All Private Rooms Combined: Standing 70 guests

The chef's table is an intimate private dining room with breath-taking views over London and into the restaurant's kitchen, providing a theatrical yet private experience for your guests to enjoy for lunch or dinner.



SOCIAL 24 BAR

Capacity: Standing 100 (semi-exclusive)

Suitable for drinks receptions, networking events and press launches, Social 24 is a glamorous cocktail bar offering a relaxed atmosphere with panoramic views, inventive cocktails, modern bar snacks and DJ evenings.



EXCLUSIVE HIRE

Whole Venue Capacity: Standing 350

Restaurant Only Capacity: Seated 120 | Standing 200

Suitable for wedding dinners, corporate receptions, award ceremonies and special celebrations, City Social is available for exclusive hire, giving you and your guests a Michelin starred experience with total exclusivity.





LUNCH & DINNER MENU

£75 per person

Yellowfin tuna tataki, cucumber salad, radish,
avocado and ponzu dressing

Pig's trotter and ham hock with crispy Lancashire
black pudding, apple and Madeira

Mushroom risotto, Girolles, rocket

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Lake District rib-eye steak with duck fat chips,
béarnaise and peppercorn sauce, salad

Newlyn line-caught cod, confit potatoes and leeks,
Morecambe bay shrimps

Heritage potato & caramelised onion terrine,
celeriac, candied walnuts

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Apple tarte tatin, vanilla ice cream and caramel sauce

Selection of sorbets and ice creams

Selection of cheeses with crackers and chutney

Tea, coffee, selection of petit fours

WELCOME PACKAGE

Goat's curd churros and London truffle honey

Smoked pork empanadas, harissa and red onion compote

With Dom Perignon 2009 - £45 per person

With Moët et Chandon, Grand Vintage, Brut 2008 - £20 per person



Please advise us of any allergies, intolerances or dietary requirements before ordering. Please note that some of our cheeses are made from unpasteurised dairy products. Discretionary 15% service charge will be added to your final bill. All prices are including VAT.

LUNCH & DINNER MENU

£90 per person

Pig's trotter and ham hock with crispy Lancashire
black pudding, apple and Madeira

Brixham crab, pickled kohlrabi, nashi pear, coriander,
pink grapefruit

Citrus risotto, Severn & Wye smoked eel, fennel, green apple

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Cornish Sea trout, peas, broad beans, cucumber vinaigrette

Lake District fillet steak, duck fat chips, béarnaise and
peppercorn sauce, salad

Herdwick lamb topside, white asparagus, almonds,
green olive tapenade

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Apple tarte tatin, vanilla ice cream and caramel sauce

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice cream

Selection of cheeses with crackers and chutney

Tea, coffee, selection of petit fours

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TASTING MENU

£125 per person

Chef's selection of snacks

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Yellow fin tuna tataki, cucumber salad, radish,
avocado and ponzu dressing

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Orkney scallops, pea fregola, smoked pancetta,
black garlic, lardo di Colonnata

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Côte de boeuf, cooked over charcoal, red wine braised cheeks,
bone marrow, Cornish potatoes

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Chef's pre-dessert

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Hazelnut plaisir sucré, chocolate syrup,
biscuit, milk ice cream

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Tea, coffee, selection of petit fours

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CANAPÉS

6 canapés £20pp / 8 canapés £25pp / 10 canapés £30pp

Arancini, mozzarella, chives and truffle

Tuna tataki, avocado and coriander purée

Tomato tart, goats cheese, basil and balsamic vinegar

Smoked pork empanadas, harrissa and red onion compote

Cauliflower tempura, curry mayonnaise

Smoked salmon, smoked cream cheese, brown sourdough

Goats curd churros and London truffle honey

Mini aged beef burgers (supplement £2.50)

Sweet:

Selection of chocolates

Selection of macaroons

BOWL FOOD

Fish & Chips, tartare sauce, mushy peas £12

Traditional cottage pie £12

Grilled chicken salad, bitter leaves, truffle dressing £10

English heritage beetroot & goats cheese, watercress £8

Braised Lake District Ox cheek, horseradish mash £16

Parmesan risotto £12

Newlyn line-caught cod, ratatouille, squid ink aioli £15

Cornish fried baby squid, lime and chilli, spicy ponzu £12

CHRISTMAS LUNCH & DINNER MENU

£85 per person

Cep fregola, king oyster mushroom, black garlic,
truffled cream cheese

Severn & Wye smoked salmon, lemon,
pickled cucumber, croutons

Traditional country terrine, cranberry chutney,
toasted sourdough

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Newlyn line caught cod, brown shrimps,
white onion, black olive

Bronze turkey, roasted potatoes, red cabbage,
glazed chesnuts

Buccleugh rib-eye, truffled mash potatoes,
red wine sauce

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Bread and butter pudding, brandy custard,
vanilla ice cream

Hot chocolate fondant, candied cranberries,
Christmas pudding ice cream

Selection of cheeses
with crackers and chutney

DRINKS PACKAGES

Our drinks packages are available for groups of 6 or more in the bar or for exclusive hires.

Enjoy free-flowing drinks for:

1 hour £25	2 hours £35
3 hours £45	4 hours £55

Available drinks:

Mineral water/soft drinks

House White

House Red

Beer

Prosecco

Moet & Chandon with a £10 supplement per hour per person



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SOCI_aL EVENTS

CONTACT US

For more information or to book an event space
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