

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 two beautiful private dining rooms, 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 22 - 30 guests | Standing: 70 guests

Boasting spectacular views across the city, the private dining suite 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 11 guests | Standing 20 guests
Private Dining Room and Chef's Table Combined: Standing 90 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.



PRIVATE DINING ROOM

Capacity: Seated 16 - 24 guests | Standing: 40 guests

With views just as impressive as our Private Dining Suite and Chef's Table, our newest Private Dining Room with sleek art-deco interiors and an impressive light feature offers something special for private parties or business events.



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

£85 per person

Gin cured salmon, cucumber, almonds

Chicken and Madeira terrine, heritage carrots, black garlic

Beetroot tartare, goat's cheese, walnuts

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Lake District rib-eye steak, glazed carrots, triple cooked chips

Halibut, broad beans, shellfish, champagne velouté

Stuffed courgette flower, feta, pine nuts, roasted yeast sauce

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Strawberries, white chocolate, sorrel

Mini apple tarte tatin

Selection of sorbets and ice creams

Selection of cheeses with crackers and chutney
(£15 supplement)

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 - £55 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.



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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Chicken and Madeira terrine, heritage carrots,
black garlic

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Côte de boeuf, cooked over charcoal, red wine braised cheeks,
bone marrow, truffle mashed 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





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 macarons

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

Arborio risotto, aged Parmesan, roquette £12

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

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

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SOCI_aL EVENTS

CONTACT US

For more information or to book an event space
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