

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 three beautiful private dining rooms and exclusive hire options, City Social presents the perfect venue for celebratory dinners, corporate networking and canape receptions.

[Click here to take a 3D tour and view all our event spaces](#)

WELCOME PACKAGE



Truffle mozzarella arancini & truffle mayonnaise

Pissaladière, olive puree, anchovy

Severn and wye smoked salmon, trout roe, rye bread

*3 canapés with Moët et Chandon, Grand Vintage
2015, Brut - £34 pp*

3 canapés with Dom Perignon, Brut 2013 - £69 pp

PRIVATE DINING ROOM

Capacity

30 guests on round tables



PRIVATE DINING SUITE



Capacity

Seated 22 guests

CHEF'S TABLE

Capacity

Seated 10 guests



SOCIAL 24 BAR



Capacity

Seated 80

Standing 100 exclusive hire

EXCLUSIVE HIRE

Capacity

Whole venue: 150 Seated. 200 standing
Restaurant only: 100 seated. 150
standing



M E N U

£95 per person

S T A R T E R S

Cured Chalk Stream trout, apple & wasabi, horseradish foam, costal herbs

or

Pâté de campagne, spiced apple chutney, spring shoots & sourdough toast

or

Heritage beetroot salad, goat's cheese gel, watercress, balsamic vinegar

M A I N S

Newlyn cod, cockles, saffron butter, Piquillo peppers, chorizo, prawn head bisque

or

Devon White chicken chasseur, pancetta & truffle mash

or

Grass-fed Cumbrian rib-eye, triple-cooked chips, truffle herb salad, béarnaise & peppercorn sauce

or

Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette , bitter leaves

D E S S E R T

Elderflower & lemon parfait, English strawberries

or

Araguani chocolate mousse, passionfruit ice cream, cocoa nib tuille

or

Selection of cheeses 3 pcs (additional course £9)

M E N U

£125 per person

S T A R T E R S

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam

or

Dexter beef tartare, peanut satay, lemon grass hot sauce, crispy beef tendon

or

Charred tenderstem broccoli, broccoli purée, lemon, almond

M A I N S

Cornish brill, Saffron & Fennel Compote, crushed potatoes, sabayon, Bouillabaisse

or

Sladesdown Duck, heritage carrots, Scottish girolles, carrot top persillade

or

Grass-fed Hereford fillet, triple -cooked chips, truffle herb salad

or

Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette ,
bitter leaves

D E S S E R T

English strawberry & elderflower vacherin

or

Manjari chocolate delice, lavender honey, lemon verbena ice cream

or

Selection of cheeses 3 pcs (additional course £9)

CANAPÉS

6 Canapés - £25pp

8 Canapés - £30pp

Lamb belly fritter, harissa yoghurt

Crispy artichoke tartlet, truffle goats curd

Pissaladière, olive puree, anchovy

Cod brandade croquettes, red pepper aioli

Truffle mozzarella arancini & truffle mayonnaise

Severn and Wye smoked salmon, trout roe, rye bread

Beef slider, smoked bacon, onion marmalade, brioche *(supplement £3)*

Buttermilk chicken slider, kimchi, Churchill sauce, brioche *(supplement £3)*

All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering.

Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information.

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For more information or to book an event space
please contact our events team on 020 7877 7772 or
reservations@citysocial-london.com