

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 andwye smoked salmon, trout roe, rye bread

3 canapés with Moët et Chandon, GrandVintage
2015, Brut 37pp

3 canapés with Dom Perignon, Brut 2013 75pp

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

Choose to accompany your meal with a wine flight

(details to follow)

115/295/850

S T A R T E R S

Confit Loch Duart salmon, winter citrus, watercress veloute, costal herbs

or

Sladesdown duck terrine, port & Madeira, green peppercorn, blackberry & truffle

or

Heritage beetroot salad, goats cheese gel, balsamic vinegar, winter salad leaves

M A I N S

Newlyn cod, Jeruselum artichoke & truffle hash, pointed cabbage, sauce vin Jaune

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

Dark chocolate mousse, passionfruit icecream, cocoa nib tuile

or

Armagnac parfait, prune D'Agen, clementine sorbet

or

Selection of cheeses 3 pcs (additional course £10)

MENU

125 per person

Choose to accompany your meal with a wine flight

(details to follow)

115/295/850

STARTERS

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

or

Dexter beef tartare, horseradish, tarragon emulsion,
crispy potatoes, togarachi

or

Charred tender stem broccoli, broccoli purée, lemon, almond

MAINS

Line caught sea bass, koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel

or

Sladesdown Duck, heritage beetroot, quince, lingonberry sauce, tardivo

or

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

or

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

DESSERT

Bitter chocolate delice, blood orange sorbet, crystalised chocolate

or

Lemon meringue parfait

or

Selection of cheeses 3 pcs (additional course £10)

CHEF TABLE TASTING MENU

180 per person

Choose to accompany your meal with a wine flight

(details to follow)

115/295/850

Roasted Orkneyscallop, truffle mash, apple & celeriac, truffleveloute

Line caught sea bass, koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel

Herdwick lamb, butternut squash, cavalonero, lavender glazed Roscoff onion, haggis, neeps and tatties

Gin & tonic granita

Bitter chocolate delice, blood orange sorbet, crystalised chocolate

Wine Flights

CLASSIC 115

White: Sancerre, Jean Max Roger 'Les Caillotes' 2022 - 175ml

Red: Brunello di Montalcino, Fossacole 2019 - 175ml

Sweet: Castelnau de Suduirant, Sauternes 2016 - 100ml

PRESTIGE 295

Sparkling: Moet Grand Vintage 2015 – 125ml

White: Chabalis Grand Cru Vaudesir, Bernard Defaix 2021 – 175ml

Red: Cabernet Sauvignon, Paul Hobbs, Coombsville 2020 – 175ml

Sweet: Tokaji Szamorodni Daniel, Szepsy 2003 – 100ml

EXCEPTIONAL 850

Sparkling: Dom Perignon 2013 – 125ml

White: Chassagne-Moctrachet 1er Cru 'Les Caillerets', Caroline Morey 2016 – 175ml

Red: Sassicaia 2020 – 175ml

Sweet: Château d'Yquem – 100ml

CANAPÉS

6 Canapés- 27pp

8 Canapés- 33pp

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 4*)

Buttermilk chicken slider, kimchi, Churchill sauce, brioche (*supplement 4*)

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.

CITY SOCIAL



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