CITYTOCIaL

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



Cep 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



MENU

£95 per person

STARTERS

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

MAINS

Newlyn cod, white asparagus, English peas, morels & clam chowder

or

Devon White chicken chausseur, pancetta & truffle mash

or

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

or

Aged Acquerello rice, wild garlic, braised

mushrooms, foraged herbs

DESSERT

Elderflower & lemon parfait, Gariguette strawberries or
Araguani chocolate mousse, passionfruit ice cream, cocoa nib tuille or
Selection of cheeses 3 pcs (additional course £9)

M E NU

£125 per person

STARTERS

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam or Pâté de campagne, mushroom dashi, English peas, smoked ham hock & parmesan

or

Charred tenderstem broccoli, broccoli purée, lemon, almond

MAINS

Line-caught sea bass, Jersey Royals, broad beans, roasted kombu, sake & dulce butter sauce

or

Herdwick lamb saddle, Wye Valley asparagus, wild garlic spring shoots

or

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

or

English pea Acquerello rice, petit pois à la francçaise

DESSERT

Gariguette strawberry & elderflower vacherin

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Manjari chocolate delice, lavender honey, lemon verbena ice cream or Selection of cheeses 3 pcs (additional course £9

CHEF TABLE TASTING MENU

£165 per person

Orkney scallop tartare, Granny Smith apple, wasabi & winter citrus

Line-caught sea bass, Jersey Royals, broad beans, roasted kombu, sake & dulce butter saucee

Herdwick lamb saddle, Wye Valley asparagus, wild garlic spring shoots

Gin & tonic granita

Manjari chocolate delice, lavender honey, lemon verbena ice cream

Tea and coffee, petit fours

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

Cep 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.

CITY/OCIQL



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