

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 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

Cured ChalkStream 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

Dark chocolate mousse, passion fruit ice cream, cocoa nib tuil

or

Armagnac parfait, prune D'Agen, clementine sorbet

or

Selection of cheeses 3 pcs (additional course £9)

Wine Flights

CLASSIC 115

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

Red: Brunello di Montalcino, Fossacole 2019 - 175ml

Sweet: Castelnau de Suduiraut, Sauternes 2016 - 100ml

PRESTIGE 295

Sparkling: Moët et Chandon, Grand Vintage 2015 - 125ml

White: Chablis 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-Montrachet 1er Cru 'Les Caillerets', Caroline Morey 2016 - 175ml

Red: Sassicaia, Tenuta San Guido 2020 - 175ml

Sweet: Château d'Yquem 1996 - 100ml

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