

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 Moët et Chandon, Grand Vintage
2015, Brut 37pp

3 canapés with Krug, Brut 2013 85pp

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 sea bream ceviche, prawn head emulsion, wasabi, shisho dashi cracker

or

Sladesdown duck terrine, port & Madeira, green peppercorn, spring bean & truffle salad

or

Iberico tomato salad, Charentais melon sorbet, tomato & manzanilla essence

M A I N S

Newlyn cod, courgette & basil, crispy kataifi, Datterini tomato

or

Grass-fed Hereford rib-eye, triple-cooked chips, salad & blue cheese dressing,

béarnaise & peppercorn sauce

or

Wild mushroom spelt, Black garlic emulsion, cime di rapa, aged Parmesan

D E S S E R T

Elderflower parfait, gariguet strawberries, calamansi sorbet

or

Valrona dark chocolate mousse, lemon verbena ice cream

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

Iberico tomato salad, Charentais melon sorbet, tomato & manzanilla essence

MAINS

Cornish turbot, English broad beans, smoked bacon, pea beurre blanc, warm tartare sauce

or

Merryfield duck, Wye Valley asparagus, elderflower, English peas, mint, buttermilk, Madeira sauce

or

Grass-fed Hereford fillet, triple-cooked chips, salad & blue cheese dressing,
béarnaise & peppercorn sauce

or

Wild mushroom spelt, Black garlic emulsion, cime di rapa, aged Parmesan

DESSERT

Valrona dark chocolate delice, spearmint ice cream, caramelised chocolate tuille

or

Lemon meringue parfait, Amalfi lemon curd, lemon verbena, vanilla sable, white chocolate

or

Selection of cheeses 3 pcs (additional course £10)

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-Moichtrachet 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.

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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