

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.

WELCOME PACKAGE



Gougères, black truffle, Parmesan custard

Tempura Gordal olives, romesco sauce

Severn & Wye smoked salmon, trout roe, rye bread

3 canapés Moët et Chandon, Grand Vintage
2016, 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

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)

£115pp/ £295pp/ £850pp

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

Sweetcorn pearl barley, Scottish girolles, persillade butter

D E S S E R T

Elderflower parfait, gariguetta strawberries, calamansi sorbet

or

Valrona dark chocolate mousse, lemon verbena ice cream

or

Selection of cheeses 3 pcs (additional course £10)

M ENU

125 per person

Choose to accompany your meal with a wine flight

(details to follow)

£115pp/ £295pp/ £850pp

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 John Dory, English broad beans, smoked bacon, pea beurre blanc, warm tartare sauce

or

Merryfield Duck, West Country smoked eel, English cherries, Coco de Paimpol, Madeira sauce

or

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

or

Sweetcorn pearl barley, Scottish girolles, persillade butter

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 pp

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 pp

Sparkling: Moet 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 pp

Sparkling: Dom Perignon 2013 – 125ml

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

Red: Sassicaia 2020 – 175ml Sweet: Château d'Yquem – 100ml

CANAPÉS

3 Canapés- 14pp

6 Canapés- 27pp

8 Canapés- 33pp

Traditional sausage roll, caramelised onions, pickled walnut ketchup

Tempura Gordal olives, romesco sauce

Gougères, black truffle, Parmesan custard

Taramosalata, tapioca crisp, togarashi, Amalfi lemon

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

Severn & 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.

CITYSOCIAL



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