

CITY SOCIAL

## Group Bookings & Events

Located on the 24<sup>th</sup> 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



3 canapés Moët et Chandon, Grand Vintage, Brut

2016 37pp

Gougères, black truffle, parmesan custard

Tempura Gordal olives with romesco sauce (nuts)

Severn and Wye smoked salmon, trout roe, rye bread

## 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

Heritage beetroot salad, truffled goat's cheese, confit quince, mustard seeds, sourdough cracker

## 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

Cep mushroom pearl barley, Scottish girolles, persillade butter

## D E S S E R T

Cinnamon parfait, blackberry jam, clementine sorbet

or

Valrhona dark chocolate mousse, salted caramel ice cream, cocoa nib tuille

or

Selection of cheeses 3 pcs (additional course £10)







## Wine Flights

CLASSIC £115 pp

White: Sancerre, JeanMax 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-Moctrachet 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 (nuts)

Tempura Gordal olives with romesco sauce (nuts)

Gougères, black truffle, parmesan custard

Taramasalata, tapioca crisp, togarachi, Amalfi lemon

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

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.



# CITYSOCIAL



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