



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



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 tapioca
crisp

or

Pork & apricot Pâté de Campagne, smoked bacon, pear chutney, toasted sourdough

or

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

M A I N S

Cornish monkfish tempura, braised puy lentils, vadouvan beurre blanc, curry leaf oil

or

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

or

Chicken Devon White chicken, braised morels, Jersey Royal potatoes, Wild garlic pesto, roasted chicken sauce

or

Cep pearl barley, trompette mushrooms, Black garlic, persillade butter, crispy kale

D E S S E R T

Yorkshire rhubarb, Madagascan vanilla parfait, ginger ice cream

or

Valrhona dark chocolate mousse, Sicilian blood orange sorbet, cocoa nib tuile

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

Brixham Crab, Tokyo turnip & green apple dressing, pomelo, brown crab

rarebit

or

Dexter beef tartare, miso emulsion, tomato ponzu, smoked bone marrow

toast

or

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

MAINS

Cornish Seabass, red onion & smoked almond piperade, Isle of Wight tomato gazpacho,
sauce Vierge, foraged sea herb

or

Herdwick Lamb, Provence White asparagus, Amalfi lemon, Gordal olives, tempura boquerones
anchovy, puntarella

or

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

or

Cep 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)

CHEF TABLE TASTING MENU

180 per person

Choose to accompany your meal with a wine flight

(details to follow)

£115pp/ £295pp/ £850pp

Lincolnshire Poacher & truffle gougère

Brixham crab, potato rosti, finger lime, sea herbs

Roasted Jerusalem artichoke, cashew & crispy kale, red onion marmalade, celeriac & truffle velouté

Roasted Orkney Scallop Puy lentils, curry leaf & vadovan beurre blanc

Highland venison haunch, braised red cabbage, venison shepherd's pie, lingonberry sauce

Hazelnut financier, salted caramel ice cream, dark chocolate mousse

Petit fours

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 (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.

CITY SOCIAL



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