



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



Cep arancini, truffle mayonnaise

Tunworth croquette, mustard mayonnaise

Smoked salmon, trout roe, rye

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3 canapés with Moët et Chandon, Grand Vintage, Brut - £27
pp

3 canapés with Ruinart Rosé - £34 pp

3 canapés with Dom Perignon, Brut 2012 - £64 pp

PRIVATE DINING ROOM

Capacity

Seated 22 on one table
30 guests on round tables
Standing 40 guests



PRIVATE DINING SUITE



Capacity

Seated 22 guests
Standing 40 guests

CHEF'S TABLE

Capacity

Seated 11 guests
Standing 15 guests



SOCIAL 24 BAR



Capacity

Seated 80

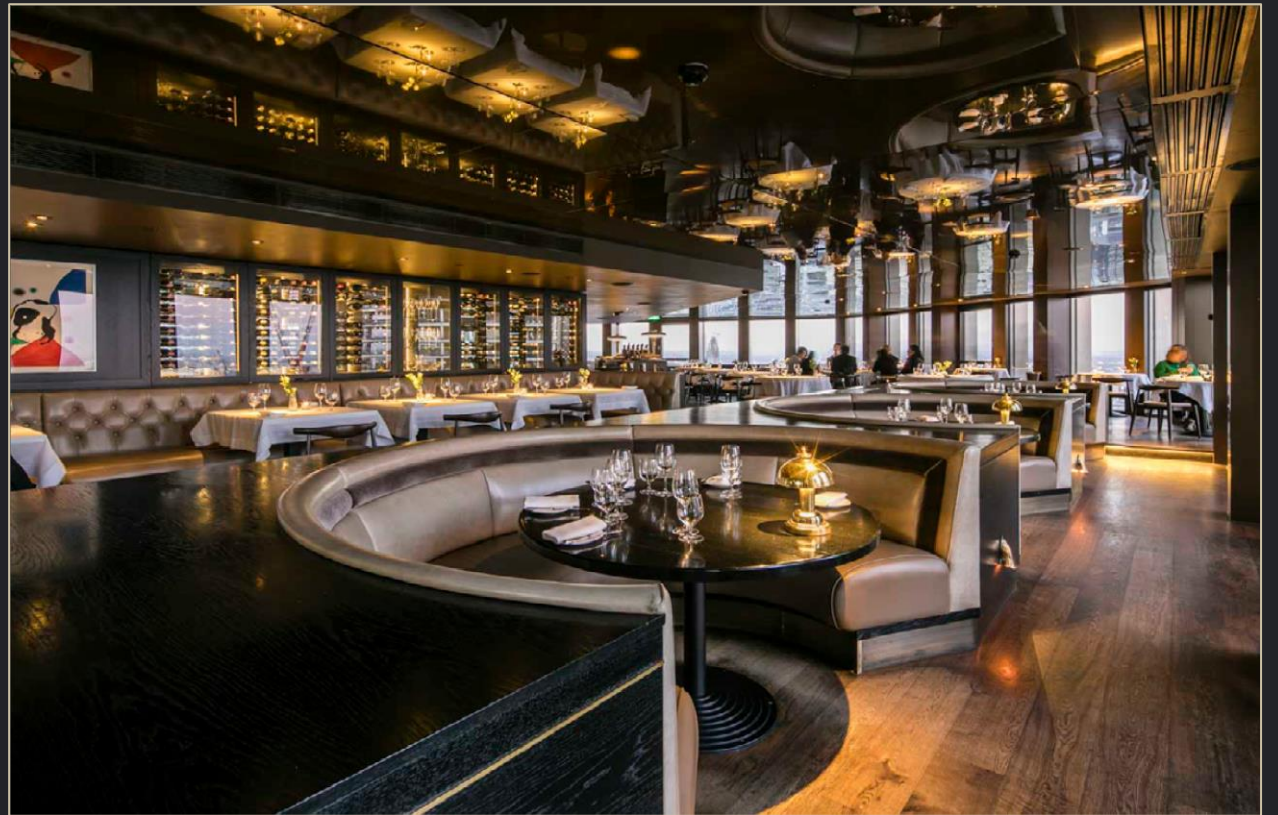
Standing 100 exclusive hire

EXCLUSIVE HIRE

Capacity

Whole venue: standing 200

Restaurant only: 100 seated. 150 standing



CHRISTMAS MENU

£95 per person

STARTERS

Cured Chalk stream trout, avocado and wasabi puree, nori, Cockle vinaigrette, buttermilk dressing

or

Seasonal game terrine wrapped in Parma ham, spiced apple chutney, pickled vegetables, grilled sourdough

or

Heritage beetroot salad, goats cheese gel, watercress, balsamic vinegar

MAINS

Newlyn halibut, shellfish ragu & bisque, seaweed butter, crushed potatoes

or

Cornfed chicken breast, roasted leg with stuffing, truffle mashed potatoes, sprout tops, chicken gravy.

or

Spelt and cep risotto, cauliflower roasted in argan oil, shimeji mushrooms, black garlic emulsion

DESSERT

Jivara chocolate mousse, hazelnut financier, clementine & milk chocolate ice cream

or

Prune & Armagnac custard tart

Selection of cheeses *3 pcs* cranberry chutney & crackers *(additional course £9)*

Tea and coffee

CANAPÉS

6 Canapés - £25pp

8 Canapés - £30pp

10 Canapés - £35pp

Lamb belly fritter, baby gem emulsion

Artichoke skin, truffle cream cheese

Smoked cod roe, Heritage potato

Buttermilk chicken, kimchi sauce

Sheep ricotta tartlet

Cod brandade croquettes, Red pepper aioli

Cep arancini, truffle mayonnaise

Tunworth croquette, mustard mayonnaise

Smoked salmon, trout roe, rye

Salt beef brisket, sour cream

Beef slider (*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.

CITY SOCIAL



For more information or to book an event space
please contact our events team on 020 7877 7772
or privatedining@citysociallondon.com