CITY/OCIaL

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.

<u>Click here to take a 3D tour and view all our event spaces</u>

WELCOME PACKAGE



Cep arancini, truffle mayonnaise

Tunworth croquette, mustard mayonnaise

Smoked salmon, trout roe, rye

3 canapés with Moet et Chandon, Grand Vintage, Brut 2012 - £25 pp

3 canapés with Ruinart Rosé - £28 pp 3 canapés with Dom Perignon, Brut 2010 - £46 pp

PRIVATE DINING ROOM

Capacity

Seated 20 on one table 30 guests on round tables Standing 40 guests



PRIVATE DINING SUITE



Capacity

Seated 25 guests
Standing 50 guests

CHEF'S TABLE

Capacity

Seated 11 guests Standing 20 guests



SOCIAL 24 BAR



Capacity

Seated 80 Standing 120 exclusive hire

EXCLUSIVE HIRE

Capacity

Whole venue: standing 350 Restaurant only: 120 seated. 200 standing



MENU

£75 per person

STARTERS

Cured chalk stream trout, English muffin, buttermilk, horseradish or

Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise or

Arlington white egg, sake glazed kohlrabi, seaweed crumb, mushroom dashi

MAINS

South coast plaice, chorizo and lobster minestrone, summer beans or

Braised short rib, watercress, alliums, olive oil mash or

Dry-aged Hereford rib-eye, triple cooked chips, truffle herb salad

DESSERT

Ruby peach and lemon thyme parfait, peach sorbet or

Dark chocolate and almond delice, cherry, amaretto ice cream

Selection of cheeses 3 pcs (additional course £9)

Tea and coffee

£95 per person

STARTERS

Devon crab, bitter leaf salad, nashi pear, brown crab toast or

Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise or

Poached native lobster, heirloom tomato, basil, verjus

MAINS

Herdwick lamb loin, confit belly, courgette, tomato, olive or

Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce or

Dry-aged Hereford fillet, triple cooked chips, truffle herb salad

DESSERT

Ruby peach and lemon thyme parfait, peach sorbet or

Dark chocolate and almond delice, cherry, amaretto ice cream or

Selection of sorbets/ ice creams

Selection of cheeses 3 pcs (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

Cep arancini, truffle mayonnaise

Tunworth croquette, mustard mayonnaise

Smoked salmon, trout roe, rye

Salt beef brisket, sour cream

Beef slider (supplement £3)

CITY/OCIQL



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