

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 canapé receptions.

[CLICK HERE TO TAKE A 3D TOUR AND
VIEW ALL OUR EVENT SPACES](#)



WELCOME PACKAGE

Arancini, mozzarella, chives and truffle

Goat's curd churros and London truffle honey

Smoked pork empanadas, harissa and red onion compote

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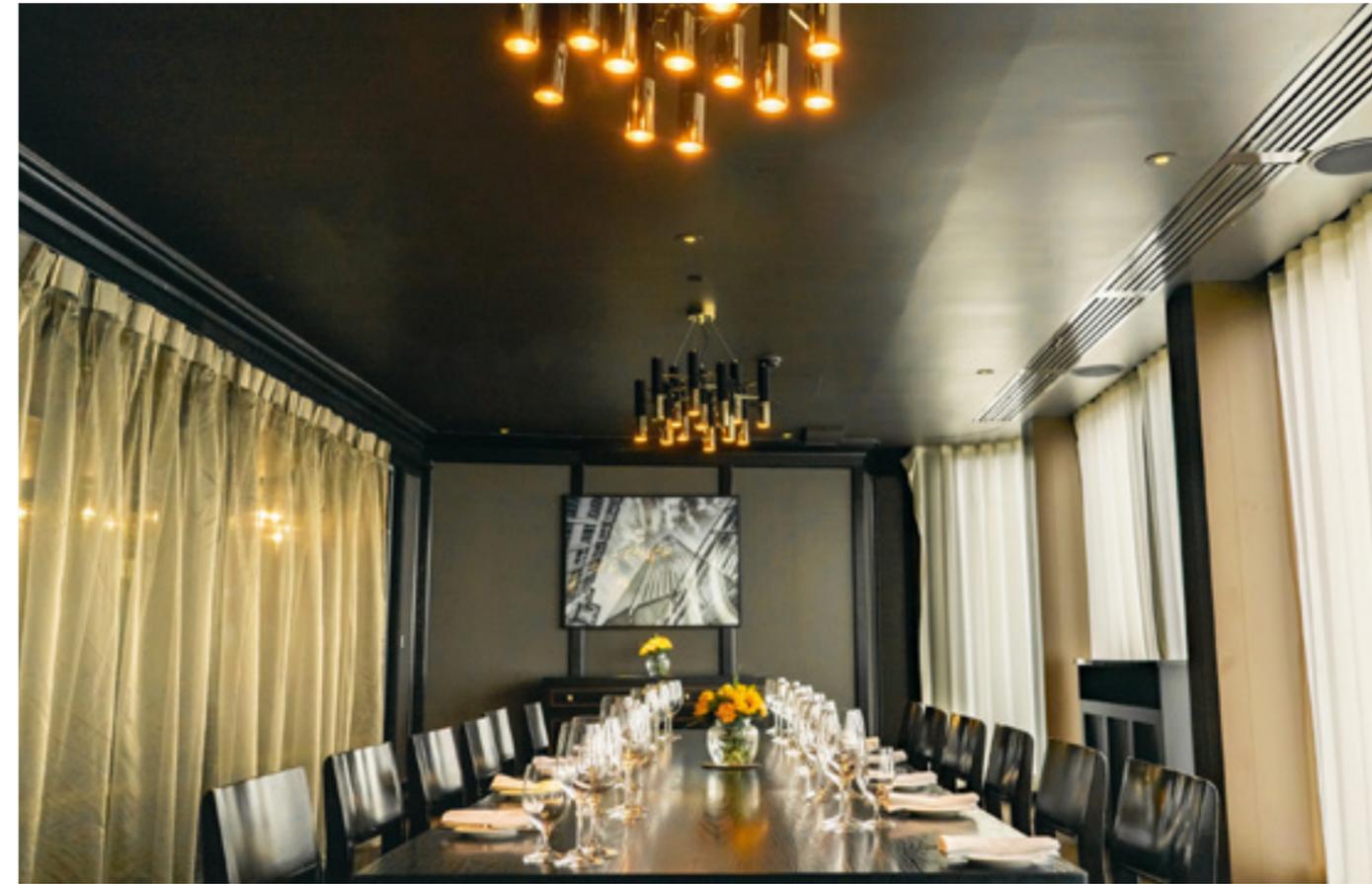
3 canapés with Moët et Chandon, Grand Vintage, Brut 2012 - £25 per person

3 canapés with Ruinart rosé - £28 per person

3 canapés with Dom Perignon, Brut - £40 per person

PRIVATE DINING SUITE

Capacity: Seated 24 guests | Standing: 50 guests



CHEF'S TABLE

Capacity: Seated 11 guests | Standing 20 guests
Private Dining Room and Chef's Table Combined: Standing 90 guests



PRIVATE DINING ROOM

Capacity: Seated 22 on one table, 30 guests on round tables |
Standing: 40 guests



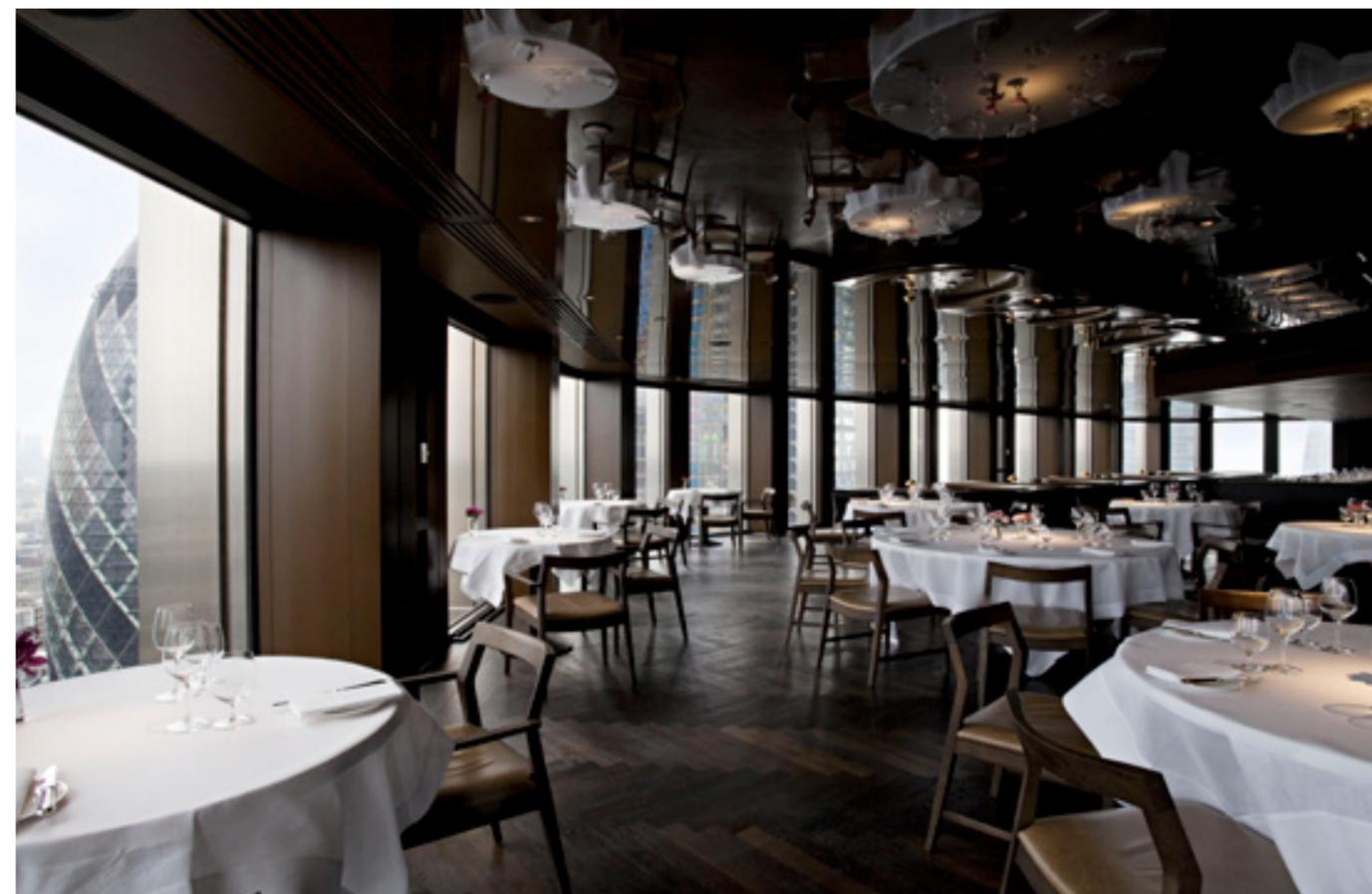
SOCIAL 24 BAR

Capacity: Standing 100 (semi-exclusive)



EXCLUSIVE HIRE

Whole Venue Capacity: Standing 350
Restaurant Only Capacity: Seated 120 | Standing 200



LUNCH MENU

£45 per person

Cured salmon, radish, pickled seaweed, caviar

Chicken and Madeira terrine, heritage carrots, black garlic

Beetroot tartare, goat's cheese, walnuts

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Cod, broad beans, shellfish velouté

Saddle back pork, Jersey Royals, apples, kale pesto

Stuffed courgette flower, feta, pine nuts, roasted yeast sauce

Lake District rib-eye steak, glazed carrots, triple cooked chips
(*supplement £18*)

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Strawberries, white chocolate, sorrel

Chocolate, hazelnut plaisir, biscuit, milk ice cream

Selection of sorbets and ice creams

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Selection of cheeses with crackers and chutney
(*Additional course £10, 3 pieces*)

LUNCH & DINNER MENU

£85 per person

Classic wine pairing add £85 per person

Fine wine pairing add £120 per person

Cured salmon, radish, pickled seaweed, caviar

Chicken and Madeira terrine, heritage carrots, black garlic

Heritage tomatoes, green strawberries and rose water

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Lake District rib-eye steak, glazed carrots, triple cooked chips

Halibut, broad beans, shellfish, Champagne velouté

Stuffed courgette flower, feta, pine nuts, roasted yeast sauce

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Strawberries, white chocolate, sorrel

Mini apple tarte tatin

Selection of sorbets and ice creams

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Selection of cheeses with crackers and chutney
(*Additional course £10, 3 pieces*)

Tea, coffee, selection of petit fours

TASTING MENU

£125 per person

Classic wine pairing add £125 per person

Fine wine pairing add £180 per person

Chef's selection of snacks

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Cured Salmon, radish, pickled seaweed, caviar

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Chicken and Madeira terrine, heritage carrots,
black garlic

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Côte de boeuf, cooked over charcoal, red wine braised cheeks,
bone marrow, mixed vegetables, mushrooms

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Chef's pre-dessert

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Hazelnut plaisir sucré, chocolate syrup,
biscuit, milk ice cream

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Tea, coffee, selection of petit fours

CANAPÉS

6 canapés £25pp

8 canapés £30pp

10 canapés £35pp

Arancini, mozzarella, chives and truffle

Crab, baby gem, crème fraiche, avocado purée

Tomato tart, goats cheese, basil and balsamic vinegar

Smoked pork empanadas, harissa and red onion compote

Cauliflower tempura, curry mayonnaise

Smoked salmon, smoked cream cheese, brown sourdough

Goats curd churros and London truffle honey

Mini aged beef burgers (supplement £2.50)

Sweet:

Selection of chocolates

Selection of macaroons

BOWL FOOD

3 bowls £20pp

5 bowls £28pp

7 bowls £35pp

Fish pie

Traditional cottage pie

Grilled chicken salad, bitter leaves, truffle dressing

English heritage beetroot & goats cheese, walnuts

Braised Lake District Ox cheek, horseradish mash

Couscous, aged parmesan croquette

Newlyn line-caught cod, chorizo, new potato

Cornish fried baby squid, lime and chilli, spicy ponzu

CHRISTMAS MENU

£95 per person for large groups in the restaurant and in the
Private Dining Rooms

Home smoked salmon, crab meat, lemon

Duck and truffle terrine, pickled dates, tonka bean crumb

Pumpkin and parmesan velouté, sage, pickled shimejies

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Halibut, sea fruits, red wine salsify

Truffle bronzed Turkey, mash potato, seasonal vegetables

Lake District rib-eye steak, glazed carrots, triple cooked chips

Nut roast, cranberries, basil pesto

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Bread and butter pudding, pears, vanilla

Dark chocolate parfait

Selection of sorbets

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Selection of cheeses with crackers and chutney
(Additional course £10 – 3 pieces)

Tea, coffee, Mince pies

SOCI_aL EVENTS

CONTACT US

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

Applicable to all menus:

Please advise us of any allergies, intolerances or dietary requirements before ordering. Please note that some of our cheeses are made from unpasteurised dairy products. Discretionary 15% service charge will be added to your final bill. All prices are including VAT.