# CITY/OCIaL

### 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.

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

Wild Cornish turbot, 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

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

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