

SOCI_aL EVENTS

THE SOCI_aL COMPANY



PRIVATE DINING AND EVENTS BY THE SOCIAL COMPANY

Founded by Jason Atherton, The Social Company has some of London's most inspiring dining spaces available for private hire. Each of our award-winning restaurants has its own identity, linked by fine, world-class food, great service and informal settings. We've worked with the best designers in the world to create spaces that are not only special and smart but also social areas for you and your party to share and relax in.

Our dedicated team takes as flexible and professional an approach as possible to private dining and events, so whether you're looking for relaxed drinks and tapas, a 7-course tasting menu or a pop-up dessert bar, we'll make it happen.

For more information or to book an event space, please contact our Events Manager Meg on 0203 870 8674 or meganjackson@thesocialcompany.co.uk.



SOCIAL SPACES

POLLEN STREET SOCIAL MAYFAIR

PRIVATE DINING ROOM: Up to 12 guests
EXCLUSIVE HIRE: Up to 90 guests seated, 150 guests standing

LITTLE SOCIAL MAYFAIR

SEMI-PRIVATE DINING ROOM: Up to 8 guests
EXCLUSIVE HIRE: Up to 55 guests seated, 60 guests standing

SOCIAL EATING HOUSE SOHO

CHEF'S COUNTER: Up to 8 guests
THE BLIND PIG: Up to 65 guests
EXCLUSIVE HIRE: Up to 65 guests seated, 120 guests standing

CITY SOCIAL THE CITY

PRIVATE DINING ROOM: Up to 24 guests seated
50 guests standing
CHEF'S TABLE: Up to 10 guests
EXCLUSIVE HIRE: Up to 120 guests seated
350 guests standing
SOCIAL 24 BAR: Up to 100 guests standing (semi-exclusive)

SOCIAL WINE AND TAPAS MARYLEBONE

TASTING ROOM: Up to 8 guests
SEMI-PRIVATE DINING ROOM: Up to 10 guests
EXCLUSIVE HIRE: Up to 80 guests standing

HAI CENATO VICTORIA

SEMI PRIVATE DINING: Up to 26 guests seated, 20 guests standing
EXCLUSIVE BAR HIRE: Up to 90 guests standing
EXCLUSIVE HIRE (WHOLE VENUE): Up to 90 guests seated,
120 guests standing





POLLEN STREET SOCIAL

EXECUTIVE CHEF: Jason Atherton

HEAD CHEF: Dale Bainbridge

STYLE OF FOOD: Modern British

PRIVATE DINING ROOM: Up to 12 guests

EXCLUSIVE HIRE: Up to 150 guests

MICHELIN-STARRED POLLEN STREET SOCIAL IS THE FLAGSHIP RESTAURANT OF JASON ATHERTON: A contemporary restaurant in Mayfair offering relaxed, deformalized fine dining.

PRIVATE DINING ROOM

Pollen Street Social houses a private dining room which doubles up as a sommelier's room, with built-in spittoons for tastings as well as views through to the development kitchen and the meat ageing room. The private room seats up to 12 guests, allowing us to create a bespoke experience, tailor-made to your party's requirements.

EXCLUSIVE HIRE

Pollen Street Social also offers exclusive use of the restaurant and bar, whether for a social affair or corporate event, for up to 90 guests seated and 150 guests standing, beginning with drinks and canapés in the bar, before moving through to the restaurant. We also offer off-site catering for those who wish to recreate the Pollen Street Social experience at a location of their choice.

LOCATION

Pollen Street Social
8–10 Pollen Street
London
W1S 1NQ
Tel +44 (0)20 7290 7600
www.pollenstreetsocial.com

"Jason Atherton is a chef on a mission: a mission to continually evolve and improve his flagship offering Pollen Street Social while at the same time giving others around him the opportunity to grow"

SIMON CARTER AND DANIEL DARWOOD
FINE-DINING-GUIDE.COM



LITTLE SOCIAL

EXECUTIVE CHEF: Cary Docherty

STYLE OF FOOD: French

SEMI-PRIVATE DINING ROOM: Up to 8 guests

EXCLUSIVE HIRE: Up to 55 guests seated,
60 guests standing

With a nod towards some typically French plates, Little Social brings the best of British produce to the table. Awarded 3AA Rosettes, it has a relaxed, warm bistro environment that makes it ideal for more informal events.

SEMI-PRIVATE DINING ROOM

Tucked away at the back of the restaurant with an ox-blood banquette and beautiful antique elm table, Little Social's semi-private dining room can be booked for an intimate lunch or dinner for up to 8 guests. A curtain can be drawn for full privacy.

EXCLUSIVE HIRE

Centrally located in Mayfair, Little Social is the perfect choice for larger parties, corporate events and celebrations for up to 55 guests seated or 60 guests standing. Head Chef Cary Docherty will create a bespoke menu, with cocktails and wines to match.

LOCATION

Little Social
5 Pollen Street
London
W1S 1NE

Tel +44 (0)20 7870 3730
www.littlesocial.co.uk





"It's not every day you can give a restaurant five stars for design and atmosphere, but Little Social's intimate room is irresistible. The food nearly gets five stars for invention, polish and presentation; and the sausage-and-beefburger heartiness that robs it of top billing is, paradoxically, one of its great attractions"

JOHN WALSH, INDEPENDENT



SOCIAL EATING HOUSE

EXECUTIVE CHEF: Paul Hood

STYLE OF FOOD: Modern British

CHEF'S COUNTER: Up to 8 guests

THE BLIND PIG: Up to 65 guests

EXCLUSIVE HIRE: Up to 65 guests seated,
120 guests standing

Michelin-starred Social Eating House offers a contemporary bistro menu in a buzzing Soho setting. The restaurant also houses award-winning bar, The Blind Pig.

CHEF'S COUNTER

The basement at Social Eating House leads to a hidden 'Employees Only' Chef's Counter with an 8 seater wrap-around private bar, looking over chef patron Paul Hood's kitchen, where you can sit whilst your meal is created before you. Begin your Employees Only experience with champagne and snacks in The Blind Pig bar, before heading to the basement for a 8-course tasting menu.

THE BLIND PIG

Awarded Best International Restaurant Bar in the 2015 Spirited Awards, The Blind Pig has an eclectic interior with a vintage twist of antique mirrored ceilings, reclaimed wooden chairs and a copper-topped bar.

It can be hired exclusively and semi-exclusively for drinks and snacks for up to 65 guests.

EXCLUSIVE HIRE

The restaurant at Social Eating House can be hired exclusively for private parties and events for up to 65 guests seated and 120 guests standing, with the additional option of hiring The Blind Pig for drinks and canapés to begin or end your meal.

LOCATION

Social Eating House
58 Poland Street
London
W1F 7NR
Tel +44 (0)20 7993 3251
www.socialeatinghouse.com



"The food is great. Really up there ... Liberated, unstarchy, affordable and fun"

MARINA O'LOUGHLIN ON SOCIAL EATING HOUSE

GUARDIAN

CITY SOCIAL

EXECUTIVE CHEF: Paul Walsh

STYLE OF FOOD: Modern European

PRIVATE DINING ROOM: Up to 24 guests seated, 50 guests standing

CHEF'S TABLE: Up to 10 guests

EXCLUSIVE HIRE: Up to 120 guests seated/ 350 standing

SOCIAL 24 BAR: Up to 100 guests standing

Located on the 24th floor of Tower 42, Michelin-starred City Social is a show-stopping venue for a private party, with Art Deco detailing and wraparound views of the City of London. Executive Chef Paul Walsh's food is creative yet simple, showcasing the best of British ingredients.

PRIVATE DINING ROOM

The private dining room at City Social provides a chic and stylish setting for a business lunch or celebratory dinner, seating up to 24 guests. It can also accommodate up to 50 for a standing drinks reception. With breath-taking views overlooking the City, it's a room to impress.

CHEF'S TABLE

The Chef's Table provides an exclusive fine dining experience for up to 10 guests, with a window through to the City Social kitchen. Guests can enjoy Michelin-starred cuisine in a glamorous, intimate environment, with magnificent views across the City skyline.

EXCLUSIVE HIRE

For a truly spectacular event, City Social can be hired exclusively for up to 120 guests for a sit-down meal, or 350 guests standing. Beginning with cocktails and canapés in the spacious bar, guests can move through to the restaurant for dinner, before returning to the bar for drinks and dancing afterwards.

SOCIAL 24 BAR

The bar at City Social can also be hired semi-exclusively for groups of up to 100, with inventive cocktails and modern bar snacks.

LOCATION

City Social
Tower 42
25 Old Broad Street
London
EC2N 1HQ
Tel +44 (0)20 7877 7703
www.citysociallondon.com



*"A City power spot that can double as ultimate romantic date location?
Yes, City Social really is that good"*
BILL PRINCE, GQ





SOCIAL WINE & TAPAS

EXECUTIVE HEAD SOMMELIER: Laure Patry

HEAD CHEF: Marcus Rohlen

STYLE OF FOOD: Modern Tapas

TASTING ROOM: Up to 8 guests

SEMI-PRIVATE DINING ROOM: Up to 10 guests

EXCLUSIVE HIRE: Lower Ground Capacity: 60 guests standing,
Whole Building Capacity: 100 guests standing

Social Wine & Tapas is Jason Atherton's bar and wine shop, headed up by executive head sommelier Laure Patry. A dynamic wine list accompanied by modern tapas and snacks makes it ideal for a wine-focused event.

TASTING ROOM

Seating up to 8, this semi-private space is entered via the wine shop on the ground floor and is perfect for an informal wine tasting, accompanied by snacks from head chef Marcus Rohlen.

SEMI-PRIVATE DINING ROOM

Located in the basement area, with glimmering metallic walls and a thick velvet curtain for privacy, this space is perfect for wine dinners and celebrations for up to 10 guests. According to your requirements, executive head sommelier Laure Patry can suggest wine pairings that explore a region or grape, served alongside a selection of tapas.

EXCLUSIVE HIRE

Social Wine & Tapas can also be hired exclusively for a party of up to 100 guests standing, with wines and tapas-style canapes.

LOCATION

Social Wine & Tapas
39 James Street
London
W1U 1DL
Tel +44 (0)20 7993 3257
www.socialeatinghouse.com



"Jason Atherton has launched his most pleasing concept yet – a perfection of the wine bar of old, serving tapas-style food, managed by his chief sommelier Laure Patry"

DAVID SEXTON
EVENING STANDARD

HAI CENATO

HEAD CHEF: Frankie van Loo

STYLE OF FOOD: Italian

SEMI-PRIVATE DINING: Up to 26 guests

EXCLUSIVE BAR HIRE: Up to 90 guests standing

EXCLUSIVE HIRE (WHOLE VENUE): Up to 90 guests seated,
120 guests standing

Hai Cenato has a casual menu spanning small plates, pasta, risotto, grills and specials, as well as pizza from two state-of-the-art handmade pizza ovens. The interiors are inspired by traditional Italian family restaurants with vintage light fixtures and deep blood-red snakeskin banquettes which evoke a simple and 'much-loved' hangout. Upstairs there is a cocktail bar – The Drunken Oyster – featuring a selection of cocktails inspired by Italian classics paired with British ingredients.

SEMI PRIVATE DINING

This semi-private space is located on a mezzanine-level of the restaurant, offering a versatile space to accommodate standing drink and canape receptions, as well as seated dinners.

EXCLUSIVE BAR HIRE

The Drunken Oyster is a striking cocktail bar, providing a private yet atmospheric space to be hired exclusively for large parties and celebrations.

EXCLUSIVE HIRE (WHOLE VENUE)

Looking to hold a large event with exclusivity of the whole restaurant? Hai Canato offers all the space and flexibility you require, to provide the perfect, setting for your guests to enjoy.

LOCATION

Hai Cenato
2 Sir Simon Milton Square
London
SW1E5DJ
(in the NOVA development)
Tel +44 (0)20 3816 9320
reservations@haicenato.co.uk
www.haicenato.co.uk





*"The pizza bianca, let me see, I'll try to remember...
Oh yes, it was the best pizza I've ever had."*

GILES COREN, THE TIMES



CONTACT US

For more information or to book an event please
contact our Events Manager Meg on 0203 870 8674
or meganjackson@thesocialcompany.co.uk.

