

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 best 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 places 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 bistro food, drinks or tasting menu we'll make it happen.

For more information or to book an event space, please contact
events@thesocialcompany.co.uk



SOCIAL SPACES

POLLEN STREET SOCIAL

Mayfair

PRIVATE DINING ROOM: Up to 12 guests

CHEF'S COUNTER: Up to 6 guests

EXCLUSIVE HIRE: Up to 50 guests seated, 120 guests standing

LITTLE SOCIAL

Mayfair

PRIVATE DINING ROOM: Up to 6 guests

EXCLUSIVE HIRE: Up to 55 guests seated or standing

SOCIAL EATING HOUSE

Soho

CHEF'S COUNTER: Up to 8 guests

EXCLUSIVE HIRE: Up to 55 guests seated, 120 guests standing

THE BLIND PIG

Soho

EXCLUSIVE HIRE: Up to 55 guests seated, 65 guests standing

CITY SOCIAL

The City

PRIVATE DINING SUITE: Up to 22 guests seated, 40 guests standing

CHEF'S TABLE: Up to 11 guests

PRIVATE DINING ROOM: Up to 30 guests seated, 40 guests standing

EXCLUSIVE HIRE: Up to 120 guests seated, 200 guests standing

SOCIAL24 BAR: Up to 100 guests standing

BERNERS TAVERN

Fitzrovia

PRIVATE DINING ROOM: Up to 14 guests seated

Larger event spaces available at The London Edition

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 50 guests seated,
120 guests standing

Michelin-starred Pollen Street Social is the flagship restaurant of Jason Atherton, a contemporary restaurant in Mayfair offering relaxed, deformed 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 50 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

HEAD CHEF: Frankie van Loo

STYLE OF FOOD: Modern French/British

PRIVATE DINING ROOM: Up to 6 guests

EXCLUSIVE HIRE: Up to 55 guests seated or standing

Little Social focuses on seasonal, accessible ingredients and brings the best of British produce to the table. With stylish interiors, it is relaxed with a friendly atmosphere that makes it ideal for more informal events.

PRIVATE DINING ROOM

Tucked away at the back of the restaurant with a sliding door for full privacy, Little Social's private dining room can be booked for an intimate lunch or dinner for up to 6 guests.

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 standing.

LOCATION

Little Social

5 Pollen Street

London

W1S 1NE

Tel +44 (0)20 7870 3730

www.littlesocial.co.uk





SOCIAL EATING HOUSE

EXECUTIVE CHEF: Paul Hood

STYLE OF FOOD: Modern British

CHEF'S COUNTER: Up to 8 guests

THE BLIND PIG: Up to 55 guests seated, 65 guests standing

EXCLUSIVE HIRE: Up to 55 guests seated, 120 guests standing

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 experience with champagne and snacks in The Blind Pig bar, before heading to the basement for an 8-course tasting menu.

THE BLIND PIG

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 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 55 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**



THE BLIND PIG

BAR MANAGER: Alex Carpene

EXECUTIVE CHEF: Paul Hood

STYLE OF FOOD: Modern British

EXCLUSIVE HIRE: Up to 65 guests standing, 55 guests seated

The Blind Pig is a secret speakeasy style bar located above Social Eating House. It 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 for drinks and snacks for up to 65 guests.

Executive Chef Paul Hood has created a delicious menu of bar snacks which act as the perfect accompaniment to the extensive list of cocktails, beer, wine and spirits available from the bar.

Friendly mixologists serve inventive cocktails with personality and bring a fun atmosphere to your event.



LOCATION

The Blind Pig
58 Poland Street
London
W1F 7NR

Tel +44 (0)20 7993 3251
www.socialeatinghouse.com



"...a list of playful, inventive cocktails that are as delicious as they are visually delightful."
GQ



CITY SOCIAL

STYLE OF FOOD: Modern European

PRIVATE DINING SUITE: Up to 40 guests standing, 22 guests seated

PRIVATE DINING ROOM: Up to 40 guests standing, 30 guests seated

CHEF'S TABLE: Up to 11 guests

EXCLUSIVE HIRE: Up to 200 guests standing, 120 guests seated

SOCIAL24 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. The food is creative yet simple, showcasing the best of British ingredients.

PRIVATE DINING SUITE & PRIVATE DINING ROOM

We have two private dining rooms which both provide a chic and stylish setting for a business lunch or celebratory dinner, for seated dinners or standing receptions.

CHEF'S TABLE

The Chef's Table provides an exclusive fine dining experience for up to 11 guests, with a window through to the City Social kitchen.

EXCLUSIVE HIRE

For a truly spectacular event, City Social can be hired exclusively for up to 120 guests for a sit-down meal, or 200 guests standing. Beginning with cocktails and canapes in the spacious bar, guests can move through to the restaurant for dinner, before returning to the bar for drinks and dancing afterwards.

SOCIAL24 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

BERNERS TAVERN

HEAD CHEF: Andrei Poptelecan

STYLE OF FOOD: Modern British

PRIVATE DINING ROOM: Up to 14 guests

LARGER EVENTS: Several options available within
The London Edition

Berners Tavern is a gastronomic gem in a truly breathtaking setting. Located within The London Edition, they offer a contemporary British menu using the very best seasonal produce. The hotel also has other spaces available for events including the atmospheric Basement.

PRIVATE DINING ROOM

Situated above Berners Tavern, the private dining room is an intimate space seating up to 14 guests. A modern, long dark walnut table with rose upholstered chairs is placed under an original historic skylight with atmospheric lighting.

LOCATION

Berners Tavern
The London Edition, 44 Grosvenor Square,
London
W1K 2HP
Tel: +44(0)20 7596 3200
www.thebettermentmayfair.com





*"I am dazzled by the beauty of this room,
and I don't dazzle easily. It's breathtaking."*

MARINA O'LOUGHLIN, GUARDIAN