

PRIVATE EVENTS
AT NOLITA SOCIAL

WELCOME TO NOLITA SOCIAL

Named after New York's most charming neighbourhood, North of Little Italy. Nolita Social brings the energy of 'the New York night' to London, with a heady mix of elevated cocktails, live music and DJ's playing 60's rock, 70's soul, and 90's hip-hop for a stylish, yet carefree crowd. Located beneath Sette restaurant, this "underground" lounge offers guests a journey of social discovery, beginning with early evening cocktails and lite bites, and transitioning to a feel good after hours hangout; encouraging a place that is a small, intimate, and seductive.



AT A GLANCE

Our space is available for group table reservations or for private events, 7 days a week, subject to availability. We are able to host events outside of our regular operating hours as well, inclusive of day-time receptions, photo-shoots, film productions, meetings, and album release parties to name a few.

MUSIC PRODUCTION:

Nolita Social will have a curated mix of live music sessions and DJ sets throughout the week for our regular programming, produced by Stu Bevan of Sauce DJ's. Inquire about booking resident artists and DJs for your event subject to availability:

- Live Music : 8:30pm - 9:30pm

- Live Music: 10:30pm - 11:15pm

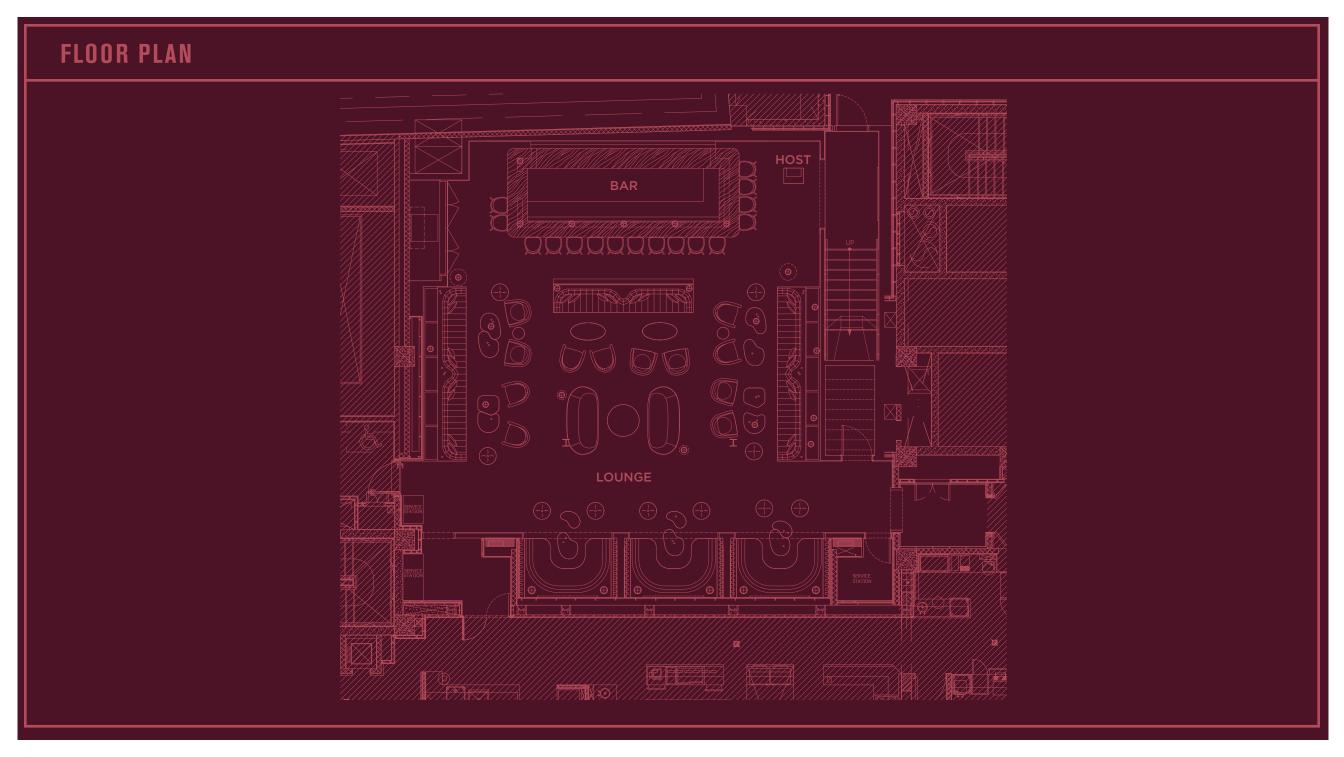
- DJ Set: 11:15pm - 1:00am









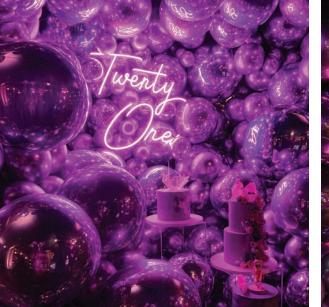






NOLITA EVENTS











NOLITA SOCIAL BITES	*available to pre-order ahead of your visit
'SCARPETTA' SPAGHETTI tomato, basil	9
BRUSCHETTA charred peppers puttanesca, burrata	8
SHORT RIB CROCHETTE salsa verde mayo	7
PANINO squacquerone, aubergine funghetto, sundried toma	to 8
WILD MUSHROOM & GOAT CHEESE CARAMELLE	8
PRAWN CARAMELLE spicy mayonnaise	10
ARANCINI cacio e pepe	7
* inclusive of VAT, does not include 12.5% service of	charge



PASSED CANAPÉS MENU

COLD

TUNA CONE

citrus oi

BRUSCHETTA

beef tartare, truffle oil

CURED BEEF AND CAPRINO DRESSING

crostatina

CRAB CONE

puttanesca pesto

HOT

CARAMELLA OF PRAWNS

pesto, pastry

ARANCINI

wild mushrooms, fontina

SPINACH AND RICOTTA SFOGLIATINA

SALT COD CROQUETTE

olives, capers

PLEASE SELECT YOUR CANAPÉS FROM THE ABOVE: 4 pieces

£16

8 pieces

£28

inclusive of VAT, does not include 12.5% service charge



RECEPTION BOWLS

COLD

SALMON

burnt sicilian orange vinaigrette, cucumber, fennel

TUNA 'SUSCI'

marinated carrot, microgreens, preserved truffle

BABY GEM

avocado, olive, capers, datterino tomatoes

ROASTED BEETS

baked ricotta, pistachio, beet vinaigrette

MARKET SALAD

chicory, root vegetables, sherry vinaigrette

CURED BEEF

rocket, parmesan, italian vinaigrette

HOT

CREAMY POLENTA

fricassée of truffled mushrooms

BRAISED LENTILS

concentrated tomato, turnip tops, brocco

BRAISED SHORT RIBS

vegetable and farro risotto, shaved parmesar

SHORT RIB & BONE MARROW AGNOLOTTI

garlic chips, horseradis

CAVATELLI DIAVOLA

datterino tomatoes, chilli, oregano, parmesa

SCIALATIELLI

frutti di mare, calabrian chill

NOLITA MEATBALL MINI BURGER

NOLITA AUBERGINE PARMIGIANA MINI BURGER

SCALLOPS

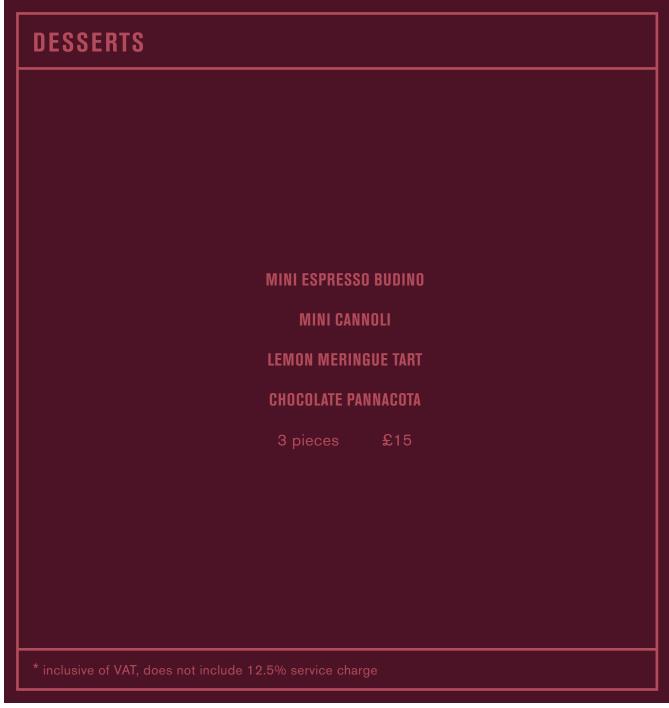
artichoke, guazzetto, charred spring onion vinaigrette

PLEASE SELECT YOUR RECEPTION BOWLS FROM THE ABOVE:

‡ pieces £24 8 pieces £4



CEPTION DOVVES FROM THE ADOVE:





BEVERAGE ON CONSUMPTION

Our team is delighted to offer you a range of beverage options, available to pre-select if you wish or offered a la carte throughout your event. If you wish to pre-select, please find a sample list of our range of premium and house spirits and wines. For a full list of wines, please enquire with our team and our Beverage Director will be happy to further assist you.

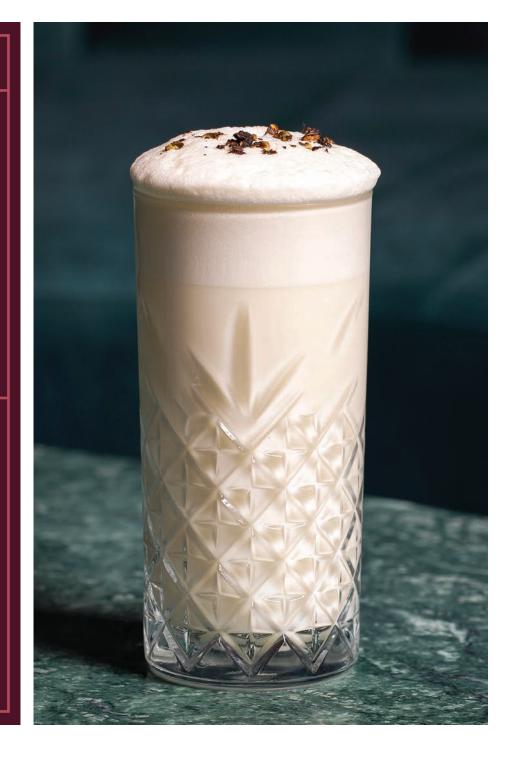
SAMPLE PREMIUM SPIRIT AND WINE LIST

HENDRICK'S	12	DOMAINE DU NOZAY Sancerre 2017 LOIRE	17
GREY GOOSE	12	G.D. VAJRA 'Albe' Barolo 2014 PIEMONTE	20
JOHNNIE WALKER BLACK	14	RUINART Brut NV CHAMPAGNE	19
CASAMIGOS	15	RUINART Rosé NV CHAMPAGNE	22

SAMPLE HOUSE SPIRIT AND WINE LIST

BOMBAY	12	LA GIUSTINIANA Gavi di Gavi 'Montessora' 2019 PIEMONTE	13
BELVEDERE	12	FRANZ HAAS Pinot Noir 2018 TRENTINO	15
DEWAR'S 12 SCOTCH	14	CA DEL BOSCO Franciacorta NV	14
PATRON SILVER	14		

Should you wish to pre-select additional wine by the bottle, our events team can share our full wine list. If you wish our team can assist you in selecting the right pairing for your menu.





^{*} inclusive of VAT, does not include 12.5% service charge

BEVERAGE ON CONSUMPTION

We offer a variety of crafted cocktails, suited for every palate. Below is a sample list of crafted cocktails available on our bar menu. If you wish to pre-select cocktails to be offered at your event, please select from the list below. For cocktail receptions we suggest offering a maximum of 4 signature cocktails. Group dining may order a la carte from our cocktail menu.

SAMPLE SIGNATURE COCKTAILS

TINY DANCER grey goose vodka, yuzuri, pamplemousse, lemongrass water, prosecco	14
BITTERSWEET SYMPHONY woodford reserve, campari, amer picon, ratafia	17
GOOD VIBRATIONS tapatio tequila, cucumber-bell pepper water, spray of absinthe	16
SYMPATHY FOR THE DEVIL woodford reserve, house bitters, barrel smoked	15
STAIRWAY TO HEAVEN bombay sapphire gin, grappa morbida poli, passion fruit, vanilla syrup, lager	13
STAYIN' ALIVE	14





ABOUT SETTE

Sette, our restaurant located above Nolita Social, is the newest restaurant from New York City's Scarpetta restaurant family; bringing authentic Italian food from the heart of Manhattan with its own inimitable flair.

If interested in learning more about Sette, contact our events team. events@settelondon.com















CONTACT US
EVENTS@NOLITASOCIAL.COM
+44 (0) 207 151 1025