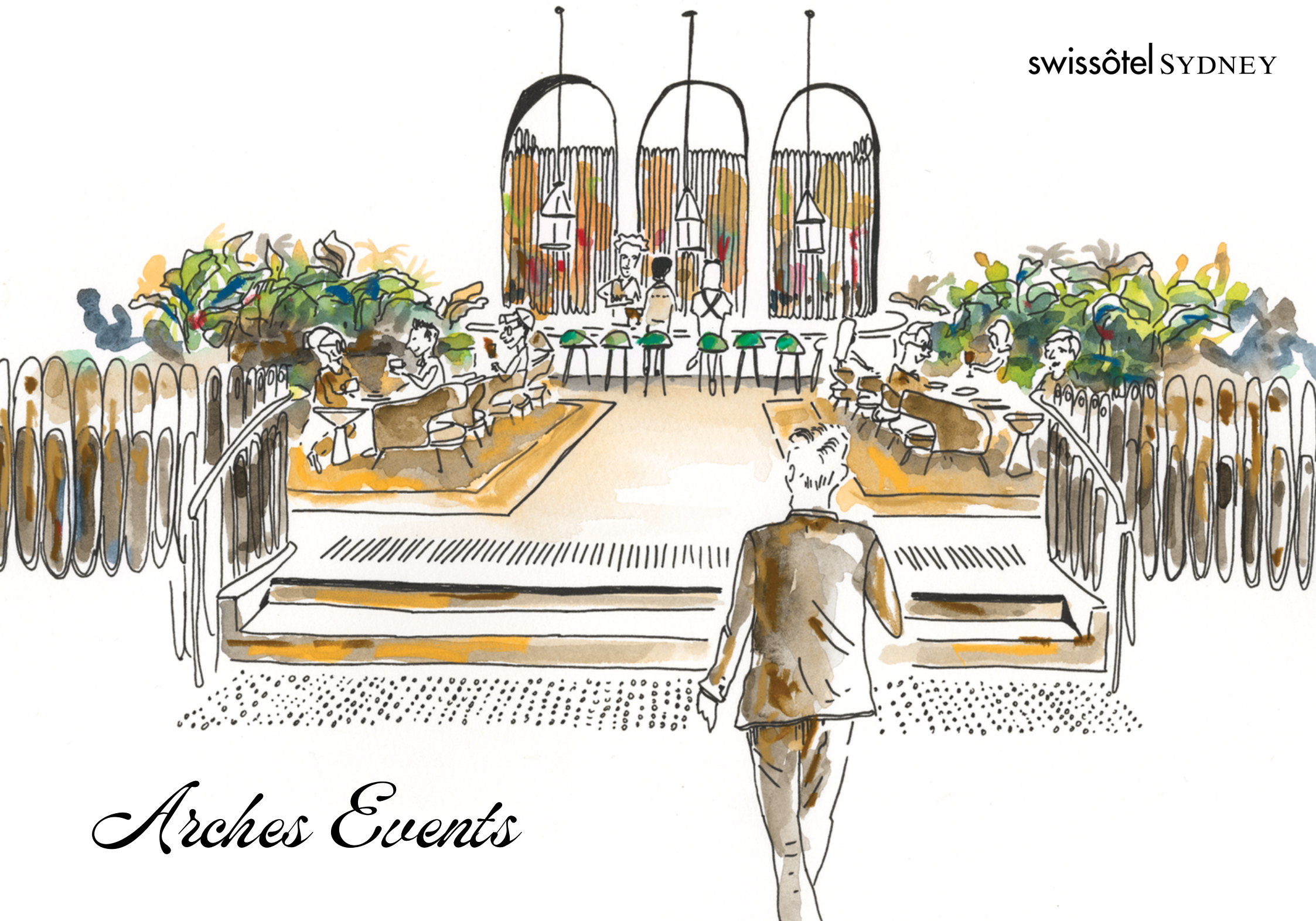


swissôtel SYDNEY



*Arches Events*

# Arches

Our luxurious new bar, Arches on Market, is the perfect venue to host your next event.

Situated on Level 8 of Swissotel Sydney, this premier cocktail bar offers a sanctuary above the hustle and bustle of the vibrant CBD.

Experience our old-world charm with a contemporary twist, just steps from the light rail, and Town Hall and St James Stations.

*Meet us under the Arches...*



# Individual Canapé Menu

## HOT SELECTION

Canapés \$8.00 each (minimum 5 pieces per person)

- Beetroot falafel, goats curd, mint (V)
- Truffle and parmesan arancini with pistou aioli (V)
- Coconut chicken, Thai spiced dip
- Beef wellington, mushroom duxelle and tarragon sauce
- Mini fish and chips, tartar
- Manchego and corn croquette, Romesco aioli (V)
- Polenta chips with gorgonzola, tomato relish (V)
- Asparagus, pumpkin, frittata, truffle ricotta (V)
- Mini Beef bourguignon pies, red wine jus
- Tandoori Chicken skewer, mango pickle,

## SUBSTANTIAL CANAPÉS

\$14.00 each

- Pulled pork sliders with fennel apple slaw, smoked bbq relish
- Braised beef brisket nachos, manchego, burnt corn and coriander
- Thai chicken, papaya mango salad and toasted peanuts (GF)
- Lebanese Lamb kofta, hummus, dukkah
- Breaded Prawn cutlet, sweet chili mayo, fried shallot
- Italian meatball sub, parmesan, Italian sugo

## COLD SELECTION

Canapés \$8.00 each (minimum 5 pieces per person)

- Salmon tartare, lime, chilli shallot, coriander on rice cracker (GF, DF)
- Pulled Chicken salad, cos, macadamia, salsa verde (DF)
- Beetroot jam, goats cheese, pine nut tart (V)
- Cherry Tomato and bocconcini skewer, fig balsamic (GF, V)
- Parma ham, grissini, rocket, pistachio
- Vietnamese vegetable rice paper rolls, nam jim dipping sauce (GF, Vegan)
- California maki roll, nori, yuzu
- Prawn bruschetta, avocado, black olives

## DESSERT SELECTION

Canapés \$8.00 each (minimum 5 pieces per person)

- Rooftop honey and lemon tart, meringue kisses (V)
- Ricotta Cannoli (V)
- Mini pavlova, vanilla cream, wild berries and honeycomb crumble (GF, V)
- Macaroon assorted (V)
- Petit Banoffe pie, salted popcorn
- Chocolate and hazelnut truffles



# Canapé Packages

## PREMIUM CANAPÉ PACKAGE

### One Hour Package

4 standard canapés \$25.00

### Two Hour Package

6 standard canapés \$36.00

### Three Hour Package

9 standard canapés \$55.00

### Substantial Canapes

Additional \$9.00 each

## SIGNATURE CANAPÉ PACKAGE

### One Hour Package

5 standard canapés \$36.00

### Two Hour Package

7 standard canapés \$50.00

### Three Hour Package

10 standard canapés \$70.00

### Substantial Canapés

Additional \$9.00 each

### Grazing Platters

\$15 per person

## COLD SELECTION

Pulled Chicken salad, cos, macadamia, salsa verde (DF)

Beetroot jam, goats cheese, pine nut tart (V)

Parma ham, grissini, rocket, pistachio

California maki roll, nori, yuzu

Prawn bruschetta, avocado, black olives

## HOT SELECTION

Beetroot falafel, goats curd, mint (V)

Truffle and parmesan arancini with pistou aioli (V)

Coconut chicken, Thai spiced dip

Mini fish and chips, tartar

Manchego and corn croquette, Romesco aioli (V)

Polenta chips with gorgonzola, tomato relish (V)

## DESSERT SELECTION

Ricotta Cannoli (V)

Petit Banoffe pie, sated popcorn

Chocolate and hazelnut truffles

## SUBSTANTIAL

Braised beef brisket nachos, manchego, burnt corn and coriander

Thai chicken, papaya mango salad and toasted peanuts (GF)

Lebanese Lamb kofta, hummus, dukkah



# Wine List

## SPARKLING

**Chandon Blanc de Blanc, Yarra Valley VIC**  
citrus, creamy, biscuit

80

**Chandon Brut Rosé, Yarra Valley VIC**  
redcurrant, cherry sorbet, biscuit

80

## CHAMPAGNE

**Veuve Clicquot Yellow Label Brut, Reims Champagne FR**  
pear, lemon, crunchy

200

**Veuve Clicquot Rose, Reims Champagne FR**  
juicy ripe strawberries, cherries, biscuity

190

## WHITE

**Other Wine Co, Pinot Gris, Adeliade Hills SA**  
white tea, stone fruit, fresh

60

**Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA**  
fresh, grassy passion fruit

70

**Fetherston 'Iris', Chardonnay, Yarra Valley VIC**  
nectarine, nutmeg, sea spray

75

**Yangarra Estate Blanc, Grenache Blanc Blend, McLaren Vale SA**  
apple, pastry, chalky

65

## RED

**Rising, Pinot Noir, Yarra Valley VIC**  
light spice, dark cherry, pomegranate

80

**La Ficelle de Saint-Pourcain Gamay Noir, Gamay Pinot Noir, Saint-Pourcain FR**  
cherry, bramble, violet

65

**Henschke 'Five Shillings', Shiraz, Barossa SA**  
chocolate, spice and plum

75

**Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA**  
blackcurrant, mint, cedar

75

## ROSÉ

**M de Munity, Cotes de Provence FR**  
red berries, zesty, vibrant

80



# Beverage List

## SPIRITS

<b>Vodka</b> Ketel One	11
<b>Gin</b> Tanqueray	11
<b>Tequila</b> Calle 23 Blanco	11
<b>American Whiskey</b> Bulleit Bourbon	11
<b>Scotch Whiskey</b> Johnnie Walker Black	11
<b>Rum</b> Pampero Blanco	11
<b>Brandy</b> Hennessy VS Cognac	11

## BEERS & CIDERS

Atomic Pale Ale	12
Balter XPA	13
Heineken	10
Kirin Ichiban	10
Stone & Wood Pacific Ale	11
Yullis Amanda Mandarin IPA	13
Hills Cider Cloudy Apple	11
Heaps Normal Quiet XPA 0%	9



# Contact Us

For more information, contact our Conference & Events Team.

Telephone: +61 (2) 9238 8888

Email: [HA5D0-SM@accor.com](mailto:HA5D0-SM@accor.com)

Website: [www.swissotelssydney.com.au/meetings-events/](http://www.swissotelssydney.com.au/meetings-events/)

Virtual Tour: [www.swissotelssydney.com.au/the-hotel/virtual-tour/](http://www.swissotelssydney.com.au/the-hotel/virtual-tour/)

Swissôtel Sydney

68 Market St,

Sydney, NSW, 2000

