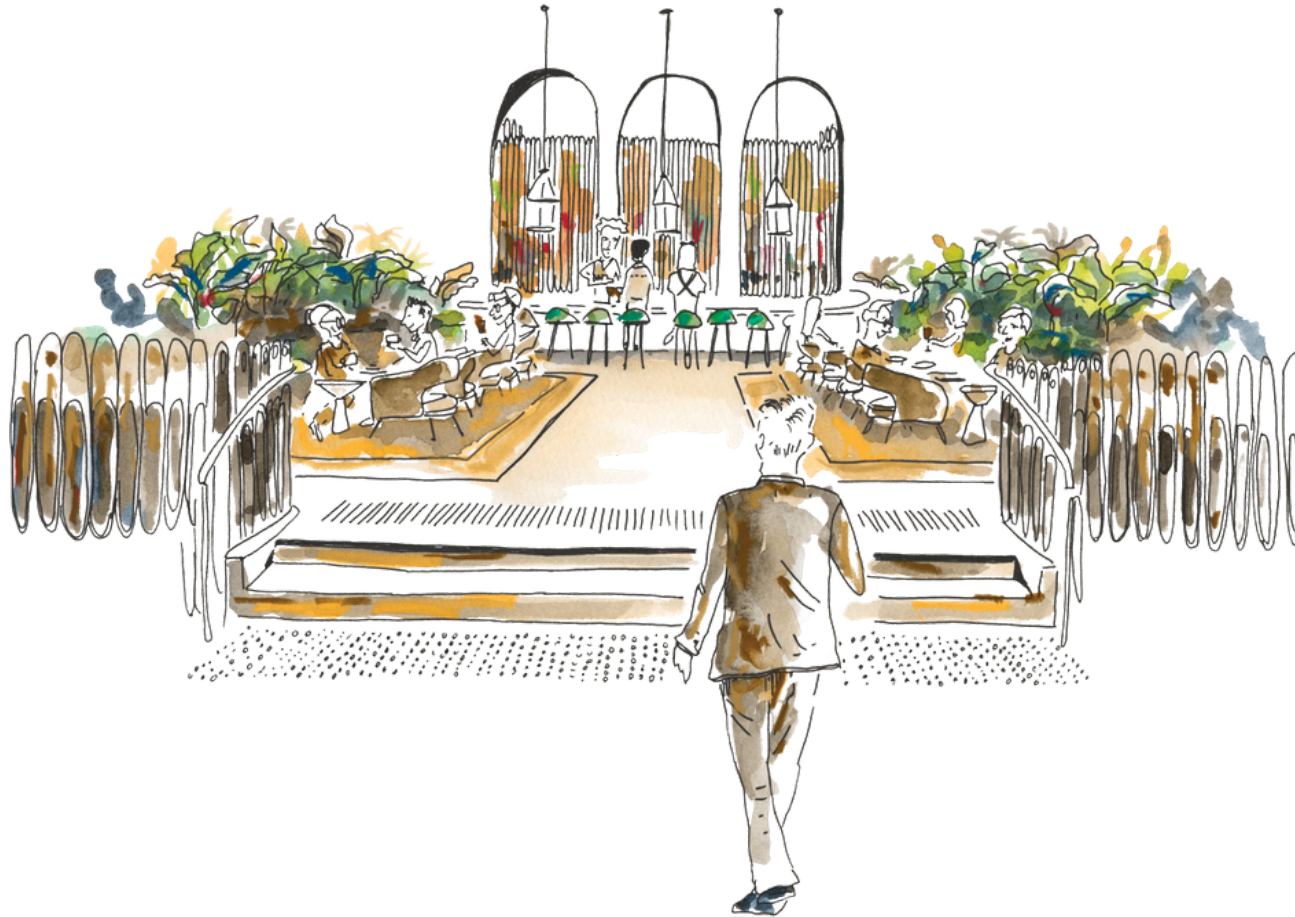


swissôtel
SYDNEY



Arches Event Kit

Arches

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

Situated on Lobby level of Swissôtel Sydney, the bar provides an unforgettable backdrop for every occasion. Inspired by old-world charm and complemented by sweeping CBD views, it's where exceptional hospitality and memorable experiences come together.

Conveniently located just moments from the light rail, Town Hall, and St James stations.

Meet us under the Arches...



Premium Canapé Packages

1 HOUR CANAPÉ PACKAGE • 30 PP

Includes 2 Cold Canapés, 2 Hot Canapés, 1 Dessert Canapé

2 HOUR CANAPÉ PACKAGE • 50 PP

Includes 2 Cold Canapés, 2 Hot Canapés, 1 Dessert Canapé

3 HOUR CANAPÉ PACKAGE • 75 PP

Includes 2 Cold Canapés, 2 Hot Canapés, 1 Dessert Canapé

4 HOUR CANAPÉ PACKAGE • 90 PP

Includes 2 Cold Canapés, 2 Hot Canapés, 1 Dessert Canapé



Individual Canapé Menu

COLD SELECTION • 6 EACH

Vietnamese tofu rice paper roll with chilli garlic sauce

Goat's cheese and fig crostini, honey drizzle, toasted walnuts

Chicken and truffle mousse savoury tart

Spicy California roll with seafood stick (I) & wasabi mayo

Crispy duck and cucumber bites

Compressed melon with prosciutto stick

SUBSTANTIAL CANAPÉS • 14 EACH

Korean chicken bao

Tofu and vegetable fried noodle

Smoked BBQ pork slider with chilli mayo and pickles

Mini Prawn (I) Caesar Boat, garlic croutons

Malay beef satay, ketjap manis, peanuts

Tempura basket

HOT SELECTION • 7 EACH

Moroccan fried cauliflower, tzatziki, smoked paprika, in-house grown herbs

Mini beef pie with minty pea mash

Crispy chicken romesco bites with in-house grown herbs

Steamed vegetable dumpling with black rice vinegar and sesame oil

Octopus balls (I) with teriyaki glaze and mayo

DESSERT SELECTION • 6 EACH

Chocolate brownies

Spiced carrot cake with cream cheese icing

Bite-sized cannoli with ricotta cream

White chocolate and raspberry tartlet

Mango and passionfruit pavlova



Grazing Station

THE CHEF'S SELECTION CHEESE BOARD • 23 PP

Creamy brie, vintage cheddar, gorgonzola, ricotta, mixed marinated olives, dried fruits, seasonal fresh fruits, selection of breads, assorted crackers

CONTINENTAL CURED MEAT BOARD • 22 PP

Prosciutto, salami, double smoked ham, marinated olives, giardiniera, tomato relish, seeded mustard, selection of breads

THE SIGNATURE EXECUTIVE GRAZING BOARD • 28 PP

Creamy brie, vintage tasty cheddar, gorgonzola, ricotta, prosciutto, salami, double smoked ham, hummus, babaganoush, marinated olives, giardiniera, dried fruits, grilled zucchini, roasted capsicum, selection of breads, assorted crackers

ANTIPASTO BOARD • 19 PP

Traditional hummus, babaganoush, tzatziki, chargrilled zucchini, roasted capsicum, marinated artichokes, roasted pumpkin, kalamata olives, selection of breads



*Exclusively tailored pork-free and vegan selections are available upon request at a preferential price.

*Sample menu subject to seasonal availability.

Arches Group Set Menu

Minimum 10 guests pre-order required

THREE - COURSE MENU • 90 PP | ENTRÉE & MAIN • 75 PP | MAIN & DESSERT • 70 PP

ARTISAN BREAD SELECTION

Harvest Grain Sourdough 

Rubata EVO Grissini

Soy & Linseed Bread Rolls 

Swissôtel Rooftop Honey Butter 

Extra Virgin Olive Oil & Aged Vincotto 

SHARED ENTRÉE SELECTION

Kabocha Squash Hummus 
*Sunflower seeds, pepita crumble,
baby carrots, roasted beetroot, preserved lemon*

Compressed Watermelon Salad 
*Bocconcini, watermelon radish, blueberries,
pickled red onion and yuzu citrus dressing*

Grilled Prawn (I) Salad
Avocado, grapefruit, crispy quinoa, chilli dressing

House-Style Pork & Mushroom Brandy Terrine 
*Caramelised pearl onions, cornichons,
pear mustard chutney*

MAIN COURSE

Individual selection choice

Grilled Chicken Supreme
Herb chimichurri, roasted seasonal vegetables, green olive tapenade, chicken reduction

Pan-Seared Fresh Atlantic Salmon (A)
Crispy leek, wild garlic spinach velouté, cauliflower mousseline, herb oil powder

New York Strip Steak 180g
Smoked potato purée, char-grilled broccolini, crispy onion, cabernet sauvignon jus

Mushroom Ravioli 
Truffle ricotta, black olive crumble, sage brown butter, shaved parmesan

Rosemary Salted Chips
Shared side

DESSERT

Individual selection choice or a shared tasting platter

The Beehive
Honeycomb, honey chantilly, toffee and vanilla sponge

Swissôtel Chocolate Cake
Chocolate ganache, hazelnut chocolate soil, mandarin gel

Pistachio Dacquoise Cake
Lime and coconut cream, melon, green apple, micro mint

*Exclusively tailored pork-free and vegan selections are available upon request at a preferential price.

 - Vitality Dish, A - Australian sourced produce, I - Imported produce, M - Mixed origin produce.

Arches Beverage Packages

2 HOUR PACKAGE • 58 PP | 3 HOUR PACKAGES • 68 PP | 4 HOUR PACKAGE • 78 PP

SPARKLING

NV Chandon Brut, Yarra Valley, VIC or NV La Bulle Prosecco, Tambarumba, NSW

WHITE

Whipbird Pinot Gris, King Valley, VIC
Shadowfax Chardonnay, Macedon Ranges, VIC

ROSE

M de Minuty Rose, Cotes de Provence, FRA

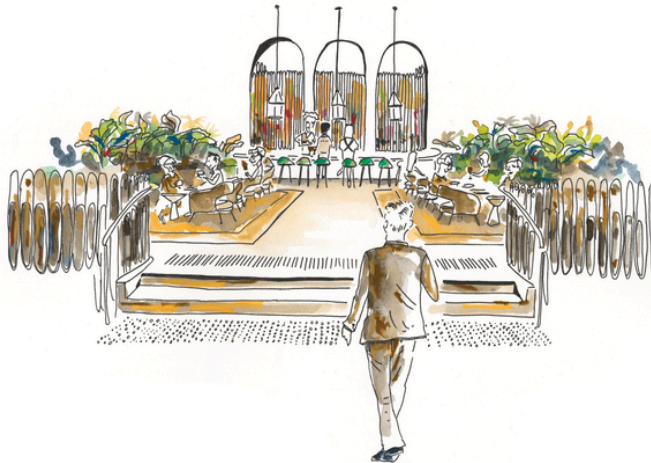
RED

Rising Pinot Noir, Yarra Valley, VIC
Oliver Taranga Shiraz, McLaren Vale, SA

BEERS

Kirin Ichiban Lager
Stone and Wood Pacific Ale
Heineken 0 (0% ABV)

Assortment of soft drinks and juice available



Wine List

SPARKLING

NV Chandon Blanc de Blanc, Yarra Valley VIC <i>citrus, creamy, biscuit</i>	82
NV Chandon Brut Rosé, Yarra Valley VIC <i>redcurrant, cherry sorbet, crisp</i>	80
NV Mumm Prestige Brut, Marlborough NZ <i>lemon, apple, pear</i>	110
2010 Clover Hill Prestige Late Disgorged, Pipers River TAS <i>lemon curd, brioche, toasty</i>	290
NV La Bulle Prosecco, Tumbarumba, NSW <i>floral aromas, hints of honeysuckle</i>	75

CHAMPAGNE

NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>pear, lemon, brioche</i>	210
2015 Lacourte-Godbillon Brut Nature Premier Cru, Reims Champagne FR <i>peach, honey, lively</i>	280
NV Larmandier-Bernier Lattitude Blanc de Blancs, Côte des Blancs Champagne FR <i>baked pear, citrus, toasty</i>	360
2012 Dom Perignon, Épernay Champagne FR <i>citrus, green apple, biscuit</i>	600

ROSÉ

Nick Spencer Hillstop Rose, Hillstop, NSW <i>strawberry, cream, sweet spice</i>	80
2024 M de Minuty, Cotes de Provence FR <i>red berries, zesty, vibrant</i>	85
2023 Mazi Rosé, Mataro Cinsault, Grenache Rosé, Mclaren Vale SA <i>turkish delight, red berries, delicate</i>	65

PINOT GRIS

2022 Other Wine Co, Pinot Gris, Adelaide Hills SA <i>white tea, stone fruit, fresh</i>	70
2025 Whipbird Pinot Gris King Valley, VIC <i>pear, citrus, apple</i>	80

RIESLING

Riesling Freak No.3 Riesling, Clare Valley, SA <i>passion fruit, citrus, pear, mint</i>	85
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Wine List

SAUVIGNON BLANC AND SEMILLION

2022 Greywacke 'Wild', Sauvignon Blanc, Marlborough NZ <i>peach, flinty, mineral</i>	95
2025 Isabel Estate Sauvignon Blanc, Marlborough NZ <i>honeydew melon, lime, grapefruit</i>	85
2016 Tyrrells Vat 1, Semillon, Hunter Valley NSW <i>lemon curd, citrus, waxy</i>	210

CHENIN BLANC

2024 CEP by CEP Anjou Blanc, Chenin Blanc, Anjou, Loire Valley FR <i>crunchy, citrus flinty, vibrant</i>	92
2018 Château de Fesles, Chenin Sec C, Loire Valley FR <i>toasted bread, dried fruit, apricot</i>	95

CHARDONNAY AND CHABLIS

2022 Domaine Oudin Chablis 'Les Serres', Chardonnay, Chablis, Burgundy FR <i>chalky, toast, stone fruit</i>	145
2018 Domaine Bader Mimeur Chassagne Montrachet En Journoblot, Chardonnay, Côte de Nuits Burgundy FR <i>mineral, nutty, stone fruit</i>	400
2024 Shadowfax Chardonnay, Macedon Range VIC <i>creamy, fresh, zesty</i>	100

UNIQUE WHITES

2021 Harcourt 'Place of Changing Winds' Marsanne, Macedon Ranges VIC <i>lemon, rich, honey toast</i>	90
2020 Inopia Cotes du Rhone Blanc, Rhone Valley FR <i>melon, salt, minerality</i>	90
2017 Yangarra Estate, Rousanne, McLaren Vale SA <i>honey-drizzled pineapple, crisp, ripe melon</i>	92

Wine List

PINOT NOIR

2024 Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	90
2023 Novum, Pinot Noir, Marlborough NZ <i>spicy dark cherry, violet, toasted cedar</i>	140
2019 Domaine Parent Bourgogne Côte d'Or, Pinot Noir, Burgandy FR <i>vibrant, dark red berries, spices</i>	200

GRENACHE AND BLENDS

2023 Yangarra Estate Old Vines, Grenache, McLaren Vale SA <i>rich berry, spice, powerful</i>	110
2021 Domaine De Marcoux Côtes du Rhône Rouge, Grenache Blend, Rhone Valley FR <i>aromatic, red fruit, chalky</i>	120
2021 Samuels Gorge Grenache, McLaren Vale SA <i>raspberry, blood orange, spice</i>	120

SHIRAZ AND SYRAH

2025 Henscheke 'Five Shillings' Shiraz, Barrosa SA <i>chocolate, spice, plum</i>	98
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CABERNETS AND BLENDS

2024 Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA <i>mulberry, fruity, vibrant</i>	105
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DESSERT WINE

2024 Frogmore Iced Riesling, Coal River Valley, TAS <i>sweet stone fruit, ripe apple, orange zest</i>	65
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BEERS & CIDERS

Balter XPA	14
Capital Brewing Trail Pale Ale	13
Heineken Lager	14
Kirin Ichiban Lager	
Stone & Wood Pacific Ale	13
Hills Cider Cloudy Apple Cider	13
Byron Bay Lager	
Heineken 0%	

SPIRITS

The full list is available upon request



Contact Us

Speak to one of our event specialists today

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VIRTUAL TOUR

[www.swissotelssydney.com.au/
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Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.

Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment.

Menus are designed around seasonal produce and are subject to change.

