



# Functions





## CONTACT

The Bristol Arms

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# *The Bristol Arms*

Positioned in the heart of the Sydney CBD, the Bristol Arms offers different function spaces including the Bristol Kitchen and the Rooftop Bar. The venue can cater for a variety of occasions, large and small, from corporate events to birthday, engagement and wedding celebrations. Our desire to exceed your needs and our flexible approach will make your function a memorable one.





100 PEOPLE SEATED

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200 PEOPLE COCKTAIL

## *The Rooftop Bar*

At the top of the hotel lies the Rooftop Bar, where the city takes centre stage. The Rooftop offers a quirky take on the traditional Hamptons style. It is a modern space offering a light-filled indoor area and spacious outdoor rooftop. With city skyline views on one side and an outlook over the water of King Street Wharf from the other side it really is an exceptional space to host a function.

MINIMUM SPENDS APPLY



110 PEOPLE SEATED



360 PEOPLE COCKTAIL

## *Bristol Kitchen*

A step away from the traditional look and feel of the public bar, the Bristol Kitchen is a mass of brightly coloured bentwood chairs overlaid with a gritty industrial feel. The space is ideal for your sit down dinner or corporate trivia.

MINIMUM SPENDS APPLY

# eat



## Canapés

### \$4 PER PIECE

**Salt & pepper chilli squid**  
with chilli jam & pickled peppers

**Pork belly bites** with  
spiced apple ketchup (gf)

**Chorizo, manchego &  
tomato fritters** with chimichurri

**Corn & zucchini fritters**  
with eggplant dip (v)

**Chive blini** with avocado  
& tomato salsa (v)

**Leek, caramelised eschallot  
& parmesan tartlets** (v)

**Goats cheese, fire roasted  
pepper & rocket roularde** (v, gf)

### \$7 PER PIECE

**Prawn cocktail** with Thousand  
Island dressing & iceberg (gf)

**Smoked salmon roularde**  
with lemon crème fraîche  
& rocket pesto (gf)

**Blue cheese & cauliflower  
pies** with zucchini relish (v)

### \$5 PER PIECE

**Classic fish cocktails**  
with tartare & lemon

**Mexican brisket** with sour  
cream, jalapeno salsa &  
corn chip (gf)

**Rare roast beef** en croute  
with horseradish &  
watercress

**Pulled pork quesadillas**  
with guacamole & salsa\*

**Lamb kofta** with mint  
& cucumber yoghurt

**Spicy chicken buffalo  
lollipops** with blue  
cheese dressing

**Chicken satay skewers**  
with chilli & lime yoghurt  
(gf)

**Chicken & sweet corn  
croquettes** with hot sauce

**Wild mushroom arancini**  
& truffle mayo (v)

### 5 PIECE PACKAGE

4 CANAPES + 1  
SUBSTANTIAL  
\$30 PP

### 7 PIECE PACKAGE

5 CANAPES + 2  
SUBSTANTIAL  
\$42 PP

### MINIMUM 20 PIECES PER ITEM

If you have any dietary requirements or special requests regarding your function menu please let us know and we will work to cater for all of your needs.



# Substantial Canapés

**\$9 PER PIECE**

**Lamb riblets** with chipotle BBQ sauce (gf)

**Mini cheeseburgers** with homemade relish & pickles

**Alaskan king crab** & bacon fritters with chive mayo

**Lamb cutlets** with rosemary & seeded mustard (gf)

**Chicken sliders** with slaw, cheese & chipotle mayo

**Fish & chips** with lemon & caper mayo

**Vietnamese chicken coleslaw**

**Chili beef** with Hokkien noodles and vegetables (gf)

**Cous cous salad** with mint yoghurt (v, gf)

**Pulled pork nachos** with sour cream (gf)



# Bristol BBQ \$33pp

AVAILABLE UPON REQUEST. CONDITIONS APPLY.

## TO START

**Jatz crackers** with cheddar, cabanossi, pickled onions, gherkins & french onion dip

## MAINS

**Shrimp** from the barbie with garlic butter (gf)

**Minute steaks**, bbq basting

**Pork sausages** with house ketchup

**Mushroom & haloumi skewers** with tomato salsa (gf, v)

## SIDES

**Jacket potatoes**, sour cream & chives (gf, v)

**Charred corn** with lime & paprika butter (gf, v)

**Garden salad** with lemon dressing (gf, v)

**Coleslaw** with ranch dressing (gf, v)

**Pasta salad** with pesto, nuts, semi dried tomatoes, olives, zucchini & fennel (v)

**Dinner rolls**







# Aussie Backyard BBQ \$42pp

AVAILABLE UPON REQUEST. CONDITIONS APPLY.

## TO START

**Fresh prawns** with cocktail & tartare sauce

**Jatz crackers** with cheddar, cabanossi, pickled onions, gherkins & french onion dip

## MAINS

**BBQ chicken wings** with hot sauce

**Lamb chops** with mint sauce

**Mushroom & haloumi skewers** with tomato salsa (gf, v)

**Beef sausages** with house ketchup

## SIDES

**Jacket potatoes**, sour cream & chives (gf, v)

**Charred corn** with lime & paprika butter (gf, v)

**Garden salad** with lemon dressing (gf, v)

**Coleslaw** with ranch dressing (gf, v)

**Pasta salad** with pesto, nuts, semi dried tomatoes, olives, zucchini & fennel (v)

Dinner rolls

## MINI DESSERTS

Cracker Aussie pavlova

Lamingtons with jam & cream

Ice cream sandwiches

# Bristol Platters

TO SHARE BETWEEN 6-8 PEOPLE.

## **Jatz \$50**

Jatz crackers, cheddar, pickled onions, gherkins, cabanossi & french onion dip

## **Cheese \$60**

Cheddar, Camembert, blue cheese, fig chutney, quince paste, pear, nuts, dried fruits & cracker combo

## **Antipasto \$65**

Olives, marinated vegetables, stewed chorizo, hummus, feta & breads

## **Ploughmans \$70**

Double smoked ham, aged cheddar, boiled egg, piccalilly, branstons pickle, pickled vegetables & sourdough

## **Charcuterie \$80**

Hot sopressa, pancetta, salami, pate, cervela, cornichons, mustard, pickles & bread

## **Seafood \$100**

Oysters, seared scallops, salmon sashimi, smoked trout, prawns, fish cocktails, sauces, salsas & crusty bread



# Desserts - \$4 each

MINIMUM 20 PIECES PER ITEM.

Assorted cupcakes

Mini gelato cones

Double choc fudge brownie (gf)

Lemon cream and blueberry tartlets



# Drink

## Beer & Cider

Carlton Draught  
Pure Blonde  
Fat Yak  
Peroni  
Cascade Premium Light  
Bulmers

## Wine

### WHITE WINE

**Fork & Spoon Semillon Sauvignon Blanc**  
- South East Australia

**Shearwater "Nelson" Sauvignon Blanc**  
- Marlborough, NZ

**Wilson Watervale Riesling** - Clare Valley, SA

**LaBoheme Act 3 Pinot Gris** - Yarra Valley, VIC

**Brokenwood Semillon** - Hunter Valley, NSW

**Forest Hill "Highbury Fields" Chardonnay** -  
Mt Barker, WA

### RED WINE

**Fork & Spoon Cabernet Merlot**  
- South East Australia

**Alamos Malbec** - Uco Valley, Argentina

**Chaffey Bros "Synonymous" Shiraz**  
- Barossa Valley, SA

**Jim Barry "The Lodge" Shiraz**  
- Clare Valley, SA

**Kooyong "Massale" Pinot Noir**  
- Mornington Peninsula, VIC

**Smith & Hooper Merlot** - Wrattonbully, SA

**Paxton Rose** - McLaren Vale, SA

**Bouchard Cuvee** - Vin de, France

### SPARKLING

**Fork & Spoon N.V Brut**  
- South East Australia

**De Perriere Blanc de Blancs Brut** - France

**Divici Prosecco** - DOC Italy

## Beverage packages

Available upon request, contact the functions team for more information



## *On consumption / Bar tab*

Prepay a bar or set a bar tab on the day. Feel free to nominate what drinks you want available and set a limit of your bar tab. Wristbands can be provided upon request.



# Entertain

Whether you need help with entertainment, themes, invitations, decorations or that little something to make your event special, please ask your function coordinator for assistance.

## Music

The venue plays consistent music across all floors. Music and volume is at managements' discretion.

Live music available upon request.

## DJ

\$550 for 5 hours

## Photobooth

\$1014 for 4 hours

## Audio Visual Equipment

**Screen and projector** \$100

**Microphone** \$75

**iPod connection** \$50

## Decorations

Decorations may not be fixed with tape, glue or staples. All decorations left at the completion of the event will be disposed unless otherwise has been agreed on. We are happy to help you organise decorations.



