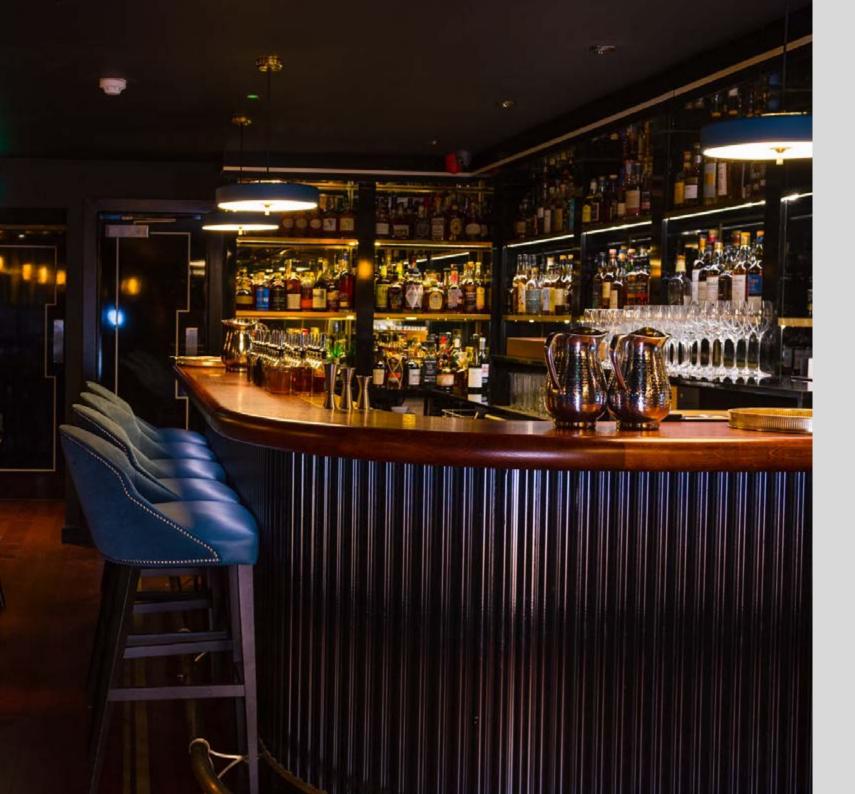




UPSTAIRS PRIVATE HIRE

Inspired by a classic European style of bar, a bright and spacious art deco interior welcomes you into the upstairs bar.

You would have capacity for up to 50 guests across a mix of seated and standing space.



DOWNSTAIRS PRIVATE HIRE

Our Downstairs Bar invites you to sit back and relax in an intimate & low lit speakeasy style area with a dark wood bar, plush leather seating and an extensive whisky selection.

You would have capacity for up to 40 guests seated in a plush speakeasy environment.

To secure your date, we would require 50% of the minimum spend in advance of the hire

To confirm your hire, the remaining minimum spend payment is required at least 14 days in advance of the date.



FULL PRIVATE HIRE

You would have capacity for up to 90 guests across a mix of seated and standing space, across 2 floors.

IMPORTANT NOTES

• We operate an over 21's policy, but are strictly 18 and over. All guests will require photo ID to enter the bar.

• You are more than welcome to come and do a drinks tasting ahead of your event, any spend on this can be allocated towards your minimum spend! (this only applies to 1 visit, with a maximum of 3 guests)

• The minimum spend is non transferable, and cannot be extended or used on another date outside of your hire

or tasting.

• If you need to cancel or reschedule, we need at least 2 weeks notice prior to the event date for a full refund. For any cancellations with less than 2 weeks notice 50% of the minimum spend will be forfeit.

• A member of our SIA trained security team will be

present on the door for your full event.

FOOD & DRINKS

We offer 3 great value drinks packages, from £20pp.

You are also able to build a menu of your own choice from our entire drinks collection, if this better suits your style and budget!

Drinks packages must be taken by the whole party (with the exception of non alcoholic serves).

A maximum of 6 cocktails will be available on your menu for the evening. However classics are always available should your guests prefer!

Please note, these will be charged outside of any prebooked packages.



DRINKS PACKAGE 1 £20PP

1 x Welcome glass of Prosecco 2 x Cocktails from the below selection (options subject to change)

DROPLET Beefeater Gin, St Germain, Aquavit, Lime Sherbet

SOLSTICE Campari, Martini Rosso Vermouth, Passionfruit, Prosecco

BERKELEY Beefeater Gin, Cachaça, Pear, Lime Sherbet, Lemon Bitters

PORTLAND
Apple Estate 8yr Rum, Dubonnet, Coffee, Raspberry

DRAPER Absolut Vodka, Blueberry, Almond, Oloroso, Lemon, Vanilla

NON ALCOHOLIC

ROCK GARDEN Atopia Spiced Citrus, Almond, Seedlip Spice 94, Lemon

TOSCA Saicho Darjeeling Sparkling Tea, Martini Vibrante, Sandalwood, Soda

Upgrade your Prosecco to Moët & Chandon Brut Impérial NV for an extra £10pp!

DRINKS PACKAGE 2 £30PP

1 x Welcome glass of Prosecco 2 x Cocktails from the below selection (options subject to change)

SGROPPINO Lemon Sorbet, St Germain, Prosecco

SWIFT IRISH COFFEE

Jameson Caskmates Stout Edition Irish Whiskey,
Send Swift Blend Coffee, Demerara, Cream, Nutmeg

CAMPINO Olmeca Altos Blanco Tequila, Strawberry, Cream, Lemon, Egg White, Cream Soda

GREEN MARKET Coconut Appleton Estate 8yr, Condensed Milk, Lime Sherbet

SHANGHAIED Sivri Pepper Pisco, Cucumber, Lime, Almond Orgeat

KEW GARDENS Gin Mare, Basil, Cucumber, Lime, Prosecco

PETAL Campari, Marascino, Raspberry, Kirsch, Swift Vermouth, Prosecco

NON ALCOHOLIC

NEEDLETAIL Atopia Spiced Citrus, Strawberry, Peppercorn, Botivo, Lemon, Orange Bitters

WORKING HOLIDAY Atopia Spiced Citrus, Passion Fruit, Pink Grapefruit Sherbet, Hops, Sparkling Green Tea







We offer a great value selection of sharing platters and grazing boards to keep you sustained throughout the evening.

We require a minimum spend of £350 on food ordered in-house. Alternatively, you are welcome to arrange for your own catering, previous parties have definitely enjoyed a late night pizza delivery!

Please note, with any external catering we are unable to offer any heating or chilling facilities, this includes refrigeration.

CANAPÉS

- . £3.50 each
- · Minimum order of 3 canapé choices
- Minimum order of 20 per canape

MEAT

Spicy Chorizo Puff, Paprika, Manchego Korean Glazed Pork Belly Skewer, Crispy Onions Chicken Caesar Croustade, Shaved Parmesan

FISH

Spicy Tuna Tataki , Togarashi Peppers, Soy Glaze (GF) Caviar, Smoked Trout & Crème Fraiche Mousse, Blini Lemon & Parsley Crab Cakes, Sriracha Mayo Crispy Seabass, Mango & Chilli Salsa, Wonton

VEGETARIAN / VEGAN

Goats Cheese Curd, Slow Roast Cherry Tomatoes, Pesto, Charcoal Cup White Bean, Rosemary, Salsa Verde, Oatcake (VG) (GF) Smoked Tofu, Asian Vegetable Basket, Shichmi & Sesame Dressing (VG)

SWEET

Lime, Italian Meringue, Green Tea Shell Hazelnut and Pistachio Chocolate Mousse Cup (VG)(GF) Berry Drizzle Cheesecake Bites Red Velvet Cake (VG)



PLATTERS	LARGE
ITALIAN CHEESES A generous serving of 4 Italian cheeses served alongside apples, grapes, oranges, dried apricots & cranberries, red pepper tapenade & cider chutney. Paired with rustic baguette, ciabatta & cracked black pepper crackers.	£80 Feeds up to 15
ITALIAN CURED MEATS Filled to the brim with expertly sourced cured meats by Bianca & Moro in Borough Market and paired with cranberries, apricots & cornichons. Served alongside rustic baguette, ciabatta & cracked black pepper crackers.	£90 Feeds up to 15
CHIMICHURRI BEAN BOWL Fresh bean salad with fat butterbeans, chickpeas, piquant red onion & chimichurri.	£25 Feeds up to 10
BURRATA & ANTIPASTI Sumptuous and creamy Italian burrata served on a bed of pitted green and purple olives, mushrooms, cornichons, onions, artichokes, yellow and red pimento peppers and semi-dried tomatoes in an oil marinade. Bread and crackers must be ordered separately.	£50 Feeds up to 10
FRESH MARKET CRUDITÉS Crunchy and vibrant crudités like radish, celery, heritage yukon carrot, bell pepper, cucumber, sugar snap peas, baby corn and cherry tomatoes served with a chilli hummus. Bread and crackers must be ordered separately.	£50 Feeds up to 10
BREAD, CRACKERS AND DIPS Freshly baked breads from the market served with a selection of crackers, truffle and artichoke pesto, roasted red pepper tapenade and chilli hummus.	£50 Feeds up to 10

FOOD PACKAGES

(Minimum order of 25)

PACKAGE:

£250 Serves 25 people.

Includes:

1 Meat Platter 1 Cheese Platter 1 Crudités

PACKAGE 2

£500 Serves 25 people.

Includes:

1 Meat Platter1 Cheese Platter1 Crudités3 Canapés Per Person

PACKAGE 3

£750 Serves 25 people.

Includes:

1 Meat Platter1 Cheese Platter1 Crudités6 Canapés Per Person



FOOD & DRINKS PACKAGES

SOME IDEAS TO GET YOU STARTED

SWIFT CHAMPAGNE RECEPTION

2 Glasses of House Champagne each (125ml)

4 Canapés

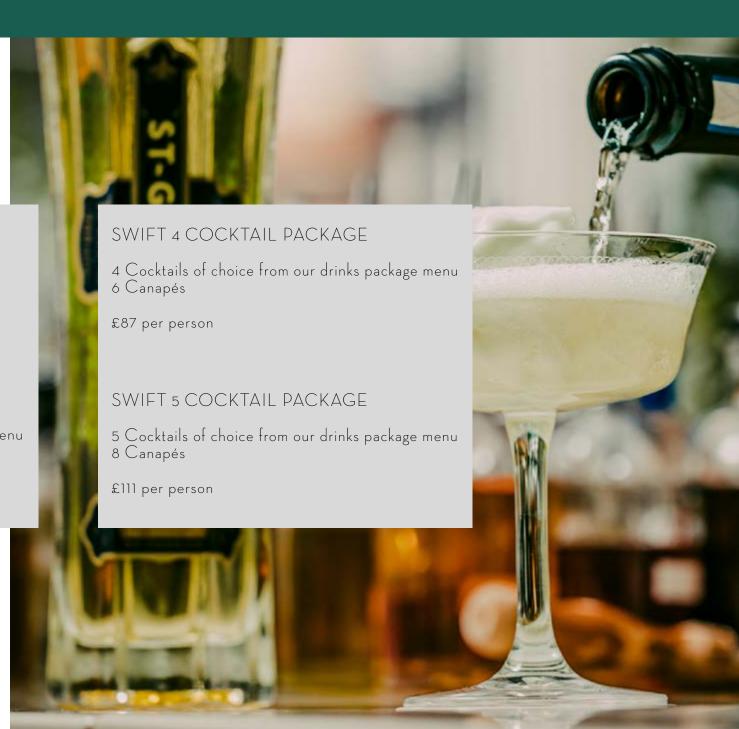
£53 per person

SWIFT 3 COCKTAIL PACKAGE

3 Cocktails of choice from our drinks package menu 6 Canapés

£77 per person

Minimum package order= 25 guests



HIRE RATES

FULL VENUE HIRE					
	MINIMUM SPEND		HIRE FEE		
	SUNDAY	MON - WED			
EARLY EVENING HIRE 15:00-18:00	£2200	£2000	NONE		
FULL EVENING HIRE 18:00 TIL LATE	£6800	£8500	NONE		

UPSTAIRS BAR ONLY					
	MINIMUM SPEND		HIRE FEE		
	SUNDAY	MON - WED			
EARLY EVENING HIRE 15:00-18:00	£1140	£1050	NONE		
FULL EVENING HIRE 18:00 TIL LATE	£385O	£4725	NONE		

downstairs bar only					
	MINIMUM SPEND		HIRE FEE		
	SUNDAY	MON - WED			
EARLY EVENING HIRE 15:00-18:00	£1050	£875	NONE		
FULL EVENING HIRE 18:00 TIL LATE	£3400	£415O	NONE		

PLUS AN ADDITIONAL DISCRETIONARY SERVICE CHARGE OF 12.5%.

RATES FOR THURSDAY- SATURDAY ARE AVAILABLE ON APPLICATION. PLEASE EMAIL INFO@BARSWIFT.COM FOR MORE DETAILS. LOOKING TO HOST AN EVENT AT A DIFFERENT TIME OF YEAR? PLEASE SEE OUR SEPARATE HIRE PACK HERE OR ENQUIRE HERE.



ADDRESS

Swift Soho 12 Old Compton St, London WID 4TQ, United Kingdom NEAREST TUBES

Tottenham Court Road
(1min walk)

OPENING TIMES

Mon-Sat 3 pm-12 am Sunday 3 pm-10:30 pm

