



ST/SL
GLASGOW

ROOFTOP

ROOFTOP EVENTS



Perched above the city in the heart of Glasgow, SíSí Rooftop offers a vibrant yet refined setting for corporate dining and social events. Inspired by mexicana flavours and grounded in fresh, locally sourced produce from sustainable suppliers, SíSí's menu features vibrant sharing plates designed to bring people together.

Whether you're planning an executive lunch, or an evening reception with clients and colleagues, SíSí Rooftop blends contemporary hospitality with flexible event spaces – creating experiences that feel relaxed, sociable and memorable.

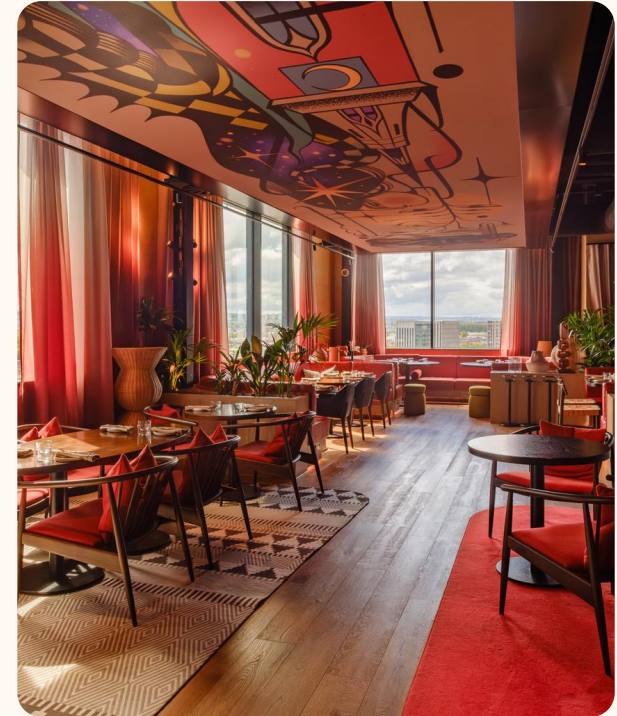
Our design-led rooftop lounges are intentionally arranged to encourage shared dining and conversation. Tables can be combined in selected areas to create larger communal settings suited to group dining and informal gatherings.

Each event is thoughtfully planned around your brief, with a focus on flow – from timings and menu structure to drinks service – creating an experience that feels effortless, social and distinctly SíSí.



OUR SPACES

SÍSÍ Rooftop offers three distinct rooftop spaces, each designed to host corporate dining and social events in a relaxed, design-led setting. From seated lunches to evening drinks receptions, our spaces combine atmosphere, flexibility and panoramic city views.



SUNRISE LOUNGE

Up to 50 guests seated
Up to 80 guests for a drinks reception

Our largest and most versatile space, the semi-private Sunrise Lounge is ideal for corporate lunches or larger receptions. Bright and open by day, it transitions effortlessly into a vibrant evening setting.



SUNSET LOUNGE

Up to 36 guests seated
Up to 50 guests for a drinks reception

An elegant semi-private lounge with a warm, relaxed feel. The Sunset Lounge is well suited to team lunches, client entertaining, intimate celebrations and informal meetings paired with food and drinks.



SUNDOWN LOUNGE (TERRACE)

Up to 20 guests seated (lounge-style)
Up to 30 guests standing

Our open-air terrace offers a premium rooftop experience, perfect for summer drinks receptions, networking events and post-meeting cocktails. Weather dependent, with the option to incorporate indoor lounge space.



DINING PACKAGES

Based on a minimum of 10 People

All dining at SíSí Rooftop is inspired by our sharing-style À La Carte menu, reimagined into curated set menus for groups. Our menus evolve seasonally while maintaining the same Mexicana-inspired ethos, flavours, and style.

All packages include hire. Available Sunday to Thursday.



Lunch Package

£40 per person

Available 12–4pm

- Two-course sharing menu
- Includes a soft drink or 175ml glass of wine or bottled beer

Ideal for relaxed business lunches, team catch-ups and informal daytime gatherings.

Dinner Package

£70 per person

Available 5–9pm

- Four-course sharing menu
- Includes half a bottle of wine per person

Perfect for hosted dinners, client entertaining and evening events.

Signature Dinner Package

£90 per person

Available 5–9pm

- Four-course sharing menu
- Glass of champagne on arrival
- Half bottle of wine per person

For memorable client entertaining and special occasions

DINING PACKAGES

Based on a minimum of 10 people

For events requiring greater flexibility, personalised menus or a tailored food and drink experience, our Bespoke Dining Experience offers a fully customised approach designed around your event.



Bespoke Package

A tailored food and drink offering designed around your event timings, group size and dietary requirements.

Our team will work with you to build a format that fits your brief while staying true to the SÍSí dining style.

DRINKS RECEPTIONS

Our drinks receptions offer a flexible, social way to host at SiSí Rooftop, either as a standalone format or paired with canapé selections for standing events, networking and brand activations.

For more flexibility, pre-paid bar tabs can be arranged and tailored to your event, covering specific drink categories or premium upgrades.



Welcome Drink £8 per person

Available to add to any
dinning or reception
package.

- One drink per guest on arrival
- Choice of sparkling wine, beer or soft drink

Classic Drinks Reception 3 drinks per person

Available 12–4pm
Monday to Friday
Minimum 18 guests

- Cocktail - £12
- Glass wine / Sparkling wine - £8
- Bottled beer - £6
- Soft drinks - £3

Signature Cocktail Reception 4 drinks per person

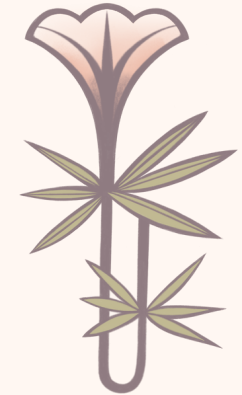
Available 5–12pm
Sunday to Thursday
Minimum 18 guests

- Cocktail - £12
- Glass wine / Sparkling wine - £8
- Bottled beer - £6
- Soft drinks - £3

Canapé selections can be added to accompany your drinks reception.

CANAPÉS & EXTRAS

Enhance your event with our canapé selection, tailored drinks experiences and bespoke rooftop add-ons designed for social dining and elevated celebrations.



Canapé Pricing

Available to add to any dining or reception package.

- Choose 3 canapé selections – £16 per person

Canapé menus are inspired by our À La Carte offering and evolve seasonally.

Full menu details are shared once your event is confirmed.

Bar Tabs & Bespoke Options

For additional flexibility, we can also arrange a pre-paid bar tab or open bar package tailored to your event. This can be customised to cover specific drink categories, premium upgrades, spending limits, or set time periods

Optional Add Ons

- Arrival cocktail upgrades
- Champagne or premium wines
- Canapés paired with drinks receptions
- Paired drinks with dining
- Extended reception periods
- Live Oyster Shucking
- Tutored Wine Tasting
- Tutored Mezcal & Tequila Tasting

Final pricing, inclusions and durations are confirmed at booking stage and may vary depending on group size, date and timing.

ROOFTOP TAKEOVERS

For a more elevated and exclusive experience, we offer a limited number of Rooftop Takeovers throughout the year.

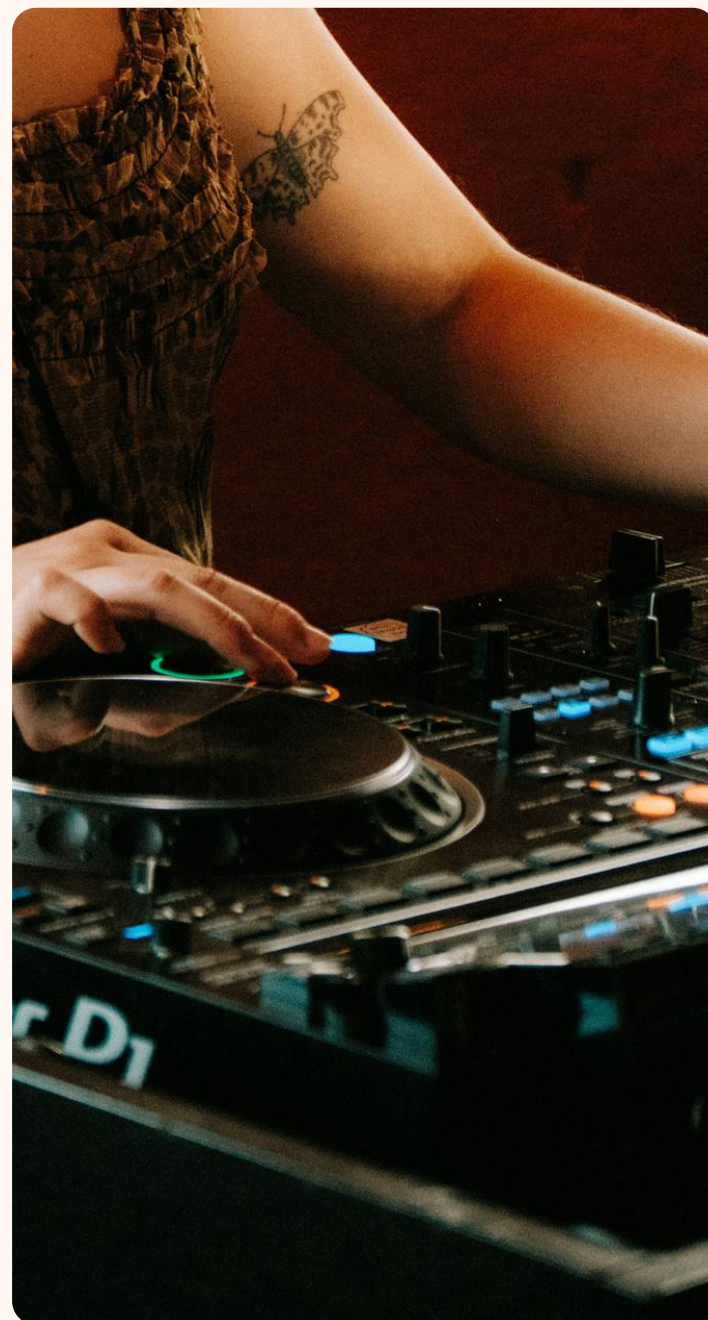
Available Sunday to Thursday, these full venue hire experiences are designed for high-impact events, giving you complete control of the space and atmosphere.

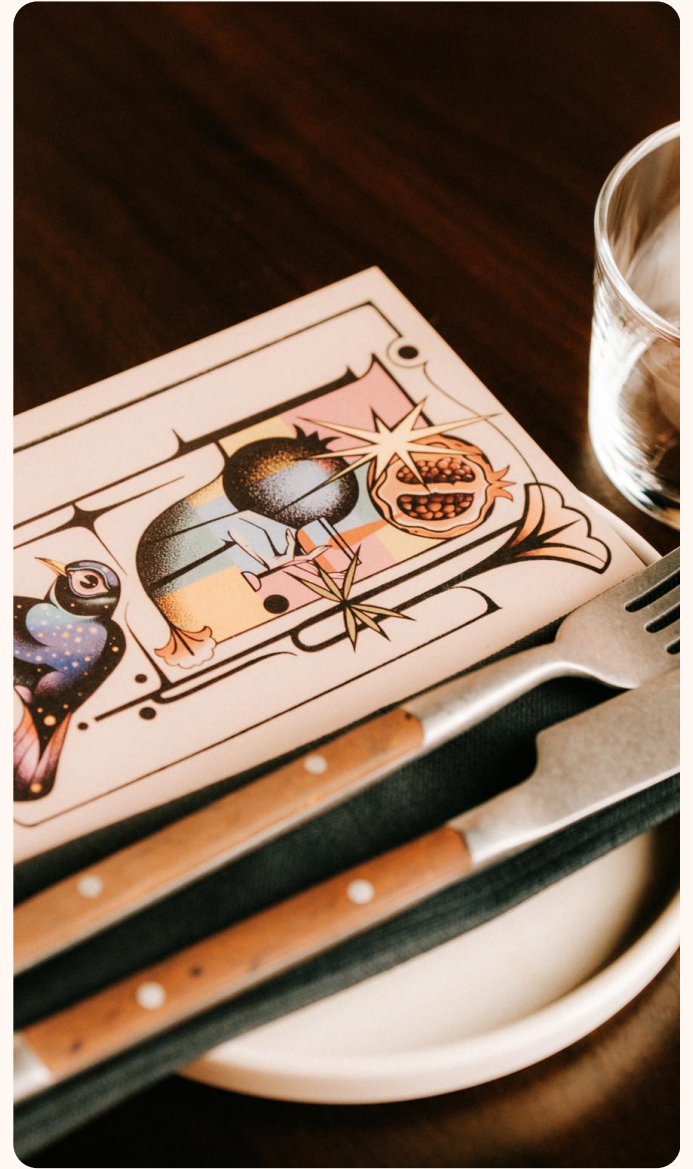
- Offered on a minimum spend basis
- Ideal for brand activations, corporate parties and large-scale celebrations

Rooftop Takeovers allow for a more immersive setup, with the opportunity to enhance the energy and flow of your event.

Optional enhancements include:

- Live DJs
- Live music
- Curated entertainment
- Enhanced lighting and atmosphere





SÍ SÍ SAMPLE LUNCH SET MENU

GUACAMOLE (vg)
Pico De Gallo, Corn Totopos

POLLO FRITO [2, 7]
Fried Chicken Thigh, Taco Seasoning, Smoked Chilli & Lime Aioli

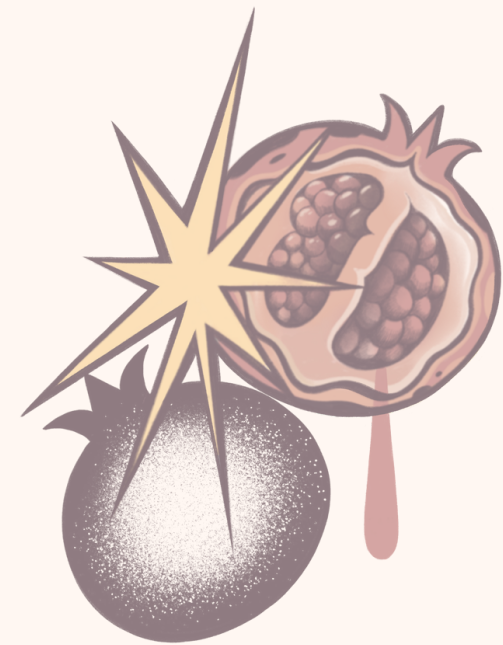
APIONABO AL HORNO (vg) [10, 12, 13]
Baked Celeriac, Mushroom Mole, Smoked Jalapeno Sauce, White Sesame, Walnut, Black Truffle

POLLO MILANESA “CEZAR” [2, 5, 7, 13, 14]
Panko Chicken, Anchovies, Chicory, Radichio, Cave Aged Manchego

CATCH OF THE DAY A LA PLANCHA [4, 5, 7]
Taco Seasoned Papa Dorada

CHURROS (vg) [2]
Mexican Chocolate Sauce

CREMA DE CHOCOLATE NEGRO Y ESPRESSO (v) [4, 7]
70% Dark Chocolate, Espresso, Cocoa Nib, Raspberry, Agave



V - VEGETARIAN VG - VEGAN
1 CELERY 2 GLUTEN 3 CRUSTACEANS 4 EGGS 5 FISH 6 LUPIN 7 DAIRY
8 MOLLUSCS 9 MUSTARD 10 NUTS 11 PEANUTS 12 SESAME 13 SOYA 14 SULPHITES
ANY FURTHER ALLERGENS - PLEASE INFORM YOUR SERVER.

SÍÍ SAMPLE DINNER SET MENU

GUACAMOLE (vg)
Pico De Gallo, Corn Totopos

FRIJOL NEGRO [2, 5, 7, 9]
Warm Black Bean Dip, Mull Cheddar Bechamel, Manchego, Corn Totopos

POLLO FRITO [2, 7]
Fried Chicken Thigh, Taco Seasoning, Smoked Chilli & Lime Aioli

CEVICHE DE LUBINA [5]
Seabass, Amarillo Tigers Milk, White Onion, Sea Buckthorn, Tajin

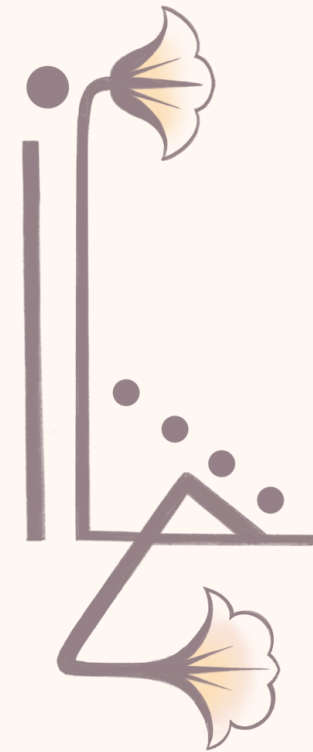
APIONABO AL HORNO (vg) [10, 12, 13]
Baked Celeriac, Mushroom Mole, Smoked Jalapeno Sauce, White Sesame, Walnut, Black Truffle

POLLO MILANESA "CEZAR" [2, 5, 7, 13, 14]
Panko Chicken, Anchovies, Chicory, Radichio, Cave Aged Manchego

CATCH OF THE DAY A LA PLANCHA [4, 5, 7]
Taco Seasoned Papa Dorada

CHURROS (vg) [2]
Mexican Chocolate Sauce

CREMA DE CHOCOLATE NEGRO Y ESPRESSO (v) [4, 7]
70% Dark Chocolate, Espresso, Cocoa Nib, Raspberry, Agave



V - VEGETARIAN VG - VEGAN
1 CELERY 2 GLUTEN 3 CRUSTACEANS 4 EGGS 5 FISH 6 LUPIN 7 DAIRY
8 MOLLUSCS 9 MUSTARD 10 NUTS 11 PEANUTS 12 SESAME 13 SOYA 14 SULPHITES
ANY FURTHER ALLERGENS - PLEASE INFORM YOUR SERVER.

SÍÍ SAMPLE PREMIUM DINNER SET MENU

GUACAMOLE (vg)
Pico De Gallo, Corn Totopos

FRIJOL NEGRO [2, 5, 7, 9]
Warm Black Bean Dip, Mull Cheddar Bechamel, Manchego, Corn Totopos

POLLO FRITO [2, 7]
Fried Chicken Thigh, Taco Seasoning, Smoked Chilli & Lime Aioli

VIEIRA A LA PARRILLA [8, 12, 13]
Hand Dived Grilled Barra Scallop, Salsa Matcha, Lime, Crispy Chicken Skin

APIONABO AL HORNO (vg) [10, 12, 13]
Baked Celeriac, Mushroom Mole, Smoked Jalapeno Sauce, White Sesame, Walnut, Black Garlic

STEAK ASADO
Chimichurri Beef Cheek Jus, Taco Seasoned Papa Dorada

CATCH OF THE DAY A LA PLANCHA [4, 5, 7]
Taco Seasoned Papa Dorada

CHURROS (vg) [2]
Mexican Chocolate Sauce

CREMA DE CHOCOLATE NEGRO Y ESPRESSO (v) [4, 7]
70% Dark Chocolate, Espresso, Cocoa Nib, Raspberry, Agave



V - VEGETARIAN VG - VEGAN
1 CELERY 2 GLUTEN 3 CRUSTACEANS 4 EGGS 5 FISH 6 LUPIN 7 DAIRY
8 MOLLUSCS 9 MUSTARD 10 NUTS 11 PEANUTS 12 SESAME 13 SOYA 14 SULPHITES
ANY FURTHER ALLERGENS - PLEASE INFORM YOUR SERVER.

SÍSí SAMPLE CANAPÉ MENU

GUACAMOLE TOSTADA (vg)

Pico De Gallo

PADRON PEPPERS (vg)

Chipotle salt & Lime

POLLO FRITO [2, 7]

Taco Seasoning, Smoked Chilli & Lime Aioli

STEAK TARTARE - FILETE TARTARO TOSTADA [3, 14]

Edgefield's Beef Fillet, Smoked Chillies, Salsa Bomba, Smoked Tabasco, Red Chicory

CUMBRAE OYSTER [8, 14]

Smoked Tabasco, Pickled Red Onion, Lime

MINI PAPA [7]

Taco Seasoning, Chipotle Mayo



V - VEGETARIAN VG - VEGAN

1 CELERY 2 GLUTEN 3 CRUSTACEANS 4 EGGS 5 FISH 6 LUPIN 7 DAIRY
8 MOLLUSCS 9 MUSTARD 10 NUTS 11 PEANUTS 12 SESAME 13 SOYA 14 SULPHITES
ANY FURTHER ALLERGENS - PLEASE INFORM YOUR SERVER.

PLANNING & CONTACT

PLANNING YOUR EVENT

Our events and reservations team will guide you through the planning process from enquiry to event day, ensuring a smooth and well-paced experience. Events are structured around your group size, timings and selected packages, with food and drinks confirmed in advance to allow service to flow seamlessly on the day.

BOOKING INFORMATION

Minimum spends apply depending on date, time and space. A deposit is required to secure your booking. Delegate dining and drinks packages are confirmed in advance. Final numbers, pre-orders and full payments are required two weeks prior to your event. Full details and timelines will be provided at enquiry stage.

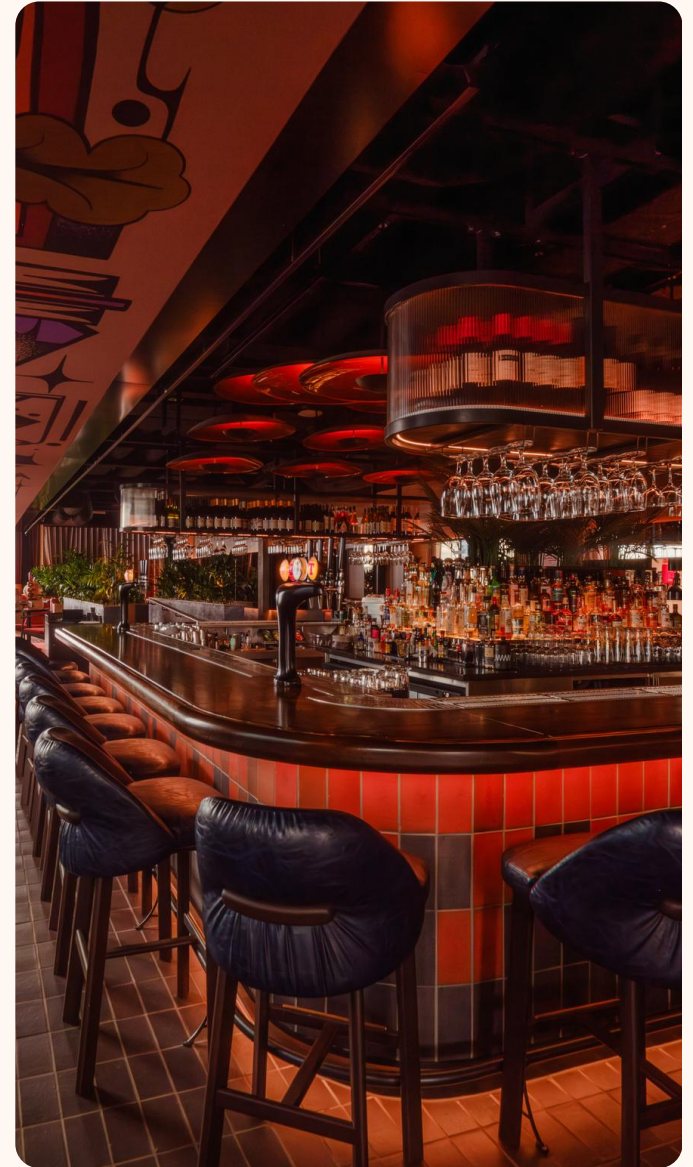
GET IN TOUCH

To check availability or request a proposal, please contact our events team:

events.glasgow@sisirooftop.com

TERMS & CONDITIONS

All events and group bookings are subject to minimum spend requirements, which vary depending on space, date and time. Minimum spends apply in place of a fixed room hire fee and must be met through food and beverage spend. Menus, drinks packages, final guest numbers and dietary requirements must be confirmed at least two weeks in advance of the event. Menus and drinks packages are pre-ordered in advance and may be subject to seasonal changes. All prices are inclusive of VAT and are subject to a discretionary service charge. Availability is subject to change until confirmed in writing. Full terms, including payment schedules and cancellation policies, are provided at the time of booking.





SEE YOU AT THE ROOFTOP...