

glass



Thank you for considering glass brasserie for your upcoming dining experience. Located in the heart of Sydney's CBD at the prestigious Hilton Hotel, glass brasserie is one of Sydney's finest. An Australian first for hotel restaurants, glass brasserie combines the internationally acclaimed interior design of New York designer Tony Chi and the exceptional culinary expertise of highly awarded local restaurateur Luke Mangan.

The 220-seat restaurant provides guests and Sydneysiders with an unprecedented dining experience in the heart of the city offering simplicity, quality and consistency in all aspects of food, wine and service.

We want to make your event special for you. Should you have any requests that we can cater for, please do not hesitate in letting us know.

CAPACITY FOR DINING

Kitchen Table - 4 to 8 guests
Private Dining Area - 8 to 14 guests
Wine Bar Seated - 15 to 30 guests
Wine Bar Standing – up to 80 guests
Sectioned Off Area in Main Dining Room - 34 to 80 guests
Entire Venue Seated -100 to 220 guests

PRICE GUIDE

All prices quoted below include side dishes and coffee or tea (excluding cocktail receptions) and are inclusive of G.S.T. All prices are subject to change.

Lunch (vacated by 4pm) and Dinner

- 3 course menu \$90 per person (Entrée, Main and Dessert)
- 4 course menu \$100 per person (Entrée, Main, Dessert and Cheese)
- 5 course menu \$110 per person (Oysters, Entrée, Main, Dessert and Cheese)

Pre Dinner Canapes or Cocktail Parties

- Pre – Dinner Canapes - 3 per person \$15, additional canapés charged accordingly
- Cocktail Reception - 12 canapés (minimum) \$4.50 - \$8 (per item) for a 2+ hour reception
- Coffee and tea \$5 per person



The Private Dining Area

Seats 8 to 14 guests

This is not a separate room, but an exclusive, luxurious table set on the edge of the restaurant, away from the other tables, flanked by the wine wall and a view of the beautiful Queen Victoria Building.

A 10% Service Charge applies when reserving the Private Dining Area

There is a minimum spend of \$1,000 for hire of our Private Dining Area



The Kitchen Table

Seats 4 to 8 guests

The kitchen table combines the stylish design of the Georg Jensen Living Collection with award-winning dining and service.

Enjoy a degustation menu designed by Luke Mangan, or our a la carte menu. We can also cater to any special requests for your menu with 36 hours notice.

A 10% Service Charge applies when reserving the Kitchen Table

There is a minimum spend of \$650 for the hire of our Kitchen Table



The Wine Bar

Seats 15 to 30 guests

The Wine Bar can be booked exclusively for lunch Monday to Friday, or for dinner Sunday to Thursday. Overlooking the beautiful Queen Victoria Building and sitting below our amazing towers of wine, the Wine Bar becomes your own private dining room. Also available for Cocktail and canapé receptions for up to 80 guests.

A 10% Service Charge applies when reserving the Wine Bar.

There is a minimum spend for the exclusive hire of our Wine Bar; please inquire with our Events Coordinator

Menu

The following menu is subject to change

Dishes may be substituted from the a la carte menu at an additional cost of \$5 per person per item change

Groups of 50 and over must select 2 dishes for each course for an alternate drop

Please let us know if you have any dietary requirements

Entrée

Hiramasa Kingfish sashimi, ginger, eschallot, Persian feta

Baby beetroot, heirloom tomatoes, white anchovy, buffalo mozzarella

Quail with dukkah, jamon, white peach, agresto

Tart of fig, Roquefort, onion marmalade, verjuice dressing

Main

Pan fried potato gnocchi with corn, asparagus, courgette, parmesan, lemon thyme

Roasted lamb rack with peas, asparagus, gnocchi, ham hock & piemonte mustard sauce

Truffle poached jewfish, warm cucumber, garlic flower, onion, peas, white asparagus, shimeji

Darling Downs Qld 150 day grain fed fillet, green beans, wasabi butter

(served medium)

French fries

Mixed leaf salad, raspberry vinaigrette

Dessert

Vanilla crème brûlée, macadamia biscotti

Meredith sheep's milk yoghurt & strawberry cheesecake

Chocolate assiette

Selection of Ice creams or Sorbets

Degustation

\$130 per person / \$225 with matching wine.

Available between 12pm – 2pm and 6pm – 9pm. Please allow a minimum of 2.5 hours

Amuse-Bouche

Hiramasa kingfish sashimi, ginger, eschallot, Persian feta

Baby beetroot, heirloom tomatoes, white anchovy, buffalo mozzarella

Organic egg omelette of blue swimmer crab meat, enoki mushroom & herb salad, miso mustard broth

Truffle poached jewfish, warm cucumber, garlic flower, onion, peas, white asparagus, shimeji

Rangers Valley sirloin, sauté spinach, tempura zucchini flower with corn & feta

Your choice of two cheeses from our selection

Milk chocolate bavarois, tonka bean crème brûlée, caramel sorbet & salted beans

Canapés

Tortellini of curried Pumpkin with Persian feta
Mushroom, truffle & chervil arancini balls
Blue cheese polenta & truffle tart
Spiced eggplant tart with haloumi
Natural Sydney rock oysters
Prosciutto & melon
Tuna tartare, crostini, citrus, avocado, pickled radish
Tempura oysters with wakame and wasabi dressing
White anchovy with capsicum & raisin on bruschetta
Kingfish sashimi with ginger soy and fetta
Beef tartare on toasted brioche

@ \$5 each

Fig tart, Roquefort, onion marmalade on puff
Spiced buttermilk chicken drumsticks
Peking duck pancakes
Tortellini of prawn & harissa
Mini pork & fennel sausage roll
Braised beef cheek pie

@ \$6 each

Lamb in puff with mushroom duxelle
Crab potato & herb cake with chipotle mayonnaise
Roast pork belly, pickled cucumber & star anise

@ \$6.50 each

Spring Bay scallop, XO sauce, tofu, pork scratchings
Prawn toast, coriander, corn & chipotle
Tempura Prawns with miso wasabi dressing
Barramundi fingers, caper lemon mayo
glass mini burger

@ \$8 each

Pizza to share – Prosciutto, roast pear, blue cheese, walnut
Pizza to share – Tomato, buffalo mozzarella & basil

@ \$19 each

@ \$17 each

Dessert Canapés

Fresh berries, mascarpone, puff pastry
Chocolate truffles
Vanilla brulee on sable
Mini éclair
Macaroon
Lemon tartlet

@ \$5 each

Selection of cheeses

@ \$10 per person

Wine

Selecting your wine before the event will facilitate a hassle-free experience.
Please contact us directly to discuss availability and further wine selections.
All wines are subject to availability and vintage variation.

**Groups of 20 and over MUST pre-select wines.
Two weeks advance notice of your selection is required.**

Please click on the following link to view our extensive wine list
<http://www.glassbrasserie.com.au/wineList.htm>



The Luke Mangan label is a partnership between dedicated artisan winemakers and Luke. This is his unrelenting quest to promote the Antipodean ideology and champion the distinctive wines and produce from Australia and New Zealand.

Luke Mangan Chardonnay \$60
by TarraWarra Estate, Yarra Valley VIC

Luke Mangan Viognier \$85
by The Vice Family, Adelaide Hills SA

Luke Mangan Pinot Noir \$60
by TarraWarra Estate, Yarra Valley VIC

Luke Mangan Cabernet Sauvignon \$70
by Fermoy Estate, Margaret River WA

Terms and Conditions

Please read the following, and contact us should you have any questions to avoid any confusion on the day of your event.

Booking and Confirmation

Confirmation of the total number of guests must be made 24 hours before your reservation.

The Booking & Confirmation form located on pages 7 and 8, must be completed and signed by the credit card holder and returned 7 days before the reservation. Reservations will not be confirmed until your Booking and Confirmation form has been signed and returned to the Restaurant. You will be contacted by telephone or email to confirm receipt within 1 working day. If your confirmation form is not received within 7 days of the reservation being made, we reserve the right to cancel the reservation.

Cancellation

Cancellation must be made in writing via fax or email one week prior to the date. For groups of 20 people and over, should you cancel within seven days of your reservation, 50% of your food cost will be charged to the credit card details provided on your booking confirmation form. For groups under 20 guests, should you cancel within the 24 hours of the time of your reservation, we will charge the full cost of menu price chosen, for the number of guests booked.

Decrease in Numbers

We require a minimum of 24 hour notice of decreases in reservation numbers. If the number of guests decreases without notification, we will charge the full cost of menu price for the number of guests booked (if dining from the a la carte menu, you will be charged \$90 per person).

Non-Arrival of Group

In the case of non-arrivals for your reservation, we will charge the full cost of food for the number of guests booked.

Seating

Groups of up to 16 guests will be seated at one table, depending on availability. Groups of 17 and over will be split onto two or more tables.

Arrival/Seating Times

When completing the following booking confirmation, please note that the 'Time Seated' space indicates the time which you make the reservation for. If you plan on coming in earlier to have drinks then you must indicate that as your 'Arrival Time'. For 'Time Seated' we require all your guests to be present and sat at the table for service to commence.

Completion Time

Lunch functions must vacate table by 4 pm. Dinner functions must vacate by 12am and a charge of \$250 per hour or part there of will apply should your function extend past midnight.

Premium Card

We regret that the Hilton Premium Card cannot be used with groups of over 10 guests, as per the standard conditions of the card.

Payment

Final payment must be made at the completion of the function. We accept all major credit cards and cash. We regret that we cannot accept cheques. Only one account will be issued for your reservation. Split accounts will not be provided. Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All rates include taxes.

Minimum Spend Requirements and other charges

Wine Bar has a minimum spend for both lunch and dinner, available upon request. The Kitchen table has a minimum spend of \$650 and the Private Dining Area has a minimum spend of \$1,000. 10% service charge on the total account applies to groups of 10 and over, the Private Dining Area, Kitchen Table and exclusive Wine Bar reservations. 10% surcharge on Sundays and Public Holidays also apply.

Cakes - A minimum of 24 hours notice is required to for a cake to be made. Please note that we are unable to allow cakes to be bought into the restaurant. Should you require a cake for a special occasion, please contact us and we can advise of varieties available and prices. Should you require a particular kind of cake please also let us know as our talented chefs are able to cater to your needs.

Music and Entertainment

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons. Please note that no amplified music (i.e. live bands or disc jockeys) can be undertaken in the restaurant due to noise level restrictions.

Hiring of Equipment / Extra Requirements

The client is responsible for any external hiring of equipment as it is to be paid for by the client. Prices do not include and floral or table decorations, music or entertainment, photography or audio visual requirements. However we can gladly assist you in recommending professionals to contact.

Client Responsibilities

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damages that occur to the restaurant, the property or its staff. Please note the in line with the Australian legislation relating to responsible service of alcohol, Glass Brasserie staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Restaurant Rights

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props/equipment. No food or beverage is permitted into the premises under any circumstances.

Booking and Confirmation Form – Attention : _____

Area Booked - Private Dining Table / Wine Bar / Kitchen Table / Main Restaurant (**please circle**)

Date _____ Arrival Time (if having pre-drinks) _____ Time Seated (time of reservation) _____

Reservation Name _____ Number of Guests _____

Work _____ Mobile _____ Fax _____

Email _____

Host (point of contact on day) _____ Organised By: _____

Canapés \$15 per person, choice of 3, please indicate your choice

1. _____

2. _____

3. _____

Menu Selection (Please Circle)

Lunch or Dinner
3 / 4 / 5 Course
\$ _____

Or

Degustation \$130 pp
Degustation with Wine \$225 pp
Luke's Degustation \$140 pp
Luke's Degustation with Wine \$245

(Prices on a set menu with dish alterations will incur a minimum price increase of \$5 per person.)

Groups of 20 and over must pre-select wines to guarantee availability

Champagne - _____

White Wine - _____

Red Wine - _____

Other - _____

Beer - _____

Soft Drink and Juice - _____

Still, Sparkling or Tap Water - _____

In order to secure my reservation I authorise glass brasserie retain my credit card details on file.

**I agree to the charges being debited from my card in the event of a cancellation or transferral,
as per booking conditions stated previously.**

My signature below confirms that I have read and understood the terms and conditions stated previously on page 6.

I acknowledge that my booking attracts a 10% service charge on the total bill.

Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All rates include taxes.

Credit Card No: _____ / _____ / _____ / _____ Expiry Date: _____

CCV number: __ __ __ (3digit number on the back of your card)

Documentation of your CCV number will be destroyed upon processing of payment.

Card Type: AMEX / VISA / MC / BANK CARD / DINERS

Name of Card Holder: _____

Signature of Card Holder: _____

