



glass

Thank you for considering Luke Mangan's 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 chef hatted restaurants. 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.

LUKE MANGAN

Luke Mangan is a leading Australian restaurateur and chef, whose influence on the food and wine industry can be found in the air on Virgin Australia Business Class, the carriages of the Eastern Oriental Express, and at sea, on board five P&O Cruise ships. Luke's Australian restaurants range from fine dining to casual and are renowned for his unexpected creations.

As the co-founder of Australia's largest hospitality awards program, Appetite for Excellence, and The Inspired Series program,

Luke is also extremely passionate about promoting and enabling the development of young up-and-coming chefs, waiters and restaurateurs in Australia.



"Having good food, good wine and most importantly a really good time, is what we're all about and what we believe every dining experience should be. At the end of the day, whether you're on land, at sea or in the air, our promise is to ensure you have access to the very best experiences possible when it comes to exploring amazing food and wine."

Luke Mangan



THE VENUE



MAIN DINING

The main dining space is a spectacular venue for lavish banquets and celebrations with an unprecedented dining experience in the heart of the city, offering simplicity, quality and consistency in all aspects of food, wine and service.

Available for exclusive use, the main dining area can accommodate 220 seated guests and up to 250 guests for a cocktail canapé event.



THE WINE BAR

Overlooking the beautiful Queen Victoria Building and sitting below our amazing towers of wine.

The Wine Bar exclusively seats 34 guests. It is also available for cocktail canapé events for up to 70 guests.

There is a minimum spend requirement for the exclusive use of our Wine Bar. Please inquire with our Events Coordinator.



JIMMY CHU'S TABLE

A semi-private table set on the edge of the restaurant, away from the direct view of surrounding tables. Flanked by our stunning wine wall and operating glass lifts, this table boasts stunning natural light throughout the day and an intimate ambient setting of an evening. This table seats up to 14 guests comfortably.

Minimum spend \$1000.



THE CHEF'S TABLE

Set within the restaurant yet tucked away in your own private space and partitioned off from other diners.

The chef's table experience can be enjoyed by a minimum of 4 or maximum of 8 guests.

Each package has the option to include wines tailored to match your menu, by glass' Head Sommelier, Mauro Bortolato.

Alternatively, guests can choose from an array of wine's, from our award-winning wine list.

Minimum spend \$500.



The Chef's Table Experience at glass brasserie

5 seasonal course set menu _____ \$145 pp

Glass of champagne upon arrival and Interaction with glass chefs

8 course degustation menu _____ \$175 pp

Glass of champagne upon arrival and interaction with glass chefs

Option to upgrade to matching wines per course, additional from \$95 - \$180 per person

For all group reservations, a 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST.



SET MENU OPTIONS

- 3 course set menu (*choice of entrée, main, dessert*) _____ \$98 pp
- 4 course set menu (*choice of entrée, main, dessert & cheese selection*) _____ \$108 pp
- 5 course set menu (*Oysters, choice of entrée, main, dessert & cheese selection*) _____ \$118 pp
- 7 course degustation menu _____ \$145 pp
- Birthday package (*3 canapés, choice of entrée, main, birthday cake*) _____ \$113 pp
- Sharing menu _____ \$118 pp

CANAPÉS EVENT

Pre-lunch/dinner selection of 3 Canapés _____ \$15 pp

2 Hour Canapé Event _____ \$45 pp

Selection of 3 cold canapés + 2 hot canapés + 2 substantial + 1 sweet canapé

3 Hour Canapé Event _____ \$60 pp

Selection of 4 cold canapés + 3 hot canapés + 2 substantial + 2 sweet canapé

4 Hour Canapé Event _____ \$75 pp

Selection of 4 cold canapés + 4 hot canapés + 3 substantial + 3 sweet canapés

Cheese station _____ \$10 pp



For all group reservations, a 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST.

CANAPÉ SELECTIONS

Cold Canapés _____ \$5 ea

Freshly shucked oysters with mignonette

Shitake & blue cheese polenta truffle tart v

Roquefort Cornet, beetroot hummus, balsamic v

Kingfish sashimi with ginger, eschallot, Persian feta

Salmon ceviche, avocado, radish, uni & lime emulsion on a cracker

Hot Canapés _____ \$6.5 ea

Tart of fig with blue cheese, red onion jam, verjuice dressing v

Mushroom arancini, green goddess dressing v

Prawn toast with smoked corn salsa

Peking duck pancake, cucumber, shallot, coriander & hoisin

Mini pork & fennel sausage roll with spicy tomato chutney

Lamb in puff with mushroom duxelle & olive

Substantial Canapés _____ \$8 ea

Tempura Prawns with miso wasabi dressing

Fish & chips in a cone

Spiced popcorn chicken, chipotle aioli

Wagyu mini burger

Braised beef & prune pithivie

Sweet Canapés _____ \$5 ea

Chocolate truffle

Vanilla brûlée on sable

Macaron

Lemon tartlet

Custard doughnut

Pâte de fruit

Chocolate cone



SAMPLE FUNCTION MENU

5 course set menu

On arrival

Natural oysters, mignonette dressing

Entrée

Sashimi tasting plate

Zucchini flowers, gorgonzola, corn, sauce vierge, soft herbs (V)

Crab omelette, okonomiyaki, bonito, nori, Japanese mayonnaise

Smoked duck breast, asparagus, cabbage, enoki, sesame

Main

Pan fried potato gnocchi, corn, asparagus, zucchini, peas, parmesan, lemon thyme (V)

Salmon, prawn, Israeli couscous, tomato, dill, cucumber

Spatchcock, heirloom carrot, pine nut, Parmesan, salsa verde

Pinnacle NSW free range sirloin, grass fed MBS 2+ 250g, Café de Paris, steamed green beans
(served medium)

French fries / Green leaf salad, raspberry vinaigrette

Dessert

Vanilla crème brûlée, macadamia biscotti

Chocolate mousse, puff pastry, raspberry, popcorn, fairy floss

Vanilla cheesecake, pistachio sponge, strawberry, rose, watermelon, raspberry

Selection of ice cream and sorbet

Cheese selection to share

Tea & Coffee

Please note menus are subject to change due to season and availability.

Dietary requirements can be accommodated for, this must be advised at the time of booking.
Groups of 50+ must dine from a set menu (all guests receive the same dish per course), upgrade to an alternate drop menu for an additional of \$5 per person.

SAMPLE SHARING MENU

Entrées to share

Natural oysters, mignonette dressing

Sashimi tasting plate

Prawn toast, smoked corn, chipotle aioli

Zucchini flowers, gorgonzola, corn,
sauce vierge, soft herbs

Mains to share

Pan fried potato gnocchi, corn, asparagus, zucchini,
peas, Parmesan, lemon thyme (V)

Barramundi, chorizo, fennel, balsamic onion,
chervil, tarragon

Pinnacle NSW free range sirloin, grass fed MBS 2+,
Café de Paris, steamed green beans
(served medium)

French fries / Green leaf salad, raspberry vinaigrette

Dessert to share

Vanilla cheesecake, pistachio sponge,
strawberry, rose, watermelon, raspberry

Selection of ice cream and sorbet

Selection of petit fours

Cheese selection to share

Tea & Coffee

Please note menus are subject to change due to season and availability

This option is not recommended for groups with dietary requirements.
All dietaries must be advised at the time of booking.

SAMPLE DEGUSTATION MENU

7 courses \$145

Sashimi tasting plate

Crab omelette, okonomiyaki, bonito, nori, Japanese mayonnaise

Barramundi, chorizo, fennel, balsamic onion, chervil, tarragon

Pork tenderloin, confit belly, daikon, apple, edamame, togarashi, dashi

Fillet 200g – Riverina NSW, parsnip, tomato, olive, jus

Selection of cheeses

Chocolate mousse, puff pastry, raspberry, popcorn, fairy floss

Tea or Coffee

Matching Wines \$95

Selected & served by our sommelier team / 75ml tastings per course

Matching Premium Wines \$180

Selected & served by our sommelier team / 75ml tastings per course

Degustation is available between 12:00 pm – 2:00 pm and 6:00 pm – 9:00 pm
Please allow a minimum of 2.5 hours for this service



Please note menus are subject to change due to season and availability

WINE SELECTION

Selecting your wine before the event will facilitate a hassle-free experience. Please contact us directly to discuss availability and further wine selections tailored by glass' Head Sommelier, Mauro Bortolato.

All wines are subject to availability and vintage variation. Two weeks advance notice of your selection is required. Groups of 15 and over must pre-select wines or a beverage package.

Please click on the following link to view our extensive list:

<http://www.glassbrasserie.com.au/wine-list.html>



BEVERAGE PACKAGES

Standard Package _____ **2h \$45 | 3h \$55 | 4h \$63 | 5h \$71 pp**

Sparkling: NV Angas Brut Premium Cuvee Barossa, SA

White Wine: Under & Over Pinot Gris, King Valley VIC

Red Wine: Under & Over Shiraz, Heathcote VIC

James Boag's Premium Lager, James Boag's Light, Soft Drinks & Juices

Deluxe Package _____ **2h \$55 | 3h \$65 | 4h \$73 | 5h \$81 pp**

Sparkling: NV Josef Chromy Sparkling Tamar Valley, TAS

White Wine – select one:

Pencarrow Sauvignon Blanc Martinborough, NZ OR Hill Smith Estate Chardonnay Eden Valley, SA

Red Wine – select one:

St Hallett Gamekeepers Shiraz Barossa, SA OR Evans & Tate Breathing Space Cabernet Margaret River, WA

James Boag's Premium Lager, James Boag's Light, Soft Drinks & Juices

Local New South Wales Package _____ **2h \$65 | 3h \$75 | 4h \$83 | 5h \$91 pp**

Sparkling: Hungerford Hill 'Daliane Road, Tumbarumba

White Wine – select one:

Ross Hill 'Jessica', Sauvignon Blanc, Orange OR Scarborough 'Yellow Label' Chardonnay, Hunter Valley

Red Wine – select one:

Tertini Pinot Noir, Southern Highlands OR Scarborough Shiraz, Hunter Valley

Young Henrys Pale Ale, James Boag's Light, Soft Drinks & Juices

Ultimate Package _____ **2h \$142 | 3h \$157 | 4h \$165 | 5h \$173 pp**

NV Veuve Clicquot | NV Moet & Chandon

White Wine – select two:

Pierro LTC Semillon Sauvignon Blanc Margaret River, WA OR Seresin Sauvignon Blanc Marlborough, NZ OR

Quartz Reef Pinot Gris Central Otago, NZ OR Wedgetail Estate Chardonnay Yarra Valley, VIC

Red Wine – select two:

Escarpment Estate Pinot Noir Martinborough, NZ OR Mount Langi Cliff Edge Shiraz, Grampians, VIC OR

Rockford Rod & Spur Cabernet Shiraz Barossa, SA OR Balnaves Estate Cabernet Sauvignon Coonawarra, SA

Peroni Nastro Azzurro, James Boag's Premium Lager, James Boag's Light

San Pellegrino Sparkling Mineral Water, Santa Vittoria Still Mineral Water, Soft Drinks & Juices



LUKE MANGAN GIFTS

Corporate event or special occasion, treat your guests to one of Luke's Cookbooks or choose from our wide selection of hampers. We have the perfect gift to add to your guest's experience. For large orders, we may need a little notice. Luke Mangan Providores provides a range of cookbooks, seasonings, BBQ rubs and our signature olives oils. Please advise our events coordinator if you would like to purchase gifts.

OLIVE OILS & VINEGARS

Cold pressed extra virgin olive oil _____ (500ml) \$16.95

Balsamic Vinegar of India _____ (500ml) \$16.95

Truffle oil _____ (250ml) \$30.95

COOKBOOK

The Making of a Chef | Sharing Plates _____ \$39.95

Salt Grill – Fine Dinning for The Whole Family _____ \$59.95

SPICES & MUSTARDS

Dukkah | BBQ Rub | Spice | Mild Curry _____ (30g) \$6.95

Wasabi | Dijon | Tarragon | Green Peppercorn _____ (120g) \$9.95

HAMPER RANGE

Starting prices _____ \$49.95



For our full range, please enquire with our Events Coordinator

CAKE OPTIONS

Served with cream or ice cream _____ \$15pp (minimum order 4 people)

Choose your flavour, Icing and Decoration

CAKE FLAVOUR

- Chocolate fudge
- Lemon coconut
- Vanilla sponge
- Caramel sponge
- Red velvet
- Almond cake

ICING FLAVOUR:

- Chocolate
- Vanilla
- Caramel
- Cream cheese
- Lemon
- Coconut

DECORATIVE ADDITIONS: 3 choices

- Seasonal Fruit
- Toasted nuts
- Torched meringue
- Chocolate plaque with Happy Birthday
- Dripped icing
- Mixed berries
- Edible flowers
- Toasted coconut
- Caramel popcorn
- Flaked almonds around cake
- Chocolate shards



TERMS AND CONDITIONS

BOOKING AND CONFIRMATION

Bookings will not be secured until this form has been completed and returned to glass brasserie. If your form is not received within 7 days of the space being held, we reserve the right to release the space.

Final confirmation and amendments must be made 24 hours prior to the arrival time. If the guest count decreases on the day of your reservation, the final bill will reflect the number of guests confirmed prior to arrival. Should numbers decrease significantly one week prior to the reservation (10+), the restaurant holds the right to charge 50% of the expected food cost per person.

The restaurant cannot guarantee availability of seating if groups are to increase on the day. Seating is as per availability, no guarantees can be made for specific table requests apart from booking the Jimmy Chu's Table, Chef's Table and exclusive Wine Bar reservations.

DEPOSITS

Deposits will be debited from the final bill on the day of the reservation. Please know deposits are non-refundable.

CANCELLATION/NON-ARRIVAL OF GROUP

Cancellation without penalty must be made in writing at least one week prior to arrival for groups 19 and under, and three weeks for group over 20 guests. Cancellations after this time will incur a 50% fee on the credit card on file for the agreed upon food and beverage spend. In the case of non-arrival of the group, we hold the right to charge 100% of the expected food and beverage spend.

ARRIVAL TIME

Please arrive close to the confirmed arrival time. We cannot guarantee guests can be seated earlier than the stated arrival time. If the group is running late, please contact the restaurant directly by phone, we will hold the space for a further 30 minutes and will attempt contact with the guest. After this, we reserve the right to release the space and charge 100% of the expected food and beverage spend to the credit card on file.

COMPLETION TIME

Lunch functions must vacate by 4:00pm.
Dinner functions must vacate by 12:00am.
A charge of \$2500 per hour will apply, should your function extend past these times unless arranged prior.

MINIMUM SPEND REQUIREMENTS

The minimum spend for the event will be advised by glass brasserie upon initial enquiry. If the booking confirmation is not received by 7 days, glass brasserie cannot guarantee the original quote will be honoured.

OTHER CHARGES/GRATUITY

10% service charge applies to all groups of 10 and over, the Jimmy Chu's Table, Chef's Table and Wine Bar reservations.

PAYMENT

Final payment must be made at the completion of the event. We accept all major credit cards (MasterCard, Visa, Diners Club, American Express and JCB International) 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.

CAKE ORDER

Should you require a cake for the event, please contact us and we can advise of varieties available and prices; at least 48 hours' notice is required. Minimum order for 4 guests (\$60 minimum). Please note if cakes are brought into glass brasserie, a cakeage charge of \$5 per person applies to serve this in the restaurant.

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. AV equipment cannot be brought in without prior arrangement with your event coordinator.

DECORATIONS/EXTERNAL EQUIPMENT

Reservations in glass brasserie do not include floral or table decorations, entertainment, photography or audio visual requirements. However, we can assist in recommending professional contacts. All external arrangements and decorations are subject to management approval. The client is responsible for any external hiring of decorations/equipment as it is to be paid for by the client. The client is responsible for delivery and collection of any external props/equipment. Reservations over 30 guests will incur a chair cover fee \$2.50 per cover.

RESTAURANT RIGHTS

The client is to conduct their function in a legal and respectable manner and is responsible for the conduct of all guests. The client will be charged for any damages that occur within the restaurant or to the staff. In regards to the Australian legislation relating to Responsible Service of Alcohol (RSA), glass brasserie staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to escort intoxicated guests from the premises. 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.

PRIVACY STATEMENT

By providing your information, you acknowledge and agree to our Privacy Statement:
<http://hhonors3.hilton.com/en/promotions/privacy-policy/english.html>. You also acknowledge and agree that the personal information you provide will be used for the purposes detailed in our Privacy Statement, and this may include: providing services and transactions, better understanding customer needs, and sending special offers, promotions, surveys and other marketing information by email, post or telesales. In addition, you acknowledge that your information will be entered into our database controlled by Hilton Worldwide at its headquarters in the U.S. You further agree that all Hilton Worldwide companies, owners and operators of our franchised and managed hotels, and service providers, may receive and use this data for any of the purposes listed above and access it globally, including from countries where data protection laws may differ from those of your home country. For your security, the data protections provisions of the Privacy Statement shall apply to all data processing, and you may request rights of access, correction, and objection as described therein.

By signing below, you agree that you are authorised to sign and enter into this agreement on behalf of the Client, and you are required to provide a credit card at time of confirmation to secure this reservation, you further authorise glass brasserie to charge your credit card as per booking conditions stated.

Signature:

Date:

BOOKING FORM

RESERVATION DETAILS

Reservation Name / Company Name

Host Name

Contact Number

Email Address

Date of Event

Arrival Time

Completion Time (if applicable)

Number of guests

Event type (corporate, birthday, farewell, wedding etc.)

AREA BOOKED

- Wine Bar
- Jimmy Chu's table
- Chef's Table
- Main Dining Area
- Other (please specify): _____

Minimum Spend Requirement*: _____

*please note this does not reflect the final spend

SET MENU CHOICES – please tick

All group bookings of 10+ are required to dine from a set menu

- 3 Course Set Menu - \$98 pp
- 3 Course brasserie birthday - \$113 pp
- 4 Course Menu - \$108 pp
- Sharing Menu - \$118 pp
- 5 Course Menu - \$118 pp
- Canapé Event - please highlight: 2h | 3h | 4h
- 7 Course Degustation Menu - \$145 pp
 - Matching Wines
 - Matching Premium Wines
- Cake – \$15 pp | Number of guests _____
- Other _____

BEVERAGE SELECTION

All groups' bookings of 15+ are required to pre-select wines or a beverage package

- Beverages on Consumption
- Beverage Package (please specify)

WINES

*Please specify vintage, grape and price (if applicable)

Champagne/Sparkling

White Wine

Red Wine

Other

OTHER BEVERAGES

Cocktails

Beers

Spirits

Soft Drinks/Juices

Water (sparkling, still mineral or tap)

To secure my reservation, I authorise glass brasserie to retain my credit card details on file as a guarantee. I agree to the charges being debited from my card in the event of a cancellation or non-arrival, as per booking conditions stated previously.

Name of Card Holder: _____

Card Type: _____

Credit Card No: _____

Expiry Date: _____ CCV number: _____

Signature of Card Holder:

Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All prices quoted are inclusive of GST prices.