

glass

Weddings & Engagements



Luke Mangan

Australian restaurateur and chef

“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.”

Cheers to love!

glass Brasserie
is where your
love story shines.

Celebrate your wedding
or engagement with
our exquisite dishes and
Sydney's iconic QVB views.

Our team's unwavering
dedication to hospitality
is all about making your
wedding dreams a reality.

We're here to ensure your
day is as extraordinary as
your love story.



Your Venue Options



Main Dining



standing
up to 270



seated
up to 220



glass

Main Dining

Perfectly positioned in Sydney CBD, glass is situated on the second level of the iconic Hilton Sydney.

With a back drop of the Queen Victoria Building and the luscious green gardens of Hyde Park at our doorstep, the photo opportunities are endless.

At a glance

- 10ft ceiling allows guests to never feel crowded
- Semi-private areas for intimate celebrations available
- Caters to any style of wedding reception, engagement parties or celebrations

[Virtual Tour](#)



The Wine Bar



cocktail
up to 70



seated
up to 30



glass

Wine Bar

For those after something simple, elegant and intimate, our Wine Bar overlooks the stunning QVB. While sitting below our amazing towers of wine.

Ideal for intimate engagement celebrations or dinner with family & close friends.

At a glance

- Dine in your own private setting
- Open kitchen in the background
- The same buzz and ambiance of the main dining space
- Sommelier curated wine list with over 900 worldwide drops

Photography Opportunities

Book glass exclusively for your wedding reception and receive complimentary access to Zeta or Marble Bar for some Champagne and photos with your wedding party on the day.



Marble Bar Virtual Tour



Subject to availability, T&C's apply.



Your Food And Beverage Options





Cocktail Package _____ \$165 pp

Cocktail on arrival _____

4 hour canapé package _____

Selection of 3 cold canapés,
4 hot canapés, 3 substantial canapés
and 3 sweet canapés

4 hour beverage package _____

Selection of 1 sparkling,
white and red wine,
premium beer and light beer

Upgrades & add-ons are available

Canapé Selections

Cold Canapés

Freshly shucked oysters with mignonette

Roquefort tart, onion jam (V)

Kingfish sashimi, apricot, lime dressing

Hot Canapés

Shitake and blue cheese polenta truffle tart (V)

Truffled mushroom arancini with aioli (V)

Peking duck pancake, cucumber, shallot, coriander & hoisin

Mini pork & fennel sausage roll with spicy tomato chutney

Tempura Prawns with miso wasabi dressing

Substantial Canapés

Fish & chips

Spiced popcorn chicken, chipotle aioli

Wagyu mini burger

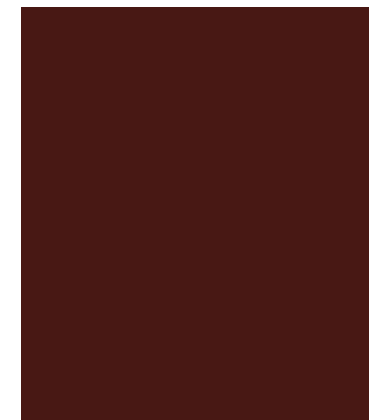
Falafel with hummus

Sweet Canapés

Churros with chocolate centre, cinnamon sugar

Macaroons

Chocolate cone, Chantilly





Dinner Package _____ \$185 pp

3 course set menu _____

Bread & olive oil
Entrée, main and dessert
Tea & coffee

4 hour beverage package _____

Selection of 1 sparkling,
white and red wine
Premium beer and light beer

*Complimentary for bride and groom _____

1 Night stay in a Hilton Sydney guest room (on the wedding day)
Parking for 2 cars (on the wedding night)

Menu tasting for two
Buffet breakfast
Cake service

*Applies to exclusive use of glass only, subject to availability.

Additions & Upgrades

Extra hour Standard Beverage Package

\$10.00 per person per hour

Upgrade to Deluxe Beverage Package

\$10.00 per person for 4 hours

\$10.00 per person per additional hour

Upgrade to Ultimate Beverage Package

\$100.00 per person

\$15.00 per additional hour

Upgrade to Spirits Package (House Spirits)

\$15.00 per person per hour

Oysters to start

or Cheese selection to finish

\$10.00 per person

Cheese station

\$19.00 per person

Charcuterie/Antipasto station

\$23.00 per person

Seafood platter

\$25.00 per person

Chef's selection of 3 pre-dinner canapés

\$24.00 per person

Additional canapés from \$8.00 each





Sample Menu

3 course set menu

Entrée

Whipped ricotta (V)
macerated rhubarb, salt baked beet, zucchini flower,
burnt apple purée, kaffir lime oil

Hiramasa Kingfish sashimi
apricot, seaweed, daikon,
wasabi oil, lime dressing, lime salt

Pan seared scallops (GF)
saffron risotto, jamón, burnt leek butter

Main

Pan-fried potato gnocchi
capocollo, whipped Parmigiano butter, broad beans,
baby corn, black pepper, shallot crumble

Pan seared mullet (GF)
razor clam, confit leek, snow peas,
green tomato salsa verde, lemon butter

Riverine sirloin, MB2+ (DF)
oyster mushroom, mushroom ketchup,
koji vinaigrette, nettle leaf

Sides

French Fries

Radicchio salad (GF, DF)
wilted, watercress, pear, mandarin vinaigrette

Dessert

Liquorice parfait
lime cream, blueberry compote,
lime segment, finger lime

Vanilla crème brûlée
chocolate almond and orange biscotti

Coconut rice pudding
charred pineapple, cashew,
Thai basil, Viet mint, rum syrup

Tea & Coffee

Beverage Packages

Standard

Sparkling: NV Angas Brut Premium Cuvee Barossa, SA

White Wine: Salatin Pinot Grigio Veneto, Italy

OR Arlewood Villaggio Semillon Sauvignon Blanc

Red Wine: Salatin Pinot Noir Veneto, Italy

OR Arlewood Villaggio Cabernet Merlot Margaret River, WA

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

Deluxe

Sparkling: NV Josef Chromy Sparkling Tamar Valley, TAS

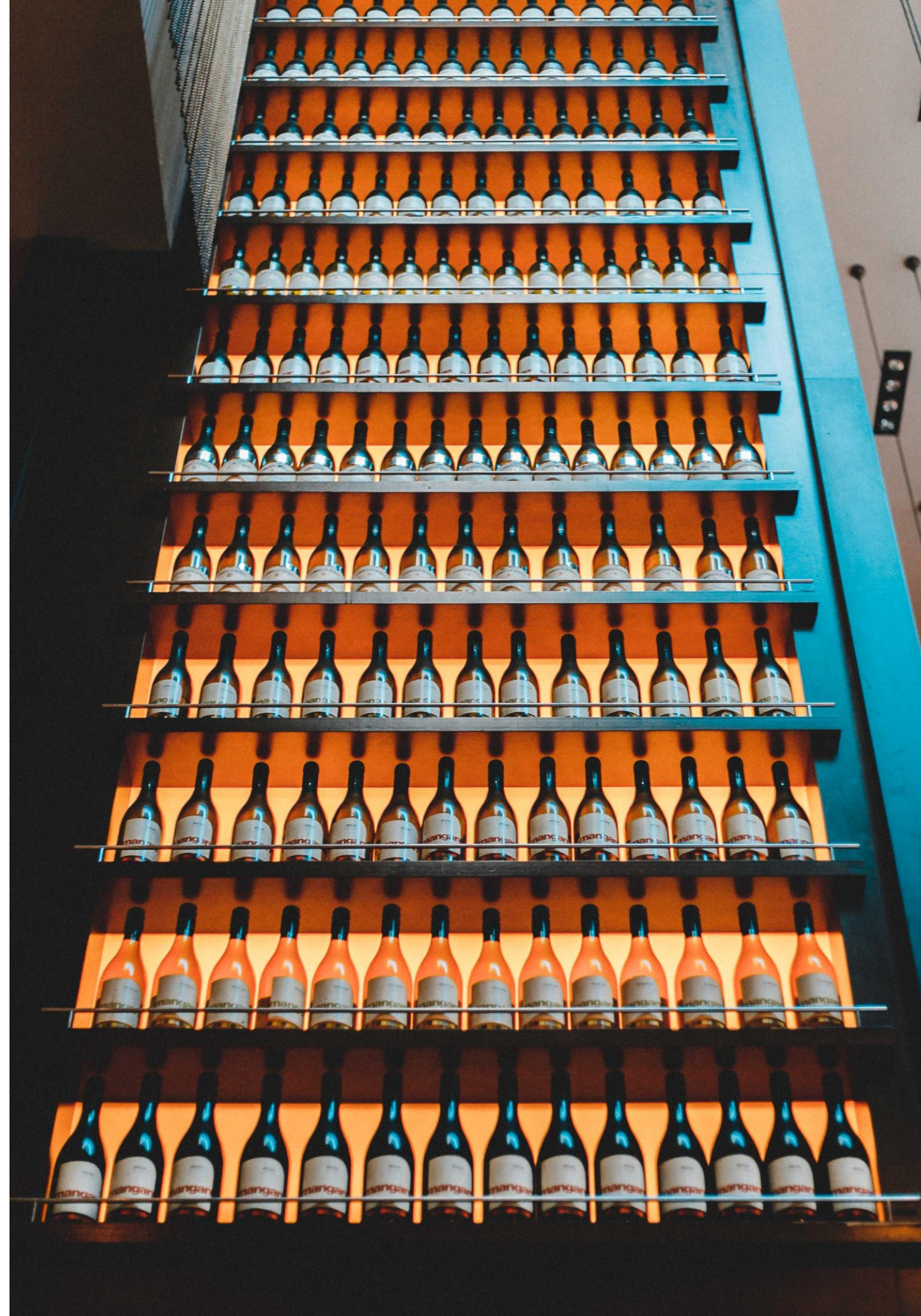
White Wine – select one: Pencarrow Sauvignon Blanc Martinborough, NZ

OR Hill Smith Estate Chardonnay Eden Valley, SA

Red Wine – select one: St Hallett Gamekeepers Shiraz Barossa, SA

OR Frankland Estate Cabernet Frankland River, WA

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





Beverage Packages

Local New South Wales

Sparkling: Hungerford Hill 'Daliance 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

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

Ultimate

Champagne: NV Pommery Brut Royal, Reims

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 Xanadu Premium Chardonnay Margaret River, WA

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

Other: 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



Other Amenities

Makeup and hair services

Privé Hair & Makeup

Experience on-demand 5-star makeup and hair services with Privé Hair & Makeup. Nothing short of incredible results and exceptional service is assured every time thanks to Privé Hair & Makeup.

Pricing

- Hair & makeup with a Stylist \$270
- Hair & makeup with a Senior Stylist \$290
- Makeup \$150
- Hairstyling (down) \$140
- Hairstyling only (up) \$150
- Lashes \$10
- Hair up-styles +\$20

Appointment duration 1.5-2 hours per person

Terms & Conditions

- No minimum services or numbers are required
- 30% deposit is required to secure your booking with the remaining balance due 48 hours prior to the service
- \$50 Call out fee for stylist travel & parking
- \$50 Early bird fee applies to bookings starting prior to 7 am





Terms & Conditions

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. Please know, for a sit down dinner we have 140 chairs from glass available for an exclusive. If your numbers exceed 140 guests, we are able to provide our event banquet chairs instead. However, you must cover the cost of the chair covers. (Approx. \$4 per cover).

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

Please note a 10% service charge is applicable on the final food & beverage bill.

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). We regret that we cannot accept cheques. Only one account will be issued for your reservation. Please note payments by credit card incur a 1.5% merchant service fee added to the amount payable. All rates include taxes.

Contact Us

**Please contact us for more details
or to schedule an appointment**

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