

# Function Packages



glass



# About us

Located in the heart of Sydney's CBD at the prestigious Hilton Hotel, glass brasserie is one of Sydney's finest 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

[Click here for virtual tour](#)



## 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.



## Wine Gallery

Exclusive use of a section of our main dining space.

Capacity is up to 80 people seating down; a minimum spend is required and differs per day of week.

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For all group reservations for 8 people and over, 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.

Please note availability is not guaranteed and capacity is subject to change according to public health orders.





## The Food

### Set Menu Options

3 course set menu \_\_\_\_\_ \$119 pp  
*(bread, choice of entrée, main, dessert)*

4 course set menu \_\_\_\_\_ \$129 pp  
*(bread, choice of entrée, main, dessert & cheese selection)*

5 course set menu \_\_\_\_\_ \$139 pp  
*(bread, oysters, choice of entrée, main, dessert & cheese selection)*

5 course degustation \_\_\_\_\_ \$150 pp  
*(only for groups of max 10 people)*

# Sample Function Menu

## 5 course set menu

Sonoma wholemeal Batch 30 sourdough  
Luke Mangan olive oil

### On arrival

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Natural oysters, mignonette dressing

### Entrée

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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

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

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French Fries

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

### Dessert

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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

### Cheese selection to share

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Tea & Coffee

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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 34+ must dine from one of our set menus with an alternate drop



## Canapé Event

Pre-lunch/dinner chef's selection of three canapés \_\_\_\_\_ \$24 pp

Standard Canapé Event \_\_\_\_\_ \$68 pp

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

Deluxe Canapé Event \_\_\_\_\_ \$83 pp

*Selection of 3 cold canapés + 3 hot canapés + 2 substantial + 2 sweet canapés*

Ultimate Canapé Event \_\_\_\_\_ \$104 pp

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

Oyster station \_\_\_\_\_ \$25 pp

Cheese station \_\_\_\_\_ \$19 pp

Antipasto station \_\_\_\_\_ \$23 pp

For all group reservations for 8 people and over, 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. Two weeks advance notice of your selection is required.



## Canapé Selections

### Cold Canapés \_\_\_\_\_ \$8 ea

Freshly shucked oysters with mignonette

Roquefort tart, onion jam (V)

Kingfish sashimi, apricot, lime dressing

### Hot Canapés \_\_\_\_\_ \$10 ea

Mushroom tart (V)

Truffled mushroom arancini with ailoli (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 \_\_\_\_\_ \$14 ea

Fish & chips

Spiced popcorn chicken, chipotle aioli

Wagyu mini burger

Falafel with hummus

### Sweet Canapés \_\_\_\_\_ \$8 ea

Churros with chocolate centre, cinnamon sugar

Macaroons

Chocolate cone, Chantilly





## 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.

Originally from Italy, Mauro grew up in the countryside where his family owned a number of small vineyards.

Our head Sommelier made the move to Australia in 1999 and has been with glass brasserie since 2005. He has travelled through France, Spain, Italy, California and Australia, tasting some of the finest drops around the globe.

Mauro is fascinated with tasting wine; he has a soft spot for wines from remote places and unusual and rare varieties. If he had to choose some absolute favourites to drink for the rest of his life it would be Puligny-Montrachet for whites and Barolo for reds.

From vineyard to the glass, join us on a journey of some of the best wine regions of the world. Our wine list of 1000 selections encompass what is one of Australia's largest collections of fine wine. Explore some of the best Australia has to offer and many great and difficult to find bottles from throughout the world.

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.

[View extensive list here](#)







## Beverage Packages

Standard Package \_\_\_\_\_ 2h \$50 | 3h \$62 | 4h \$72 | 5h \$80 pp

Sparkling: NV Angas Brut Premium Cuvee Barossa, SA

White Wine – select one:

- Salatin Pinot Grigio Veneto, Italy OR Arlewood Villaggio Semillon Sauvignon Blanc Margaret River

Red Wine – select one:

- Salatin Pinot Noir Veneto, Italy OR Arlewood Villaggio Cabernet Merlot Margaret River
- James Boag's Premium Lager, James Boag's Light, Soft Drinks & Juices

Deluxe Package \_\_\_\_\_ 2h \$60 | 3h \$72 | 4h \$82 | 5h \$90 pp

Sparkling: NV Josef Chromy Sparkling Tamar Valley, TAS

White Wine – select one:

- Pencarrow Sauvignon Blanc Martinborough, NZ OR Hill Smith Estate Chardonnay Adelaide Hills, SA

Red Wine – select one:

- St Hallett Gamekeepers Shiraz Barossa, SA OR Frankland Estate Cabernet Frankland River, WA
- James Boag's Premium Lager, James Boag's Light, Soft Drinks & Juices



## Beverage Packages

Local New South Wales Package \_\_\_\_\_ 2h \$72 | 3h \$82 | 4h \$90 | 5h \$98 pp

Sparkling: Hungerford Hill 'Daliance Road, Tumbarumba

White Wine – select one:

- Ross Hill 'Lily', 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

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
- 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



# 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 72 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/gratuities

10% service charge applies to all groups of 8 people 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 2% merchant service fee added to the amount payable. All rates include taxes.

## Cakes

Please note if cakes are brought into glass brasserie, a cakeage charge of \$5 per person applies to serve this in the restaurant.

## Music, entertainment and speeches

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. Please know speeches are up to management consideration and has to be approval in advance.

## 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).

## Photoshoot / photographer

Please note if you wish to bring a professional photographer we require two weeks' notice and approval for our management team. Please know that flash photography is not permitted in our main dining area as to not disturb other guests dining in the restaurant. In addition, no photos are allowed to be taken in the Hilton Lobby or any another areas of the hotel.

## 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/privacypolicy/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:

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Date:

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# 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

- ☐ 3 Course Set Menu \_\_\_\_\_ \$119pp
- ☐ 4 Course Set Menu \_\_\_\_\_ \$129pp
- ☐ 5 Course Set Menu \_\_\_\_\_ \$139pp
- ☐ 5 Course Degustation (only for groups of max. 10 people) \_\_ \$150pp
- ☐ Other: \_\_\_\_\_

## Beverage selection

All groups’ bookings of 15+ are required to pre-select wines or a beverage package a week before of the event

- ☐ Beverages on Consumption
- ☐ Beverage Package (please specify):

## Wines

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

Champagne/Sparkling

White Wine Red Wine

## Other beverages

Cocktails

Beers

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 only. Please note the credit card received is to secure your booking. You will be required to settle the final bill in person on the day of your event. If you wish to pre-pay, please let us know one week in advance and we will issue you a pay by link to process your payment.

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 2% merchant service fee added to the amount payable. All prices quoted are inclusive of GST prices