

# glass



Thank you for considering glass brasserie. 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 240-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 Room - 8 to 14 guests

Wine Bar Seated - 15 to 35 guests

Wine Bar Standing - 60 to 80 guests

Private Area Main Dining Room - 34 to 80 guests

Main Dining area non-exclusive - 15 to 25 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

- 2 course menu \$70 per person (Entrée and Main or Main and Dessert)
- 3 course menu \$80 per person (Entrée, Main and Dessert)
- 4 course menu \$90 per person (Entrée, Main, Dessert and Cheese)
- 5 course menu \$100 per person (Oysters, Entrée, Main, Dessert and Cheese)

### Dinner

- 3 course menu \$85 per person (Entrée, Main and Dessert)
- 4 course menu \$95 per person (Entrée, Main, Dessert and Cheese)
- 5 course menu \$105 per person (Oysters, Entrée, Main, Dessert and Cheese)

Prices include Tea and Coffee.

### Pre-Theatre

Available in the Main Dining Room from 6 pm, tables MUST be vacated by 7.15 pm, or, available in glass Wine Bar.

- 1 course with one glass of wine \$38
- 2 courses with one glass of wine \$48
- 3 courses with one glass of wine \$68

(Prices do not include bread, side dishes or coffee & tea)

### Pre Dinner Canapes or Cocktail Parties

- Pre - Dinner Canapes - 3 per person \$15, additional canapés charged accordingly
- Cocktail Reception - 12 canapés (minimum) \$4.50 - \$7.50 (per item) for a 2+ hour reception
- Coffee and tea \$4.50 per person

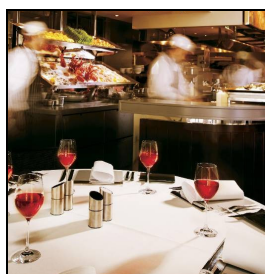


## The Private Dining Table

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 Table



## The Kitchen Table

Seats 4 to 8 guests

The dining room is a place where sense should be heightened and the Kitchen Table at glass does exactly that, combining 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



## The Wine Bar

Seats 15 to 35 guests

The Wine Bar can be booked exclusively for lunch Monday to Friday, or for dinner Sunday to Friday. 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.

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 fetta

Tempura Spencer Gulf Prawns, Thai style salad, tamarind dressing

Quail with zucchini, pine nuts, basil & currants

Baby vegetable salad, buffalo mozzarella, candied walnuts, slow cooked hens egg, truffle dressing

## Main

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

Lamb cutlets with ras-el-hanout, braised shoulder, baba ganoush, pistachio tabouli, harissa

Port Lincoln jewfish & prawns in XO sauce, spicy sausage, snake beans, king brown mushrooms

Rockdale 150 day grain fed fillet, green beans, café de paris  
*(served medium)*

Fries

Mixed leaf salad

## Dessert

Vanilla crème brûlée, macadamia biscotti

Meredith sheeps milk yoghurt cheesecake, textures of raspberries

White chocolate and praline parfait, chocolate fondant, bitter chocolate fondue

Selection of Ice creams or Sorbets

## Degustation

\$120 per person / \$210 with matching wine.

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

Amuse-Bouche

Sashimi Selection

Confit Petuna trout, Alaskan crab, pickled cucumber, beetroot mousse, yoghurt, avruga roe

Peking duck broth, scampi, dumpling, crisp skin, pickled green mango

Port Lincoln jewfish & prawns in XO sauce, spicy sausage, snake beans, king brown mushrooms

Lamb cutlets with ras-el-hanout, braised shoulder, baba ganoush, pistachio tabouli, harissa

Old Telegraph Rd Brie, white mould, cow mild, Gippsland Victoria, Australia

Coconut rice pudding, mango, coriander, rice pudding foam cigar

Coffee or Tea

# Canapés

Chilled Beetroot Soup with Horseradish Cream  
Cauliflower Soup with Truffle Oil  
Tortellini of Curried Pumpkin with Persian fetta  
Beetroot with Hindmarsh Goats Curd and White Anchovy  
Mushroom & Chervil Arancini Balls  
Blue Cheese Polenta and truffle  
Spiced eggplant tart with haloumi  
Natural Sydney Rock Oysters  
Salmon gravlax, dill crème fraiche, melba toast @ \$4.50 each

Tempura Oysters with Wakame and wasabi dressing  
Prosciutto with pickled melon  
White anchovy with capsicum & raisin on bruschetta  
Spiced chicken drumsticks  
Kingfish sashimi with ginger soy and fetta @ \$5 each

Tuna tartare with miso, ruby grape fruit & lotus chip  
Beef tartare on toasted brioche  
Tortellini of mussel and harissa @ \$5.50 each

Peking duck pancakes @ \$6 each  
Mini pork & fennel sausage roll  
Braised beef cheek pie  
Crab soup with pickled shitake

Seared scallop with black bean and tabouli dressing  
Confit chicken & fois gras pithivier  
Lamb in puff with mushroom duxelle  
Crab potato & herb cake with chipotle mayonnaise  
Roast pork belly, pickled cucumber & star anise @ \$6.50 each

Tempura Prawns with miso wasabi dressing @ \$7.50 each

# Dessert Canapés

Macaroons @ \$3 each

Vacherin with seasonal fruit  
Selection of chocolate truffles @ \$4.50 each

Lemon tartlets  
Chocolate tartlets @ \$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.  
One week advance notice of your selection is required.**

Please see

<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 Sparkling \$95  
Tasmanian Sparkling created by Stefano Lubiana

Luke Mangan Sauvignon Blanc \$65  
Margaret River Sauvignon by Fermoy Estate

Luke Mangan Viognier \$65  
Adelaide Hills Viognier by The Vice Family

Luke Mangan Chardonnay \$50  
Hunter Valley Chardonnay by Tyrrell's

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

Luke Mangan Rosé \$58  
Yarra Valley Pinot rosé by TarraWarra Estate

Luke Mangan Shiraz \$50  
Hunter Valley Shiraz by Tyrrell's

Luke Mangan Cabernet Blend \$75  
Coonawarra Cabernet Blend by The Vice Family

Luke Mangan Cabernet \$65  
Margaret River Cabernet Sauvignon by Fermoy Estate

**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 24 hours in advance. 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**

If the number of guests decreases without notification, we will charge the full cost of menu price for the number of guests booked.

### **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.

### **Private Dining Room and Kitchen Table**

In the event of non-arrival, or, a decrease in numbers without 24 hours notification when you have booked either the Private Room or Kitchen Table, on the a la carte menu, you will be charged \$85 per person in each circumstance.

### **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, or can be kept on one table (up to 25 people and depending on availability) if all guests of group have the same dishes, i.e. one entrée, one main, one dessert for all.

### **Completion Time**

Lunch functions must vacate table by 4 pm, you are welcome to move though to Glass Wine Bar. 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. Kitchen table has a minimum spend of \$400, with beverages charged on consumption. 10% service charge on the total account applies to groups of 10 and over, the Private Dining Room, Kitchen Table and exclusive Wine Bar reservations. 10% surcharge on Sundays and Public Holidays.

**Cakes** - A minimum of 24 hours notice is required to make a cake for you.

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.