

WEDDINGS & ENGAGEMENTS

glass

THE VENUE

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.

glass' 10 ft ceiling allows your guests to never feel crowded; hosting up to 270 standing and seated for up to 220.

Also boasting the perfect semi-private areas for those intimate celebrations with family and closest friends. glass can cater to any style of wedding reception, engagement party or celebration.

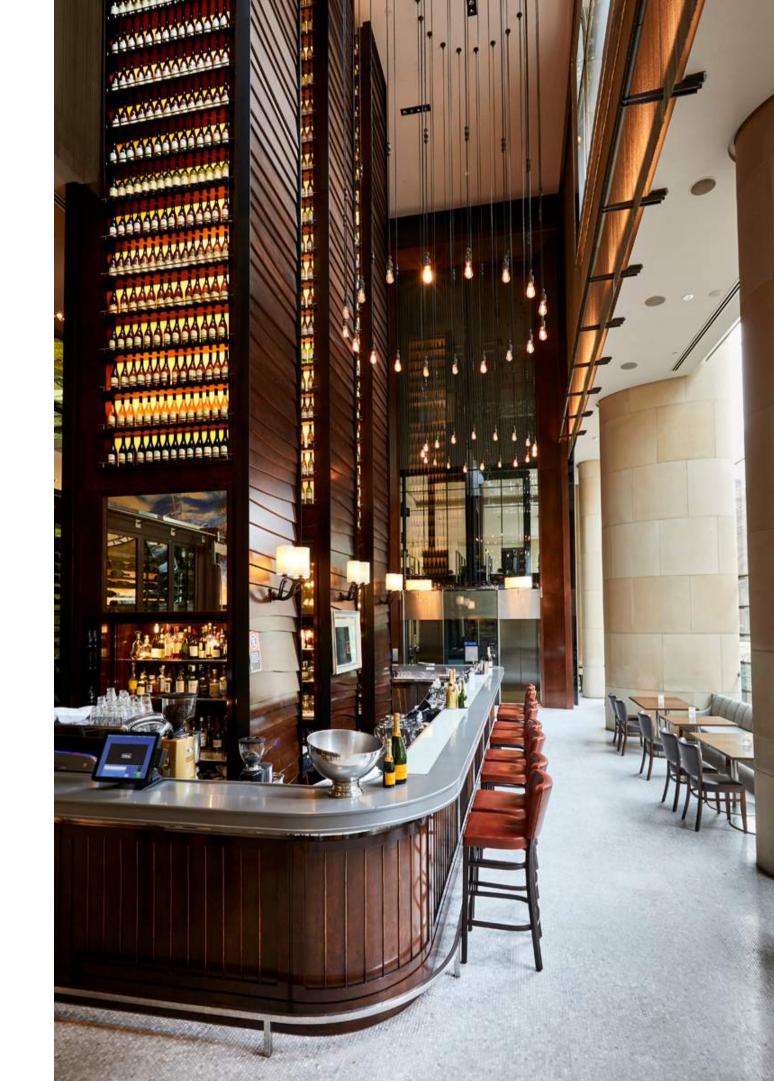
Take a 3D tour of our venue here: https://bit.ly/glassfp



SOMETHING MORE INTIMATE

For those after something simple, elegant and intimate, our Wine Bar overlooks the stunning QVB and is the perfect space to accommodate up to 30 people seated, or 70 standing cocktail.

Ideal for intimate engagement celebrations or dinner with family & close friends, the Wine Bar offers the buzz and ambiance of the main dining space and open kitchen as a background while dining in your own private setting.





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Marble Bar

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.

Subject to availability, T&C's apply

View inside Marble Bar here: https://bit.ly/hiltonsyd





COCKTAIL PACKAGE \$150pp

Cocktail on Arrival

4 Hour Canape Package

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

4 Hour Beverage Package

One sparkling, white & red wine Premium beer and light beer

Upgrades & add-ons are available!

CANAPÉS

COLD

Freshly shucked oysters with mignonette Roquefort Cornet, beetroot hummus, balsamic v Kingfish sashimi, dashi & sesame dressing, crème fraiche, grape, jalapeno shiso

HOT

Shitake & blue cheese polenta truffle tart v
Arancini with ailoi
Peking duck pancake, cucumber, shallot, coriander & hoisin
Mini pork & fennel sausage roll with spicy tomato chutney
Tempura prawns with wasabi mayo

SUBSTANTIAL

Fish & chips in a cone
Spiced popcorn chicken, chipotle aioli
Wagyu mini burger
Falafel bowl with hummus

SWEET

Churros with chocolate centre, cinnamon sugar Macaroons Chocolate cone, Chantilly





DINNER PACKAGE

\$175pp

THREE COURSE MENU bread & olive oil entrée, main and dessert tea & coffee

4 HOUR BEVERAGE PACKAGE
One sparkling, white & red wine
Premium beer and light beer

Complimentary one night stay in a Hilton Sydney guestroom for bride & groom on the night of their wedding day*

Complimentary buffet breakfast for bride & groom*

Complimentary cake service*

Complimentary menu tasting for two*

*applies for exclusive use of glass only, subject to availability

ADDITIONS & UPGRADES

Additional hours to Standard Beverage Package \$10pp/hour

Upgrade to Deluxe Beverage Package \$10pp for 4 hours / \$10 per additional hour

Upgrade to Ultimate Beverage Package \$100pp / \$15 per additional hour

Oysters to start or cheese selection to finish \$10pp

Charcuterie/Antipasto station \$20pp

Cheese station \$15pp

Seafood platter \$25pp

Chef's selection of 3 pre-dinner canapes \$18pp

Additional canapes from \$8 ea





SAMPLE MENU

ENTRÉE

Buffalo stracciatella pea mousse, buckwheat, pickled baby figs, crispy bread

Organic egg crab omelette enoki mushroom & herb salad, miso mustard broth

Chicken liver parfait, pear and eschalot relish, grilled sourdough

MAIN

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

Steamed Blue eye travella, French peas, pancetta, confit fennel Noily Prat emulsion, Elderflower dressing

AMG grass fed sirloin pumpkin puree, grilled witlof & eschalot jus

SIDES

French fries
Green leaf salad, seeded honey mustard dressing

DESSERT

Liquorice meringue roll, lime and mint

Crème brûlée, biscotti

Chocolate fondant praline cream, Dulce de leche, chocolate soil

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

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

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

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

ULTIMATE

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 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



