

Marble Bar

www.marblebarsydney.com.au

Marble Bar

Built in 1893, Marble Bar is a magnificently ornate, featuring marble arches, stained-glass ceilings and doors, carved mahogany bars and artwork by Australian artist, Julian Ashton. With event options from a Quarter Bar to exclusive venue hire, share a drink and enjoy the grand ambience of this fully restored Australian icon.

Accommodation

Designed to be innovative in their use of space, light and colour, Hilton Sydney accommodation rooms offer the ultimate in personal comfort and state-of-the-art technology. Award-winning Relaxation Rooms and Suites deliver an inspiring re-think to the configuration of a conventional room with distinct bathrooms, work and relaxation zones to represent the absolute zenith of indulgence. Ask us for our best available rates or visit www.hiltonsydney.com.au

Technical and Creative Services

As the technical and creative event services for the Hilton Sydney, you can always be assured of the very best support for your event. Staging Connections offer your event the most advanced audiovisual and presentation technology available, together with the specialist management necessary to ensure that your event runs smoothly.

Contact Staging Connections Venue Services for Hilton Sydney

Fabian Rocca | 02 9265 8196 | frocca@stagingconnections.com

Terms & Conditions

- The minimum spend is based on the total food and beverage bill
- The service charge is calculated on your food and beverage spend
- The bill cannot be split, no individual payments
- Please note that the booking fee is non-refundable
- Credit card, cash or electronic transfer can be used as the method of payment
- All patrons entering the premises need to be the age of 18 years and above





Beverage Package 1

1 Hour \$29.00 | 2 Hours \$39.00 | 3 Hours \$49.00 Per Person

Lone Fig Chardonnay

Brancott Sauvignon Blanc (NZ)

Bay of Stones Merlot

Mountadam Shiraz

Lone Fig Brut – Sparkling

Selection of Draught Beers

Selection of Soft Drinks

Spirit Package

1 Hour \$48.00 | 2 Hours \$58.00 | 3 Hours \$68.00 Per Person

House spirits and mixers

Chandon Vintage

Brancott Sauvignon Blanc

St Helga Eden Valley Riesling

Mountadam Vineyards Shiraz

Tim Gramp Cabernet Sauvignon

Brancott Pinot Noir (NZ)

Selection of Bottled Beers

Selection of Soft drinks



Marble Canapé Package

6 canapés \$30.00 (1/2 hour) | 8 canapés \$34.00 (1 hour) | 12 canapés \$40.00 Per Person (2 hours)

Cold Canapé Selection

Asian BBQ Duck Mini Pancakes
Tandoori Chicken with Mango Chutney Tartlets
Smoked Salmon and Cream Cheese on Rye Bread
Moroccan Flavoured Lamb with Babaganouj on Pita
Chicken Liver Pate and Dill on Toast
Salmon Caviar and Sour Cream in Filo Cups
Tartlet of Avocado, Sandcrab and Olives
Thai Beef Salad on a Spoon
Pepperoni, Olive and Roast Pepper Skewers
Parma ham Croistini with Mushroom Duxelle

Cold Vegetarian Options

Feta Cheese and Roast Pepper Brushetta
Vegetarian Nori Roll with Gingered Soy
Mechouia on Cucumber with Goats Cheese
Tomato and Boccocini on Pesto Toasts
Egg mimosa and Chive tartlets

Hot Canapés

Salt and Pepper Squid with Lemon Aioli
Crispy Chicken Kara-age with Soy Dipping Sauce
Malay Style Lamb Satay with Peanut Dipping Sauce
Mini Seafood & Saffron Quiche
Steamed Prawn Dumplings with Sweet Chilli Sauce
Fried Smoked Salmon & Cream Cheese parcels with Chive Mayonnaise
Mini Chorizo Slice, Chive Mash with Mustard on Spoon
Mini Beef & Mushroom Wellingtons with Tomato Sauce
Breaded Fish Goujons with Lemon and Tartare Sauce
Grilled Lamb Kofte with Sumac Yoghurt

Hot Vegetarian Options

Mini Quiche with Blue Cheese and Spinach
Curried Potato and Pea Samosa with minted Yoghurt
Mini Pizza with Tomato, Mozzarella and Basil
Wild Mushroom and Parmesan Risotto Balls
Vegetable Spring Rolls with Sweet Chilli Sauce



Premium Canapé Package

6 canapés \$37.00 (1/2 hour) | 8 canapés \$46.00 (1 hour) | 12 canapés \$54.00 Per Person (2 hour)

Premium Cold Canapés

Marinated Artichoke wrapped in Parma Ham
Rare Roast Kangaroo with Pickled Red Onions
Salmon and Tuna Nigiri with Japanese Condiments
Chilled Prawn in Gazpachio Soup Shots
Tasmanian Scallop Marinated in Lime & Cilantro on a spoon
Seared Rare Tuna on Cucumber with Wasabi Mayo
Oysters on Half Shell with Pickled Ginger and Mayo
Morton Bay Bug and Spiced Avocado on Betel Leaf
Smoked Duck with Celery and Apple Salad
Beef Carpaccio on Crostini with Shaved Parmesan

Premium Cold Vegetarian Options

Whole Dates with Goats Cheese and Smoked Almonds
Double Cream Brie & Hazelnuts on Mini Toast
Truffled Egg and Chives in Profiterole
Spring Onion & Omelette Nori Roll with Wasabi Mayo
Marinated Tofu with Miso and Scallions

Premium Hot Canapés

Sesame Barramundi Spring Rolls with Sweet & Sour
Grilled Oysters Kilpatrick
Seared Foie Gras on Porte Butter Brioche with Rosemary Seasalt
Sugar Cane Prawns with Mango Mayonnaise
Teriyaki Wagyu Beef Skewers
Coconut Crumbed Prawns with Curried Dipping Sauce
Thai Fishcakes with Sweet Chilli Dip
Wildfire Spiced Crocodile Burgers & Paw Paw Salsa
Cajun Spiced Tasmanian Scallops on the Shell with Cooling Condiments
Mini Beef and Mild Mushroom Wellingtons

Premium Hot Vegetarian Options

Shitake, Tofu and Green Onion Quiche
Empanadas with Salsa & Guacamole
Caramelized Onion Tarts with Goats Cheese
Asparagus and Gruyere Cheese Beignets
Fried Pumpkin and Ricotta Ravioli with Basil Oil