

Ace Hotel
Sydney

WEDDINGS







WEDDINGS AT ACE HOTEL SYDNEY

We love weddings. And every wedding at Ace Hotel is as magical and unique as you are.

A departure from the traditional, weddings at Ace Hotel Sydney are a creative celebration of you, your love and your singular vision. Each element can be addressed individually and customised, from the menu and music to decoration, and you can bring in your own creatives to work alongside our passionate team of experts. Our flexible spaces offer opportunities to hold your ceremony and reception in a number of special places throughout the hotel, or aim high and take it to the rooftop, letting Surry Hills handle the scenery.

Everyone is welcome to dream big and celebrate their love here at Ace. We're radically inclusive and open to everyone and every kind of love from across the world. Whether you're looking for a relaxed, intimate affair or want to go full bells and whistles, we're here to make sure your Big Day goes off without a hitch and that you can ride out into eternal serenity with The One.



VENUES





KILN

108 SEATED 200 COCKTAIL

Perched atop the hotel is Kiln, our kitchen and bar helmed by Chef Beau Clugston. Here, panoramic views mix with the ambience designed by Fiona Lynch and her eponymous studio. Kiln reflects an elevated sense of place in a setting built for casual attitudes. Two terraces with retractable roofs allow for open-air dining, while our more relaxed interior dining nooks welcome guests in all weather conditions.

MIN. SPEND AND VENUE HIRE FEES APPLY.

KILN SEATED PACKAGE

\$250 per person

4-course set menu
4hr standard beverage package

KILN COCKTAIL PACKAGE

\$215 per person

Choice of 8 canapes
4hr standard beverage package

Additional inclusions:

Complimentary Large accommodation room for the night of your Wedding

Custom discount code for your guests (15% discount on accommodation)

Cake cutting & served on a platter

AV: DJ equipment, Microphone and PA

Ace furniture hire

Dedicated Event Manager

KILN

SET MENU

Potato bread, seaweed butter
Kingfish tart, samphire, lemon myrtle
Potato hash, wood ears, strawberry gum

Tuna tartare, saltbush, cod roe
Kangaroo carpaccio, blue mussel, davidson plum

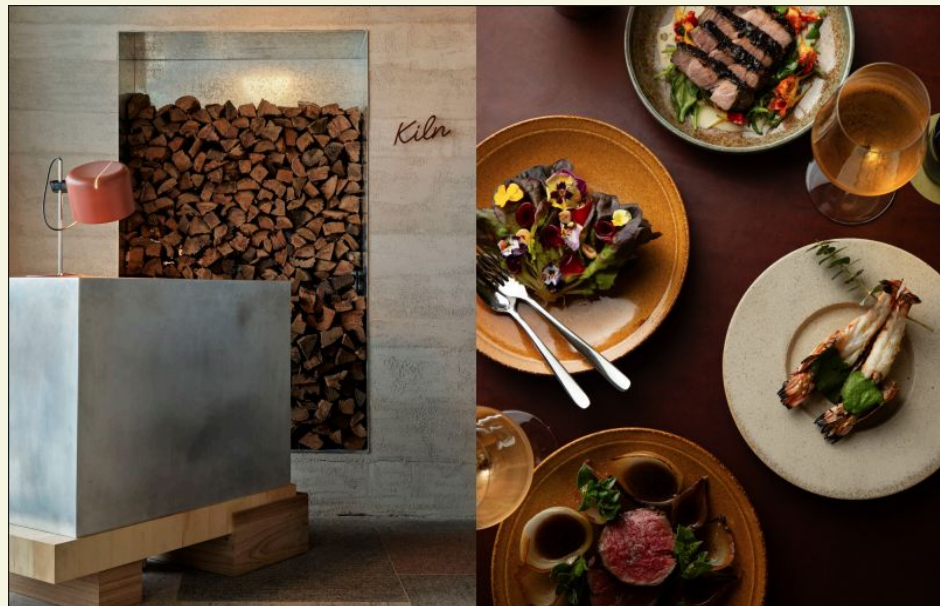
Cauliflower blossom, stilton, sorrel
Duck breast, rosella, mushroom, pickled condiments

Crispy coconut rice, mango makrut sorbet, pandan oil

Add ons

Sydney rock oyster, cucumber, marigold — \$7.5 each

SAMPLE MENU, SUBJECT TO CHANGE SEASONALLY





KILN

CANAPES

Oyster, green chilli
Tartlet, kingfish, lemon myrtle
Tartlet, chicken liver, Davidson plum
Scallop, buttermilk, chewy beets, rose

Braised leek, comte croquette
Gnocchi fritto, nduja, honey
Grilled waffle, wasabi leaf, native green paste
Tuna tartare, radish, peas, almond

Prawn brioche roll, sauce marie rose, nasturtium
Kangaroo tartare, mussel emulsion, nori
Buttermilk fried chicken, tarragon mayo
Kiln cheeseburger

Cannoli, chocolate hazelnut, campari custard
Smoked almond & prune caramel slice
Fried coconut rice, pandan cream

SAMPLE MENU, SUBJECT TO CHANGE SEASONALLY

KILN BEVERAGE PACKAGES

STANDARD Included in package

Choice of 3 wines:

NV Lark Hill 'Regional' Blanc de Blanc, Canberra District, ACT
2023 MDI Pinot Grigio, Mildura, VIC
2024 Italian Plastic 'Golden' Semillon, Fleurieu Peninsula, SA
2024 Worlds Apart Everlasting Happiness Rosé, McLaren Vale, SA
2022 Entropy 'Hank' Entropy 'Hank', Heathcote, VIC

Yulli's Lager & Philter Extra Pale Ale
Soft Drinks & Juice

PREMIUM Upgrade for \$20 per person

NV Lark Hill 'Regional' Blanc de Blanc, Canberra District, ACT

Choice of 1 white wine:

2023 Two Tonne 'TMV' Riesling, Tamar Valley, TAS
2023 M&J Becker Chardonnay, Hunter Valley, NSW

Choice of 1 red wine:

2024 Les Fruits 'Collines' Pinot Noir, Adelaide Hills, VIC
2022 Entropy 'Hank' Entropy 'Hank', Heathcote, VIC

Choice of 1 orange or rosé wine:

2024 Italian Plastic 'Golden' Semillon, Fleurieu Peninsula, SA
2024 Commune of Buttons Day for Night, Pinot Noir Rosé, Adelaide Hills, SA

Yulli's Lager & Philter Extra Pale Ale
Soft Drinks & Juice

BAR ENHANCEMENTS

Glass of Champagne for toast — \$32 per person

Cocktail on arrival — \$25 per person



ALL ITEMS LISTED ARE SUBJECT TO CHANGE

KILN BEVERAGE PACKAGES

BALLER Upgrade for \$100 per person

NV Jean Paul Deville 'Carte Noire' Brut, Reims, Champagne, FRA

Choice of 2 white wines:

2023 Frankland Estate Isolation Ridge Riesling, Frankland River, WA

2024 Torch Bearer Sauvignon Blanc, Coal Valley, TAS

2023 Vincent Tremblay Chablis, FRA

Choice of 2 red wines:

2020 Domaine Rewa, Pinot Noir, Central Otago, NZ

2024 Corymbia Cabernet Sauvignon, Margaret River, WA

2020 Maisulan 'El Hondon' Tempranillo Rioja, SPA

Choice of 1 orange or rosé wine:

2021 COS 'Pithos' Grecanico, Dorato, Sicily, ITA

2023 Cibone Tentations Cotes de Provence Cinsault, Mouvedre Provence, FRA

All Tap Beers

Soft Drinks & Juice



KILN

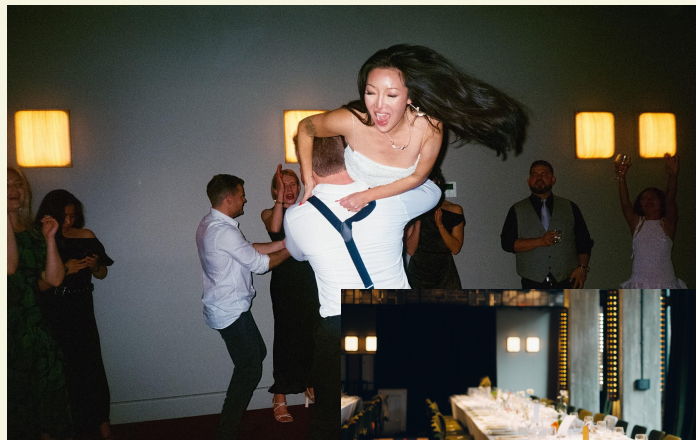


BRICK & CLAY

90 SEATED 150 COCKTAIL

We believe every union deserves its moment — no celebration too bold or too understated. On Level One, three distinct event spaces are yours to make your own, our venues are designed to host weddings of all styles, whether it's a lavish reception, an intimate ceremony, or a lively after-party. With flexible layouts and bespoke catering options, we take care of every detail so you can focus on what matters most. Bring us your vision, and we'll bring it to life.

MIN. SPEND AND VENUE HIRE FEES APPLY.



CEREMONY PACKAGE

AT GOOD CHEMISTRY, TYNE, OR BRICK & CLAY

Includes:

- 4 hour room hire (including bump-in and out)
- Ace furniture hire: chairs, signing table, cocktail tables
- Water station
- AV: Microphone & PA

Venue hire fee

Good Chemistry or Tyne — \$2,000

Brick & Clay — \$3,000



SEATED PACKAGE

\$220 per person

Chef's selection 2 canapes
2-course banquet*
5hr standard beverage package

*Upgrade to 3-course +\$14 per person

COCKTAIL PACKAGE

\$185 per person

Choice of 10 canapes
5hr standard beverage package

Additional inclusions:

Complimentary Large accommodation room for the night of your wedding
Custom discount code for your guests (15% discount on accommodation)

Cake cutting & served on a platter

AV: Microphone and PA

Ace furniture hire

Dedicated Event Manager

BRICK & CLAY

BANQUET



STARTERS

Choice of two starters:

- Burrata, braised caponata & golden raisins (v, gf)
- Selection of cured meats with pickled vegetables (gf)
- Ceviche of kingfish, tigers milk, chilli, coriander (gf)

MAINS

Choice of two mains:

- Slow roasted lamb shoulder & dates (gf, df)
- Ocean trout, creamed corn & soft herbs (gf)
- Free range chicken, confit garlic & roasting juices (gf)
- Bitter leaves, mixed quinoa, pecans, pear, buffalo blue, caramelised pear vinaigrette (v, vg)

SIDES

- Roasted delicata pumpkin, brown butter & sage (vg, v, gf)
- Chopped cos, petit radish, pear vinaigrette (vg, v, gf)
- Pearl couscous, almonds & dates (vg, v)

DESSERTS

Choice of two desserts:

- Chocolate mousse — pickled cherries (v, gf)
- Pistachio tiramisu — limoncello (v)
- Cheese plate — Brillat Savarin, Comte la Couronne, Australian honey, quince paste, muscatels, crackers

ADD ONS

- Rosemary focaccia, good olive oil — \$6 per person
- Oysters, white pepper & coriander mignonette — \$6 per person

SAMPLE MENU, SUBJECT TO CHANGE SEASONALLY

PROTEIN

Oysters natural, lemon wedge (gf)
Smoked salmon and cream cheese blini
Sesame beef Vietnamese rice paper rolls, nuoc cham dressing (gf)
Chicken and green papaya Vietnamese rice paper rolls, nuoc cham dressing (gf)
BBQ pork Vietnamese rice paper rolls, nuoc cham dressing (gf)
Peking duck crepe, hoisin
Chicken and mushroom shortcrust pie
Beef and potato shortcrust pie

VEGETARIAN

Tofu Vietnamese rice paper rolls, nuoc cham dressing (gf, vg)
Mushroom arancini balls (gf)
Manchego and corn croquette (gf)
Mac and cheese bites
Lentil and chickpea falafel (gf, vg)
Spinach and mushroom pie
Pea and potato samosa

SWEET STUFF

Lemon meringue tarts
Chocolate brownie (vg, gf, df)

SLIDERS ADD ONS — \$10 per piece

Ace fried chicken, slaw, spicy BBQ sauce, pickles
Wagyu beef pattie, tomato relish, pickles and cheddar cheese
Lamb kofta burger, cucumber and cumin yoghurt, hummus
Mushroom slider, coleslaw, soy mayonnaise (v)

SAMPLE MENU, SUBJECT TO CHANGE SEASONALLY

BRICK & CLAY

CANAPES



BEVERAGE PACKAGES

STANDARD Included in package

The Gathering Prosecco, King Valley VIC
Audrey Wilkinson Semillon Sauvignon Blanc, Hunter Valley NSW
Rameau D'or Petit Amour Rose, Provence FRA
Audrey Wilkinson Shiraz, Hunter Valley NSW

Grifter Lager, Grifter Pale Ale, Heaps Normal Non Alcoholic XPA
Bobby Sodas

PREMIUM Upgrade for \$25 per person

Lark Hill Blanc de Blanc, Canberra District, ACT
Rameau D'or Petit Amour Rose, Provence FRA

Choice of 1 white wine:

Audrey Wilkinson Semillon Sauvignon Blanc, Hunter Valley NSW
Patrick Sullivan Chardonnay, Limestone Coast SA

Choice of 1 red wine:

BC Wines Pinot Noir, Faraday VIC
Audrey Wilkinson Shiraz, Hunter Valley NSW

Grifter Lager, Grifter Pale Ale, Heaps Normal Non Alcoholic XPA
Bobby Sodas



BAR ENHANCEMENTS

Glass of Champagne for toast — \$32 per person

Cocktail on arrival — \$22 per person

Choice of:

Tommy's Margarita

Aperol Spritz

Negroni

Old Fashioned

ALL ITEMS LISTED ARE SUBJECT TO CHANGE

BEVERAGE PACKAGES

BALLER Upgrade for \$100 per person

Jean Paul Deville 'Carte Noir' Champagne, FRA
Rameau D'or Petit Amour Rose, Provence FRA

Choice of 2 white wines:

Sentio Aligote, Beechworth, VIC
Cullen 'Grace Madeline' Sauvignon Blanc, Margaret River WA
Patrick Sullivan Chardonnay, Limestone Coast SA

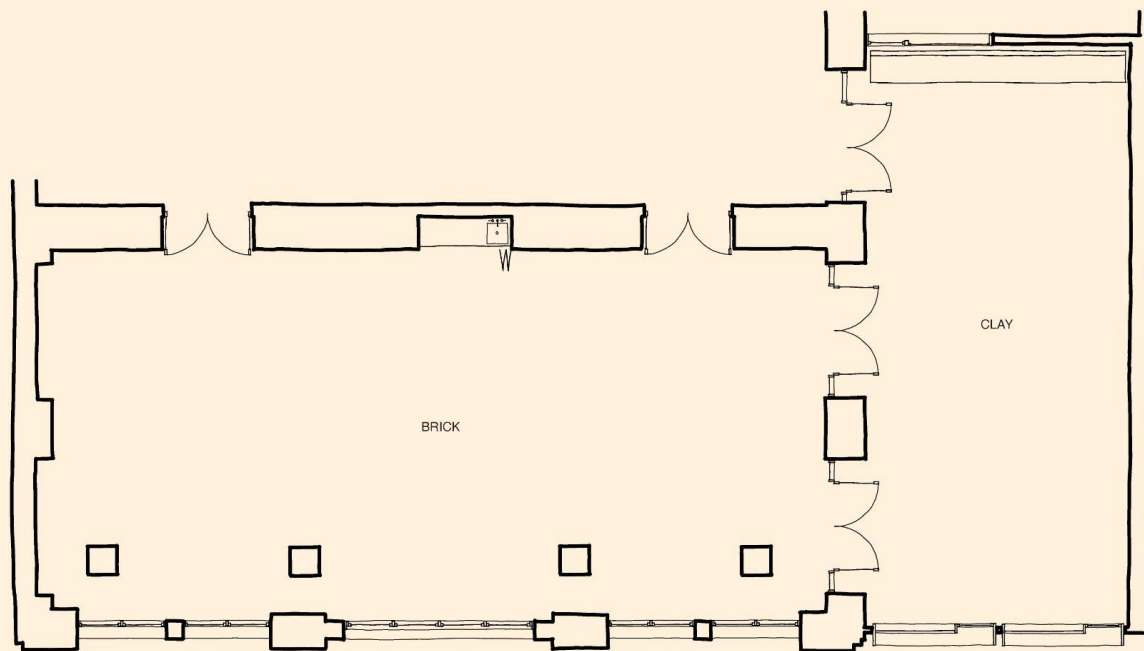
Choice of 2 red wines:

World's Apart Blue Eyes Gamay, Adelaide Hills SA
Xavier Goodridge Pinot Noir, Gippsland, VIC
Lark Hill 'Estate Series' Shiraz, Canberra District ACT

Grifter Lager, Grifter Pale Ale, Heaps Normal Non Alcoholic XPA
Bobby Sodas

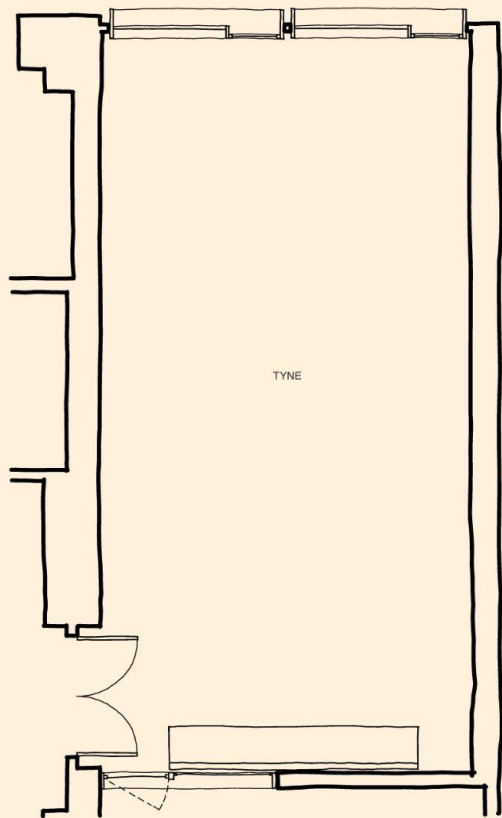


BRICK & CLAY



Brick: 7.7m x 16.9m | 130 square meters
Clay: 5.7m x 12.4 m | 70 square meters

TYNE



Tyne: 5.7m x 11.5m | 66 square meters

MEET THE TEAM



Elizabeth
Event Sales Manager



Emily
Event Sales Executive

Contact us: events.syd@acehotel.com
Phone: +61 (02) 8099 8799

FAQs

DOES ACE HOTEL PROVIDE STAFFING FOR THE EVENTS?

Ace Hotel Sydney provides full service-staff including wait and bar staff, plus a dedicated events supervisor.

CAN I BRING EXTERNAL CATERING?

All food served at your events must be provided and prepared by our internal kitchen, however, you are welcome to bring your own wedding cake.

WHAT DO I NEED FROM MY VENDORS?

All of your hired vendors must provide certificates of insurance or COI's naming Ace Hotel Sydney as additionally insured.

ARE WE REQUIRED TO HIRE SECURITY FOR THE WEDDING?

A security fee of \$90 per hour (minimum 5 hours) applies for larger weddings.

DO YOU HAVE A LIST OF SUGGESTED SUPPLIERS?

We can provide you with a list of recommended suppliers to assist with your planning.

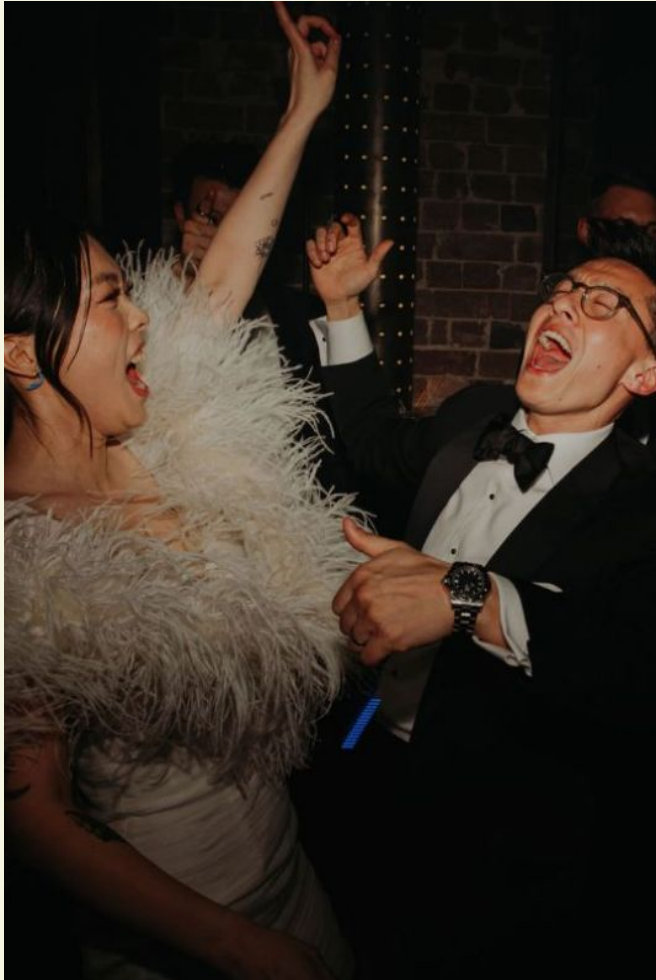
HOW MUCH TIME IS ALLOWED FOR SET UP AND CLEAN UP?

Your rental includes two hours of bump-in and one hour of bump-out time. All vendor load in and load out times should be coordinated with Ace's onsite event team. There is flexibility to load in earlier based on the event space availability.

DO YOU HAVE DECORATION RESTRICTIONS?

We do not allow confetti, glitter, sparklers or smoke machines. No decor or items can be nailed, screwed or otherwise attached to walls or floors. Decorative candles must be encased by a glass vase to void wax damage to furniture and floors. Any tape must be paint-friendly. Any decor and personal items from your event must be removed from the venue the same day. Excessive clean up fees may apply.





FAQs

DO YOU OFFER TASTINGS BEFORE WE CONFIRM THE MENU?

Yes, banquet menu tastings are available for couples who have confirmed their booking, so you can finalise your selections with confidence.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes! We can accommodate almost all dietary requirements, including vegetarian, vegan, gluten-free, and allergies.

IS PARKING AVAILABLE FOR GUESTS?

While we do not have onsite parking, we recommend a nearby garage, within a three-minute walk, which is Secure Parking located at 101 Goulburn Street. To secure the Ace rate (\$50 per 24-hour period), take an entry coupon from the garage, bring it to our front desk and our team will assist with payment and validation.

DO YOU CHARGE A SERVICE FEE OR GRATUITY?

Yes, a mandatory service gratuity applies — 5% for Level One, 10% for Kiln, LOAM, The Library, and Good Chemistry — with an additional labour charge of 10% on Sundays and 15% on Public Holidays.

WHAT IS YOUR DEPOSIT SCHEDULE?

A deposit of 25% will be required upon booking, with 50% due 90 days prior, 75% due 45 days prior, and the remaining balance, including any additional estimated charges, due 21 days prior to the event.

WHAT IS YOUR CANCELLATION POLICY?

Cancellations must be made in writing. A fee applies based on notice given: more than 90 days — 25%, 89–45 days — 50%, 44–21 days — 75%, and 20 days or less — 100% of total revenue. Any deposits paid will be retained and applied to the cancellation fee.

Ace Hotel Sydney

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