

# GLASSHOUSE

MORNINGSIDE

## Sample Quote

100 pax plated meal event

VENUE HIRE	QTY	COST	TOTAL
<ul style="list-style-type: none"><li>Cost varies depending on day of the week</li></ul>	1	tbc	tbc
FOOD & BEVERAGE	QTY	COST	TOTAL
<ul style="list-style-type: none"><li>\$6 canapes x three per person</li></ul>	100	\$18.00	<b>\$1,800.00</b>
EITHER <ul style="list-style-type: none"><li>Two Course Plated Menu (tableware included, two options per course)</li></ul>	100	\$112.00	<b>\$11,200.00</b>
OR <ul style="list-style-type: none"><li>Two Course Alternate Drop Menu (tableware included), with bread</li></ul>	100	\$86.00	<b>\$8,600.00</b>
<ul style="list-style-type: none"><li>Dessert Platter</li></ul>	100	\$14.00	<b>\$1,400.00</b>
<ul style="list-style-type: none"><li>Tea &amp; Coffee</li></ul>	100	\$8.00	<b>\$800.00</b>
<ul style="list-style-type: none"><li>Beverages On Consumption (Prepaid Tab or Cash Bar)</li></ul>	100	TBC	<b>TBC</b>
STAFFING & SERVICE	QTY	COST	TOTAL
<ul style="list-style-type: none"><li>Pre Event Setup Staff</li></ul>	2	\$105.00	<b>\$210.00</b>
<ul style="list-style-type: none"><li>Event Staffing - Duty Manager, Bar &amp; Wait Staff</li></ul>	10	\$400.00	<b>\$4,000.00</b>
<ul style="list-style-type: none"><li>Service Equipment</li></ul>	1	\$250.00	<b>\$250.00</b>
OPTIONAL STYLING	QTY	COST	TOTAL
<ul style="list-style-type: none"><li>GH Festoon Lights</li></ul>	1	\$900.00	<b>\$900.00</b>
<ul style="list-style-type: none"><li>Cake / Signing Table</li></ul>	1	\$60.00	<b>\$60.00</b>
<ul style="list-style-type: none"><li>Greenery Partition</li></ul>	1	\$550.00	<b>\$550.00</b>



## **Glasshouse Terms & Conditions**

*\*room hire varies depending on day of the week*

All pricing is GST inclusive.

All final numbers are due two weeks before event date.

Over 100 guests requires full exit of venue to 'flip' the room between ceremony and reception - allow 1.5 hours.

4pm earliest guest arrival time in January and February.

BYO costs based on all adults guests in venue (18+) during the event.

This quote is valid for 7 days. Please note all pricing is subject to seasonal change and availability.

Menus items to change seasonally (Autumn, Winter, Spring & Summer) to ensure the freshest quality produce.

All staffing hours are based on actual hours worked during the event. Any additional hours worked will be on charged post event.

All breakages during event will be on charged post event.