

GLASSHOUSE

MORNINGSIDE



FUNCTION MENUS

Please advise of any dietary requirements prior to your event date. While we take as much care as possible, we cannot guarantee that trace elements may not be present.

V- Vegetarian | VE- Vegan | NGA- No Gluten Added | NF- Nut Free | NDA- No Dairy Added

CANAPES + WALK & FORK

CANAPES | \$6 PER ITEM

Spicy salt & pepper crispy pork belly (NDA, NF)

Wild mushroom & mozzarella arancini, with basil mayonnaise (V, NF)

Slow cooked beef croquette, with black garlic mayonnaise (NF)

Ginger & prawn gyoza, with black vinegar dipping sauce (NDA)

Shiitake & cabbage gyoza, with black vinegar dipping sauce (VE)

Tempura king prawn, with yum yum mayonnaise (NF)

Curried lamb leg pie, with mint gel (NF)

Mexican spiced chicken & red pepper skewer, with picante salsa (NDA, NGA, NF)

CANAPES | \$9 PER ITEM

Lake Ohau wagyu beef fillet tartare, with lardo, linseed cracker (NGA, NDA, NF)

Clevedon oyster, with pomegranate granita, basil oil (NGA, NDA, NF)

NZ snapper kokoda, with toasted coconut, pickled chilli (NGA, NDA, NF)

Clevedon ricotta spiced almond ravioli, with aged parmesan & lemon (V)

Beetroot noodles, with soy caramelised onions & thyme (VE, NG)

PLANT BASED CANAPES \$6 PER ITEM

Indian vegetable pakora, crispy shallots & tamarind gel (VE, NGA, NF)

Root vegetable tartare, with horseradish, eggplant, linseed cracker (VE, NGA, NF)

Cabbage bhaji, coconut & mint yoghurt (VE, NGA, NF)

Curried pumpkin pie & vegan feta, with roasted nuts (VE)

Glass noodles & beansprout spring roll, with sweet chilli sauce (VE, NGA, NF)

WALK & FORK \$12 PER ITEM

Pan roasted pork scotch, carrot choucroute, pommes anna (NDA, NGA, NF)

Beer-battered chicken wing, with smoked cheddar, potato skins, jalapenos (NF)

Slow cooked ox cheek, with red wine ragu, rigatoni & aged parmesan (NF)

Cumin & lemon zest salt-baked cauliflower, with roasted hazelnuts & labneh (NGA, V)

Chicken schnitzel, with tomato & chilli fondue, garlic mash, basil, lemon zest (NF)

Dark soy & honey roasted salmon, with house pickles, charred baby gem (NDA, NF)

Poached snapper, with Thai green curry sauce, rice noodles (NGA, NDA, NF)

Moroccan lamb cutlet, with chickpea tagine & cumin yoghurt (NDA, NF)





GRAZING TABLE

Our grazing table can be made to certain dietary requirements on request

GRAZING TABLE | \$20 PER PERSON

Mixed olives served with roasted garlic & marinated artichokes

Selection of salami, prosciutto & coppa

Selection of Whitestone cheeses, grapes, crackers & crostini, quince paste, honeycomb, black cherry & pinot noir pate de fruit

Pickled & stuffed bell peppers with goat cheese

Selection of crudites served with baba ghanoush, tzatziki, hummus

Pesto marinated Clevedon bocconcini served with heirloom cherry tomatoes & balsamic dressing

Artisan kumara sourdough, garlic & thyme focaccia, wholemeal & rye loaf



FOOD STATIONS

All food stations can be made to certain dietary requirements on request

ITALIAN EATERY STATION | \$25 PER PERSON MINIMUM OF 80 GUESTS REQUIRED | PICK THREE OPTIONS

Clevedon ricotta & lemon ravioli, pine nuts, basil oil

Penne carbonara, aged pancetta, wild mushrooms

Slow cooked ox cheek lasagne

Pork & lardo meat balls, slow-cooked red wine & tomato ragu

Garlic & basil roast chicken, olives, peppers

Includes a selection of garlic & Italian herb focaccia, plus a mesclun, red onion, cherry tomato & aged parmesan salad

DUMPLING & BAO BUN BAR | \$25 PER PERSON MINIMUM OF 80 GUESTS REQUIRED. PICK THREE OPTIONS.

Karaage chicken & miso mayonnaise

Garlic & chilli prawn wasabi

Tempura tofu

Pulled char siu pork belly

Pulled black bean beef brisket

All served with a selection of dumplings, shredded white cabbage miso slaw & Asian green sauce

SLIDER BAR | \$25 PER PERSON MINIMUM OF 80 GUESTS REQUIRED. PICK TWO OPTIONS.

Southern fried chicken & chipotle mayonnaise

Glasshouse cheeseburger

Halloumi with red pepper cashew burger sauce

'CFC' fried cauliflower with vegan buffalo sauce

All served with a Southern style slaw in a ranch dressing, with tomato, red onion, mustard, ketchup & crispy onions

(V) VEGETARIAN | (VE) VEGAN | (NGA) NO GLUTEN ADDED | (NDA) NO DAIRY ADDED



FOOD STATIONS

All food stations can be made to certain dietary requirements on request

KAI MOANA STATION | \$30 PER PERSON

MINIMUM OF 80 GUESTS REQUIRED | PICK FOUR OPTIONS

King Prawn cocktail

House smoked salmon fillets

Island-style kokoda with coconut, coriander & lime

Smoked green lip mussels with a garlic & lemon dressing

New Zealand clam salad marinated in sesame & lime

New Zealand coastal oysters (seasonal)

Smoked kahawai pete en croute with natural yoghurt & salmon roe

SOUVLAKI STATION | \$25 PER PERSON

MINIMUM OF 80 GUESTS REQUIRED | PICK TWO OPTIONS

Chilli & coriander lamb shoulder

Pepper & cumin beef rump

Pea & mint falafel

All served with souvlaki bread, mixed salad, pickled chillies, crispy shallots, garlic yoghurt, chilli & tomato sauce & condiments

INDIAN STREET FOOD STATION | \$25 PER PERSON

MINIMUM OF 80 GUESTS REQUIRED | PICK THREE OPTIONS

Pomegranate & tamarind dahi puri

Chicken 65

Spicy chicken-on-the-bone biryani

Lamb shish

Chicken karachi

Includes a selection of charred roti, chickpea & potato salad, vegetable pakora & vegetable samosas

PLATED MENU

TWO COURSE PLATED MENU

Selection of bread, main, entree/dessert
Choose two options per course
\$112 per person.
Tableware included

THREE COURSE PLATED MENU

Selection of bread, entree, main & dessert
Choose two options per course
\$130 per person.
Tableware included

TWO COURSE ALTERNATE DROP*

Main & entree/ dessert platters
\$81 per person.
Tableware included.
Add bread for \$5pp

THREE COURSE ALTERNATE DROP*

Entree, main & dessert platters
\$91 per person.
Tableware included.
Add bread for \$5pp

BREAD

Charred Turkish flatbread with garlic & lemon hummus (NF, VE)
Wild Wheat sourdough with Lewis Road Creamery butter or extra virgin olive oil (V, NF)
Wholemeal gluten-free roll with Lewis Road Creamery butter or extra virgin olive oil (V, NGA, NF)

ENTREE

House wholegrain mustard cured salmon, flax seed tuiles, chive oil & beetroot shoots (NGA, NDA, NF)
Balsamic & red wine beef carpaccio with confit egg yolk, anchovies, aged parmesan, sourdough croutes (NF)
Confit leek, truffle & chicken ravioli with sauce royale, chives (NF)
Kingfish crudo, 'Thai green' coconut dressing, squid ink sago tuiles (NGA, NDA, NF)
Whipped Clevedon ricotta & spiced almonds, pickled shiitake salad, winter shoots (NGA, V)
Cumin roasted aubergine, cocnut yoghurt labneh, dukkah, lemon zest & olive oil (NGA, VE)

MAIN

Slow cooked lamb shank, red wine ragu, basil & garlic mash, pinot noir jus (NGA, NF)
Beef fillet & oxtail, garlic & herb rosti, seasonal greens, red wine jus (NGA, NF)
Free range chicken breast with mushroom puree, forest mushroom potato press, basil oil, jus (NGA, NF)
Olive oil poached & charred snapper, dill pommes dauphine, oyster & caviar emulsion (NF)
Crispy prok belly with caramelised pumpkin puree, miso roasted pumpkin, sauteed green beans, light soy jus (NDA, NF)
Caramelised Canterbury duck breast, with roasted beetroot puree, charred chicory, sour cherry (NGA, NDA, NF)
Garden pea & mint 'potato risotto', parmesan crisps, apple marigold, toasted hazelnuts (NGA, V)

DESSERT

Orange & lemon tart with orange zest meringue & orange gel (V)
Hazelnut & pear mille feuille with caramel & vanilla ice cream (V)
Dark chocolate fondant with raspberry & chocolate crumble (V)
Selection of Whitestone cheeses with house made chutney, forest honey & crackers



*Alternate drop includes two dishes of your choice, served alternately to the tables. Guests don't order their choice of dish, but they are free to swap with their neighbour if they wish.

SHARED, FAMILY STYLE MENU

TWO MAINS / TWO SIDES*	TWO MAINS / THREE SIDES	THREE MAINS / TWO SIDES	THREE MAINS / THREE SIDES	ADDITIONAL ITEMS
*LUNCH ONLY \$69 per person. Tableware included.	\$79 per person. Tableware included.	\$89 per person. Tableware included.	\$91 per person. Tableware included.	Bread \$5pp (recommended) Entree platters \$18pp Sharing Style Dessert \$14pp Dessert Platters \$12pp

BREAD

Charred Turkish flatbread with garlic & lemon hummus (NF, VE)
Wild Wheat sourdough with Lewis Road Creamery butter or extra virgin olive oil (V, NF)
Wholemeal gluten-free roll with Lewis Road Creamery butter or extra virgin olive oil (V, NGA, NF)

ENTREE PLATTERS

Fresh oysters served on ice with pickled shallot, red wine vinegar, tabasco & lemon
*subject to availability

Spanish Tapas: Red wine cooked chorizo, garlic prawns, potato bravas & jamon croquettes

Turkish Meze: Marinated olives, grilled seasonal vegetables, pea & mint falafel, hummus, labneh & wood-fired pide

Kai Moana: Kaffir lime king prawns, house-cured salmon & garlic marinated green-lip mussels

Antipasto: Selection of New Zealand artisan cheese, meats, chutney, cornichon, fresh baked bread, crackers, olives & house dips

Indian Street Food: Chicken '65', vegetable pakoras, samosas, tamarind chutney, chicken malai tikka, paneer tikka with capsicum & red onion, lamb shish with roti & mint chutney, chickpea & potato salad with pomegranate & coriander

Snacks From The Orient - Korean crispy chicken, gochujang hot sauce; prawn & beansprout spring rolls, sweet chilli; shiitake & cabbage gyoza, black vinegar & chilli dressing; salt & pepper pork ribs, hoisin glaze



SHARED MAINS

Cumin & garam masala roasted lamb leg, with spiced yoghurt & coriander (NGA, NF)

Slow cooked beef brisket, with red wine ragu, aged parmesan & basil (NGA, NF)

Roasted grass-fed beef sirloin, with shallot, caper & bone marrow butter sauce (NGA, NF)

Char siu glazed crispy pork belly, with house-made kimchi, forced bean shoots (NDA, NF)

Apple & brandy glazed salmon, with charred chicory, chardonnay vinegar sauce (NGA, NDA, NF)

Aubergine & courgette lasagne, with tomato & basil fondue (V, NF)

Warm Israeli cous cous, with roasted Mediterranean vegetables & toasted chickpeas (VE, NF)

SHARED, FAMILY STYLE MENU

TWO MAINS / TWO SIDES*	TWO MAINS / THREE SIDES	THREE MAINS / TWO SIDES	THREE MAINS / THREE SIDES	ADDITIONAL ITEMS
*LUNCH ONLY \$69 per person. Tableware included.	\$79 per person. Tableware included.	\$89 per person. Tableware included.	\$91 per person. Tableware included.	Bread \$5pp (recommended) Entree platters \$18pp Sharing Style Dessert \$14pp Dessert Platters \$12pp

SHARED SIDES

Bombay spiced roast potatoes (NGA, VE, NF)
Sautéed seasonal greens with spicy gochujang dressing (VE)
Macaroni 'arrabiata' with basil pesto & aged parmesan (V)
Truffle, parsley & parmesan mash (NGA, V, NF)
Garlic & thyme Pommes Anna (NGA, VE, NF)
Orzo salad with basil, parsley & sundried tomato, extra virgin olive oil (VE, NF)
Glasshouse 'Waldorf Salad' with pickled grapes, blue cheese & candied walnuts (V)
Market garden salad with chardonnay vinegar (NGA, VE, NF)

DESSERT

Shared Desserts

Sticky earl grey tea & date pudding, with dark caramel sauce, fresh cream
Dark chocolate fudge brownie, with hot caramelised white chocolate sauce
Whitestone cheese selection, with house-made chutneys, bush honey & crackers

Dessert Platter

A selection of petit fours



BESPOKE PACIFIC CUISINE

TWO MAINS / TWO SIDES*

*LUNCH ONLY
\$69 per person.
Tableware included.

TWO MAINS / THREE SIDES

\$79 per person.
Tableware included.

THREE MAINS / TWO SIDES

\$86 per person.
Tableware included.

THREE MAINS / THREE SIDES

\$91 per person.
Tableware included.

DESSERTS

Pick Two \$12pp
Pick Three \$18pp

CANAPES

\$6 PER ITEM

Chicken thigh cooked in banana leaf (NGA, DF, NF)
Coconut rice with mixed vegetables in banana leaf (VE, NGA)
Kokoda fish salad with taro chips (NGA, DF, NF)
Mango salsa with cassava crisps (VE, NGA)
Roasted pork with soft buns (NF)
Steamed mussels in a half shell with herb salad (NGA, DF, NF)

SHARED MAINS

Rolled and roasted pork shoulder (NGA, DF, NF)
Braised beef brisket with dark soy jus (DF, NF)
Chargrilled bone-in chicken thigh with a coconut sugar glaze (DF, NF)
Slow-roasted Polynesian spiced lamb leg (NGA, DF, NF)
Pineapple and rum glazed ham (NGA, DF, NF)
Steamed market fish with tamarind (NGA, DF, NF)

SHARED SIDES

Taro cooked in coconut cream (VE, NGA)
Corned beef crushed potatoes (DF, NF)
Fried plantain with bacon (NGA, DF)
Sapasui (DF, NF)
Sauteed greens with ginger and dark soy (VE, NF)

DESSERT

Panikeke and banana custard (NF)
Mango and mint sago pudding (DF, NF)
Pineapple coconut lime cake (NF)



BESPOKE INDIAN CUISINE

TWO MAINS / TWO SIDES*

*LUNCH ONLY
\$69 per person.
Tableware included.

TWO MAINS / THREE SIDES

\$79 per person.
Tableware included.

THREE MAINS / TWO SIDES

\$86 per person.
Tableware included.

THREE MAINS / THREE SIDES

\$91 per person.
Tableware included.

ADDITIONAL ITEMS

Naan Bread \$5pp
(recommended)

CANAPES \$6 PER ITEM

Lamb seekh, tamarind & mint
Malvani prawns, chilli & coconut chutney
Spiced vegetable Machurian, hot & spicy sauce
Mild idli, green coconut chutney
Puri chaat, pomegranate, tamarind yoghurt, mint chutney

WALK & FORK \$12 PER ITEM

Tandoori chicken skewer, mint & coconut chutney
Lamb seekh kabab, tamarind & naan
Chicken lollipop, schezwan sauce
Fish koliwada, mint & coriander chutney
Paneer chilli tossed in a hot & spicy sauce

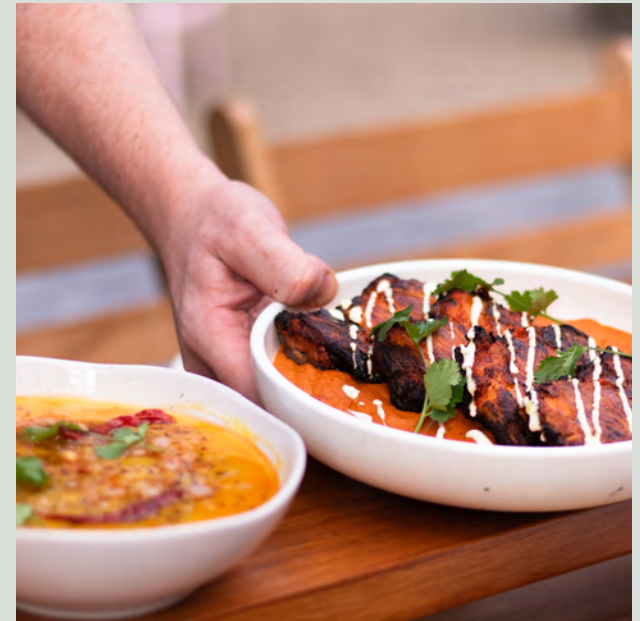
SHARED MAINS

All mains are served with
steamed basmati rice
(V, NGA)

Garlic & coriander naan bread, with tomato & onion masala + \$5pp
Rich murgh makhani smoked murgh dhungari
Whole poached market fish goan style curry
Slow cooked pork belly vindaloo
Eighteen hour cooked mutton leg kohlapuri
Methi malai paneer
Matar mushrooms
Biryani- choose from: Sofiyani chicken, Nawabi Trkari, Hyderabad Lamb

SHARED SIDES

Dal tadka
Mixed salad platter
Sindhi aloo tak
Seasonal vegetable foogath
Carrot & peanut koshimbir
Loaded masala fries with coriander, masala sauce & green chilli
Homemade raita Poppadum & pickle tray





LATE NIGHT SNACKS

BAO BUNS

Char siu glazed chicken, sesame & miso slaw

Tempura prawn, Korean hot sauce & iceberg lettuce

Slow cooked pork, hoisin, coriander & spring onion

TACOS

Roasted lime & chilli chicken

Slow cooked beef brisket & red bean chilli con carne

Lime & chilli jackfruit, chipotle mayonnaise

SLIDERS

Cheeseburger, big mac sauce

Lousiana chicken, buffalo hot sauce

Vegan meat pattie sliders

Glasshouse fried chicken, hot sauce, pickles (NDA, NF)

Mushroom, shallot & thyme arancini, mozzarella, black garlic mayonnaise (V, NF)

Loaded Bombay fries, vegan cheese, green chilli, coriander (VE, NGA, NF)

Cumin & garlic roasted lamb pie, spiced chermoula

Spinach, vegan feta & parsley pie, toasted pine nuts (VE)

Vegetable samosas, tamarind gelm coriander chutney (V, NDA)



BEVERAGE LIST

OPTION 1 - UNLIMITED BEVERAGE PACKAGE

Choose from our Bronze, Silver and Gold unlimited beverage packages

Choose between four to seven hours of unlimited beverage.

All glassware provided by Glasshouse

OPTION 2 - ON CONSUMPTION

Customise your beverage selection to suit the particular needs of you and your guests.

Select you preferred beverages from those listed in the following pages, choose a tab limit or let it run all night! Pay-as-you-go EFTPOS also available.

All glassware provided by Glasshouse

OPTION 3 - FULL BYO

Choose BYO and bring your own beer, wine, non-alcoholic beverage and spirits + mixers (no RTDs and no shots)

No glassware provided - Glasshouse can supply at an additional cost

BYO PRICING: \$35 pp

GLASSWARE HIRE: \$10 pp

All menu items subject to change based on availability

BEVERAGE PACKAGES

BRONZE UNLIMITED PACKAGE

4 hours / \$60 pp

5 hours / \$74 pp

6 hours / \$88 pp

7 hours / \$102 pp

Add spirits for \$14.50 pp

Package includes arrival prosecco*, house red & white wine, Steinlager Pure and Pure Light, house soda and juice.

SILVER UNLIMITED PACKAGE

4 hours / \$68 pp

5 hours / \$84.50 pp

6 hours / \$104.50 pp

7 hours / \$119.50 pp

Add spirits for \$14.50 pp

Package includes arrival prosecco*, Te Kairanga Estate or Mt Difficulty Roaring Meg wines, Steinlager Pure and Pure Light, Mac's range, house soda and juice.

GOLD UNLIMITED PACKAGE

4 hours / \$88 pp

5 hours / \$116 pp

6 hours / \$134 pp

7 hours / \$152 pp

Add spirits for \$14.50 pp

Package includes arrival Champagne*, Te Whare Ra or Te Mata Estate wines, Panhead and Steinlager ranges, house soda and juice.



*One glass of bubbles allocated per guest. Unlimited bubbles and upgrade to champagne available at an additional cost.



ON CONSUMPTION BEVERAGES

SPARKLING

House Prosecco	13/ 70
Morton Estate Brut	17.5 / 95

CHAMPAGNE

GH Mumm	23.5 / 140
Moet & Chandon Imperial NV	28.5 / 160
Moet & Chandon Imperial Rose	28.5 /160

WINE

House Range Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Pinot Noir	14 / 70
Mt Difficulty Roaring Meg Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Pinot Noir	16.5 / 80
Te Kairanga Estate Range Sauvignon Blanc, Rose, Chardonnay, Pinot Noir	16.5 / 80
Te Whare Ra Range Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Pinot Noir	20 / 100
Te Mata Estate Range Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet / Merlot, Syrah	20 / 100



ON CONSUMPTION BEVERAGES

BEER AND CIDER

Steinlager Pure, Light or 0%	11.5
Corona	11.5
Stella Artois	11.5
Lion Red	11.5
Mac's Green Beret IPA	12.5
Mac's Three Wolves Pale Ale	12.5
Mac's Gold	12.5
Issac's Cider	12.5
Zeffer 0%	13
Panhead Supercharger APA	16.5
Panhead Quickchange XPA	16.5
Panhead Rat Rod Hazy	16.5
Panhead Port Road Pilsner	16.5

HOUSE SPIRITS

(no shots, all served with a mixer)

Vodka, Gin, Whisky, Bourbon	14.5
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ON CONSUMPTION BEVERAGES

CLASSIC COCKTAILS

Espresso Martini	25
Cosmopolitan	25
Classic Margarita	25
Daiquiri	25
Moscow Mule	25
Tom Collins	25
Aperol Spritz	25
Mojito	25

NON-ALCOHOLIC BEVERAGES

Fever Tree Cola	8.5
Fever Tree Lemonade	8.5
Fever Tree Ginger Ale	8.5
Fever Tree Soda	8.5
Tonic	8.5
Antipodes Still Water 1L	13
Antipodes Sparkling Water 1L	13
Orange Juice 1L	25

NON-ALCOHOLIC BEVERAGES

All served in a 1L carafe	
Raspberry and Lemon	30
Rose Lemonade	30
Orange Dandelion	30
Cucumber and Rosemary	30

GLASSHOUSE

MORNINGSIDE

www.glasshouse.net.nz

18 McDonald St, Morningside, Auckland

events@glasshouse.net.nz



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