

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 | VG- Vegan | LG- Low Gluten | NF- Nut Free | LD- Low Dairy

CANAPES + WALK & FORK

CANAPES | \$7 PER ITEM

Slow cooked pork croquette, piccalilli & radish cress (NF)

Truffle & chestnut mushroom arancini, gremolada (NF, V)

House cured salmon & buffalo tarte tatin, roulade, chive & salmon caviar (NF, LG)

Crispy beef bon bon, smoked cheddar & macadamia

South Island venison & smoked pancetta pie, sour fruit gel (NF)

Arachi spiced chicken & green capsicum skewer, pomegranate & coriander (NF, LD, LG)

Shitake & cabbage gyoza, chilli & sesame dressing (VG)

Tempura king prawn, wasabi mayonnaise, yuzu powder (NF, LD)

CANAPES | \$9 PER ITEM

Orange & caraway cured smoked duck breast, orange & thyme gel, black garlic pin wheel (NF)

Fresh Clevedon oysters, tabasco sorbet & basil oil (NF, LD, LG)

Sliced cured snapper, kaffir lime & palm sugar glaze, crispy rice cake (NF, LD, LG)

Clevedon buffalo cream cheese, truffle & lemon tortellini, fresh basil & lemon zest (V)

Poached New Zealand crayfish tail skewer, bisque mayo & sweet chilli hazelnuts (LD, LG)

Potted swimmer crab & caviar choux bun, black pepper creme fraiche (NF)

PLANT BASED CANAPES \$7 PER ITEM

Fennel & cabbage pakora, crispy shallots, tamarind gel (VG)

Chestnut mushroom & vegan feta pie, dukkah topped (VG)

'Impossible' meat ginger & chilli wonton, sweet chilli sauce (VG)

Charred & pickled aubergine roulade, vegan cream cheese, truffle (VG)

Courgette fries, house made spiced tomato ketchup (VG)

WALK & FORK \$14 PER ITEM

Miso roasted pork scotch, pineapple fried rice, spicy shallot & coriander relish (NF, LD, LG)

Chicken '65', house pickles, wholemeal chapati (NF, LD)

Slow cooked oxtail in red wine, rigatoni, aged parmesan, basil (NF)

Dukkah coated lamb cutlets, smoked aubergine & buffalo tarte tatin, charred broccoli, lemon zest (LG)

Line caught snapper katsu, sticky rice, micro coriander (NF, LD)

Lake Ohau wagyu bavette 'minute' steak, fried potato hash, three peppercorn sauce, micro watercress (LG)

Pan seared courgettes, harissa hummus, basil oil, balsamic roasted macadamias & forced winter shoots (VG)

Bok choy & choy sum wheat noodle stir fry, pickled cucumber & peanut salad (VG)

Garden trimmings & herb ravioli, parmesan & chive cream (V, NF)

Beer-cooked & BBQed green lip mussels, Parisienne potatoes, caviar velouté, chive oil (LG)





GRAZING TABLE

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

HIGH TEA & GRAZING TABLE | \$30 PER PERSON

MINIMUM OF 50 GUESTS REQUIRED

Selection of finger sandwiches
- Smoked salmon, cream cheese & pickles on wholemeal
- Cucumber, feta & dill on rye
- Champagne ham, swiss cheese & mustard on white

Mixed olives, roasted garlic

Selection of salami, prosciutto & coppa

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

Selection of crudities with baba ghanoush, Clevedon tartinade, house made garlic & lemon hummus

Selection of artisan sourdough & focaccia



FOOD STATIONS

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

MEXICAN STATION | \$30 PER PERSON **MINIMUM OF 50 GUESTS REQUIRED**

Mini tortillas with chilli con carne & Cajun spiced smoked chicken
Steamed rice, kidney beans & lime zest
Chorizo cooked in tomato & red wine
Freshly made guacamole
Fresh chilli, limes, & coriander garnish
Selection of salads
Selection of hot sauces

FLAME FIRED KEBAB STATION | \$40 PER PERSON **MINIMUM OF 80 GUESTS REQUIRED | PICK TWO OPTIONS**

Cumin & coriander lamb
Lemon pepper & fenugreek chicken
Cinnamon & chilli beef
Cumin & lemon pepper potato
Includes
Selection of house pickles
Cucumber & mint salad
Mixed leaf salad
Freshly toasted Lebanese wraps

BARBACOA | \$40 PER PERSON **MINIMUM OF 50 GUESTS REQUIRED**

18 hour slow cooked horopito & brown sugar rubbed beef pichana, spiced chimichurri
Charred St Louis cut pork ribs, salsa verde dressing
Charcoal chicken with a spice rub & pickled green tomatoes
Charred baby carrots, picada dressing & brown butter yoghurt
Selection of salads



FOOD STATIONS

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

THE KAI | \$40 PER PERSON MINIMUM OF 50 GUESTS REQUIRED

Garlic & lemon green lip mussels in shell
Butter poached NZ crayfish salad
Whole roast snapper, kawakawa, fennel
Slow cooked NZ lamb shoulder, pickled red onion, buffalo curd
Pan fried potato bread, Lewis Road Creamery butter
Mixed leaf & fresh herb salad

AMERICAN STATION | \$30 PER PERSON MINIMUM OF 50 GUESTS REQUIRED

Smoked bacon mac n' cheese pots
Wagyu beef burger & pickles on pretzel sliders
Kransky & brioche dogs, fried onions, mustard
Ranch dressed 'slaw
Roasted corn on the cob
Wedge salad

CHAAT STATION | \$40 PER PERSON MINIMUM OF 50 GUESTS REQUIRED

Tomato, mango & burrata chaat
Sour & spicy potatoes (alu chaat) with chutneys
Shakarkandi (sweet potato) chaat
Tangy, spicy samosa chaat
Spicy chole (chickpeas), samosas, yoghurt & chutney
Padpi chaat & puri chaat, with fresh coriander, pomegranate & chilli garnish

PLATED MENU

TWO COURSE PLATED MENU

Selection of bread, main, entree/dessert
Choose two options per course
\$120 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
\$100 per person
Tableware included
Add bread for \$5pp

THREE COURSE ALTERNATE DROP*

Entree, main & dessert platters
\$110 per person
Tableware included
Add bread for \$5pp

BREAD

Warm Lebanese bread, white bean, cumin & jalapeño hummus, confit garlic (VG, LD)
Wild Wheat sourdough, Lewis Road Creamery butter or extra virgin olive oil (NF, VG)
Wholemeal gluten free roll, Lewis Road Creamery butter or extra virgin olive oil (NF, LG, V)

ENTREE

Miso & yuzu cured salmon, pickled shallots, chive oil & wasabi emulsion (LD, NF)
Southland venison carpaccio, truffle emulsion, mushroom & sourdough croutes, windsor blue, red fruit gel (NF)
New Zealand lamb neck & shoulder terrine, sauce gribiche, mint gel, capers, rye croute (NF)
Rioja washed kingfish crudo, soused cherry tomatoes, patatas bravas, manchego (LG, NF)
Crispy chicken thigh press, spiced sweetcorn puree & kernels, spring onion, chive oil (LD, LG, NF)
Forced winter shoot & baba ghanoush salad, shallot & braised hazelnut dressing (VG)

MAIN

Light curry spiced lamb rack, leg croquette, white onion soubise, tamarind & beetroot gel, jus gras (LG, NF)
Speckle Park beef fillet, slow cooked oxtail & mushroom duxelle, potato fondant, caramelised onion broth (LG, NF)
Olive oil poached East Coast snapper, butter roasted Parisienne potatoes, samphire clam, caviar velouté sauce (LG, NF)
Pan roasted pork scotch, crispy pork belly, caramelised cauliflower puree, pickled green cauliflower florets, piccalilli gel & cider jus (LD, LG, NF)
Canterbury duck breast, juniper & all spice confit leg, arborio risotto, buttered spinach, truffle, aged parmesan (LG, NF)
Pan seared courgette & paprika spiced gnocchi, harissa hummus, basil oil, balsamic roasted macadamias, forced winter shoots (VG)

DESSERT

Whittakers 50% dark chocolate fondant, vanilla ice cream, honeycomb (V)
Stored fruit 'cheesecake', apple marigold powder, apple cider vinegar sorbet (V)
Granny Smith apple & brown sugar 'crumble', bush honey custard (V)
Whitestone cheese, grapes, crackers, chutney & bush honey (V)



*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	\$86 per person Tableware included	\$91 per person Tableware included	Bread \$5pp (recommended) Entree Platters \$18pp Sharing Style Dessert \$14pp Dessert Platters \$12pp

BREAD

Warm Lebanese bread, white bean, cumin & jalapeño hummus, confit garlic (VG, LD)
Wild Wheat sourdough, Lewis Road Creamery butter or extra virgin olive oil (NF, VG)
Wholemeal gluten free roll, Lewis Road Creamery butter or extra virgin olive oil (NF, LG, V)

ENTREE PLATTERS

Mexican Grazing Platter: Mini tortillas with chilli con carne & Cajun spiced smoked chicken; steamed rice, kidney beans & lime zest; fresh guacamole, fresh chilli, fresh limes & coriander garnish with a selection of hot sauces; fresh romaine & capsicum salad

The Kai: Garlic & lemon green lip mussels in shell; butter poached king prawn salad; slow cooked NZ lamb shoulder, pickled red onion & buffalo curd; pan fried potato bread with Lewis Road Creamery butter; mixed leaf & fresh herb salad

Italian: Sundried tomato & roasted courgette calzones; macaroni & pesto salad; rocket & cherry tomato salad, aged balsamic dressing; mixed Sicilian & kalamata olives; garlic & lemon roasted artichoke hearts, cured meats, provolone & focaccia

Barbacoa: Charred St Louis cut pork ribs, salsa verde dressing; charcoal chicken drumsticks with a spice rub & pickled green tomatoes; charred baby vegetables, picada dressing & brown butter yoghurt; mesclun leaf salad

Chaat: Tomato, mango & burrata chaat; sour & spicy potatoes (alu chaat) with chutneys, shakarkandi (sweet potato) chaat; tangy, spicy samosa chaat; spicy chole (chickpeas) ; with samosas, yoghurt & chutney; padpi chaat & puri chaat all served with fresh coriander, pomegranate & chilli garnish

Kebab: Cumin & coriander lamb; lemon pepper & fenugreek chicken; cinnamon & chilli beef; cumin & lemon pepper potato kebabs; selection of house pickles; cucumber & mint salad; mixed leaf salad; freshly toasted Lebanese wraps



SHARED MAINS

Cumin & garam masala spiced lamb shoulder, spiced lamb jus & basil (LG, NF, LD)
Slow cooked ox cheek & tail lasagne, fresh basil & parmesan (NF)
Cayenne & paprika spiced chicken thigh, roast tomato & red capsicum fondue (LG, NF, LD)
Crispy pork belly, caramelised cauliflower puree, pickled cauliflower relish & cider jus (LG, NF)
Juniper & all spice confit duck leg, thyme & white wine risotto, buttered spinach, truffle & aged parmesan (LG, NF)
Miso & yuzu salmon, citrus fennel salad, coriander (LD, NF)
Bok choy & choy sum fried wheat noodles, peanut, chilli & forced winter shoots (V, LD)

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	\$86 per person Tableware included	\$91 per person Tableware included	Bread \$5pp (recommended) Entree Platters \$18pp Sharing Style Dessert \$14pp Dessert Platters \$12pp

SHARED SIDES

Garlic & thyme Pommes Anna (LG, LD, V, NF)
Steamed gourmet potatoes, lemon pepper & rosemary (LG, LD, V, NF)
Truffle & parmesan mash with parsley (V)
Brown sugar coated charred carrots, brown butter labneh, spiced dukkha (V, LG)
Seared seasonal greens, harissa sauce, pickled golden raisins (LG, NF, V)
Three cheese & chestnut mushroom macaroni cheese (V)
Classic wedge salad, cherry tomatoes, crispy onions & ranch dressing (V, LG, NF)
Mesclun & winter leaf salad, chardonnay dressing (V, LG, LD, NF)

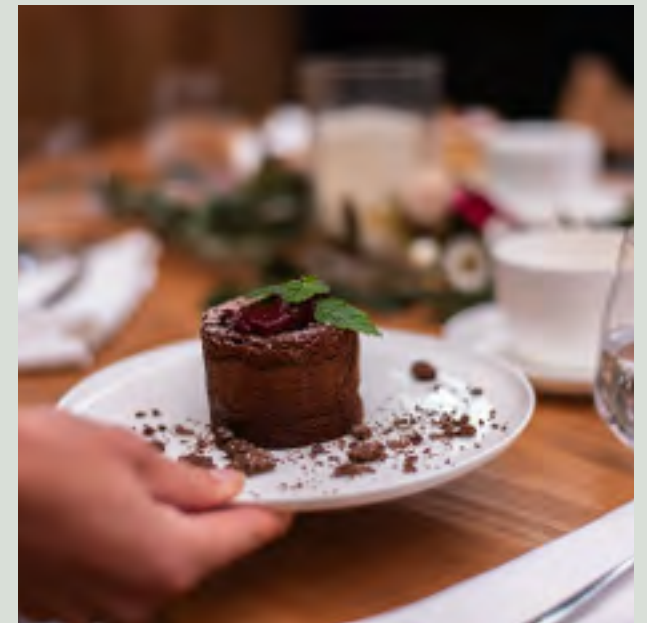
DESSERT

Shared Desserts

Classic 'tiramisu', mascarpone, dark chocolate (NF, V)
Biscoff 'tres leche', caramelised brown sugar, vanilla cream (NF, V)
Whitestone cheeses, grapes, crackers, chutney & bush honey (V)

Dessert Platter

A selection of petit fours



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

Garlic & coriander naan bread,
with tomato & onion masala (V,
NF) + \$5pp

CANAPES \$7 PER ITEM

Lamb seekh, mango & chili chutney (LD, LG, NF)
Malvani prawns, lemon mayo (LD, LG, NF)
Spiced vegetable Manchurian, hot & spicy sauce (LD, LG, NF, V)
Hariyali paneer, muhammara dip (LG, V)
Puri chaat, pomegranate, tamarind yoghurt, mint chutney (V, NF)

WALK & FORK \$14 PER ITEM

Chicken tikka, onion, capsicum, naan, mint chutney (LD, LG, NF)
Lamb botti kebab, naan, pomegranate salsa (LD, LG, NF)
Chicken lollipop, slaw, schezwan sauce (LD, NF)
Achari spiced vegetable kebab, slaw, coriander & chilli relish (LD, LG, NF, V)
Tandoori lamb cutlet, brown sugar & cumin raita (LG, NF)

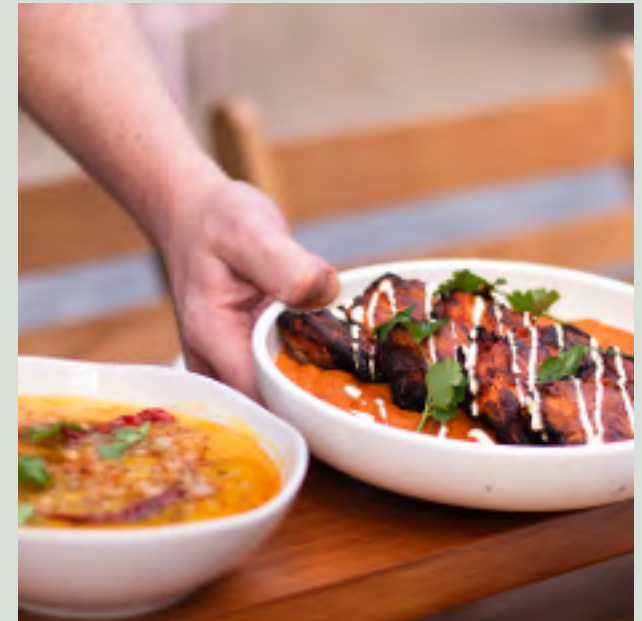
SHARED MAINS

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

Rich murgh makhani (LG, NF)
Kadhai chicken (LG)
Chicken korma (LG, LD, NF)
Lamb madras (LG)
Achari mushroom paneer (LG, NF)
Methi malai paneer (LG)
Vegetable jalfrezi (LG, V)
Biryani (LG)- choose from: sofiyani chicken, nawabi trkari, hyderabadi lamb

SHARED SIDES

Dal tadka (LG, VG)
Mixed salad platter, chaat dressing (LG, VG)
Dhai bhalle/dahi wada, tamarind, coriander & mint chutney (LG, V)
Dal makhani (LG, NF, V)
Carrot & peanut salad (NGA, NDA)
Bombay aloo, coriander & chilli (LG, LD, NF, V)
Homemade raita poppadum & pickle tray (LG, V)



BESPOKE PACIFIC CUISINE

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.	\$86 per person. Tableware included.	\$91 per person. Tableware included.	Rewena bread with roast kumara hummus (LD, NF) + \$5pp

CANAPES \$7 PER ITEM

Fry bread stuffed with creamed pau, horopito mayonnaise (NF)
Beef short rib nugget with Polynesian sauce (NF)
Kawa kawa and lime corn fritters (LG, LD)
Smoked eel and chive pâté, rewena croute (NF)
Ika Mata coconut, cucumber and chilli (LG, LD)

SHARED MAINS

Kai moana 'hot pot' with Cajun, coconut and citrus (LG, NF)
Lap lap pot cooked chicken thigh, lime, spring onion and fennel salad (LG, LD, NF)
Dry aged and crispy pork belly with spiced pineapple relish (LG, LD, NF)
Kokonati baked whole fish with slow roast onions and garden herbs (LG, LD, NF)
Slow cooked soy and ginger beef brisket (LD, NF)

SHARED SIDES

Island fried rice with pineapple and toasted coconut (LG, LD, NF)
Smashed kumara with horopito and bronze fennel dressing (LG, LD, NF)
Roast hangi vegetable salad (LG, LD, NF)
Charred new season asparagus, courgettes, maple and almond dressing (LG, LD)
Curried taro and coconut with coriander and green chilli (LG, LD, NF)

DESSERT

Available on request





LATE NIGHT SNACKS

COMFORTS \$12 per piece

- Thyme & sage sausage rolls, spiced ketchup (NF)
 - Glazed champagne ham, English mustard mayonnaise on roll (LD, NF)
 - Mozzarella & tomato arancini, Romesco sauce (V, NF)
 - Cabbage leaf bhaji, coconut & coriander relish, tamarind (VG, NF)
 - Glasshouse chicken dippers, black garlic emulsion (LD, NF)
 - House fries, rosemary salt, ketchup (LG, LD, NF, V)
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MEXICAN SNACKS \$2Opp

- Lime & garlic roasted chicken leg, 'taco slaw' fajita (LD, NF)
 - Wagyu beef mince, smoked cheddar & red bean empanadas (NF)
 - Bean & corn chilli taco with Romaine lettuce (VG, NF)
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SLIDERS \$2Opp

- Wagyu beef & smoked cheddar slider, burger sauce (NF)
 - Slow cooked pork belly sourdough slider, cabbage 'slaw, piccalilli (LD, NF)
 - Crispy courgette & parmesan slider, with lemon zest mayonnaise & leaves (V, NF)
-

BAO BUNS \$2Opp

- Slow cooked beef brisket, hoisin, coriander, spring onion (LG, LD, NF)
- Char sui pulled pork shoulder, beansprouts & crispy shallots (LD, NF)
- Miso marinated tofu, sweet chilli slaw (VG, NF)



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 your 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 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 / \$75 pp

6 hours / \$90 pp

7 hours / \$105 pp

Add spirits for \$16 pp

Package includes a glass of prosecco served at the start of the beverage package*, house wine range, Steinlager range, house soda and juice

SILVER UNLIMITED PACKAGE

4 hours / \$80 pp

5 hours / \$100 pp

6 hours / \$120 pp

7 hours / \$140 pp

Add spirits for \$16 pp

Package includes a glass of prosecco served at the start of the beverage package*, Te Kairanga Estate or Mt Difficulty Roaring Meg wines, Behemoth and Steinlager ranges, house soda and juice

GOLD UNLIMITED PACKAGE

4 hours / \$100 pp

5 hours / \$125 pp

6 hours / \$150 pp

7 hours / \$175 pp

Add spirits for \$16 pp

Package includes a glass of Cloudy Bay Perlorus NV served at the start of the beverage package*, Te Whare Ra or Te Mata Estate wines, Panhead and Steinlager ranges, house soda and juice

SPARKLING UPGRADES

Prosecco upgrade to unlimited available for \$14 pp

Cloudy Perlous upgrade to unlimited for \$17.50 pp

Moët & Chandon upgrade available on request



*One glass of bubbles allocated per guest unless upgraded to unlimited bubbles or champagne.



ON CONSUMPTION BEVERAGES

SPARKLING

Hare & Tortoise Prosecco	14/ 70
Cloudy Bay Pelorus NV	17.5 / 95

CHAMPAGNE

Moët & Chandon Imperial NV	28.5 / 160
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WINE

House Range Sauvignon Blanc, Pinot Gris, Chardonnay, Rose, Pinot Noir	14.5 / 70
Mt Difficulty Roaring Meg Range Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Pinot Noir	16.5 / 80
Te Kairanga Estate Range Sauvignon Blanc, Rose, Pinot Gris, Pinot Noir	16.5 / 80
Te Whare 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
Behemoth Brain Smiles Hazy Pale Ale	13.5
Behemoth Something Hoppy IPA	13.5
Behemoth Hopped Up On Pils Pilsner	13.5
Behemoth Smashable Pale Ale	13.5
Zeffer 0%	14.5
Panhead Supercharger APA	16.5
Panhead Road Hog IPA	16.5
Panhead Pickup Hazy IPA	16.5
Panhead Port Road Pilsner	16.5
Macs Cloudy Apple Cider	12.5

HOUSE SPIRITS

(no shots, all served with a mixer)

Vodka, Gin, Whisky, Bourbon, Rum	16
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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
Fever Tree Tonic	8.5
Antipodes Still Water 1L	13
Antipodes Sparkling Water 1L	13
Orange, Cranberry or Pineapple Juice 1L	25

NON-ALCOHOLIC BEVERAGES

All served in a 1L carafe	
Spritzers - Seasonal Flavours	30



CHILDREN'S MEALS

Suitable for children aged nine and under, depending on dietary preferences

CHEESE & TOMATO PIZZA | \$25

FISH GOUJONS WITH CHIPS & TARTARE SAUCE | \$25

CHICKEN NUGGETS WITH CHIPS & TOMATO SAUCE | \$25

GLASSHOUSE SNACK BOX | \$25

Includes crudites, sushi rice ball, fish goujons, cheese sticks

All served with salad and a hokey pokey ice cream for dessert

Menu is changed seasonally to ensure the freshest produce available
Please advise of any dietary requirements

GLASSHOUSE

MORNINGSIDE

www.glasshouse.net.nz

18 McDonald St, Morningside, Auckland

events@glasshouse.net.nz



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 | LG- Low Gluten | NF- Nut Free | LD- Low Dairy