

GLASSHOUSE

MORNINGSIDE



BESPOKE EVENTS & PARTIES

MEET GLASSHOUSE

Set on the edge of Morningside, Glasshouse is a unique and versatile venue designed to bring people together for unforgettable celebrations.

Whether you're hosting a milestone birthday, engagement party, anniversary, fundraiser, school ball, cultural celebration, or private event, Glasshouse offers a stunning setting that can be tailored to suit any occasion. Combining contemporary design, lush greenery, and exceptional hospitality, our venue creates the perfect atmosphere for memorable moments with family, friends, and colleagues.

From your initial enquiry through to the final toast, our experienced Events Team will work closely with you to bring your vision to life, ensuring every detail is thoughtfully planned and seamlessly delivered.

With flexible event spaces, tailored food and beverage packages, and a central Auckland location, Glasshouse makes celebrating easy, stylish, and unforgettable.



DINING PACKAGE

From \$130pp (2026)

Including a four-course shared-style feast

- Three roving canapes
- Freshly baked breads
- Shared style mains & sides
 - Choose to upgrade with:
 - Alternate drop menu +10pp *individually plated, two selected dishes, served alternately to guests*
 - Plated choice menu +20pp *individually plated, guests order on the day from two pre-selected dishes*

Add an entree or dessert course + 16pp

Beverage options

Choose the option that best suits your celebration

- Open bar (charged on consumption)
- Bar tab with your nominated spend
- BYO beverages (corkage applies)
- Beverage packages

LOOKING TO ELEVATE YOUR EVENT ...?

Arrival Bubbles

Welcome your guests with a glass of bubbles from 15pp.

Cocktail Hour

Create a relaxed atmosphere before or after your event with drinks, canapés and time for guests to mingle

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. Plated choice menu includes two dishes of your choice, with guests ordering their preference on the day

Please note, all packages in this document are inclusive of GST, and fall under our pricing for 2026. Prices are subject to change per year.



DINING & BEVERAGE PACKAGE

2026

5-hour duration: \$220pp

6-hour duration: \$240pp

Including a beverage package for the chosen duration, and a four-course shared-style feast

- Glasshouse Classic beverage package
- Three roving canapes
- Freshly baked breads
- Shared style mains & sides
 - Choose to upgrade with:
 - Alternate drop menu +10pp *individually plated, two selected dishes, served alternately to guests*
 - Plated choice menu +20pp *individually plated, guests order on the day from two pre-selected dishes*
- Tea & coffee station
- Security provided for the duration of the event

Add an entree or dessert course + 16pp

Additional package hours and other beverage options available on request.

LOOKING TO ELEVATE YOUR EVENT ...?

Arrival Cocktail

Welcome your guests with a cocktail or mocktail on arrival, from 18pp

Cocktail Hour

Create a relaxed atmosphere before or after your event with drinks, canapés and time for guests to mingle

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. Plated choice menu includes two dishes of your choice, with guests ordering their preference on the day

Please note, all packages in this document are inclusive of GST, and fall under our pricing for 2026. Prices are subject to change per year.



COCKTAIL PACKAGE

From \$91pp (2026)

Including a cocktail-style feast

- Four standard canapes
- Two walk & forks
- Food station of your choice

Add late night snacks from 12pp

Additional canapes and walk & fork available

Beverage options

Choose the option that best suits your celebration

- Open bar (charged on consumption)
- Bar tab with your nominated spend
- BYO beverages (corkage applies)
- Beverage packages

LOOKING TO ELEVATE YOUR EVENT ...?

Arrival Bubbles

Welcome your guests with a glass of bubbles from 15pp.

Cocktail Hour

Create a relaxed atmosphere before or after your event with drinks, canapés and time for guests to mingle

Please note, all packages in this document are inclusive of GST, and fall under our pricing for 2026. Prices are subject to change per year.



COCKTAIL & BEVERAGE PACKAGE

2026

5-hour duration: \$181pp

6-hour duration: \$201pp

Including a beverage package for the chosen duration, and a cocktail-style feast

- Glasshouse Classic beverage package
- Four standard canapes
- Two walk & forks
- Food station of your choice
- Tea & coffee station
- Security included for duration

Add late night snacks from 12pp

Additional canapes and walk & fork available

LOOKING TO ELEVATE YOUR WEDDING...?

Arrival Cocktail

Welcome your guests with a cocktail or mocktail on arrival, from 18pp

Cocktail Hour

Create a relaxed atmosphere before or after your event with drinks, canapés and time for guests to mingle



Please note, all packages in this document are inclusive of GST, and fall under our pricing for 2026. Prices are subject to change per year.

LUNCH

SERVED BUFFET STYLE

55pp

choose three sandwich and two salad options

SANDWICHES

Roasted Beef, Whitestone Brie, Red Onion Jam

Champagne Ham & Mustard, Gruyere, Pickled Red Onions

Charred Chicken Thigh, Avocado, Smoked Bacon, Cos Lettuce

Mediterranean Veg, Manchego, Cos

Pork Katsu, Apple, Fennel Slaw

Garden Pea & Mint Falafel, Babaganoush, Salad Greens

Poached Chicken, Dill & Tarragon Mayo, Roquette

SALADS

Roasted Kumara & Radicchio, Wild Roquette, Goats Cheese, Toasted Almonds

Green Pear & Roast Walnut Pickled grape, Windsor Blue, Romaine, Sweet Balsamic

Classic Caesar Soft Egg, Baby Gem, Anchovies, Sourdough Crouton

Pumpkin & Feta Salad Bitter Leaf, Mixed Quinoa, Hazelnut Dukkah

Baby Spinach & Cous Cous Pepitas, Red Onion, Cherry Tomato, Goats Cheese

SNACKS

PERFECT FOR MORNING
OR AFTERNOON TEA

8 per piece, min 30 pieces

SWEET

Raspberry and White chocolate muffin with Lewis Road butter

Dark Chocolate brownie, whipped chocolate cream cheese

Clevedon buffalo yoghurt with honey granola and stewed fruit

Raisin and honey scone

SAVOURY

Aged cheddar and red onion muffin with Lewis Road butter

Pork and sage sausage roll with spiced ketchup

Chicken and tarragon mini pies

Kumara and red pepper fritatta with spiced tomato chutney

OPTIONAL EXTRAS

Seasonal fruit platter 8pp

Cheese platter 12pp

Charcuterie platter 16pp



CANAPÉ MENU

CHOOSE FROM THE BELOW ITEMS

4 PIECES PP | 28PP // 6 PIECES PP | 39PP // 8 PIECES PP | 47PP

VEGETARIAN & VEGAN

Fennel & cabbage pakora, crispy shallots, tam arind 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)

Truffle & chestnut mushroom arancini, gremolada (V)

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

Clevedon buffalo cream cheese, truffle & lemon tortellini, fresh basil & lemon zest (V) +2

SWEETS

Boozy Tiramisu

Mini mars bar tart, crunchy chocolate

Petite donut, five-spice sugar

MEAT

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

Crispy beef bon bon, smoked cheddar & macadamia

South Island venison & smoked pancetta pie, sour fruit gel

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

Orange & caraway cured smoked duck breast, orange & thyme gel, black garlic pin wheel +2

FISH & SEAFOOD

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

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

Fresh Clevedon oysters, tabasco sorbet & basil oil (LD, LG) +2

Sliced cured snapper, kaffir lime & palm sugar glaze, crispy rice cake (LD, LG) + 2

Poached New Zealand crayfish tail skewer, bisque mayo & sweet chilli hazelnuts (LD, LG) +2

Potted swimmer crab & caviar choux bun, black pepper creme fraiche +2

WALK & FORK 14 EACH

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

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

Slow cooked oxtail in red wine, rigatoni, aged parmesan, basil

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

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

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

LATE NIGHT SNACKS 12 EACH

Thyme & sage sausage rolls, spiced ketchup (NF)

Glazed champagne ham, English mustard mayonnaise on roll (LD)

Mozzarella & tomato arancini, Romesco sauce (V)

Cabbage leaf bhaji, coconut & coriander relish, tamarind (VG)

Glasshouse chicken dippers, black garlic emulsion (LD)

House fries, rosemary salt, ketchup (LG, LD, V)

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 | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option

SHARED DINING MENU

BREADS ON ARRIVAL
THREE MAINS / TWO SIDES

BREADS

Warm Lebanese bread, white bean, cumin & jalapeño hummus, confit garlic (VG, LD)

Wild Wheat sourdough, Lewis Road Creamery butter or extra virgin olive oil (VG)

Wholemeal gluten free roll, Lewis Road Creamery butter or extra virgin olive oil (LG, V)

ENTREE PLATTERS

Mexican grazing, mini tortillas, salads, meats, beans, guacamole

The Kai, fresh seafood, lamb, salads

Italian, calzones, pasta, salads, antipasto selection

Barbacoa, BBQ meats, and salads

Chaat, variety of chaat, chutneys, samosas

Kebab, slow-cooked meats, salads, pickles, wraps

MAIN

Cumin & garam masala spiced lamb shoulder, spiced lamb jus & basil (LG, LD)

Slow cooked ox cheek & tail lasagne, fresh basil & parmesan

Cayenne & paprika spiced chicken thigh, roast tomato & red capsicum fondue (LG, LD)

Crispy pork belly, caramelised cauliflower puree, pickled cauliflower relish & cider jus (LG)

Juniper & all spice confit duck leg, thyme & white wine risotto, buttered spinach, truffle & aged parmesan (LG)

Miso & yuzu salmon, citrus fennel salad, coriander (LD)

Bok choy & choy sum fried wheat noodles, peanut, chilli & forced winter shoots (V, LD)

SIDES

Garlic & thyme Pommes Anna (LG, LD, V)

Steamed gourmet potatoes, lemon pepper & rosemary (LG, LD, V)

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, V)

Three cheese & chestnut mushroom macaroni cheese (V)

Classic wedge salad, cherry tomatoes, crispy onions & ranch dressing (V, LG)

Mesclun & winter leaf salad, chardonnay dressing (V, LG, LD)

DESSERT

Classic 'tiramisu', mascarpone, dark chocolate (V)

Biscoff 'tres leche', caramelised brown sugar, vanilla cream (V)

Whitestone cheeses, grapes, crackers, chutney & bush honey (V)

A selection of petit fours

UPGRADE OPTIONS

- + ENTREE PLATTER 16PP
- + DESSERT PLATTERS 16PP
- + EXTRA MAIN CHOICES 10PP
- + EXTRA SIDES 8PP

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. Please note that all items are subject to seasonal availability. We will do our best to offer the items listed; however, some items may change.

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option

PLATED & ALTERNATE DROP DINING MENU

BREADS ON ARRIVAL
SELECT TWO ENTREES /
TWO MAINS / TWO DESSERTS

BREADS ON ARRIVAL
GUEST CHOICE BETWEEN TWO ENTREES /
TWO MAINS / TWO DESSERTS

ALT DROP TWO COURSE 105PP
ALT DROP THREE COURSE 115PP

PLATED TWO COURSE 120PP
PLATED THREE COURSE 130PP

BREADS

Warm Lebanese bread, white bean,
cumin & jalapeño hummus, confit garlic
(VG, LD)

Wild Wheat sourdough, Lewis Road
Creamery butter or extra virgin olive oil
(VG)

Wholemeal gluten free roll, Lewis Road
Creamery butter or extra virgin olive oil
(LG, V)

ENTREE

Miso & yuzu cured salmon, pickled
shallots, chive oil & wasabi emulsion (LD)

Southland venison carpaccio, truffle
emulsion, mushroom & sourdough croutes,
windsor blue, red fruit gel

New Zealand lamb neck & shoulder
terrine, sauce gribiche, mint gel, capers,
rye croute

Rioja washed kingfish crudo, soused
cherry tomatoes, patatas bravas,
manchego (LG)

Crispy chicken thigh press, spiced
sweetcorn puree & kernels, spring onion,
chive oil (LD, LG)

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)

Speckle Park beef fillet, slow cooked
oxtail & mushroom duxelle, potato
fondant, caramelised onion broth (LG)

Olive oil poached East Coast snapper,
butter roasted Parisienne potatoes,
samphire clam, caviar velouté sauce (LG)

Pan roasted pork scotch, crispy pork
belly, caramelised cauliflower puree,
pickled green cauliflower florets, piccalilli
gel & cider jus (LD, LG)

Canterbury duck breast, juniper & all
spice confit leg, arborio risotto, buttered
spinach, truffle, aged parm esan (LG)

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, honeycom b (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)

FOOD STATIONS 35PP

GRAZING TABLE

selection of finger sandwiches, antipasto, cured meats, cheeses, crudites, dips & breads

MEXICAN STATION

Mini filled tortillas, Mexcian style rice, chorizo, guacamole, salads & hot sauces

KEBAB STATION + 5

Flame fired meats, house pickles, salads, fresh wraps

BARBACOA + 5

Slow cooked meats, selection of salads

THE KAI + 5

Selection of local NZ seafood, fish, & lamb, with potato bread and fresh salads

AMERICAN STATION

Beef sliders, mini American hotdogs, mac n cheese, slaw', corn on the cob

CHAAT STATION + 5

Selection of authentic chaat, samosas, yoghurt and chutney



BEVERAGE PACKAGES

SPARKLING UPGRADES

Upgrade to Cloudy Bay Pelorus +10pp
Upgrade to Moet & Chandon Brut +18pp
Upgrade to unlimited prosecco +14pp
Upgrade to unlimited Cloudy Bay Pelorus +20pp

**One glass of bubbles allocated per guest*

CLASSIC

5 hours 95pp
6 hours 115pp

WINE

Mt Paradiso Prosecco*
Petal & Stem Sauvignon Blanc
Petal & Stem Rose
Petal & Stem Merlot
Wairau River Chardonnay

BEER

Steinlager Pure, Light and 0%
Corona
Stella
Lion Red

NON-ALCOHOLIC

Selection of soft drinks and juices

SIGNATURE

5 hours 115pp
6 hours 135pp

WINE

Mt Paradiso Prosecco*
Mill Flat Sauvignon Blanc
Lost Woods Chardonnay
Summerhouse Rose
Rose & Rose Pinot Noir
South Rock Shiraz

BEER

Steinlager Pure, Light and 0%
Behemoth Brain Smiles Hazy Pale Ale
Behemoth Something Hoppy IPA
Behemoth Hopped Up On Pils Pilsner
Behemoth Smashable Pale Ale
Macs Cloudy Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

RESERVE

5 hours 135pp
6 hours 155pp

WINE

Mt Paradiso Prosecco*
Dog Point Sauvignon Blanc
Rippon Vines Riesling
Man O War Chardonnay
Sud Rose
Nga Waka 'Three Paddles' Pinot Noir
Elefante El Valiente Tempranillo
Te Mata Cabernet Merlot

BEER

Steinlager Pure, Light and 0%
Panhead Supercharger APA
Panhead Road Hog IPA
Panhead Pickup Hazy IPA
Panhead Port Road Pilsner
Macs Cloudy Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

BEVERAGE UPGRADES

BASIC SPIRITS

ADD TO YOUR PACKAGE FOR +16PP

- Smirnoff Vodka
- Gordon's London Dry Gin
- Johnnie Walker Red Label Scotch Whisky
- Jim Beam
- Bacardi White Rum
- Bacardi Gold Rum
- Canadian Club Whisky

PREMIUM SPIRITS

ADD TO YOUR PACKAGE FOR +30PP

- Grey Goose Vodka
- Hendricks Gin
- Tanqueray London Dry Gin
- Johnnie Walker Black Label Scotch Whisky
- Jack Daniel's Whisky
- Makers Mark Bourbon
- Appletons Gold Rum
- Kraken Spiced Rum

COCKTAILS

+22 PER COCKTAIL

- Aperol Spritz
- Limoncello Spritz
- Hugo Spritz
- Bellini
- Mimosa

PREMIUM COCKTAILS

+25 PER COCKTAIL

- Cosmopolitan
- Margarita
- Espresso Martini
- Mojito
- Negroni

PREMIUM MOCKTAILS

+18 PER MOCKTAIL

- NoMosa
- Cucumber Nojito
- Seasonal Seedlip Spritz



CHAMPAGNE TOWERS

Add a little sparkle to your celebration with a champagne tower, creating a memorable focal point for your wedding!

Perfect for the toast, photographs, or simply making a statement.

Choose your preferred wine and size.

MT PARADISO PROSECCO

FOUR TIER (30 GLASSES)	500
FIVE TIER (55 GLASSES)	900
SIX TIER (91 GLASSES)	1500

CLOUDY BAY PELORUS

FOUR TIER (30 GLASSES)	700
FIVE TIER (55 GLASSES)	1300
SIX TIER (91 GLASSES)	2150

MOET & CHANDON

FOUR TIER (30 GLASSES)	950
FIVE TIER (55 GLASSES)	1900
SIX TIER (91 GLASSES)	3000



WINTER EVENT OFFER

2026 PACKAGE

For events held in July, August & September 2026

- Enjoy 10% off our bespoke wedding packages

Terms and conditions apply.

Valid for events held from 01/07/26 - 30/09/26 only.

START PLANNING YOUR WINTER WEDDING TODAY,
BY GETTING IN TOUCH WITH OUR TEAM.





GLASSHOUSE

MORNINGSIDE

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