

GLASSHOUSE

MORNINGSIDE



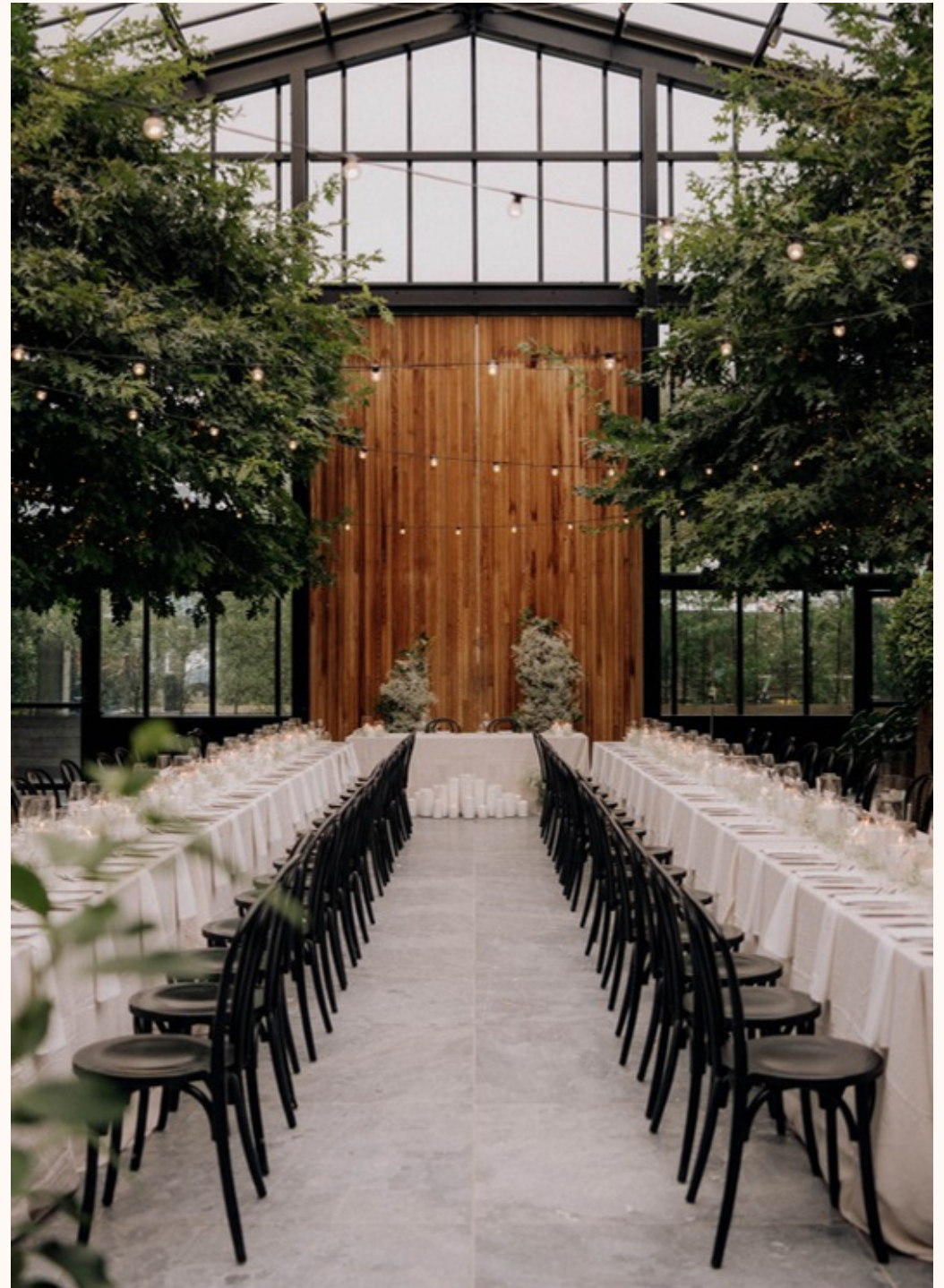
WEDDING PACKAGES

MEET GLASSHOUSE

Set on the edge of Morningside, Glasshouse is one of Auckland's most distinctive wedding venues, offering a light-filled, contemporary setting surrounded by lush greenery and industrial-chic charm.

Whether you're planning an intimate celebration or a grand reception, Glasshouse provides a stunning blank canvas to bring your wedding vision to life. From the moment you enquire, our dedicated Events Team will work closely with you to create a seamless and unforgettable experience, tailored to your style, budget, and every meaningful detail.

With soaring glass walls, abundant natural light, flexible event spaces, exceptional food and beverage packages, and a central Auckland location, Glasshouse offers the perfect backdrop for both your ceremony and reception. Let us take care of the details while you focus on celebrating with the people who matter most.





No Hidden Costs

Our pricing is straightforward. You'll pay a flat venue hire fee, plus a minimum spend that's fully redeemable on food and beverages for your celebration.

Minimum spends vary by season, day of the week and event duration. Contact our team for a personalised quote.

All pricing is inclusive of GST

PLANNING INCLUSIONS

- Dedicated Glasshouse Coordinator to guide you through planning meetings, menu selection and bring everything to life by your side on your wedding day
- Access to our tailored network of premium wedding suppliers and industry leading creatives
- Complimentary Ceremony Rehearsal, in venue with your wedding coordinator. Bring your celebrant and perfect your plans with our expert support

VENUE INCLUSIONS

- Exclusive green room with private amenities
- Event day staffing for both front and back of house
- Timber dining tables and wooden chairs
- Choice of napkin colour from our selected range
- Classic tableware and glassware
- Bar leaners and stools for cocktail-style celebrations
- Professional dietary requirement management
- In-house sound system for speeches and background music
- Dedicated signing table and cake table

VENUE CAPACITY

- Ceremony only: up to 200 guests
- Reception only: up to 200 guests**
- Ceremony and reception combined: up to 200 guests*
- Cocktail style: up to 300 guests

**For weddings with more than 100 guests, guests will need to exit the venue during the room flip.*

***Groups over 160 guests will be required to use round tables, additional charges may apply.*

WEDDING DINING PACKAGE

From \$130pp (2026)

Including a four-course shared-style wedding 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*
- Your wedding cake served on platters to tables (or petit fours)

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 WEDDING...?

Arrival Bubbles

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

Cocktail Hour

Create a relaxed atmosphere before or after your ceremony with drinks, canapés and time for guests to mingle while you capture your wedding photos.

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.



WEDDING 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 wedding 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*
- Your wedding cake served on platters to tables (or petit fours)
- Tea & coffee station
- Security provided for thee 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 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 ceremony with drinks, canapés and time for guests to mingle while you capture your wedding photos.

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 oif your choice, with guests ordering their preference on the day

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WEDDING COCKTAIL PACKAGE

From \$91pp (2026)

Including a cocktail-style wedding feast

- Four standard canapes
- Two walk & forks
- Food station of your choice
- Your wedding cake served on platters to guests (or petit fours)

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 WEDDING...?

Arrival Bubbles

Welcome your guests with a glass of bubbles from 15pp

Cocktail Hour

Create a relaxed atmosphere before or after your ceremony with drinks, canapés and time for guests to mingle while you capture your wedding photos.



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WEDDING COCKTAIL & BEVERAGE PACKAGE

2026

5-hour duration: \$181pp

6-hour duration: \$201pp

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

- Glasshouse Classic beverage package
- Four standard canapes
- Two walk & forks
- Food station of your choice
- Your wedding cake served on platters to guests (or petit fours)
- 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 ceremony with drinks, canapés and time for guests to mingle while you capture your wedding photos.



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CANAPÉ MENU

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

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)

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

SHARED DINING MENU

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

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PLATED & ALTERNATE DROP DINING MENU

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)

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FOR WHEN THE FOOD IS THE MAIN EVENT...

LATE NIGHT SNACKS 12 PER PERSON

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)

FOOD STATIONS 35 PER PERSON

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

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

Flame fired kebab +5
Flame fired meats, house pickles, salads, fresh wraps

Barbacoa +5
Slow cooked meats, selection of salads

Kai +5
Fresh NZ seafood including mussels, crayfish, snapper, slow cooked lamb,
potato bread, salad

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

Chaat +5
Selection of authentic chaat, samosas, yoghurt and chutney



BEVERAGE PACKAGES

CLASSIC

INCLUDED IN ALL WEDDING PACKAGES

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

+ 10 PER PERSON

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

+ 20 PER PERSON

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

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*

ELEVATE THE DRINKS...

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



PREFERRED SUPPLIERS

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

Styled lighting & draping

- [La Lumiere](#)

Furniture

- [Flock](#)
- [Darby and Grey](#)
- [Willow Lane](#)
- [Lucy's Events](#)

Candles and florals

- [Revel & Light](#)
- [Forage and Form](#)
- [Michele Coomey Floral](#)
- [Wildly Madly Deeply](#)

Photography

- [Ethan Lowry Photography](#)
- [Dear White](#)
- [Little Black Photobooth](#)

Entertainment

- [Find A Band](#)
- [Find A DJ](#)
- [Mix It DJ](#)
- [React Studio](#)

AV

- [NW Group / Spyglass](#)

For more information on our preferred suppliers, please chat to one of our Event Coordinators.



WINTER WEDDING OFFER

Celebrate your love with a magical winter wedding and enjoy the cosy elegance of the season, all while saving on your big day.

2026 PACKAGE

For weddings in July, August & September 2026

- Enjoy 10% off our bespoke wedding packages

Terms and conditions apply.

Valid for weddings 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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