

GLASSHOUSE

MORNINGSIDE



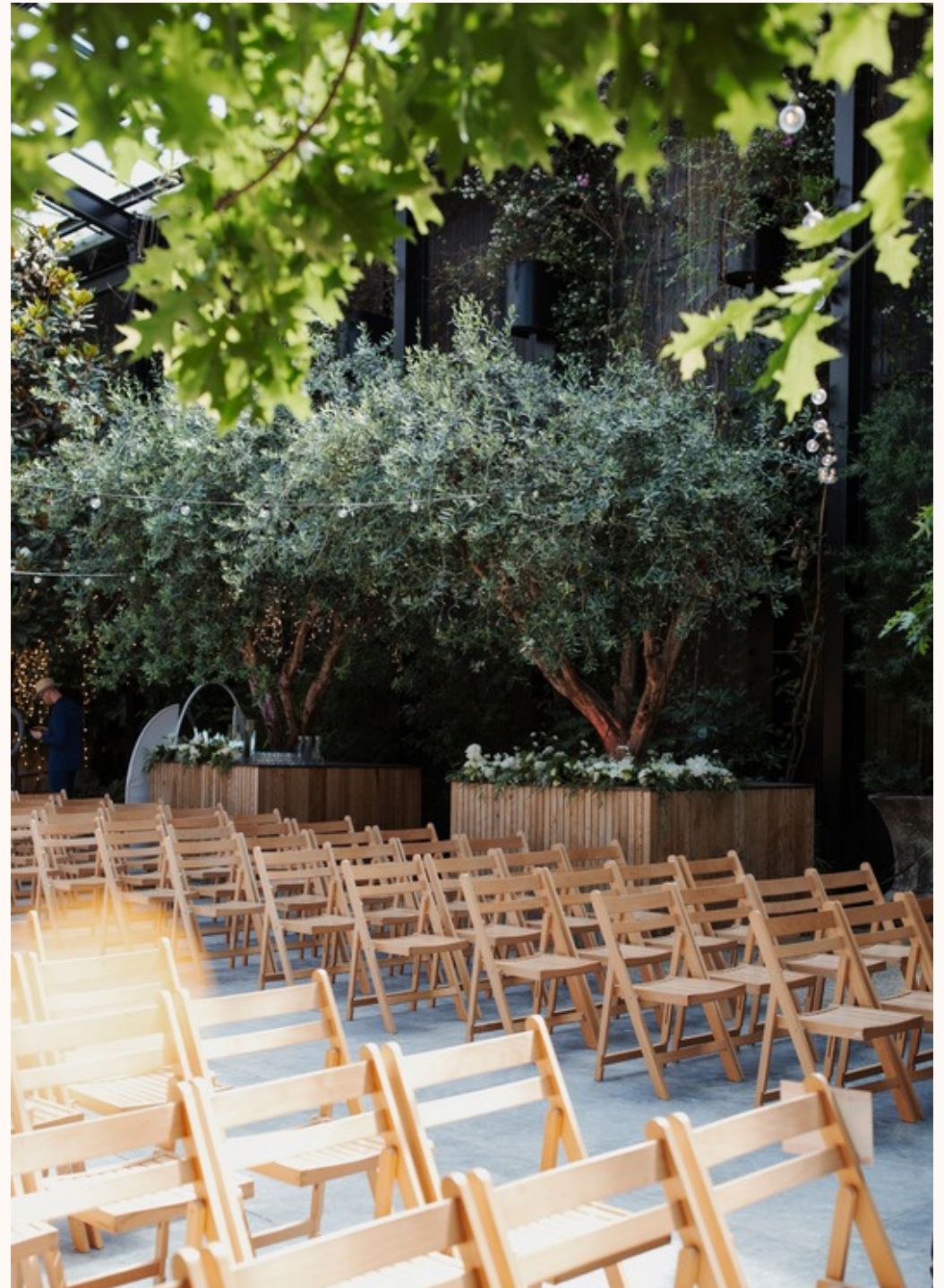
CONFERENCE PACKAGES

MEET GLASSHOUSE

Set on the edge of Morningside, Glasshouse is one of Auckland's premier destinations for corporate events, offering a sophisticated and versatile venue designed to impress.

From conferences and product launches to networking events, awards dinners, and end-of-year celebrations, Glasshouse provides a striking backdrop that seamlessly blends contemporary design with exceptional hospitality. Our experienced Events Team will work alongside you from initial enquiry through to event delivery, ensuring every detail is executed flawlessly and your objectives are achieved.

Featuring expansive glass walls, abundant natural light, flexible event spaces, and state-of-the-art facilities, Glasshouse can be tailored to suit events of all sizes and formats. Combined with premium food and beverage offerings and a convenient central Auckland location, it's the ideal setting to connect, celebrate, and inspire.



CAPACITIES & INCLUSIONS

Glasshouse is designed to adapt seamlessly to a wide range of corporate events. With flexible layouts and a spacious area, our experienced team will work with you to determine the most effective layout based on your guest numbers, event format and technical requirements.

All Corporate Packages include the following:

- Dedicated Event Coordinator
- Team of Operations Manager, wait staff and chefs
- Sound system for speeches & background music
- A selection of cocktail furniture
- Separate VIP Green Room
- Wooden chairs and dining tables (anything over 160 will be round with tablecloths)

COCKTAIL	SEATED	THEATRE
300	200	up to 160





PACKAGE ONE: HALF DAY

2026: 75PP

A half day package, ideal for meetings, presentations, networking events and relaxed corporate gatherings.

BEVERAGES

Tea, coffee, juice and soft drink station

MORNING TEA

Choose two morning or afternoon Tea Items

LUNCH

Choose three sandwiches and two salads, served buffet style

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



PACKAGE TWO: FULL DAY

2026: 91PP

A full day experience, designed for longer events, entertaining clients or celebrating team milestones.

BEVERAGES

Tea, coffee, juice and soft drink station

MORNING TEA

Choose two Morning or Afternoon Tea Items

LUNCH

Choose three sandwiches and two salads, served buffet style

AFTERNOON TEA

Choose two Morning or Afternoon Tea items

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CONFERENCE MENU

MORNING OR AFTERNOON TEA

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

LUNCH

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

OPTIONAL EXTRAS

Seasonal fruit platter 8pp

Cheese platter 12pp

Charcuterie platter 16pp

Grazing Table 35pp
selection of finger sandwiches, antipasto,
cured meats, cheeses, crudites, dips & breads

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DINING & BEVERAGE PACKAGE

2026

4-hour duration: \$200pp

5-hour duration: \$220pp

Including a beverage package for the chosen duration, and a 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 & 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

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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)

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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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BEVERAGE PACKAGES

SPARKLING UPGRADES

Upgrade to Cloudy Bay Pelorus +10pp
Upgrade to Moët & 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

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





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