

A woman in a white dress is seated at a wooden table, holding a champagne flute. The background shows a blurred wedding reception setting with white plates and chairs. The text 'THE Glasshouse' is overlaid in a white serif font, with 'Glasshouse' in a larger, more decorative script. The word 'Weddings' is written in a smaller white serif font at the bottom of the image.

THE
Glasshouse

Weddings



Introduction to our venue

CELEBRATE YOUR SPECIAL DAY
IN A VIBRANT, OPEN SPACE,
SURROUNDED BY LUSH BOTANICAL
GREENERY AND NATURAL LIGHT.

The Glasshouse Artarmon offers a variety of versatile spaces, perfect for both the ceremony and reception. We understand that budget is an important factor when it comes to planning your wedding, and we offer packages that are designed to fit your needs and make your day as special as possible. Let us help you create a unique and unforgettable wedding experience.



Our Spaces

Our spaces can be hired individually or combined for larger capacities / ceremony and reception.



HYDROPONICS

Seated • 60
Cocktail • 80



PERGOLA

Ceremony • 120
Seated • 100
Cocktail • 120



BAR

Ceremony • 90
Seated • 120
Cocktail • 120



Ceremony

EXTEND YOUR EXPERIENCE AT THE GLASSHOUSE - OUR UNIQUE GREEN SPACES AND URBAN SETTING MAKE FOR A PERFECT WEDDING CEREMONY LOCATION.

The Glasshouse can accommodate up to 120 guests for a wedding ceremony and offers many vibrant indoor and outdoor backdrops ideal for photos, reception drinks, food and entertainment.

The Glasshouse can be used as a stand-alone space for your wedding or you could combine your special day with one of our Norths Collective venues, all within a 15-minute drive; Norths - Cammeray, The Greens - North Sydney, The Alcott - Lane Cove or The Verandah - Beecroft. For more information, please speak to your Wedding Specialist.

glasshouse



Canapés

CHOICE OF
3 CANAPÉS

\$35^{PP*}

CHOICE OF
5 CANAPÉS

\$55^{PP}

CHOICE OF
7 CANAPÉS

\$70^{PP}

COLD

Sydney Rock Oyster

Mignonette Dressing (DF, GF)

Confit Beetroot Tart

Campari Jam, Bronzed Fennel

Smoked Salmon Blinis

Crème Fraiche, Pastrami, Capers Berry

Steak Tartare

Egg Yolk Cream, Pickled Eschalot,
Toasted Baguette

Heritage Tomato Bruschetta

Strawberry, Pedro Ximenez,
Charcoal Bread (VG, GF)

HOT

Blue Swimmer Crab Cakes

Chilli Lime Crème Fraiche, Coriander (GF)

Polenta Chips

Sage Salt, Smoked Tomato Mayonnaise (GF)

Chicken Wing Schnitzel

Panko Crumb, Italian Hot Sauce

Italian Sausage Roll

Butter Puff Pastry, Fennel Cream

Arancini

Garden Pea, Pancetta, Parmesan

Fried Ravioli

Pumpkin Mousse, Crisp Sage, Aioli (V)

SWEET

Italian Doughnuts Cinnamon Sugar, Dulce De Leche

Tiramisu Cake Pop's Vanilla Mascarpone, Dark Chocolate

Mini Pavlova Tropical Fruit, Chantilly Cream, Passionfruit

Lemon Meringue Tart Raspberry Jam, Torched Meringue

*Available for purchase as an add on only





Substantial Canapés

TO ADD TO ANY CANAPÉ PACKAGE

\$10^{PP}

For choice of one

Wild Mushroom Risotto Cup

White Truffle Oil, Soft Herbs, Pecarino (v)

Eggplant Parmigiana,

Rocket Pesto, Balsamic Caramel (v)

Beef Slider

Angus Patty, Tasty Cheese,
Spicy Pickle, Home Made Ketchup

Porchetta Sandwich

Apple Slaw, Honey Mustard, Toasted Brioche

Lamb Cutlet

Balsamic Glaze, Salsa Verde

Alternate Drop

2 COURSE

\$70^{PP}

3 COURSE

\$80^{PP}

choice of two meals per course

ENTRÉE

Smoked Ocean Trout

Pea Mousse, Radish, Pickled Eschalot Aperol Jam, Mint (DF, GF)

Chicken Terrine

Cornichons, Celeriac Remoulade, Nori, Crispy Seeds & Grains (GF, DF)

Zucchini Flowers

Tempura Batter, Goats Curd Mousse, Shiso, Chilli Honey (v)

Italian Meat Balls

Smoked Tomato Sago, Ricotta, Gremolata (GF)

MAIN

Little Hill Farm Chicken Breast

Salt Baked Kohlrabi Puree, Roasted Carrots, Smoked Egg Yolk, Tarragon (DF, GF)

Stone Baked Porchetta

Broccolini Puree, Radishes, Apples, Whole Grain Mustard Emulsion

Beef Cheek & Merlot Ragu

Organic Rigatoni, Green Olive Tapenade, Mustard Greens, Parmesan Cream

Char Grilled Strip Loin

Spanish Tortilla, Spiced Tomato Chutney, Purple Kale, Jus (DF, GF)

Pan Fried SA Snapper

Grilled Asparagus, Braised Baby Gem Lettuce, Salmon Roe Sauce (DF, GF)

Eggplant Galette

Romesco, Heritage Tomato, Raisins, Pickled Peppers, Kale Aioli (DF)





Alternate Drop

DESSERT

Tiramisu

Espresso Soaked Biscuits, Mascarpone Mousse,
Chocolate Crisp, Roasted Cocoa

Pavlova

Coconut Cream Mousse, Passionfruit,
Freeze Dried Fruits, Black Sesame (VG)

Stone Baked Pineapple

Licorice Cream, Toasted Coconut Macaron,
Chervil Oil (GF)

Poached Pear

Ginger Bread Ice Cream, Coffee Gelatine,
Almond Crumble, Mascarpone

TO ADD

\$5^{PP} *choice of one*

House Baked Dinner Roll

Pepe Saya Butter (DFO, GFO)

Steamed Snake Beans

Lemon Gremolata

Roast Chat Potatoes

Oregano Salt, Aioli

Stone Baked Ratatouille

Tomato Sago, Basil

Table Share

4 COURSES

\$95^{PP}

ENTRÉE

Seasonal Bruschetta

PASTA

Spaghtini, Slow Cooked Tomato Sauce, Basil & Lemon
Rigatoni, Cavalo Nero Pesto, Pine Nuts & Mozzarella

MAIN

Italian Spice Roast Chicken
Baked Porchetta, Dried Figs
Baked Lamb Shoulder, Tomato, Olives

SIDE

Roast Onion, Potato, Carrot
Caprese Salad, Pickled Fennel, Caper Berries

DESSERT

Classic Tiramisu







To Add

KIDS MEALS

\$12^{PP}

Choice of

Angus Burger, Chicken Mafaldine Pasta,
Crumbed King Fish Goujons, Italian Meatball Sub

ANTIPASTO STALL

\$30^{PP}

Minimum 100 guests

Artisan Australian & Italian Cheese, Premium International
Cured Meats, Assorted Breads & Crackers, Grilled & Marinated
Vegetables, Marinated Australian Olives, House Made Dips

CORNHOLE

\$100 per set of 2 boards

Beverages

STANDARD PACKAGE

2hrs • \$49^{pp}

3hrs • \$59^{pp}

4hrs • \$65^{pp}

Tap Beers

Quilty & Gransden Sauvignon Blanc

Luna Rose

Quilty & Gransden Shiraz

Bimbadgen Sparkling Cuvee

Soft Drink & Juice

PREMIUM PACKAGE

2hrs • \$65^{pp}

3hrs • \$75^{pp}

4hrs • \$80^{pp}

All Standard Beverage Package Inclusions

+

Bottled & Canned Beers & Cider

Bimbadgen Chardonnay

Philip Shaw The Wire Walker Pinot Noir

Piper Heidsieck Cuvee Brut NV

TO ADD

Glass of Piper Heidsieck NV Brut • \$20^{pp}

Aperol Spritz • \$17^{pp}

Tea & Coffee • \$4^{pp}

Please speak to our events team to discuss a custom welcome cocktail tailored to your tastes.

Bar Tabs to be charged upon consumption.





Venue Inclusions

Designated Wedding Specialist

5 hour venue hire excluding bump in & bump out

Allocated bump in & bump out time

PA system for background music

Microphone

Table & chairs

Personalised floor plan & set up arrangement

Gift table

Easel for table plan

Complimentary menu tasting for the couple

Table for your wedding cake & cake knife

Cutting & serving of wedding cake

Crockery, glassware, napkins, set up, waitstaff, labour

Fully stocked bar & bar tenders

FAQ

LENGTH OF FUNCTIONS

Functions are to finish no later than midnight, with the bar to cease service half hour prior to event close.

PARKING/ACCESS

The Glasshouse is adjacent to the Home HQ Centre which has over 380 undercover car spaces. The car park can be accessed via Frederick Street (main entrance) or via Reserve Road. Parking is free for the first 3 hours and charged after. The Glasshouse is a fully accessible venue and has baby changing facilities.

DECORATIONS

You are welcome to style the venue and bring in decorations however, any items that are left at the end of the wedding will be disposed of unless otherwise stated in writing by prior arrangement.

RESTRICTIONS

Naked flames are not permitted. Confetti not permitted.

EVENT SUPPLIERS

We are happy to assist you with any additional services for your wedding including stylists, florists and entertainment.

PUBLIC HOLIDAYS

A surcharge of 12% will be added to the total food and beverage cost on a public holiday





@theglasshouseartarmon

(02) 8357 8857

1 Frederick Street
Artarmon NSW 2064

theglasshouseartarmon.com.au

events@theglasshouseartarmon.com.au

BROUGHT TO YOU BY
northscollective