



# THE glasshouse

Functions  
& Events

# CELEBRATE AT OUR HOUSE

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Whether it's an intimate private dinner, a morning brunch, a corporate event, or a popular conference, our space is perfect for it all. With a variety of spaces and experiences to choose from, you'll find exactly what you need for your next celebration. Our team of professional and friendly event staff will help you create an unforgettable experience, with delicious and flexible menu options and all the support you require.



# Our Spaces

DUE TO THE OPEN PLAN LAYOUT OF OUR VENUE, OUR SPACES ARE SEMI PRIVATE WITH THE FLEXIBILITY TO COMBINE AREAS FOR LARGER GROUPS.



## ARCH

Seated • **28**  
*Set in the cafe*



## BAR

Seated • **120**  
Cocktail • **120**



## HYDROPONICS

Seated • **60**  
Cocktail • **80**



## PERGOLA

Seated • **100**  
Cocktail • **120**

*with Courtyard*

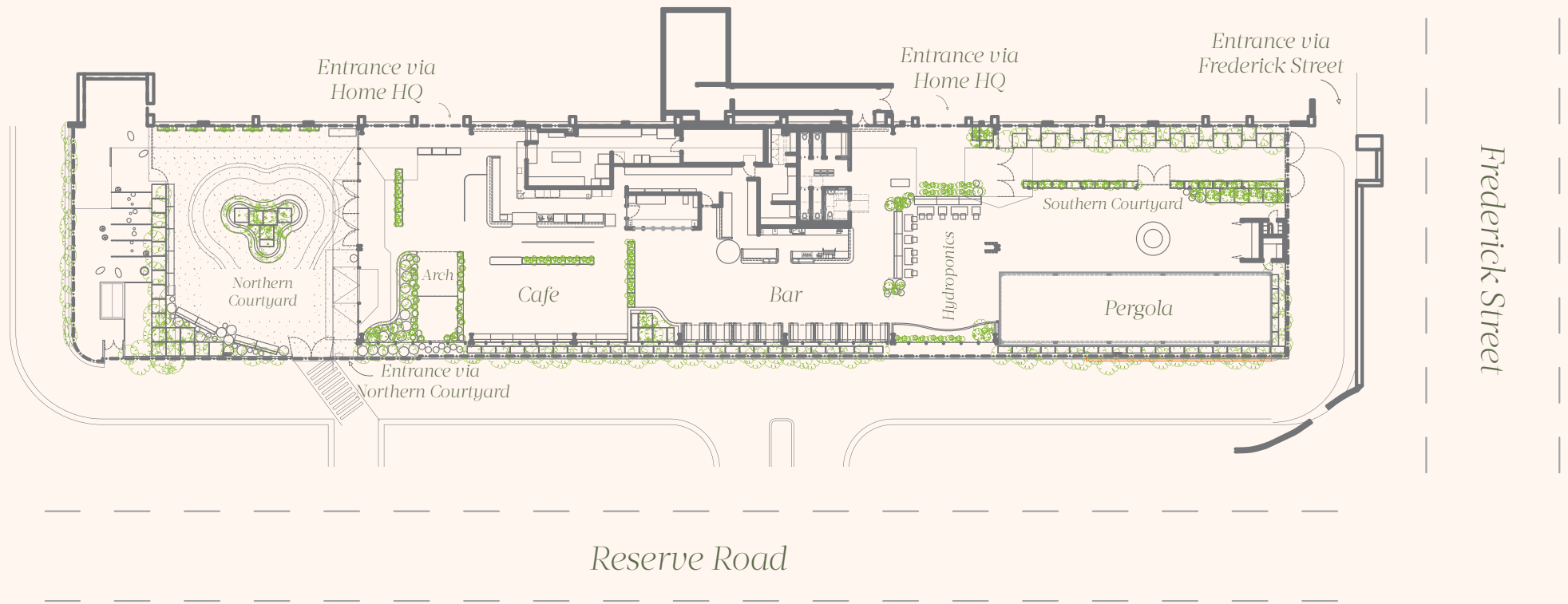
Cocktail • **220**



## WHOLE VENUE

Seated • **250**  
Cocktail • **400**

# Our Venue





# Breakfast

\$35<sub>pp</sub>

## SERVED TO SHARE

Artisan Baked Danishes  
Sliced Seasonal Fresh Fruit  
Toasted Granola & Yoghurt  
*(v, gfo)*

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Benedict's Brunch Platter with Poached Eggs, English Muffins,  
Smoked Salmon, Bacon, Spinach, Grilled Mushrooms,  
Hollandaise Sauce, Green Salad  
*(vo, gfo)*

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Orange Juice

Price per person. Minimum 10 guests.





# Canapés

\$35<sub>pp</sub>

**Seasonal Bruschetta** (*vg, gfo*)

**Pork, Sundried Tomato & Fennel Sausage Rolls**

**Vegetarian Arancini** (*v*)

**Beef Slider, Cheese, Tomato Relish Potato Bun** (*gfo, vo*)

## SUBSTANTIAL CANAPÉS

TO ADD TO ANY EXISTING PACKAGE

\$10<sub>pp</sub>

**Wild Mushroom Risotto Cup**

White Truffle Oil, Soft Herbs, Pecarino (*v*)

**Eggplant Parmigiana,**

Rocket Pesto, Balsamic Caramel (*v*)

**Porchetta Sandwich**

Apple Slaw, Honey Mustard, Toasted Brioche

**Lamb Cutlet**

Balsamic Glaze, Salsa Verde

Price per person. Minimum 10 guests.

# The Glasshouse Share Menu

## MINIMUM 2 OPTIONS REQUIRED

With The Glasshouse Share Menu you can choose to include any of the below items to create the perfect menu just for your event. The Glasshouse Share Menu can be served grazing style or for a more formal event, straight to the table for a sit down experience.

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Antipasto style platter of cured meats, marinated and grilled vegetables, olives, giardiniera, assorted breads and cheese (*gfo*) • **\$25pp**

Bruschetta (*vg, gfo*) • **\$5pp**

Chef's Selection of Italian Meat & Vegetarian Pizzas (*vo, gfo, dfo*) • **\$25pp**

Spaghettini with Green Pesto, Zucchini, Spinach and Parmesan (*v*) • **\$15pp**

Pappardelle with Braised Lamb Ragu with Pecorino and Gremolata (*nf*) • **\$18pp**

Chef's Selection of Seasonal Salads (3 options) (*vo, gfo*) • **\$15pp**

Roasted Chicken Cacciatore with Tomatoes, Black Olives and Peppers (*nf*) • **\$20pp**

Mixed Dessert Tarts (*v*) • **\$10pp**





# Alternate Drop

\$55<sub>pp</sub>

TWO  
COURSE

\$69<sub>pp</sub>

THREE  
COURSE

*Choice of two meals per course*

## ENTRÉE

### Truffled Roasted Mushrooms

Spinach, Baked Polenta, Shaved Pecorino and Herb Pangritata (*v, nf*)

### Pork and Beef Meatballs

Orecchiette in Napolitana Sauce, with Arugula and Fresh Herbed Ricotta (*nf*)

### Kingfish Crudo

Shaved Radish, Fennel, Tomato and Orange with Agrodolce and Olive Oil (*gf, nf, df*)

## MAIN

### Roasted Porchetta on Braised Lentils

Currants and Cauliflower with Baked Apple and Salsa Verde (*gf, nf, df*)

### Seared Salmon on Fennel

Pea and Green Olive Risotto with Gremolata (*gf, nf*)

### Braised Brisket

Served on Roasted New Potatoes and Brussel Sprouts with Arrabiata Sauce (*gf, nf, df*)

## DESSERT

### Trio of Cannoli

Fresh Candied Fruit Ricotta (*v*)

### Hazelnut Pannacotta

Sugo Cioccolato and Poached Pear (*v*)

### Espresso Martini Tiramisu

Almond Biscotti (*v*)

Dietary requirements will be catered for on request. Price per person. Minimum 10 guests.



# Beverages

## STANDARD PACKAGE

2hrs • \$49pp

3hrs • \$59pp

4hrs • \$65pp

Tap Beers

Quilty & Gransden Sauvignon Blanc

Luna Rose

Quilty & Gransden Shiraz

Bimbadgen Sparkling Cuvee

Soft Drink & Juice

## PREMIUM PACKAGE

2hrs • \$65pp

3hrs • \$75pp

4hrs • \$80pp

All Standard Beverage Package Inclusions

+

Bottled & Canned Beers & Cider

Bimbadgen Chardonnay

Philip Shaw The Wire Walker Pinot Noir

Piper Heidseick Cuvee Brut NV

## SOFT DRINK PACKAGE

2hrs \$15pp • 3hrs \$20pp • 4hrs \$25pp

## BAR TAB

A bar tab is able to be set up upon arrival and charged upon consumption at the conclusion of your event.  
A valid ID and credit card are required for security.

## PAY AS YOU GO

Guests are welcome to purchase their own drinks from the bar throughout your event.

Price per person. Minimum 10 guests.





# Something Extra?

## KIDS MEALS

\$12<sup>pp</sup>

## TEA & COFFEE STATION

\$4<sup>pp</sup>

## CORN HOLE

\$75 per set of 2 boards

## LINEN NAPKINS\*

\$1 per napkin

## CUSTOM PRINTED MENUS\*

\$2 per menu

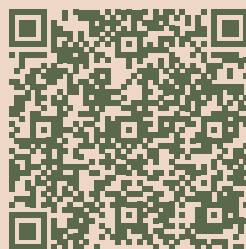
*\*Minimum 2 weeks notice for menus and napkins*

Looking for theming, live music, kids entertainment or more? Just ask!  
We have preferred suppliers & are able to arrange this for you.



@theglasshouseartarmon

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Artarmon NSW 2064



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BROUGHT TO YOU BY

**northscollective**