

Catering

MEETINGS & EVENTS



Our talented catering team will weave their culinary skills with locally sourced produce to create an inspired collection of lunches, coffee breaks, dinners and cocktail functions.

Brought to life using the freshest, seasonal produce the Port Macquarie region has to offer, our catering options will suit every event and budget.



**BUSINESS
EVENTS**
@ GLASSHOUSE



CORPORATE FUNCTIONS MENU

REFRESHMENT BREAKS

(Available for groups of 10 or more)

All refreshment breaks include freshly brewed coffee, a selection of tea and filtered water.

SWEET AND SAVOURY OPTIONS:

Sausage rolls with tomato relish
Petite beef pies with tomato relish
Spinach and ricotta pillows (V)
Banana bread (GF)
Carrot cake
Orange and almond loaf (GF & DF)
Caramel slice (GF)
Selection of whole fresh seasonal fruit

\$5.00pp

Beverage only

\$11.00pp

Choose 1 option

\$16.00pp

Choose 2 options

Add an additional platter from \$60.00
(A platter serves 10)

Confirmation of event menu, dietaries and estimated numbers are required ten (10) business days prior to event date.

Confirmation of final event numbers are required five (5) business days prior to event date.

Catering quantities will be based on most recent estimate supplied unless otherwise advised.

*A selection of menu items may be customised to accommodate Vegan requirements.
Further dietary requirements may also be accommodated on request - additional charges may apply.

FOR BOOKINGS: P (02) 6581 8888 E sales@glasshouse.org.au W glasshouse.org.au

 **BUSINESS
EVENTS**
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CORPORATE FUNCTIONS MENU

LUNCH SELECTIONS

(Available for groups of 10 or more)

All lunch options include freshly brewed coffee, a selection of tea, orange juice and filtered water.

OPTION 1: \$22.50pp

Platter of assorted gourmet sandwiches and a selection of whole fresh seasonal fruit

OPTION 2: \$29.00pp

Platter of assorted gourmet sandwiches and wraps served with a fresh seasonal fruit platter

ADD A PLATTER TO SHARE

(Numbers indicate the pieces per platter - a platter serves 10)

Chef's selection of sushi with soy, wasabi and pickled ginger (30)* (GF) **\$95.00**

Mini quiche with sundried tomato, spinach and fetta (15)* (V) **\$60.00**

Cheese and dried fruit platter (V) **\$100.00**

Antipasto platter (V) **\$90.00**

Beef and burgundy pies (15) **\$60.00**

Spinach and ricotta pillows (20) (V) **\$60.00**

Fresh seasonal fruit platter (10) (V) **\$90.00**

Sausage rolls with tomato relish (20) **\$60.00**

Fresh rice paper rolls with a tasty dipping sauce (20) (VE, GF, DF) **\$72.00**

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