

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.



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
Banana bread (GF)
Assorted mini muffins
Carrot cake
Orange and almond loaf (GF & DF)
Caramel slice (GF)
Chocolate brownie
Selection of whole fresh seasonal fruit

\$5.00pp

Beverage only

\$10.00pp

Choose 1 option

\$14.00pp

Choose 2 options

Add an additional platter from \$55.00
(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 SENSE
@ GLASSHOUSE PORT MACQUARIE



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: \$22.00pp

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

OPTION 2: \$27.50pp

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

OPTION 3: \$37.00pp

(Available for groups of 20 or more)

Cold meat platter of sliced ham and chicken with condiments and choice of two gourmet salads served with fresh bread rolls and a fresh seasonal fruit platter.

Salad choices include: garden (GF, V), caesar, potato with bacon (GF), sliced Ricardo's tomatoes with wild olives, cucumber and basil (GF, V) or green beans, broccoli and snow pea with sesame soy dressing (GF, V)

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 ham and cheese (15)* **\$55.00**

Mini quiche with sundried tomato, spinach and fetta (15)* (V) **\$55.00**

Cheese and dried fruit platter (V) **\$95.00**

Antipasto platter (V) **\$85.00**

Selection of dips and crudités (V) **60.00**

Pumpkin and fetta arancini balls (20) (V) **\$55.00**

Beef and burgundy pies (15) **\$55.00**

Spinach and ricotta pillows (20) (V) **\$55.00**

Fresh seasonal fruit platter (10) (V) **\$80.00**

Sausage rolls with tomato relish (20) **\$55.00**

Duck spring rolls (15) **\$55.00**

Vegetarian spring rolls (15) **\$55.00**

Fresh rice paper rolls with a tasty dipping sauce (20) (VE, GF, DF) **\$68.00**

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FORMAL DINING

GLASSHOUSE CANAPÉS

Available for groups of 30 or more

Choose 4 or 6 items

4 Selections	\$35.00 per person
6 Selections	\$42.00 per person

COOL CANAPÉS

Champagne poached prawns with citrus salsa, macadamia crumb and shiso (GF, DF)
Pancetta bound chicken ballentine with olive croute and yuzu gel (DF)
Sous vide beef fillet on lavosh wafer with whipped brie and balsamic pearls
BBQ watermelon and fried halloumi croute with tahini yoghurt, sumac and sorrel (V)
Crisp vegetable, Vietnamese herbs and ponzu in rice paper roll (VE, GF, DF)
Avocado, ginger, pickled cabbage nori roll (VE, GF, DF)
Corn, red pepper salsa, jalapenos, lime and avocado puree on a tortilla textures (VE, DF)

WARM CANAPÉS

Salted cod croquettes with lemon aioli (DF)
Takoyaki - Japanese octopus balls with kewpie and okonomiyaki sauce (DF)
Coconut and sesame king prawns with ponzu emulsion (DF)
Duck spring rolls with nuoc cham (DF)
Pork belly wonton with sriracha, fried eschalot and shiso (DF)
Panko crumbed lamb noisett with beetroot and paprika yoghurt
Bombay cauliflower and zucchini kofta with mint yoghurt (V)
Tom yum sweet potato wonton with fried eschalot and nahm jihm emulsion (V, DF)
Roast beetroot and two cheese arancini with labna and sorrel (V)
Mushroom and cheese arancini with garlic aioli and sorrel (V)
Maple Pumpkin, sesame, fetta frittata (GF, V)

V: Vegetarian | VE: Vegan | GF: Gluten Free | DF: Dairy Free

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FORMAL DINING

GLASSHOUSE CANAPÉS

Available for groups of 30 or more

Only available in conjunction with a canapé package

SUBSTANTIAL CANAPES

Add a substantial option for \$12.00 per item per person

Beef brisket burger with American BBQ sauce, rocket, Swiss cheese and pickles

Shredded pork burger with special sauce and red cabbage slaw

Crispy fried chicken burger with lime aioli, avocado and rocket

Beef brisket taco with American BBQ sauce and red cabbage slaw

Shredded pork taco with special sauce and red cabbage slaw

Crispy fried chicken taco with lime aioli, avocado and rocket

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BEVERAGE PACKAGES

GLASSHOUSE BEVERAGE PACKAGE

Minimum of 30 (price per person)

2hrs = \$32

3hrs = \$40

4hrs = \$48

Pinot Grigio

Cabernet Sauvignon

Cuvee Brut

Selection of beers

Selection of soft drinks

DRY TILL

\$500 minimum spend

Pinot Grigio

Cabernet Sauvignon

Sparkling Chardonnay Pinot Noir

Selection of beers

Selection of premixed spirits ~

Selection of soft drinks

~ This option can be excluded upon request

CATERING TERMS & CONDITIONS

Cancellation	Should the client cancel the event less than seven (7) days prior to the event, the client will be charged 100% of catering costs
Menu confirmation	Confirmation of event menu, dietaries and estimated numbers are required ten (10) business days prior to event date
Final numbers	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
Dietary requirements	It is the responsibility of the client to advise of any specific dietary requirements (vegetarian, vegan, dairy free, nut allergy, gluten free) no later than ten (10) business days prior to the event to allow adequate time to order in required catering items

Prices quoted are for food and beverages only and do not include room hire. The selection of products listed in the beverage packages are subject to change. The Glasshouse will always endeavour to substitute products of similar quality, value and standard.