

The image shows the interior of a modern restaurant or cafe. Three prominent geometric pendant lights with black wire frames and white conical shades hang from the ceiling. Lush green plants are suspended from above, adding a natural touch to the space. The background features a wooden bar counter and a wall with framed artwork. The overall atmosphere is warm and contemporary.

THE GLASSHOUSE CAULFIELD

FUNCTION PACKAGE

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THE
GLASSHOUSE
CAULFIELD

THE FUNCTION ROOM

Located in the heart of Caulfield, The Glasshouse function room boasts large bright windows with direct views of Caulfield Racecourse creating a space that offers a picturesque setting for any event or celebration.

The light filled open space, modern finishes, private courtyard and bar makes for an ideal location for your next function.

Min spend or room hire charge applies

Capacity Seated: 60
Capacity Cocktail: 120
Facilities: Audio/visual, music access, private area, smoking area, private bar, linen & entry sign



THROWING STONES

This beautifully decked out space is in the heart of the action. Situated at the front of the restaurant, The Throwing Stones space is in a prime location for atmosphere.

The space boasts bright large windows and modern furniture and finishings for your guests comfort while still amongst the hustle and bustle of the restaurant.

Enjoy a casual or formal dining experience.

Min spend or room hire charge applies

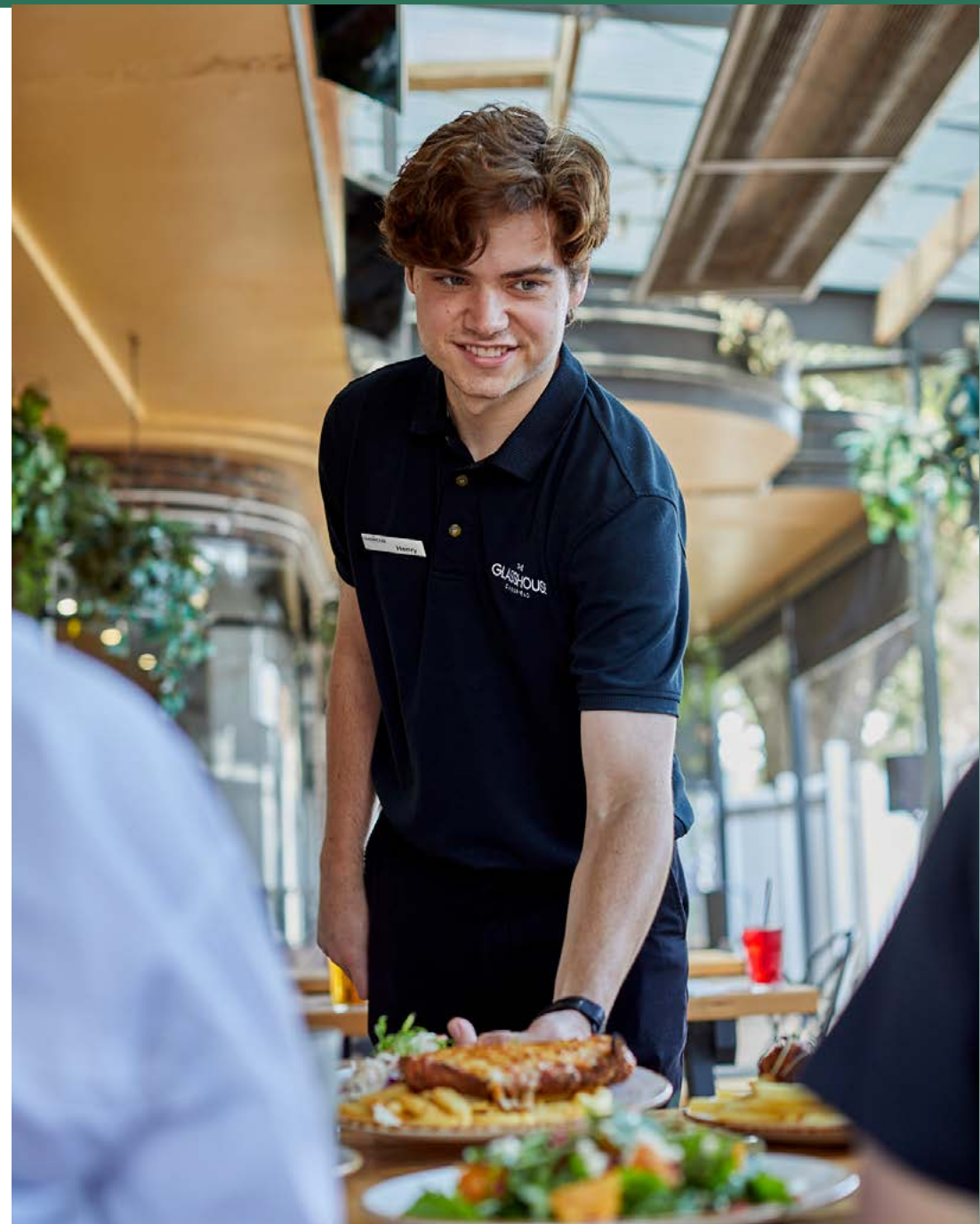
Capacity Seated:	40
Capacity Cocktail:	80
Facilities:	Audio/visual, music access, semi private area, linen & entry sign



COURTYARD @ GLASSHOUSE

Situated outside of the bistro this outdoor area boasts views of the iconic Caulfield Racecourse perfect for that outdoor beergarden atmosphere in the warmer months or chilled & relaxed in the cooler months.

Capacity Seated: 50
Capacity Cocktail: 100
Facilities: TV / heaters / blinds



COCKTAIL PACKAGES - 6pm-11pm

BRONZE PACKAGE 50 people

\$2,000

Includes:

- Room hire
- Baked tortilla chips w salsa on arrival
- 5 hrs duration
- Cake & gift table
- Food/beverage staff
- 2 party favourite's platter
- 4 platters of your choice
- Bar tab \$ 500

SILVER PACKAGE 60 people

\$2,750

Includes:

- Room hire
- Baked tortilla chips w salsa on arrival
- 5 hrs duration
- Cake & gift table
- Food & beverage staff
- 2 party favourite's platter
- 5 platters of your choice
- Bar tab \$ 1000

GOLD PACKAGE 70 people

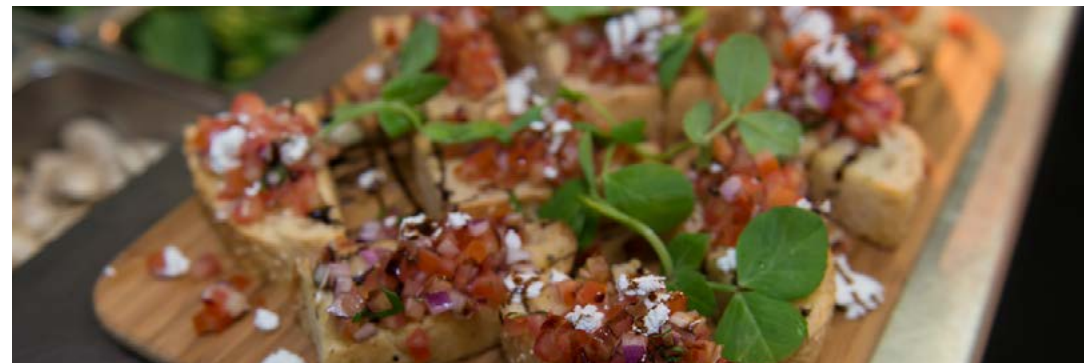
\$3,500

Includes:

- Room hire
- Baked tortilla chips w salsa on arrival
- 5 hrs duration
- Cake & gift table
- Food & beverage staff
- 8 platters of your choice
- Cutting and serving of cake
- Bar tab \$ 1500

OPTIONAL EXTRAS

- Additional platters –as per platter menu
- Tea & coffee - \$2.50per head (min 25 people)
- Decorations – price on request
- Lolly buffet - \$6.00 per head
- \$100 per hour after 11pm
- Extra charges may apply for security



COCKTAIL PLATTER OPTIONS serves 12 people on average per platter

PARTY FAVOURITES: 120.0

Party pies, sausage rolls, spring rolls w tomato & BBQ sauce
15 pieces of each item = 45 pieces

SEAFOOD DELIGHT: 140.0

Panko crumbed calamari, fish goujons, & tiger prawn cones w tartare & sweet chilli sauce
15 pieces of each item = 45 pieces

SIMPLY GF: 150.0

Prawn skewers, chicken bites & pumpkin arancini w aioli & tomato salsa
15 pieces of each item 45 pieces

ALL ABOUT VEGAN: 130.0

Sweet potato croquette, Indian samosa & vegetable spring rolls w sweet chilli aioli,
15 pieces of each item = 45 pieces

CHEESE & FRUIT: 170.0

Two Australian cheeses, quince paste, g/f rice cakes, lavosh & dried fruit

ASIAN: 120.0

Vegetarian spring rolls, chicken dim sims & samosa w soy sauce & sweet chilli sauce
18 pieces of each item = 54 items

ANTIPASTO: 170.0

Sliced cured meat, olives, grissini, cheese, quince paste & house dip

SANDWICHES: 130.0 (28 POINTS)

Assorted sandwiches

KIDS: 80.0

Party pies, sausage rolls, nuggets & chips w tomato sauce
36 pieces

PLATTER EXTRAS

Chicken or beef burgers (20 per platter)	125.0
Trio of fries & tomato sauce <i>(onion rings, sweet potato & potato chips)</i>	80.0
Meatball platter (45 per platter)	120.0
Pizza Slab <i>(Margarita, Pepperoni or Hawaiian)</i>	50.0
Chicken drummets (45 per platter)	120.0
Scones w jam & cream (25 per platter)	110.0
Mini almond croissants (12 per platter)	100.0
Petite fours (22 per platter)	150.0
Assorted mini cakes (20 per platter)	120.0
Mini sweet French pastries (40 per platter)	130.0
Seasonal fruit platter	120.0

other options available on request



SIT DOWN OPTIONS - DELUXE MENU

Minimum 25 people, Room hire may apply for bookings under 25 people

2 course \$55.00 per person

3 course \$65.00 per person

Served alternately

Please select 2 from each course:

ENTRÉE:

- PUMPKIN ARANCINI w beetroot tzatziki (vgo)
- LEMON PEPPER CALAMARI w rocket salad & aioli (gf)
- LAMB KOFTA w greek salad & yoghurt (gf)
- BBQ CHICKEN BITES with chipotle mayo (gf)

MAIN:

- 200G PORTERHOUSE w mash, green beans & garlic butter
- HERB & PARMESAN CRUSTED SALMON with broccolini and roast potatoes
- TUSCAN CHICKEN, prosciutto, sage, buffalo mozzarella, and garlic butter mash
- GREEK LAMB SALAD (gf,n)

DESSERT:

- STICKY DATE w ice cream
- CHURROS w chocolate dipping sauce
- FERRERO ROCHER w Berry coulis & cream
- DUO MOUSSE w Berry coulis & cream

(gf) gluten free

Vegan & other dietary requirements available on request



BBQ PACKAGES

*All packages are based on 30 people –
prices are an approximate guide (minimum 30 people)*

SAUSAGE SIZZLE : 25.0 p/p

A selection of sausages, coleslaw, garden salad, sliced rolls (white or wholemeal) and condiments

MEAT LOVERS' BBQ : 70.0 p/p

Lamb & rosemary cutlets, beef burger, marinated chicken skewers, continental sausages, traditional potato salad, Greek salad, coleslaw, bread selection, grilled onions and condiments

Add 150g scotch fillet for extra \$10 p/p

DESSERT PLATTERS

Available to be purchased from platter extras



CONFERENCE PACKAGES

Available for corporate events between the hours of 8am & 6pm, our space is perfect for your next conference or business function. Our room hire includes use of the AV facilities.

Glasshouse Function Room Capacity:

Theatre style: 80 people
Classroom: 40 people
U – Shaped: 30 people

Glasshouse Function Room Hire Fees:

½ Day (4 hrs): 300.0
Full Day (8 hrs): 500.0
Hourly rate: 100.0

CATERING OPTIONS:

Morning / Afternoon Tea: 15.0 p/p
select from scones w jam & cream,
assorted mini muffins.

Lunch: 25.0 p/p
Selection of sandwiches
and hot food platters.
(gluten free or vegetarian available on request)



ALL-SEASONS PACKAGES

\$1500.0

Includes:

- Up to 50 guests
- 3 hrs duration
- Staff
- 6 x platters
- \$300 bar tab

Premium packages are available upon request.



TERMS & CONDITIONS

The following terms and conditions apply in respect of the above-listed Function to the exclusion of any other terms and conditions:

Confirmation of Bookings

Any tentative bookings are held for a maximum period of 7 days (or such lesser period of time at the sole discretion of the Venue) after which the booking will automatically be released if this confirmation form together with deposit payment has not been received by the Venue management. To confirm the Client's booking, the Client is required to pay a deposit of not less than 25% of the Minimum Total Cost of Function (as detailed above) and return to the Venue a copy of this Agreement signed by the Client. The Venue is bound by this Agreement upon its receipt of the Client's deposit, the Venue's receipt of a copy of this agreement signed by the Client, and the Venue's authorized officer signing this Agreement. Prior to confirming any booking, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's license) upon its request.

Final Guest Numbers

Should the Client wish to have additional guests attend the function in excess of the Approximate Guests ("Additional Guests"), it may request the Venue allow such Additional Guests for the function no later than 14 working days in advance of the day of the function. Client is required to obtain the approval of the Venue for Additional Guests for the function. The Venue will not unreasonably withhold its approval to a request for Additional Guests. Final guest numbers on which all charges will be based must be given 14 days prior to the day of the function. All catering must be paid in full prior to the day of function. If the Client fails to notify the Venue of its final number of guests attending the function within such time period, the final number of guests for the function shall be deemed to equal the Approximate Guests number previously advised by Client plus any Additional Guests approved by the Venue. Prices quoted are based on the Approximate Guests number attending the function. Should the final numbers for the Client's function fall by more than 10% of the Approximate Guests number, the costs quoted in this Agreement may need to be redesigned or a slippage fee may apply, as determined in the Venues' sole discretion. If the Client wishes to discuss the slippage conditions, please don't hesitate to speak to Venue management to go over available options.

Commencement/Vacation of Function Area /Rooms

The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time. Please make allowances when booking to include set-up and breakdown times of all function areas, as a surcharge may apply to extend the booking.

Catering

The Venue requires confirmation of menus 14 working days prior to the function, including any special dietary requirements of particular guests. Final guest numbers for the function must also be specified within the same time frame. Venue management will consider the final numbers given as the basis for the minimum amount to be invoiced to the client for the function. The Venue is licensed to cater for all food and beverage consumed by guests on the premises. No food or beverages can be brought onto the premises without the approval of Venue management. At the discretion of the Venue Manager, the Venue may permit cakes of a celebratory nature.

Cancellations

In the event of cancellation of function or a breach of the terms by the client, all deposits are non-refundable.

Damage

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement (in the sole discretion of the Venue) of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

ACCEPTANCE

I (Client) accept the terms and conditions as set out above:

Client Signature / Client Authorised Officer Signature _____

Client name _____ Date _____

ACCEPTED BY THE VENUE:

Venue Authorised Officer Signature _____

Venue Authorised Officer Name _____ Date _____

Fire Safety

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

Liquor Licensing Requirement

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behavior will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Staff will offer to call a taxi for any guests requesting this service. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement.

Risk in Property

The Venue will not accept responsibility for damage or loss of the Client's, its accessories, agents and or guests property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk.

Smoking

Smoking is not permitted within the venue. Outdoor smoking facilities are available.

Terms of Payment

Payment can be made by cash, bank cheque, EFTPOS, credit cards (AMEX, Visa and MasterCard). The balance payment for the function (including for all food catering for the final number of guests) is required 14 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa and MasterCard). Upon the request of the Venue, Client shall provide the Venue with a credit card and the Client irrevocably gives authority for Venue to charge such credit card for any Additional Charges incurred.

Security Deposit/Bond

The Venue reserves the right to charge the Client a Security Deposit of up to \$500 as security against the Client's liabilities to the Venue under this Agreement. The Venue will inform the Client if a Security Deposit is required. If a Security Deposit is paid to the Venue, it will be refunded to the Client on the day after the function should the Client have no outstanding liabilities owing to the Venue under this Agreement.

Additional Obligations

Client agrees to conduct the function in an orderly manner and in full compliance with all applicable laws governing the State of Victoria. At the completion of the function, Client will remove all their belongings placed within the Venue.

Credit Application Agreement (where applicable)

If the Venue has entered into a separate written Credit Application Agreement with the Customer, the payment arrangements under such Credit Application Agreement shall override the payment arrangements as set out under this Agreement.

CONTACT US

Terms and Conditions Apply for all functions.

Book an appointment with our
function manager today:

P (03) 9257 7170

E glasshouseinfo@mrc.net.au

W caulfieldglasshouse.com.au

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