



GLASS HOUSE

WEDDINGS MENU



BEST HOSPITALITY DESIGN AWARD

International Interior Design Association

"6 EYE-CATCHING RESTAURANTS AROUND THE WORLD"

Interior Design Magazine

HOSPITALITY DESIGN AWARD

Boston Society of Architects

"BOSTON'S MOST INSTAGRAMMABLE RESTAURANTS"

Patch Boston



GLASS HOUSE

450 Kendall Street, Cambridge, MA

glasshousecambridge.com

hello@glasshousecambridge.com

PLATED DINNER PACKAGE

Our plated dinner package includes the following services & meal options.
This package is priced per person based on your entrée selections.

Selection of two display stations

Selection of three passed hors d'oeuvres

Selection of three entrées

Choice of house wine service or champagne toast
with dinner

Elegant table numbers & votive table top candles

Complimentary bartenders for entire wedding

Four hour hosted bar – house liquor, beer & wine
*Upgrade to five hour hosted bar- please inquire with
event manager*

Freshly brewed coffee, decaffeinated coffee &
assorted teas

Amenity baskets in the restrooms

Complimentary one year anniversary dinner
for two at Glass House



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We held our wedding at Glass House and it was perfect! Our guests loved the cocktail selection and all the food was delicious. Coordinating with the restaurant was easy and all their communication was prompt and professional...We're hoping to have future events here, and highly recommend this space to anyone!

JESSICA M., CAMBRIDGE



PASSED HORS D'OEUVRES

choose three

HOT

FRIED COTUIT OYSTERS

caper tartar sauce

SCALLOPS WRAPPED IN BACON **G**

STUFFED MUSHROOMS WITH PANCETTA

SWEET SOY BEEF SKEWERS

SPICY PEANUT CHICKEN SATAY

VEGETABLE SPRING ROLLS **V**

CRISPY ARANCINI **V**

artichoke & spicy tomato sauce

LOBSTER BISQUE CUPS **G**

BRAISED SHORT RIB GRILLED CHEESE

gorgonzola & truffle aioli

COLD

ROASTED TOMATO BRUSCHETTA **G V**

whipped ricotta & balsamic

MINI LOBSTER ROLLS

SPICY TUNA TARTARE*

served on wonton crisps with seaweed salad

BLT CROSTINI

CHILLED SHRIMP TACO

crispy tortilla with pico de gallo & guacamole

PESTO CHICKEN SALAD ON CRISP WONTON CHIPS **V**



DISPLAYS

choose two

MEDITERRANEAN DISPLAY **V**

hummus, tabbouleh, tzatziki, whipped feta
grilled naan, pita chips, marinated olives

SELECTION OF LOCAL & IMPORTED CHEESES **V**

fresh berries, seasonal fruit, spiced honey, fig jam
baguette crisps & water crackers

CHARCUTERIE BOARD

selection of sliced cured meats, pâtés, pickled vegetables
whole grain mustard, assorted breads

FARMERS MARKET CRUDITÉS **G V**

baby carrots, cucumber, bell peppers, broccoli, zucchini & tomatoes
bleu cheese, green goddess & housemade ranch

RAW BAR

OYSTERS* **G**

LITTLENECK CLAMS **G**

JUMBO SHRIMP COCKTAIL **G**

CRAB CLAWS **G**

CHILLED LOBSTER TAILS **G**



ENTRÉES

choose two proteins & one vegetarian

SEAFOOD

GRILLED FAROE ISLAND SALMON*

israeli couscous, baby zucchini, green garlic pesto

CHATHAM COD **G**

roasted fingerling potatoes, cumin braised baby carrots, sherry lobster sauce

CHICKEN

PAN SEARED ALL NATURAL STATLER CHICKEN BREAST **G**

wild mushroom ragout, whipped truffle potatoes, saffron demi

PROSCIUTTO WRAPPED CHICKEN BREAST **G**

fresh sage, brown butter sweet potatoes, broccoli rabe, cider glaze

BEEF

BRAISED BEEF SHORT RIB* **G**

crispy polenta cake, roasted baby vegetables, braising jus

PAN SEARED FILET MIGNON* **G**

center cut filet, bleu cheese mashed potatoes, lemony green beans, red wine demi-glace

NY SIRLOIN* **G**

grilled 12oz steak, parmesan potato gratin, grilled asparagus, cognac peppercorn sauce

COMBO

SURF & TURF* **G**

6oz center cut grilled filet mignon & grilled shrimp skewer, mashed potatoes, green beans, lobster sherry sauce

VEGETARIAN

FUSILLI PASTA **V**

arugula-sunflower seed pesto, manchego cheese, cherry tomatoes

VEGGIE RISOTTO **V**

spring asparagus, english peas, roasted carrots, herbs, parmesan
can be made vegan



THEMED RECEPTION PACKAGES

Our themed reception packages include the following services.
This package is priced per person based on your selections.

Customized buffet signage & votive table top candles

Complimentary bartenders for entire wedding

Four hour hosted bar – house liquor, beer & wine

Upgrade to five hour hosted bar- please inquire with event manager

Freshly brewed coffee, decaffeinated coffee & assorted teas

Amenity baskets in the restrooms

Complimentary one year anniversary dinner for two at Glass House



THEMED RECEPTION PACKAGES

CLASSIC COCKTAIL HOUR

with four hour hosted bar / five hour hosted bar

one hour of displayed appetizers and passed
hors d'oeuvre service

THREE DISPLAYED APPETIZERS

FIVE PASSED HORS D'OEUVRES

CHAMPAGNE TOAST

COUNTRY BBQ

with four hour hosted bar / five hour hosted bar

BUTTERMILK CORNBREAD **V**

WATERMELON BOWL FRUIT SALAD **V**

COUNTRY STYLE POTATO SALAD **G**

smoked bacon

CLASSIC COLESLAW **G V**

FOUR CHEESE BLEND MAC & CHEESE **V**

CAROLINA PULLED PORK **G**

served with buns

GRILLED & GLAZED BBQ CHICKEN BREAST

ACCOMPANIMENTS **V**

pickles, sharp cheddar, assorted hot sauces



THEMED RECEPTION PACKAGES

NORTH END BUFFET

with four hour hosted bar / five hour hosted bar

WARM HOUSEMADE FOCACCIA **V**

ROASTED TOMATO BISQUE **G V**

HEIRLOOM TOMATO & LOCAL MOZZARELLA SALAD **G V**

evoo, balsamic glaze & fresh basil

KALE CAESAR SALAD **V**

focaccia croutons, shaved parmesan, lemon garlic dressing

FRESH RIGATONI

spicy bolognese sauce

CHICKEN MARSALA

pan fried chicken breast, button mushrooms, savory marsala sauce

BOSTONIAN RECEPTION

with four hour hosted bar / five hour hosted bar

PASSED MINI LOBSTER ROLLS

cape cod potato chips

NEW ENGLAND CLAM CHOWDER DISPLAY

SHRIMP COCKTAIL **G**

LOBSTER MAC & CHEESE DISPLAY

individually portioned

MINI BOSTON CRÈME PIE DISPLAY **V**

PACKAGE ADD-ONS

ENTERTAINMENT LICENSE FEE

CEREMONY FEE

applicable to outdoor ceremonies only

VENDOR MEALS

RENTED TABLES & LINENS

quote can be provided

TENTING FOR OUTDOOR WEDDINGS

quote can be provided

VENDOR RECOMMENDATIONS

available upon request



MAGGIE COUTURE

Catering & Events Manager

maggie@briareventsoston.com



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Added to the final bill will be: Massachusetts meal tax 7% and Gratuity (client will pre-select % upon signing contract) as well as a Taxable Administrative Fee of 7%. The Taxable Administrative Fee is retained by the Venue and is the Venue's charge for the booking, coordinating, setting up and administering the event. It does not represent a gratuity or service charge for service staff. The Gratuity is paid directly to the service staff working the event.

G GLUTEN SENSITIVE UPON REQUEST **V VEGETARIAN OPTION**

We understand that sensitivity to gluten can vary and it's important to note that Glass House is not a gluten free environment.

*May contain raw ingredient. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any food allergies before making your menu selections.

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