



GLASS HOUSE

WEDDINGS MENU



Flavio D. Photography

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

KRISTEN NEVINS

Events Manager

kristen@briareventsboston.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 prosecco toast with dinner

Elegant table numbers & votive table top candles

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 truly the best decision we could have made! The venue is stunning—beautifully modern with a warm ambiance that was perfect for our celebration. Our guests were blown away by not only the setting, but also the food. The entire team at Glass House truly went above and beyond to make our dream wedding a reality.

If you're looking for a venue with excellent service, incredible food & a gorgeous atmosphere, Glass House is the place to go!

ELIZABETH H., THE KNOT



PASSED HORS D'OEUVRES

choose three

HOT

CRAB CAKES

spicy aioli

SCALLOPS WRAPPED IN BACON* **G**

FRIED OYSTERS*

caper tartar sauce

SPICY PEANUT CHICKEN SATAY **G**

SWEET SOY BEEF SKEWERS **G**

BRAISED SHORT RIB GRILLED CHEESE

gorgonzola & truffle aioli

STUFFED MUSHROOMS WITH PANCETTA

CRISPY ARANCINI **V**

tomato gravy

VEGETABLE SPRING ROLLS **V**

COLD

SPICY TUNA TARTARE*

served on wonton crisps with seaweed salad

MINI LOBSTER ROLLS

PESTO CHICKEN SALAD ON CRISP WONTON CHIPS

BLT CROSTINI

CAPRESE SKEWERS **G V**

mozzarella pearls, tomato, basil, balsamic drizzle

BRUSCHETTA **G V** *vegan*

red pepper bruschetta on cucumber round



DISPLAYS

choose two

MEDITERRANEAN **V**

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

SELECTION OF LOCAL & IMPORTED CHEESES **V**

fresh berries, spiced honey, fig jam & assorted crackers

CHARCUTERIE BOARD

selection of sliced cured meats, pickled vegetables
whole grain mustard, crostini

FARMERS MARKET CRUDITÉS **G V**

assorted seasonal vegetables, housemade ranch & tahini

RAW BAR

add 14 per person

OYSTERS* **G**

LITTLENECK CLAMS* **G**

JUMBO SHRIMP COCKTAIL **G**



ENTRÉES

choose two proteins & one vegetarian

plated dinner package is priced per person
based on your entrée selections

an additional \$10 per person will be added to
package price for five hour open bar

OPTIONAL FIRST COURSE ADD ON

\$20 per person

SIMPLE SALAD **G V**

baby greens, shaved brussels sprouts, cherry tomatoes,
white balsamic dressing

CAESAR SALAD*

romaine hearts, garlic-parmesan croutons,
grana padano cheese & creamy caesar dressing

NEW ENGLAND CLAM CHOWDER

boston harborfest five time winner for best clam
chowder

BURRATA SALAD **G**

lightly dressed baby arugula, prosciutto, fig mostarda,
grilled baguette

SEAFOOD 180

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 165

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 195

BRAISED BEEF SHORT RIB* **G**

crispy polenta cake, roasted baby vegetables, braising jus

PAN SEARED FILET MIGNON* **G**

center cut filet, blue 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 200

SURF & TURF* **G**

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

VEGETARIAN 160

FUSILLI PASTA **V**

arugula-sunflower seed pesto, manchego cheese, cherry tomatoes

VEGETABLE RISOTTO **V G**

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

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



Julie Salvato Photography



Elizabeth Willis Photo

THEMED RECEPTION PACKAGES

priced per person

CLASSIC COCKTAIL HOUR
one hour of displayed appetizers & passed
hors d'oeuvres service **50**

TWO DISPLAYED APPETIZERS
raw bar display additional cost

THREE PASSED HORS D'OEUVRES

CARVER STATION
carver fee **100**

BEEF TENDERLOIN MKT
horseradish cream
serves 12-15 people

ROASTED RIB EYE MKT
au jus
serves 20-25 people

HOUSE BRINED TURKEY BREAST MKT
giblet gravy
serves 15-20 people



THEMED RECEPTION PACKAGES

priced per person



KENDALL SQUARE BUFFET

with four hour hosted bar **160** / five hour hosted bar **170**

SALAD *choose one*

GLASS HOUSE SIGNATURE SALAD **G V**

baby greens, shaved brussels sprouts, cherry tomatoes, white balsamic dressing

HOUSE CAESAR*

romaine hearts, garlic-parmesan croutons, grana padano cheese, creamy caesar dressing

WALDORF **G V**

iceberg lettuce, apples, walnuts, celery, grapes, balsamic vinaigrette

CHOPPED **G V**

chopped romaine, tomatoes, cucumbers, mango, feta, champagne vinaigrette

PASTA *choose one*

VODKA **V**

creamy vodka sauce, parmesan cheese

ZITI ALFREDO **V**

creamy alfredo sauce, parmesan cheese, fresh herbs

LASAGNA **V**

ricotta cheese, three cheese blend, pomodoro sauce

VEGETABLE LO MEIN **V**

bell peppers, baby corn, onions, water chestnuts, stir fry sauce

PROTEIN *choose one*

CHICKEN FLORENTINE

breaded chicken, spinach & tomatoes in a light cream sauce

PORK LOIN **G**

roasted & sliced, served with hoisin sauce

ROASTED COD **G**

citrus beurre blanc

FLANK STEAK **G**

marinated for 36 hours in balsamic vinegar, basil & olive oil

SIDES *choose two*

MASHED POTATOES **G V**

BRUSSELS SPROUTS & BACON **G**

SEASONAL VEGETABLES **G V**

CRISPY ROASTED POTATOES **G V**

RICE PILAF **V**

FRESH BAKED BREAD **V**

THEMED RECEPTION PACKAGES

priced per person



NORTH END BUFFET

with four hour hosted bar **145** / five hour hosted bar **155**

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, creamy 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 **145** / five hour hosted bar **155**

MINI LOBSTER ROLLS

cape cod potato chips

NEW ENGLAND CLAM CHOWDER DISPLAY

SHRIMP COCKTAIL **G**

LOBSTER MAC & CHEESE DISPLAY

MINI BOSTON CRÈME PIE DISPLAY **V**

COUNTRY BBQ

with four hour hosted bar **160** / five hour hosted bar **170**

BUTTERMILK CORNBREAD **V**

WATERMELON BOWL FRUIT SALAD **G 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 **G**

ACCOMPANIMENTS **G V**

pickles, sharp cheddar, assorted hot sauces

DESSERT

PASSED

priced per dozen - 3 dozen minimum

BEIGNETS **V** 36

nutella hazelnut spread, orange-cardamom sugar

MINI GUINNESS FLOATS **V** 45

kahlúa, irish cream, guinness, salted caramel gelato

DISPLAYED

priced per person - 25 person minimum

CHOCOLATE COVERED STRAWBERRIES **G V** 4

MINI PASTRIES & PETIT FOURS **V** 8

COOKIES & BROWNIES **V** 10

LATE NIGHT SNACKS

PASSED

priced per dozen | 3 dozen minimum

GRILLED CHEESE & TOMATO SOUP CUPS **V** 42

MEAT ON STICKS **G** 45

thai beef skewers & chicken skewers

VEGETABLE SPRING ROLLS **V** 36

sweet chili sauce

DISPLAYED

CHORIZO FLATBREAD **G** 54

chorizo, caramelized cipollini onions, cheese

cauliflower crust available +10 | priced per display - 24 pieces per display

BASIL & BURRATA FLATBREAD **G V** 50

handmade burrata, tomato sauce & fresh basil

cauliflower crust available +10 | priced per display - 24 pieces per display

STREET CORN FLATBREAD **G V** 54

citrus crema, grilled sweet corn, pepper jack & cotija

cheeses, topped with cilantro & chili powder

cauliflower crust available +10 | priced per display - 24 pieces per display

BUILD YOUR OWN MAC & CHEESE **V** 20

cipollini onions, poblano peppers, chorizo, smoked bacon & cauliflower

priced per person

HOT SOFT PRETZEL STATION **V** 15

served with hot cheese sauce, honey mustard, whole grain mustard

priced per person



PACKAGE ADD-ONS

ENTERTAINMENT LICENSE FEE 250

ROOM RENTAL FEE 2500

CEREMONY FEE 750

CAKE CUTTING FEE 3 PER GUEST

VENDOR MEALS 50 EACH

RENTAL ITEMS

quote can be provided

TENTING FOR OUTDOOR WEDDINGS

quote can be provided

VENDOR RECOMMENDATIONS

available upon request



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Added to the final bill will be: Massachusetts meal tax 7% and 20% Gratuity 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.

☒ GLUTEN SENSITIVE UPON REQUEST ☒ 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.

