

**Group bookings**

**Private Rooms**

- group menu required with no hire fees but a minimum spend on food according to room size

* we do our best to satisfy specific room requests but at busy times, we don’t guarantee a particular room

**The house layout & main dining rooms**: Upstairs

Gold Room seats 18-32px

 Library seats 14-24px

Magnolia Room seats 8-10px

Downstairs

Riverside Room seats 14-18px

Bar Room seats 14-22px

Garden Courtyard covered, enclosed & heated) accommodates 75+ px cocktail party / seats 50 px for dining

Cocktail Lawn to the right of the house is ideal for larger groups for pre-dinner drinks or cocktail parties 100px+. A marquee can be hired and can be used in conjunction with Garden Courtyard.

**Group Menus**

We are happy to discuss tailoring a menu to meet your requirements, should you wish.

**Making a Reservation**

Please advise arriving time, dining time, number of guests, menu selection and dietary requirements to enable us to meet guests needs. Please advise if you are on a time limit. We suggest pre-ordering and require if you are 20+ or are on a time limit. *A $100 deposit is required for bookings of 10+ guests.*

**Final Confirmation**

Final details for confirmed number of guests, beverage selection need to be received at least 10 days prior to your reservation. Any minor changes to final numbers need to be communicated 24 hours prior. **We charge 50% group menu price for any guests who do not attend after this confirmation.**

**Payment**

The balance of the account is required at the conclusion of the function by cash or credit card.

**Contact us**

Please contact us with any queries or to arrange a meeting at a time, should you wish to personally discuss your function. Enquiries to info@curatorshouse.co.nz Ph 379 2252.

If your booking is for a WEDDING, it is necessary to inform us. We have special packages for your special day.



Group Menu 1

$57pp (2 courses - Starter and Main)

$70pp (to add Dessert)

To begin

Toasted Organic Sourdough Bread Platter (GF DF V VV all on request)

 Seeded Grizzly Bakery bread with spreads & olives

 Main

Chargrilled Fish of the Day (GF DF)

Shaved fennel & lemon salad, gourmet potatoes & capsicum drizzle

Vegan Zarzuela (DF V VV)

 Eggplant, courgette, capsicum & mushroom casserole with a tomato sofrito & almond picada

Vegetarian Paella (GF DF V) (VV on request)

Show-casing seasonal produce fresh from our garden

North Canterbury Venison Rump (GF DF)

 served medium rare with cherry ketchup, braised cabbage & herbed gourmet potatoes, red wine jus

Chargrilled Ribeye of Angus Beef (GF) (DF on request)

Grilled medium, served with shallot & sherry butter, hand cut agria fries & seasonal vegetables

Pork Belly (GF on request)

With home glaze, cumin & saffron oil, date puree and saffron mash

 Dessert

 Affogato (GF on request)

 Vanilla bean ice cream served with a shot of espresso

 Tarta de Santiago – Almond Tarte (GF) (DF on request)

Based on the famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with vanilla bean ice-cream & homemade whipped cream

 Sorbet y Fruta (GF DF V VV)

 Refreshing NZ natural lemon sorbet & fresh seasonal fruit

 with lemon verbena riesling syrup & chocolate soil

 Please advise of any dietary requirements

GF - Gluten Free / DF -Dairy Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered



Group Menu 2

$62 pp (2 courses - Starter & Main)

$75pp (to add dessert)

Starter: Tapas to share

*(Please advise of any dietary requirements when booking to enable us to provide personalised tapas to suit individual needs)*

Toasted Sourdough (DF V VV) With tomato and olive oil

Fresh Chorizo a la parrilla (GF DF) Our own award-winning Chorizo Garcia sliced & chargrilled

Calamari a la Andaluza (GF DF) Calamari tentacle morsels, dusted in pimentón & flash fried served w saffron aioli

Croquetas (V) Mushroom & Parmesan cheese croquettes

Main

 Chargrilled Fish of the Day (GF DF)

Shaved fennel & lemon salad, gourmet potatoes & capsicum drizzle

Vegan Zarzuela (DF V VV)

 Eggplant, courgette, capsicum & mushroom casserole with a tomato sofrito & almond picada

 Vegetarian Paella (GF DF V) (VV on request)

 Show-casing seasonal produce fresh from our garden

North Canterbury Venison Rump (GF DF)

 served medium rare with cherry ketchup, braised cabbage & herbed gourmet potatoes, red wine jus

Chargrilled Ribeye of Angus Beef (GF) (DF on request)

Grilled medium, served with shallot & sherry butter, hand cut agria fries & seasonal vegetables

Pork Belly (GF on request)

with home glaze, cumin & saffron oil, date puree and saffron mash

Dessert

 Affogato (GF on request)

 Vanilla bean ice cream served with a shot of espresso

 Tarta de Santiago – Almond Tarte (GF) (DF on request)

Based on the famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with chocolate ice-cream & homemade whipped cream

 Sorbet y Fruta (GF DF V VV)

 Refreshing NZ natural lemon sorbet & fresh seasonal fruit

 with lemon verbena riesling syrup & chocolate soil

Please advise of any dietary requirements

GF - Gluten Free / DF -Dairy Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered



 Group Menu 3

 *$94 pp*

To Begin Amuse-bouche, the chef’s whim

Tapas to Share

Artichoke hearts (GF DF V VV) Marinated with fennel and garlic

Jamon Serrano (GF DF) Cured Spanish ham with toast and tomato olive oil

Gambas al ajillo (GF DF) Tiger prawns pan-fried & smothered in garlic & olive oil, hint of chilli

Croquetas (V) Mushroom & Parmesan cheese croquettes

Main

Chargrilled Fish of the Day (GF DF)

Shaved fennel & lemon salad, gourmet potatoes & capsicum drizzle

Zarzuela de Mariscos – Seafood Casserole (DF) Fresh fish & seafood including a prawn, clams & mussels cooked in

a tomato sofrito with almond picada and slice of sourdough

Vegetarian Paella (GF DF V) (VV *on request*)

Show-casing seasonal produce fresh from our garden

Vegan Zarzuela (DF V VV)

Eggplant, courgette, capsicum & mushroom casserole with a tomato sofrito & almond picada

Cordero Asado – Slow Roasted Lamb Shoulder (GF DF) *Subject to availability*\* Slow roasted Canterbury lamb shoulder served with freshly picked rosemary, red wine reduction, gourmet potatoes and seasonal vegetables

Chargrilled Fillet of Angus Beef (GF) (DF on request)

180gm steak grilled medium-rare served with shallot & sherry butter, hand cut agria fries and seasonal vegetables

Pork Belly (GF on request)

With home glaze, date puree, cumin & saffron oil and saffron mash

Dessert

Affogato (GF on request)

Vanilla bean ice cream served with a shot of espresso

Tarta de Santiago – Almond Tarte (GF) (DF on request)

The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela

dusted in icing sugar, with chocolate ice-cream & homemade whipped cream

Crema Catalana (GF on request)

Traditional Spanish set custard with hints of lemon, vanilla & cinnamon, topped with caramelised sugar

Manchego Cheese (V) with selection of treats & crackers

(Please advise of any dietary requirements when booking so we can personalize to suit individual needs) GF - Gluten Free / DF -Dairy Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered

**\*Please pre-order the number of ‘Slow Roasted Lamb Shoulder’ at least 48 hours prior to ensure availability.**



Group Menu 4

$45 pp (Tapas)

$57 pp (Tapas & Dessert)

 (Add Seafood Paella to share for an extra $15 per person)

Tapas to share

No need to choose, just relax and enjoy the selection

*(Please advise of any dietary requirements when booking to enable us to provide personalised tapas to suit individual needs)*

 Pan tostado (DF V VV)

 Toasted grizzly sourdough slices with olive oil and tomato

Fresh Chorizo a la parrilla (GF DF)

Our own award-winning chorizo sliced and chargrilled

 Chilli Roasted Pumpkin (GF DF V VV)

 On caramelised onion hummus with sesame

Langostinos al ajillo (GF DF)

Tiger Prawns pan-fried smothered in garlic & olive oil, hint of chilli

Calamares a la Andaluza (GF DF)

Firm fleshed cold water calamari tentacle morsels, dusted in pimentón & flash fried, served with saffron aioli

Croquetas de Pollo con Jamon Serrano

Chicken & Serrano ham croquettes

 Artichoke hearts (GF DF V VV)

 Marinated with fennel and garlic

 Patatas Bravas (GF DF V)

 Hand cut agria wedges with oven spicy roasted capsicum tomato dressing & alioli

Curator’s Garden Salad (GF DF V VV)

Fresh salad greens with seasonal produce, herbs & edible flowers from our garden with a green goddess dressing

Dessert

Tarta de Santiago – Almond Tarte (GF) (LF on request)

The famous Spanish Almond tarte from the Pilgrim's town of

Santiago de Compostela dusted in icing sugar, with whipped cream and chocolate ice cream

Please advise of any dietary requirements

GF - Gluten Free / DF -Dairy Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered



Cocktail Party Menu

$40pp - 6 choices - approx. 2 hrs (Minimum 40 guests)

*Ideally served on the Cocktail lawn or Garden Courtyard for your event or can be tailored as pre-dinner cocktail food before dining in your private room. Extra items can be added to tailor for a standing dinner option for larger groups.*

Cold options

Tomato & Mozzarella kebab (GF V) Cherry tomato with fresh mozzarella

Hummus (DF V VV) on crostini with toasted seeds

Banderillas (GF DF V VV) skewered with olive, charred capsicum, cornichon gherkin & pickle onion

Cold smoked venison (DF) on toasted rye with cherry coulis

Organic chicken liver Pate on crostini

Hot options

Charred artichokes (DF V VV) on crostini

Prawn & zucchini Skewer (GF DF) with garlic & hint of chilli

Chicken Croqueta with Serrano ham

Mushroom Croquetas (V) with Parmesan cheese

Chorizo Garcia (GF DF) Award winning chorizo sliced & skewered

Fillet Steak kebab (GF DF) with truffle oil

Paella Seafood (GF DF) seafood paella served with alioli Andaluz

Calamari (GF DF) Crispy fried with pimento & served with alioli

 Escalivada kebab (GF DF V VV) Mediterranean vegetables chargrilled w garlic & parsley oil

 Vegetarian paella & aioli (GF DF V)

Sweets

Tarta Santiago (GF DF) Almond tarte

Fresh fruit salad (GF DF V VV)

Chocolate salted caramel (GF DF V VV) made of cashews & dates, coated in chocolate & almond brittle Cured Spanish Manchego Cheese (V GF) with rice cracker & honeycomb

(Please advise of any dietary requirements when booking to enable us to provide personalised canapes to suit individual needs)

DF – Dairy Free / GF - Gluten Free / V - Vegetarian / VV - Vegan / on request – we can adapt if pre-ordered