



Group Bookings

Thank you for considering the Curator's House for your group function.

General information

We ask groups of 10+ to select one of our Group menus. Current group menus are attached.

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

Should you have any queries, please do not hesitate to ask. We cater for most dietary requirements.

Private Rooms

- minimum guest number for a room (usually 14px)
- group menu required
- no hire fees

The house layout & main dining rooms:

Downstairs

- Riverside Room (seats 14-18px)
- Bar Room (seats 14-20px)

Upstairs

- Gold Room (seats 18-30px)
- Library (seats 14-20px)
- Mangoila Room (seats 8-10px)

Garden Courtyard (covered, enclosed & heated) ideal for pre-dinner cocktails or dining
(accommodates 75+ px cocktail party / seats 45 px for dining)

Note: We do our best to satisfy specific room requests, however, at busy times, we may not be able to guarantee a particular room.

Making a Reservation

Please advise dining time, number of guests, menu selection and any special dietary requirements.

Final Confirmation

Final details for confirmed number of guests, beverage selection need to be received at least 10 days prior to your reservation. Any 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.

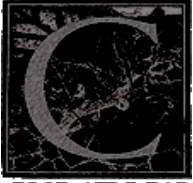
Payment

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



CURATOR'S
H O U S E
restaurant | cafe

Lunch Group

Menu A

\$48pp

STARTER

Sopa de Tomate – Rich Tomato Soup (LF)

garnished with white beans & served with a slice of fresh crusty bread

Note: Bread Selection is available an entrée instead of Soup. Please advise if your party prefers this option.

MAIN COURSES

Ensalada de Salmon - Smoked Akaroa Salmon Salad (GF/LF)

Garden salad greens & blanched broccoli topped with local cold smoked salmon leaves & green beans, toasted seeds & mustard dressing

Butifarra Garcia – Traditional Pork Sausage (GF/LF)

House-made Catalan 200gm free range pork sausage with roast tomato & hand cut agria fries

Pescado del dia - Pan Fried Fish of the Day (GF/LF)

Pan fried & drizzled in parsley infused olive oil with garlic, with gourmet potatoes & broccoli

Chargrilled Beef Sirloin (GF/LF)

Grilled medium & served simply with hand cut agria fries & roast tomato

- Vegan option available – please ask our staff

DESSERT

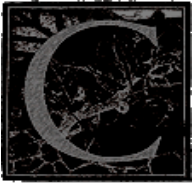
Sorbet de Mango y Macedonia de frutas (G/LF)

Refreshing Mango Sorbet with fresh seasonal fruit salad

GF – Gluten Free / LF – Lactose Free

One account per group please

Please advise of any dietary requirements



CURATOR'S
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restaurant & cafe

Lunch Group

Menu B

\$60pp

STARTER

TAPAS TO SHARE

A selection including tomato & extra virgin olive oil topped bread, olives, mushroom croquetas, crispy calamari & chargrilled house-made chorizo

MAIN COURSES

Ensalada de Salmon - Smoked Akaroa Salmon Salad (GF/LF)

Garden salad greens & blanched broccoli topped with local cold smoked salmon leaves & green beans, toasted seeds & mustard dressing

Butifarra Garcia – Traditional Pork Sausage (GF/LF)

House-made Catalan 200gm free range pork sausage with roast tomato & hand cut agria fries

Pescado del dia - Pan Fried Fish of the Day (GF/LF)

Pan fried & drizzled in parsley infused olive oil with garlic, with gourmet potatoes & broccoli

Chargrilled Beef Sirloin (GF/LF)

Grilled medium & served simply with hand cut agria fries & roast tomato

- Vegan Option available – please ask our staff

DESSERT

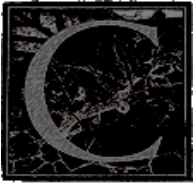
Sorbet de Mango y Macedonia de frutas (G/LF)

Refreshing Mango Sorbet with fresh seasonal fruit salad

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CURATOR'S
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Tapas Lunch

Group Menu

\$50pp

No need to choose, simply sit back & enjoy the variety.

A selection of our most popular tapas. Ideal for those on a time limit.

Pa amb tomaquet (LF)

Toasted rustic bread topped with tomato & extra virgin olive oil

Croquetas de Pollo y Jamon Iberico

Chicken & Iberic ham croquettes

Langostinos a la ajillo (L/GF)

Whole prawns pan-fried

smothered in garlic & olive oil with a hint of chilli

Calamares a la Andaluza (LF)

Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with ali oli

Jamon Serrano (LF)

Finely sliced 30 month cured Serrano ham with bread

Patatas Bravas (L/GF)

Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & ali oli

Chorizo a la parrilla (GF/LF)

Chargrilled house-made fresh free range pork chorizo

Chuletitas de Cordero (L/GF)

Lamb Rack cutlets served with gourmet potatoes & drizzled with aromatic olive oil

Garden Salad (L/GF)

Fresh garden greens with tomato, red onion, cucumber & capsicum with a honey dressing

Add extra tapas to the set menu: \$ per person

Croquetas de Setas y Parmesano Mushroom & Parmesan cheese croquettes **\$4**

Beef & Pork Meatballs served with a mushroom sauce (LF) **\$4.5**

DESSERT

Crema Catalana

Our house speciality. Traditional Spanish cream brulee

with a hint of lemon, vanilla & cinnamon topped with caramelised sugar

GF – Gluten Free / LF – Lactose Free -- One account per group please-- Please advise of any dietary requirements