



## 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:

To go for a virtual tour of the house and surrounds, visit us on Google 360.

#### Downstairs

- Riverside Room (seats 14-18px)
- Bar Room (seats 14-22px)

#### Upstairs

- Gold Room (seats 18-32px)
- Library (seats 14-24px)
- Magnaola Room (seats 8-10px)

Garden Courtyard (covered, enclosed & heated) ideal for pre-dinner cocktails or dining (accommodates 75+ px cocktail party / seats 50 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 dietary requirements.

**A non-refundable \$100 deposit is required for Friday or Saturday bookings of 10+ November /December.**

### 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](mailto:info@curatorshouse.co.nz) Ph 379 2252



CURATOR'S  
H O U S E  
restaurant cafe  
Summer 19-20

## Dinner

### Group Menu 1

\$68pp

#### STARTER

##### **Ensalada Mediterraneo – Mediterranean Salad** (G/LF) *(Vegan on request - please pre order)*

Garden greens topped with mustard dressing, roasted red pepper, beetroot, cherry tomatoes, olives, artichoke, green beans topped with Serrano ham

**NB: SOUP ENTRÉE ALTERNATIVE AVAILABLE FOR WHOLE GROUP - PLEASE ADVISE AT TIME OF BOOKING**

#### MAINS

##### **Asado de Cordero- Lamb Shoulder** (G/LF)

Slow roasted Canterbury lamb shoulder, with gourmet potatoes served with a red wine, rosemary and thyme reduction

##### **Pescado del Dia- Chargrilled Fresh Market Fish** (G/LF)

Served with Santurce sauce (paprika infused oil) and gourmet potatoes (GF/LF option)

##### **Pato a la Naranja – Orange Confit Duck**

Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney

##### **Entrecot de Buey- Angus Beef Ribeye** (GF/LF on request)

250gm Ribeye steak grilled medium, tomato, dauphinoise with a truffle & Pedro Ximenez sauce

##### **Arroz de Verduras- Vegetable Paella** (GF/LF) (Vegan)

Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms

#### DESSERTS

##### **Sorbet de Mango con Macedonia de Frutas** (G/LF) (Vegan)

Refreshing Mango sorbet with fresh seasonal fruit salad

##### **Tropical Breeze** (L/GF Vegan)

Lightly spiced coconut milk foam on passionfruit pulp topped with charred pineapple, mint & cocoa

##### **Mousse de Chocolate Negro con Baileys** (GF)

Rich, decadent mousse with 72% dark chocolate with a dash of Baileys Irish Cream liqueur

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



CURATOR'S  
H O U S E

restaurant cafe

Summer 19-20

## Dinner

### Group Menu 2

\$78pp

#### STARTER

##### TAPAS TO SHARE

A selection including toasted rustic bread topped with extra virgin olive oil & tomato, garlic prawns, mushroom croquetas, crispy calamari & chargrilled chorizo

(Vegetarian/Vegan options on request-please pre-order)

#### MAINS

##### **Asado de Cordero- Lamb Shoulder** (G/LF)

Slow roasted Canterbury lamb shoulder, with gourmet potatoes served with a red wine, rosemary and thyme reduction

##### **Pescado del Dia – Chargrilled Fresh Market Fish** (G/LF)

Served with Santurce sauce (paprika infused oil) and gourmet potatoes (GF/LF option)

##### **Pato a la Naranja – Orange Confit Duck**

Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney

##### **Solomillo de Buey- Fillet of Angus Beef** (G/LF on request)

Prime fillet grilled medium, tomato, dauphinoise with a truffle & Pedro Ximenez sauce

##### **Arroz de Verduras- Vegetable Paella** (GF/LF) (Vegan)

Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms

#### DESSERTS

##### **Sorbet de Mango con Macedonia de fruta** (G/LF) (Vegan)

Refreshing Mango sorbet with fresh seasonal fruit salad

##### **Tarta de Santiago – Almond Tarte** (GF)

The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with vanilla ice-cream

##### **Mousse de Chocolate Negro con Baileys** (GF)

Rich, decadent mousse with 72% dark chocolate with a dash of Baileys Irish Cream liqueur

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CURATOR'S  
H O U S E  
restaurant | cafe

SUMMER 19-20

## Dinner Group Menu 3

\$90pp

### *To begin*

**Canape – Chef's whim**

### *Appetiser*

**Reserve Serrano Ham**

30 month cured Spanish ham with tomato bread

**Entrée - Paella Mixta** (G/LF)

Taster of Chicken, & Seafood tossed with saffron scented rice, tomatoes & vegetables.  
(Vegetarian/Vegan options available – please pre-order)

## MAINS

**Asado de Cordero- Lamb Shoulder** (G/LF)

Slow roasted Canterbury lamb shoulder, with gourmet potatoes served with a red wine, rosemary and thyme reduction

**Zarzuela de Mariscos –Seafood Ragout** (G/LF)

Fresh fish & seafood including a prawn, clams & mussels cooked in a sofrito of onion & tomato, fish stock, & a majada of almonds, garlic & parsley

**Solomillo de Buey- Fillet of Angus Beef** (G/LF on request)

Prime fillet grilled medium, tomato, dauphinoise with a truffle & Pedro Ximenez sauce

**Venado a la Parrilla – Chargrilled Venison** (G/LF)

Grilled 200gm Venison rump with house vinaigrette, mushrooms, cherry tomatoes & duck fat roasted gourmet potatoes

**Arroz de Verduras- Vegetable Paella** (GF/LF) (Vegan)

Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms

## DESSERTS

**Crema Catalana** (GF on request)

Our house speciality. Traditional Spanish creme brulee with hints of lemon, vanilla & cinnamon, topped with caramelised sugar

**Mango Sorbet & Macedonia de Frutas** (L/GF) (Vegan)

Seasonal fruit salad topped with Mango sorbet

**Mousse de Chocolate Negro con Baileys** (GF)

Rich, decadent mousse with 72% dark chocolate with a dash of Baileys Irish Cream liqueur

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**CURATOR'S**  
**H O U S E**  
RESTAURANT & CAFE

## Dinner Group Menu 4

### Tapas & Paella Feast

*No need to choose, just sit back and enjoy the variety.*

**\$60pp**

### Tapas

**Pa amb tomaquet** (LF)

Bread with tomato & olive oil rub

**Chorizo a la Parilla** (L/GF)

Our own award winning Chorizo sliced & chargrilled

**Calamares a la Andaluza** (LF)

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

**Croquetas de Setas y Parmesano**

Mushroom & Parmesan cheese croquettes

**Catalan Ragout**

Housemade butifarra pork sausage pieces in a rich mushroom sauce topped with patatas bravas

**Berenjena Cordobesa** (L/GF)

Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden

**Ensalada de pasta** (LF on request)

Penne pasta with pesto, roast courgette & eggplant, black olives, corn, cherry tomatoes & feta

**Paella Mixta** (L/GF)

Tapas serving of Chicken & Seafood tossed with saffron scented rice, tomatoes & vegetables. Cooked in paella pan & served with a side salad

### 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 triple chocolate ice-cream

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**A FULL VEGETARIAN/VEGAN MENU IS AVAILABLE -PLEASE PRE-ORDER**



CURATOR'S  
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restaurant cafe  
Summer 19-20

## 'Early Bird' Dinner Group Menu 5

**\$55 (2 courses)**

*Available for 5pm bookings only (2 hour seating). Pre order recommended.*

*Please ask guests to arrive and be seated by 5pm prompt. Reservations may be cancelled for arrivals more than 15m late.*

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Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms

### DESSERTS

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