



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)
- Magnolia 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 Ph 379 2252



**CURATOR'S
HOUSE**
restaurant cafe

Summer 2019-20

Lunch Group

Menu A

\$48pp

STARTER

Ensalada Mediterranean – Mediterranean Salad (L/GF)

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

(Vegan on request - please pre order)

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

MAIN COURSES

Ensalada de Pasta con Pollo Adobado – Chicken Pasta Salad (LF on request)

Penne pasta, roast courgette & eggplant, corn, black olives, pesto, cherry tomatoes & feta, topped with flash fried paprika & turmeric marinated free-range chicken thigh pieces

(Vegan Cashew nut option available)

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 (LF) (GF on request)

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

DESSERT

Sorbet de Mango y Macedonia de Frutas (G/LF) (Vegan)

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
HOUSE**
restaurant cafe

Summer 19-20

Lunch Group

Menu B

\$60pp

STARTER

TAPAS TO SHARE

A selection including tomato & extra virgin olive oil topped bread, mushroom croquetas, crispy calamari & chargrilled house-made chorizo
(Vegetarian/Vegan options available -please pre-order)

MAIN COURSES

Ensalada de Pasta con Pollo Adobado – Chicken Pasta Salad (LF on request)

Penne pasta, roast courgette & eggplant, corn, black olives, pesto, cherry tomatoes & feta topped with flash fried paprika & turmeric marinated free-range chicken thigh pieces
(Vegan Cashew nut option available)

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 - Chargrilled Fish of the Day (GF/LF)

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

Chargrilled Beef Sirloin (LF) (GF on request)

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

DESSERTS

Sorbet de Mango y 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

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Tapas Lunch Group Menu C

\$53pp

*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

Chuleta de Cordero (L/GF)

Lamb loin chop 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 \$pp

Drizzled in honey from our garden **Eggplant fries** \$4pp

Croquetas de Marisco **Seafood croquettes** \$4.25pp

Catalan Ragout **Butifarra pork sausage slices with a mushroom sauce** \$4.5pp

DESSERT

Crema Catalana (GF on request)

Our house speciality. Traditional Spanish crème brulee with hints 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
FULL VEGETARIAN/VEGAN TAPAS MENU AVAILABLE – PLEASE PRE-ORDER***