



Group Bookings

Thank you for considering the Curator's House for your group function. We are an ideal venue, with a range of private rooms, centrally located in the stunning Botanic Gardens. You and your guests can enjoy pre-drinks or cocktail food in the garden then move into your private dining room for your meal.

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

Private Rooms

- minimum guest number for a room (usually 14px but more flexible on weekdays and during winter months)
- group menu required with no hire fees
- we do our best to satisfy specific room requests, however, at busy times, we may not be able to guarantee a particular room

The house layout & main dining rooms:

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

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), ideal for pre-dinner cocktails or dining 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 ask groups of 10+ to select one of our Group menus. The current group menus are attached and are available for lunch or dinner, with options (the same for the group as a whole) for 2 or 3 courses, Entrée & Main, Main & Dessert or Entrée, Main & Dessert. We are happy to discuss tailoring a menu to meet your requirements, should you wish.

Making a Reservation

Please advise 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, particularly if you are having Mains & Desserts only. *A non-refundable \$100 deposit is required for Friday or Saturday bookings of 10+ guests in 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 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. No extended credit terms are available.

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.



Group Menu 1

\$45pp (2 courses)

\$57pp (3 courses)

To begin

Sopa de Lentijas– Lentil, Pork belly & Chorizo Soup (LF) served with crusty sourdough bread

Main

Chargrilled Fish of the Day (G/LF)

Fresh fish fillet with Santurce sauce, sauteed vegetables & gourmet potatoes

Ensalada de Quinoa con pollo – Quinoa Salad with Adobado Chicken (LF/Vegan on request)

Quinoa salad with feta, green peas, guacamole, corn, black olives, roasted red peppers, garlic & mint sprinkled with nuts & topped with Adobado spiced crispy fried chicken morsels

Chargrilled Butifarra (G/LF)

Handmade traditional Catalan pork sausages with hand cut agria fries, alli oli & cherry tomato

Chargrilled Angus Beef Sirloin (G/LF on request)

200gm steak grilled médium served with hand cut agria fries, Pedro Ximenez sauce & cherry tomato

Dessert

Affogato (GF on request)

Vanilla bean ice cream served with a shot of espresso with a liqueur of your choice

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

Mousse de Chocolate Negro con Baileys

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

Crema Catalana (GF on request)

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

Please advise of any dietary requirements GF - Gluten Free / LF – Lactose Free / on request – please pre-order



Group Menu 2

\$55 pp (2 courses)

\$67pp (3 courses)

Tapas to share

Pa amb tomaquet (LF) Bread with tomato & olive oil rub (4 slices)

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

Calamares a la Andaluza (LF) Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli

Croquetas de Pollo con Jamon Serrano Chicken & Serrano ham croquettes

Berenjena Cordobesa (L/GF) Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden (Vegan on req)

Main

Chargrilled Fish of the Day (G/LF)

Fresh fish fillet with Santurce sauce, sauteed vegetables & gourmet potatoes

Pato a la Naranja – Orange Confit Duck (G/LF on request)

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

Arroz de Verduras- Vegetable Paella (G/LF) (Vegan on request)

Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, green pepper, carrots, broccoli, courgette & mushrooms with a side of alli oli

Chargrilled Ribeye of Angus Beef (G/LF on request)

250gm steak grilled m dium served with hand cut agria fries & Pedro Ximenez sauce

Dessert

Affogato (GF on request)

Vanilla bean ice cream served with a shot of espresso with a liqueur of your choice

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

Mousse de Chocolate Negro con Baileys

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

Crema Catalana (GF on request)

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

Please advise of any dietary requirements GF - Gluten Free / LF – Lactose Free / on request – please pre-order



Group Menu 3

\$65 pp (2 courses)

\$77pp (3 courses)

Tapas to share

Pa amb tomaquet *(LF)* Bread with tomato & olive oil rub

Fresh Chorizo a la parrilla *(L/GF)* Our own award winning Chorizo Garcia sliced & chargrilled

Langostinos al ajillo *(L/GF)* Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli

Croquetas de Setas y Parmesano Mushroom & Parmesan cheese croquettes

Berenjena Cordobesa *(L/GF)* Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden

Mains

Cordero Asado – Slow Roasted Lamb Shoulder *(L/GF on request)*

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

Pato a la Naranja – Orange Confit Duck *(G/LF on request)*

truffle potato mash with apricot & prune chutney

Zarzuela de Mariscos – Seafood Ragout *(LF)*

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

Chargrilled Angus Beef Fillet *(G/LF on request)*

Fillet steak grilled medium, served with Pedro Ximenez sauce & duckfat potatoes

Dessert

Affogato *(GF on request)*

Vanilla bean ice cream served with a shot of espresso with a liqueur of your choice

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

Mousse de Chocolate Negro con Baileys

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

Crema Catalana *(GF on request)*

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

Please advise of any dietary requirements GF - Gluten Free / LF - Lactose Free / on request - please pre-order



Group Menu 4

\$45 pp (Tapas)

\$57pp (Tapas & Desserts)

Tapas to share *No need to choose*

Pa amb tomaquet (LF)

Bread with tomato & olive oil rub (4 slices)

Fresh Chorizo a la parrilla (L/GF)

Our own award winning Chorizo Garcia sliced & chargrilled

Langostinos al ajillo (L/GF)

Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli

Calamares a la Andaluza (LF)

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

Croquetas de Pollo con Jamon Serrano

Chicken & Serrano ham croquettes

Chuletas de Cordero

Chargrilled Lamb loin chops served with gouret potatoes & drizzled in aromatic oil

Patatas Bravas (LF)

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

Berenjena Cordobesa (L/GF)

Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden *(Vegan on req)*

Ensalada de Quinoa

Quinoa salad with feta, green peas, guacamole, corn, roasted red peppers, black olives, garlic & mint & sprinkled with nuts *(GF/Vegan on request)*

Paella de Pollo y Chorizo Tapa (GF/LF)

Chicken & Chorizo with vegetables, saffron & calasparra rice

Dessert

Affogato *(GF on request)*

Vanilla bean ice cream served with a shot of espresso with a liqueur of your choice

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

Mousse de Chocolate Negro con Baileys

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

Crema Catalana *(GF on request)*

House speciality, traditional Spanish crème brulee with lemon, vanilla & cinnamon, topped with caramelised sugar

Please advise of any dietary requirements GF - Gluten Free / LF – Lactose Free / on request – please pre-order



Cocktail Party Menu 2020

\$35pp - 6 choices - approx 2 hrs (Min. 40px)

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.

Cold options

- Tortilla de Patata** (L/GF) V Traditional Spanish potato omelette
- Tomato & Mozzarella kebab** (GF) V Cherry tomato with fresh mozzarella
- Jamon Serrano canape** (LF) Tomato brushed tosta topped with Spanish cured ham
- Duck Pate Canape** Curator's Duck pate on tosta with caramelised pistachos & balsamic reduction
- Venison Carpaccio** with berry dressing & parmesan
- Salmon Blini** Marinated Akaroa Salmon on a soft blini pikelet with garlic butter

Hot options

- Croqueta de Seta** (V) Mushroom & Parmesan Croquette
- Croqueta Vegan** (VG) Vegan Croquette
- Paella de Verdura** (L/GF VG) Vegetarian Paella
- Eggplant fries** (L/GF V VG on req) Drizzled in our own honey
- Quinoa Salad** (GF /V /VG on req)
- Curator's Skewer** (L/GF) with chorizo & butifarra pork sausage
- Croqueta de Pollo** Chicken & Serrano ham Croquette
- Pincho Moruno** (L/GF) Adobado marinated free range chicken skewers
- Chorizo Garcia** (L/GF) Award winning chorizo sliced & cooked in cider
- Fillet Steak kebab** (L/GF) with truffle oil
- Paella Mixta** (L/GF) seafood & chicken served with ali oli
- Paella de Pollo y Chorizo** (G/LF) chicken & chorizo paella
- Crispy fried Prawn** (LF) with romesco sauce
- Andaluz Calamari** (LF) Crispy fried served with alioli

Sweets

- Tarta Santiago** (L/GF) Almond tarte
- Rich Chocolate Mousse** (GF) 72% dark chocolate & Baily's
- Coconut foam** (L/GF Vegan) with passion fruit pulp & pineapple
- Manchego Cheese & Quince paste**

LF - Lactose Free / GF - gluten free / V - Vegetarian / VG - Vegan / on request – we can adapt if pre-ordered