



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

Magnoila 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

Ensalada Mediterranea – Mediterranean Salad (L/GF) (Vegan)

Garden greens topped, red cabbage, carrot, beetroot, corn, cucumber, cherry tomatoes, olives, artichoke drizzled with a sherry vinegar dressing

Main

Fish of the Day (G/LF)

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

Caneloni de Espinacas (Vegetarian)

Pasta filled with spinach, mushrooms, pinenuts, sultanas & sliced almonds covered in a creamy bechamel sauce

Chargrilled Butifarra (G/LF)

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

Chargrilled Angus Beef Sirloin (GF) (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

Sorbet y macedonia de fruta (L/GF)

Refreshing sorbet served with fresh seasonal fruit

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

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

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

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, gourmet potatoes 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 *(GF) (LF on request)*

250gm steak grilled médium 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

Sorbet y macedonia de frutas *(L/GF)*

Refreshing sorbet served with fresh seasonal fruit

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

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

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

Caneloni de Espinacas *(Vegetarian)*

Pasta filled with spinach, mushrooms, pinenuts, sultanas & sliced almonds covered in a creamy bechamel sauce

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

Slow roasted Canterbury lamb shoulder served with a rosemary, thyme red wine reduction & truffle potato mash

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

with apricot & prune chutney and gourmet potatoes

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 *(GF) (L/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

Sorbet y macedonia de frutas *(L/GF)*

Refreshing sorbet served with fresh seasonal fruit

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



Group Menu 4

\$40 pp (Tapas)

\$50 pp (Tapas & Dessert)

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)

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 curado

Chicken & cured ham croquettes

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)*

Paella de Pollo y Chorizo Tapa *(GF/LF)*

Chicken & Chorizo with vegetables, saffron & calasparra rice

Ensalada Mediterranea – Mediterranean Salad *(L/GF) (Vegan)*

Garden greens topped, red cabbage, carrot, beetroot, corn, cucumber, cherry tomatoes, olives, artichoke drizzled with a sherry vinegar dressing

Dessert

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



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. Extra items can be added to tailor for a **standing dinner** option for larger groups*

Cold options

Tortilla de Patata (L/GF) V Traditional Spanish potato omelette

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

Jamon Curado canape (LF) Tomato brushed tosta topped with cured ham

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

Curator's Skewer (L/GF) with chorizo & butifarra pork sausage

Croqueta de Pollo Chicken & cured 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

Fresh fruit salad (L/GF Vegan) with passion fruit pulp

Manchego Cheese & Quince paste

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

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