

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

Requirements:

- minimum guest number for a room (usually 14px)
- group menu
- 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)

-Magnolia 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



Dinner

Group Menu 1

\$68pp

STARTER

Sopa de Tomate – Rich Tomato Soup (LF)

topped with a white bean garnish & 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.

MAINS

Asado de Cordero - Lamb Shoulder (GF) (LF)

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

Pescado del Dia - Fresh Market Fish (GF) (LF)

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

Pollo en Pepitoria – Pepitoria Chicken (LF)

Tender Chicken thigh casserole in a sauce of ground almonds, white wine & saffron served with gourmet potatoes

Entrecot de Buey - Angus Beef Ribeye

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

-Vegan option available – please ask our staff

DESSERT

Sorbet de Mango con Macedonia de Frutas

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



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

MAINS

Asado de Cordero - Lamb Shoulder (GF) (LF)

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

Pescado del Dia - Fresh Market Fish (GF) (LF)

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

Pollo en Pepitoria – Pepitoria Chicken (LF)

Tender Chicken pieces casseroled in a sauce of ground almonds, white wine & saffron served with gourmet potatoes (LF)

Solomillo de Buey - Fillet of Angus Beef

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

-Vegan option available- please ask our staff

DESSERTS

Chocolate Panna cotta (GF)

Smooth rich creamy chocolate dessert served in a parfait glass, topped with caramelised nuts & whipped cream

Sorbet de Mango con Macedonia de fruta (GF/LF)

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

GF – Gluten Free / LF – Lactose Free

One account per group please

Please advise of any dietary requirements



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 (L/GF)

Taster of Chicken, & Seafood tossed with saffron scented rice, tomatoes & vegetables.
(non seafood/vegetarian options available – advise at time of booking)

MAINS

Asado de Cordero - Lamb Shoulder (GF) (LF)

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

Suquet de Pescado y Marisco – Fish & Seafood Ragout (L/GF)

A ragout of fresh fish & seafood including prawn, clams & mussels with a saffron bisque atop potatoes

Solomillo de Buey - Fillet of Angus Beef

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

Venado a la Parrilla – Chargrilled Venison (L/GF)

Grilled 200gm Venison rump with house vinaigrette, mushrooms, cherry tomatoes & panadera potatoes

-Vegan option available-

DESSERTS

Crema Catalana

Our house speciality. Traditional Spanish cream brulee with a hint of lemon, vanilla & cinnamon topped with caramelised sugar

Chocolate Panna cotta (GF)

Smooth rich creamy chocolate dessert served in a parfait glass, topped with caramelised nuts & whipped cream

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

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



Dinner Group Menu 4

Tapas & Paella Feast

\$55pp

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

Albondigas Caseras

Homemade beef & pork meatballs in a rich mushroom sauce topped with patatas bravas

Pimientos de Piquillo Rellanos

Sweet red piquillo peppers filled with a prawn & serrano ham filling & baked in saffron bechamel cream

Ensalada de Lentejas y Habitas (GF)

Spanish lentils, broad beans with a fresh garlic mint dressing

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)

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

GF – Gluten Free / LF – Lactose Free

One account per group please

Please advise of any dietary requirements