

# CURTIS STONE EVENTS

## *Message from Curtis*

Thank you for your enquiry regarding your special event. My team at Curtis Stone Events Australia are equipped with a customer service culture and can-do attitude to make your event an unforgettable experience for you and your guests.

We have a keen eye on food & beverage trends and the freshest seasonal produce to curate your perfect event menu.

Whether it's small and elegant or large and lavish, the team will curate a menu that suits your event goals, with options including food stations, grazing tables, three- to five-course dinners and canapés. From creative modifications on classic cocktails, to aged spirits and mature wines, Curtis Stone Events' world class bartenders understand that what your guests sip is equally as important as what they eat. The team will work alongside you to create the most perfect bespoke event. Once the creative culinary magic has been woven, they have the venue, staffing, rentals and all the details covered. Curtis Stone Events promises an unforgettable one-of-a-kind experience that will have your guests talking long after the last wine glass has been cleared.



Curtis Stone Events Australia 21 Little Lonsdale Street, Melbourne  
**Tel:** (03) 9989 9918 **Email:** [chris@curtiststoneevents.com](mailto:chris@curtiststoneevents.com) **Website:** [www.curtiststoneevents.com/au](http://www.curtiststoneevents.com/au)



## *Social and Corporate Events*

# Two or Three Course



## Entrée

Whipped Yarra Valley feta, raw vegetables, bottom of the salad dressing  
Buffalo milk mozzarella, tomatoes raw, smoked and pickled  
Lime cured wild kingfish, pickled daikon, sweet potato, coriander  
Yellowfin tuna ceviche, celery hearts, charred corn, fennel pollen  
Portarlington mussels, pickled octopus, kipfler potatoes, capers, saffron  
Compressed melon, San Daniele prosciutto, labneh, pink peppercorns  
Pork and pistachio country terrine, seasonal pickles, house made mustard  
Cape Grim beef tartare, fermented chilli, cured egg yolk, shiso

## Main course

Pumpkin ravioli, pickled pumpkin, aged goat's cheese, pepitas, sorrel  
Roasted baby cauliflower, harissa, tahini, pomegranate, almonds  
Miso roasted kingfish, summer vegetables, sesame  
Hot smoked salmon, pumpernickel, burnt cucumber, whipped cod roe  
Roasted and confit duck, beets raw and roasted, walnut cream  
Milawa chicken, white bean cassoulet, parmesan crumble  
Slow roasted pork scotch, charred leeks, quandong chutney  
12-hour lamb shoulder, beans, radish, miso, jus gras  
Roasted striploin, potato pave, wild greens, fermented garlic  
Beef short rib, salsa verde, pickled onions



## Dessert

Yuzu tart, raspberry granola  
Whipped rice pudding, rhubarb, pistachio, puffed rice  
Basque cheesecake, passionfruit curd, macadamia crust  
Chocolate crèmeux, hazelnut crumble, cherry gel, burnt vanilla

## Sides

Market salad, fennel, radish, carrot, citrus, pistachio  
Roasted carrots, pastrami spice, smoked yoghurt  
Charred creamed corn, corn milk, black pepper  
Cracked spring potatoes, red wine, coriander seeds, olive oil

# Canapés

## Cold

Whipped goat's curd, smoked tomato, tart crust, candied olive  
Forbidden rice cracker, beetroot and feta salad  
Devilled eggs, whipped hummus, harissa  
Appellation oysters, Champagne jelly  
Gin cured ocean trout, pumpernickel, burnt cucumber, yoghurt, dill  
'Fish on chips' smoked kingfish, chive aioli, Buxton trout roe, potato crisp  
Compressed melon, San Daniele prosciutto, labneh, pink peppercorns  
'Nduja crostini, goat's curd, honeycomb  
Beef tartare, fermented chilli, cured egg yolk, shiso leaf

## Hot

'Risotto Balls', wild mushroom, parmesan aioli, lemon thyme  
Warm hummus, seeded lavosh, crisp pastrami  
Baby potatoes, 'twice baked', local cheddar  
Charred octopus, white anchovies, Sicilian olives  
Tuna croquettes, saffron mayonnaise  
Stuffed and smoked chicken wing, buffalo glaze  
Lamb meatballs, pickled pearl onion, harissa yoghurt

## Substantial

Pumpkin ravioli, pickled pumpkin, aged goat's cheese, pepitas, sorrel  
Poached prawn roll, brioche, gin mayo, fennel pollen  
Lamb ribs, leek ash, smoked yoghurt  
Beef rib sliders, red onion marmalade, blue cheese, potato bun  
Roast beef, sourdough, roquette pesto, horseradish

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## Something sweet

Yuzu tart, raspberry granola  
Whipped rice pudding, rhubarb, pistachio, puffed rice  
Strawberry shortcake, basil, lime  
Chocolate crémeux, hazelnut crumble, cherry gel, burnt vanilla



## Live Stations

Oyster shucking station  
Paella station  
BBQ station  
Taco station  
Pasta station  
Dessert station

Menus



# Beverage List

## Sparkling/Champagne

'Azahara' Moscato  
Tar & Roses Prosecco NV  
Kreglinger Sparkling Brut NV  
NV Champagne Louis Roederer Brut Premier  
NV Champagne Taittinger Cuvée Prestige  
Champagne Taittinger Prestige Rosé

## White

Endless Sauvignon Blanc  
Te Mata Estate Vineyard Sauvignon Blanc  
Shaw + Smith Sauvignon Blanc  
First Creek 'Botanica' Pinot Grigio  
The Pawn 'El Desperado' Pinot Grigio  
Alois Lageder Cantina Riff-Progetto Pinot Grigio  
Cool Woods Chardonnay  
Snake + Herring 'Tough Love' Chardonnay  
Rising Chardonnay

## Rosé

Dal Zotto Rosato  
Giant Steps 'Yarra Valley' Rosé  
(NSW, QLD, VIC)

## Red

First Creek 'Botanica' Pinot Noir  
Storm Bay Pinot Noir  
Red Claw Pinot Noir  
Motley Cru Shiraz  
Head 'Head Red' Shiraz  
Two Hands 'Gnarly Dudes' Shiraz  
Amelia Park 'Trellis Range' Cabernet Merlot  
Credaro 'Kinship' Cabernet Sauvignon  
Poliziano Chianti Colli Senesi DOCG  
Yangarra 'Old Vine' Grenache

## Soft

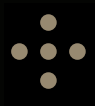
CAPI still  
CAPI sparkling  
Full range of CAPI soda flavours  
Full range of fresh juices

## Beer

James Squire One Fifty Lashes  
Colonial Pale Ale  
Corona  
Stone & Wood Pacific Ale  
Stella Artois  
Kirin  
4 Pines Freshie Ale  
James Boags Light  
Heineken 0.0 (non-alcoholic)

## Spirits

Grey Goose  
Bombay Sapphire  
Sailor Jerry  
Bulleit Bourbon  
Glenfiddich  
Don Julio  
Hennessy VSOP



# Cocktails

## Jugs

### Pimms & Lemonade

Pimms No. 1, Lemonade, fresh citrus fruits and cucumber

### Aperol Spritz

Aperol, prosecco, soda, fresh orange wheels

### Mojito

Brazilian rum, zesty limes, raw sugar, soda

### Rum Punch

Jamaican rum, Cointreau, orange, pineapple and a dash of citrus fruits

## Classics

### Martini

Vodka or gin, olives, lemon twist or dirty

### French Martini

Vodka, Chambord, pineapple juice

### Tom Collins

Gin, zesty lemon, sugar syrup, refreshing soda

### Negroni

Gin, sweet vermouth, Campari, fresh orange wheel

### Mint Julip

Kentucky bourbon, diced mint leaves, sugar syrup, mint sprig

### Manhattan (sweet, dry or perfect)

Canadian club whiskey, sweet or dry vermouth, bitters, maraschino cherry

## Contemporary

### Yuzu Gin Fizz

Vodka, yuzu juice, lemon juice, sugar syrup, egg white

### Sicilian Ciao Bella

Vodka, Blood orange, lemon juice, sugar syrup, egg white

### Blackberry Gin Sling

Gin, Chambord, lemon juice, sugar syrup, soda

### Bramble

Gin, crème de mure, lemon juice, sugar syrup, fresh red fruits

### All season spritz

Cherry Gin, lemon, apple rose, Cascade soda

## Champagne

### Mimosa

Sparkling wine, freshly squeezed orange juice

### French 75

Sparkling wine, zesty lemon juice, raw sugar, gin

## For breakfast

### Bloody Mary

Vodka, zesty lemon, Worcestershire, Tabasco, celery salt, black pepper, celery stick



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Curtis Stone Events Australia  
ABN 51 636 702 504  
[orders@curtisstoneevents.com](mailto:orders@curtisstoneevents.com)  
+61 03 9989 9918  
[curtisstoneevents.com](http://curtisstoneevents.com)



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