

— EST. 2022 —

*Grace*  
by CURTIS  
STONE  
EVENTS



GRACE BY CURTIS STONE EVENTS | 48-50 BRIDGE ROAD, RICHMOND, VICTORIA, 3121

Weddings | Events

[CURTISSTONEEVENTS.COM.AU](http://CURTISSTONEEVENTS.COM.AU)



Grace by Curtis Stone Events (CSE) is the fourth venue to add to Curtis' portfolio of venues. Joining Maude, Gwen and Georgie restaurants, Grace by CSE will be the first purely events venue in the portfolio, and the team's first events venue in Australia.



Melbourne's newest venue is conveniently located just 3kms from the CBD, literally a stone's throw from the MCG. Grace by CSE is the complete package when looking for your perfect venue.

- Spectacular food
- Fantastic location
- Architecturally designed
- Natural light
- Dedicated team members

Grace by CSE is quintessentially Melbourne. This unique space will captivate and draw you in, from the moment you open the double doors and set your eyes on the curved bar, the flexible open space, high ceilings and rich natural timber floors.

With a contemporary and stylish range of event furniture, the venue can be styled to suit your specific needs.

Grace is the perfect venue for any event!

A stylized, handwritten signature of Curtis Stone in black ink.



# VENUE INCLUSIONS

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IMAGES ARE RENDERS ONLY

## **Grace by CSE includes:**

Bridal Suite / Green Room with bathroom

Crockery, cutlery and glassware

Banquet round tables, Brentwood chairs, high bars, stools, trestle tables

Table linen, napkins, table numbers, menu holders

Gift table, cake table, cake knife and easel

Lectern, PA system, wireless mic, wifi

Heating & cooling

Ceiling installation opportunities

## **Our team is on hand and can provide:**

A dedicated Event Producer to coordinate your event from start to finish

An Event Manager to run your event on the day including taking deliveries,  
setting up furniture, table settings & place cards

Full pack up post-event

# GREEN ROOM/BRIDAL SUITE

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IMAGES ARE RENDERS ONLY

Private dining table to seat 14 guests

Separate level

Area to prepare and relax before your event

Private space to apply makeup or change outfits



# SEATED PACKAGE

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IMAGES ARE RENDERS ONLY

## SEATED PACKAGE INCLUSIONS

5 hour event duration

Three canapés on arrival, set entree, alternate main course, set dessert

5 hour beverage package, selection of teas and coffee

Celebration cake cut and served on platters

Dedicated Event Coordinator and Event Manager; kitchen and service team

Venue hire for the duration of the event

## UPGRADES

30 minute extension to your beverage package and event duration \$12pp

Cocktail served on arrival (one per guest) \$18pp

Late night snacks served roving \$15pp

## TERMS

Pricing valid for events held between 1<sup>st</sup> November 2022 – 30<sup>th</sup> June 2023

15% surcharge applies for Public Holidays

Minimum spends apply, price per person is based on a minimum number of guests

# SEATED MENU

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## 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  
Gin cured salmon, tomato, saffron, herbs  
Yellow fin tuna ceviche, celery hearts, charred corn, fennel pollen  
Portarlington mussels, pickled octopus, kipfler potatoes, capers, saffron  
Compressed melon, San Daniele prosciutto, labna, pink peppercorns

## MAIN COURSE

Roasted cauliflower, harissa, tahini, pomegranate, almonds  
Roasted root vegetable pithivier, shiitake ketchup, broadbeans  
Hot smoked salmon, pumpernickel, burnt cucumber, whipped cod roe  
Roasted and confit duck, beets raw and roasted, walnut cream  
Cornfed chicken, white bean cassoulet, parmesan crumble  
Western Plains pork scotch, melted leeks, quandong chutney  
12-hour lamb shoulder, beans, radish, miso, jus gras  
Roasted striploin, potato pavé, wild greens, fermented garlic, smoked yoghurt  
Pastourma spiced beef short rib, potato pavé, charred greens, black garlic

## 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



Day	\$ per person	Min guests
SAT	200	80
FRI	180	80
SUN	190	70
MON -THU	170	80
WINTER	170	70



# COCKTAIL PACKAGE

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IMAGES ARE RENDER ONLY

## COCKTAIL PACKAGE INCLUSIONS

5 hour event duration

8 canapés, 3 substantial bowl items, 3 dessert canapés

5 hour beverage package, selection of teas and coffee

Celebration cake cut and served on platters

Dedicated Event Coordinator and Events Manager, kitchen and service team

Venue hire and security for the duration of the event

## UPGRADES

30 minute extension to your beverage package and event duration \$12pp

Cocktail served on arrival (one per guest) \$18pp

Late night snacks served roving \$15pp

## TERMS

Pricing valid for events held between 1<sup>st</sup> November 2022 – 30<sup>th</sup> June 2023

15% surcharge applies for Public Holidays.

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# CANAPÉ MENU

## COLD

Confit tomato nigiri, pepitas, tamari and olive oil  
Tarama tart, finger lime, flying fish roe  
Appellation oysters, rhubarb, seaweed, vinegar  
Crab cannoli, sesame, salt & vinegar  
Skewered and pickled octopus, white anchovies, Sicilian olives  
Hiramasa kingfish, betel leaf, gin mayo, chili  
Compressed melon, San Daniele prosciutto, labna, pink peppercorn  
Smoked chicken, tarragon mayo, chicken cracker

## HOT

Fried potato gratin, black garlic relish  
Mushroom arancini, parmesan aioli, lemon thyme  
Prawn toast, pepitas and lemon  
Lamb kofta, smoked yoghurt, pomegranate  
Steak frites, pickled onions, Béarnaise

## A LITTLE BIGGER

Cauliflower and cheddar empanada  
Prawn roll, brioche, fennel pollen, labneh, pickled fennel  
CSE chiko roll  
Buttermilk fried chicken, Keen's curry mayo, pickled cucumber  
Roast beef, sourdough, roquette pesto, horseradish

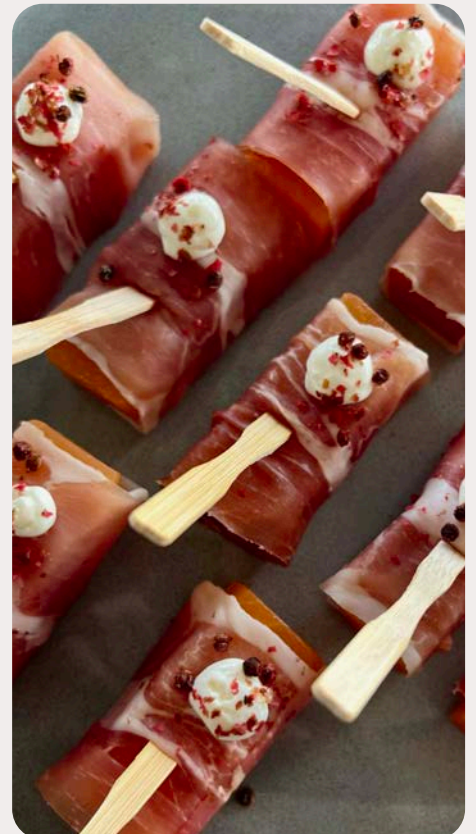
## DESSERT

(can be served as station or individual)

Orange and almond syrup cake, orange and poppyseed salad, crème fraîche  
Lemon posset, summer berries, candied pistachios  
Chilled rice pudding, rhubarb, pistachio, puffed rice  
Basque cheesecake, passionfruit curd, macadamia crust  
Chocolate crémeux, hazelnut crumble, cherry gel



Day	\$ per person	Min guests
SAT	160	100
FRI	140	100
SUN	150	90
MON -THU	150	90
WINTER	150	80





# BEVERAGE PACKAGES

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## BEVERAGE PACKAGE 1

**Beverage packages**  
All beverage packages run for 5 hours

**Package 1**  
Included in the price per person

**Sparkling wine**  
Ate Sparkling NV

**White wine**  
Ate Sauvignon Blanc NV or Ate Chardonnay NV

**Red Wine**  
Ate Shiraz NV or Ate Pinot Noir NV

**Beer**  
Furphy Original or James Boags  
Hahn Light

**Soft drinks**  
Capi Sparkling water  
Capi Still mineral water  
Capi Flavoured mineral water

## BEVERAGE PACKAGE 2

**Beverage packages**  
All beverage packages run for 5 hours

**Package 2**  
Upgrade package \$15pp

**Red**  
First Creek Botanica Pinot Noir or Gnarley Dudes Shiraz

**White**  
Cloud St Sauvignon Blanc or Coolwoods Chardonnay

**Sparkling wine**  
Azahara Sparkling or Del Zotto Prosecco

**Beer**  
Peroni or 150 Lashes Pale Ale  
Hahn Light

**Soft drinks**  
Capi Sparkling water  
Capi Still mineral water  
Capi Flavoured mineral water

## BEVERAGE UPGRADES

Spirits on arrival for first 30 mins \$12pp  
Both red wine, both white wine and both beer options offered to all guests \$9pp  
French Champagne upgrade to any package - Taittinger \$15pp



# Contact us

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