

- EST. 2022 -

Grace
by CURTIS
STONE
EVENTS



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

Weddings | Events

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 handwritten signature in black ink that reads "Curtis Stone". The signature is stylized and cursive.

VENUE INCLUSIONS



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



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



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 1st November 2022 – 30th June 2023

15% surcharge applies for Public Holidays

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

SEATED MENU

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



IMAGES ARE RENDERS 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

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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

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

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

DESSERT

(can be served as station or individual)

Orange and almond syrup cake, orange and poppyseed salad, crème fraiche
 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



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 I50 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

+61 03 9989 9918

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ORDERS@CURTISSTONEEVENTS.COM

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