MARQUEE EVENTS

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CURTIS STONE EVENTS

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CURTIS STONE EVENTS Royal Botanic Garden Victoria, Melbourne Gardens has been a treasured part of Melbourne's cultural life for more than 170 years – much loved by generations of Victorians, as well as by many visitors from interstate and overseas. It is a picturesque haven for recreation and an important resource for education, conservation, science and horticulture.

Royal Botanic Garden Victoria, Melbourne Gardens extends over 38 hectares and houses a collection of more than 8,500 species of plants from around the world and is a beautiful destination for your next function or special occasion.

From weddings to baby showers, birthdays to your next work Christmas Party, Melbourne Gardens offers a unique environment to celebrate.

SITE MAP

- 1 Observatory Building
- 2 Dog Flat (1545sqm)
- 3 Glasshouse Lawn (882sqm)
- 4 Taxodium Lawn (939sqm)
- 5 Picnic Point (1309sqm
- 6 Southern Lawn East (1693sqm)
- 7 Southern Lawn West (972sqm)
- 8 Temple of the Winds (156sqm)
- 9 Tennyson Lawn (2996sqm)
- 10 Tecoma Rest House (1940sqm)
- 11 Rose Pavilion (62sqm)
- 12 Princes Lawn Lawn (9812sqm)



INTRODUCING DOG FLAT LAWN

Available dates:

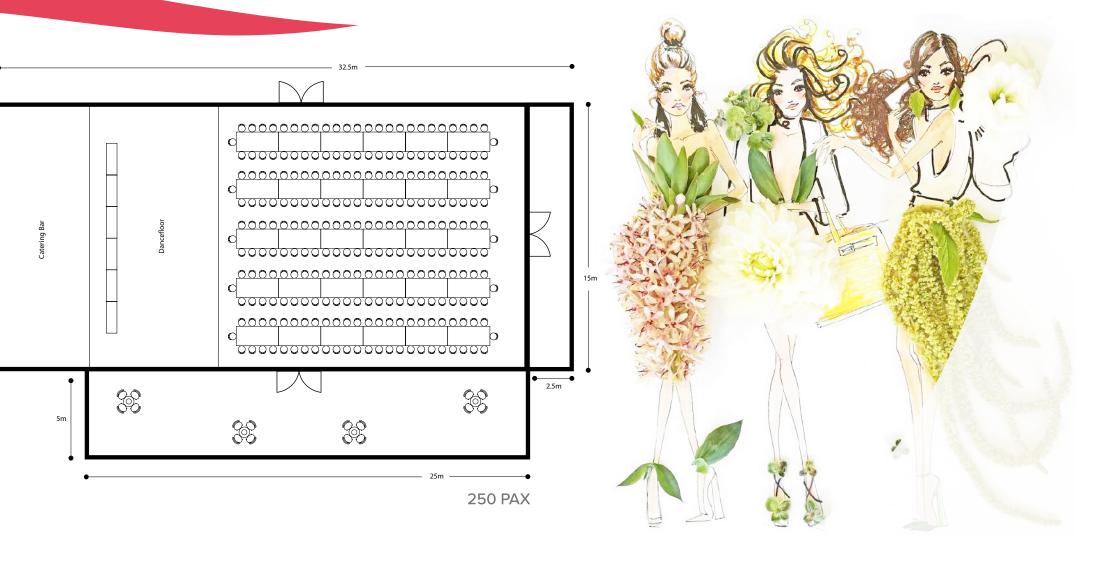
3rd November 2023 – 17th December 2023







With soaring ceilings and framed glass panelling, this is a temporary structure which feels like a permanent space. Light fills this vast structure from all angles, taking cues from mid-century, modernist architecture that celebrates simplicity and scale. Take your event to new heights.



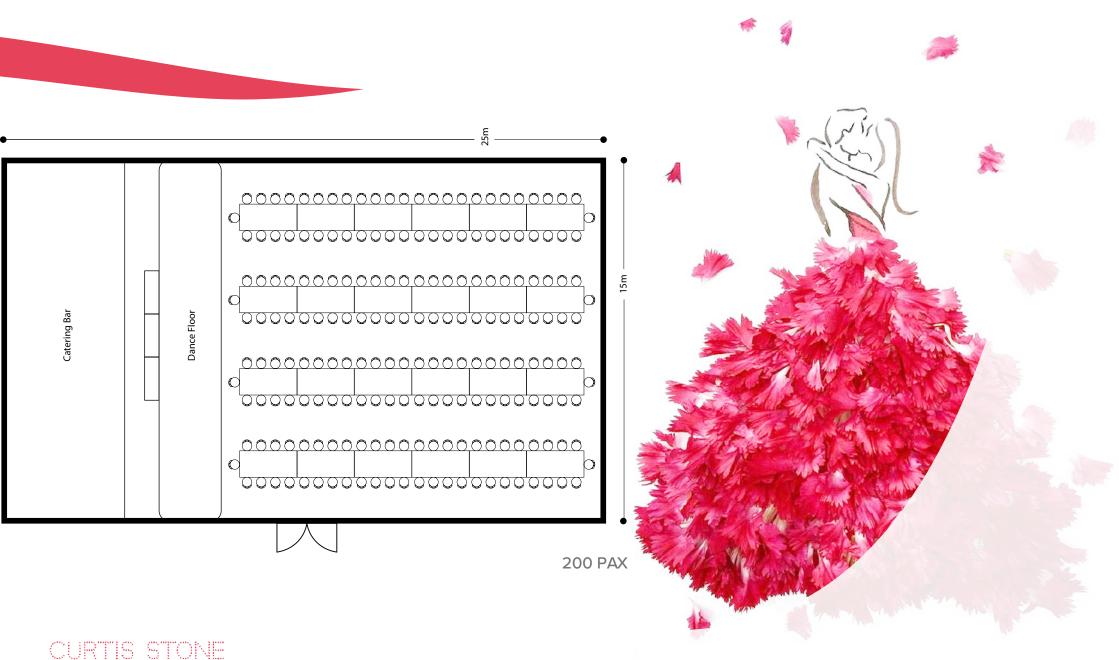
INTRODUCING GLASS HOUSE LAWN

Available dates : 15th January 2024-07th April 2024



This marquee is an exceptionally designed structure that is both versatile and striking. Featuring a curved-roof profile and the choice between panoramic glass, or walls. Dress it up or down with an extensive furniture collection, and light it up and pump up the volume to complete your party.





EVENTS

INTRODUCING

60

Every day. See location map for options within the Gardens





Whether you want to make a statement indoors or bring versatility to an outdoor event. Vergola adapts to any weather condition and allows for the option to let in sunlight, create shade, ventilation or rain protection.

Available in 5m x 5m modules the Vergola system can stand alone or integrate with itself or another structure to create a larger space.

SEATED EVENTS

Glass House Lawn

Dog Flat Lawn

Inclusions

Five Hour Petunia Beverage Package

CURTIS STONE

EVENTS

tunia · Cav D'oro Prosecco ckage · Azaha Sparkling Wine

•

-or-

• Squealing Pig Sauvignon Blanc

Lawn overlooking Nymphaea

Lilly Lake (Glasshouse Lawn)

• Arrival drinks and canapes on the lawn

Decking overlooking ornamental lake

• Curtis Stone Events Three Course Menu

(individual plated or sharing style)

- T'Gallant Imogen Pinot Gris
- Penfolds Max's Chardonnay
- Penfolds Max's Rose

(Dog Flat Lawn)

- · Coldstream Hills Pinot Noir
- Penfold's Max's Shiraz
- Peroni
- 150 Lashes Pale Ale Cascade
 Premium Light Beer
- Individual Capi mineral water still
- Individual Capi mineral water sparkling

Harry the Hirer

- (exclusive range)
- Tables
- Chairs
- Linen
- Crockery
- Cutlery
- Glassware

Staffing

Curtis Stone Events Food and Beverage team members (incl. supervisor) to run your event

Security

*Please note we don't have a minimum number of guests







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

Chicken roulade, gin apricot, pickled vegetables, labna, parsley, lemon oil



Main course

Roasted cauliflower, harissa, tahini, pomegranate, almonds

Roasted root vegetable pithivier, shiitake ketchup, broad beans

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

Pastourma spiced beef short rib, potato pave, charred greens, black garlic

Roasted striploin, potato pave, wild greens, fermented garlic, smoked yoghurt

Wagyu rump cap, sauteed wild mushrooms, English spinach, fermented butter hot sauce, basil oil



Sides

Market salad, seasonal vegetables, oregano, and honey vinaigrette.

Baby roasted kipflers, tarragon vinegar, rosemary salt

Desserts

Yuzu tart, crème fraiche, raspberry granola

Whipped rice pudding, rhubarb, pistachio, puffed rice

Basque cheesecake, passionfruit curd, macadamia crust

Chocolate tart, salted caramel, crispy pearls

Chocolate cremeux, hazelnut crumble, winter berries, pomegranate balsamic





Entrée (select 3)

Whipped Yarra Valley feta, raw vegetables, bottom of the salad dressing

That's Amore burrata, roasted and pickled beets, spiced walnuts

Lime cured wild kingfish, pickled daikon, sweet potato, coriander

Cured salmon, pickled daikon, cucumber, chives, miso dressing

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

Chicken roulade, gin apricot, pickled vegetables, labna, parsley, lemon oil

House made pork terrine, San Danielle prosciutto, capocollo, house pickles



Main course (select 2)

Roasted cauliflower, harissa, tahini, pomegranate, almonds

Wild mushroom risoni, tarragon butter, peppercorn pecorino

Hot smoked salmon, pumpernickel, burnt cucumber, whipped cod roe

Roasted and confit duck, beets, raw and roasted, walnut cream

Western Plains pork scotch, melted leeks, quandong chutney

12-hour lamb shoulder, beans, radish, mojo sauce, smoked yoghurt

Roasted striploin, wild greens, black garlic jus

Wagyu rump cap, sauteed wild mushrooms, English spinach, house fermented hot sauce



Sides (both to share)

Market salad, seasonal vegetables, oregano, and honey vinaigrette.

Baby roasted kipflers, tarragon vinegar, rosemary salt

Desserts (select 2)

Yuzu tart, crème fraiche, raspberry granola

Whipped rice pudding, rhubarb, pistachio, puffed rice

Basque cheesecake, passionfruit curd, macadamia crust

Chocolate tart, salted caramel, crispy pearls

Chocolate cremeux, hazelnut crumble, winter berries, pomegranate balsamic

Or

Selection of amazing Australian cheese, gin pickled apricots, lavosh crackers, apple and thyme paste, muscatels

COCKTAIL EVENTS

CURTIS STONE

EVENTS

Glass House Lawn		Harry the Hire
Dog Flat Lawn:		(exclusive ran
Inclusions:	Arrival drinks on the lawn and decking overlooking ornamental lake (Dog Flat Lawn) or over Nymphaea Lilly Lake (Glasshouse Lawn)	Staffing
Canapé Menu	 6 canapes (small bites) 3 substantial canapes (big bites) 1 food station 	
Five Hour Petunia Beverage Package	 Cav D'oro Prosecco Azaha Sparkling Wine Squealing Pig Sauvignon Blanc T'Gallant Imogen Pinot Gris Penfolds Max's Chardonnay Penfolds Max's Rose Coldstream Hills Pinot Noir Penfold's Max's Shiraz Peroni 150 Lashes Pale Ale Cascade Premium Light Beer Individual Capi mineral water – still Individual Capi mineral water – sparkling 	

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- Tables
- Chairs
- Linen
- · Crockery
- · Cutlery
- · Glassware

Curtis Stone Events Food and beverage team members (incl. supervisor) to run your event

Security

*Please note we don't have a minimum number of guests

Grace



Canapes (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

Hiromasa kingfish, betel leaf, gin mayo, chili

Compressed melon, San Daniele prosciutto, labna, pink peppercorn

Smoked chicken, tarragon mayo, chicken cracker



Canapes (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



Canapes (A little bigger)

Cauliflower and cheddar empanada

Prawn roll, brioche, fennel pollen, labneh, pickled fennel

CSE chiko roll

Buttermilk fried chicken, keens curry mayo, pickled cucumber

Roast beef, sourdough, roquette pesto, horseradish



EVENTS

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 cremeux, hazelnut crumble, cherry gel

BEVERAGES



Beverage package inclusions (Marquee - 5 hour package)

T'Gallant Chardonnay/Pinot Noir 821 South Sauvignon Blanc T'Gallant Cape Schanck Pinot Grigio St Huberts The Stag Rose Fickle Mistress Pinot Noir Penfolds Seventy-Six Cabernet Shiraz Furphy Lager Hahn Light Individual Capi mineral water – still Individual Capi mineral water – sparkling



Beverage package upgrade

T'Gallant Imogen Pinot Gris

Penfolds Max's Chardonnay

Penfolds Max's Rose

Coldstream Hills Pinot Noir

Penfold's Max's Shiraz

Little Creatures Pale Ale, Hahn Light, James Squire 150 Lashes / XXXX Gold

Individual Capi mineral water – still

Individual Capi mineral water – sparkling

Individual Capi mineral water – flavoured

Cocktails



French Martini

Cosmopolitan

Mojito

Aperol Spritz

Espresso Martini

ABOUT CURTIS STONE EVENTS

CURTIS STONE EVENTS Curtis Stone Events will weave our intrinsic style through unique activations, interactive experiences and hospitality with a difference! Marc



The Man Behind the Brand – Curtis Stone

Curtis Stone is an Australian Michelin-starred chef, restaurateur, author and culinary entrepreneur.

Curtis began cooking at the Savoy Hotel's 5-star restaurant in his hometown of Melbourne at just 18. He moved to Europe at 21 to further his classical training under renowned chef Marco Pierre White for 8 years, a foundation that would inform his subsequent career in LA.

In 2014, Curtis opened his first LA restaurant, Maude in Beverly Hills to immediate acclaim. Lovingly named after his paternal granny who taught him how to make his very first recipe – fudge. Maude restaurant went on to win every accolade in the culinary field in the US, culminating in a Michelin Star in 2019.

Following the success of Maude, Curtis opened Gwen Butcher Shop & Restaurant in July 2016 with his brother Luke. Maintaining the theme, this restaurant is named after their grandmother on the maternal side of the family.

The third nod to the women in the Stone family came with the opening of the brothers' second restaurant together, Georgie in Dallas in 2019, named after brother Luke's youngest daughter.



Finally, the latest venture is Grace, the team's first permanent events venue in Australia - the name of the venue comes from the daughter of Stone's best friend and business partner Chris Sheldon.

Curtis is widely known for his appearances on TV programs such as Take-Home Chef, Top Chef Masters, and the Emmynominated Top Chef Junior. In 2019 Curtis debuted Field Trip with Curtis Stone, a six-episode series inspired by his global travels to research the regional menus at Maude. A New York Times bestselling author, Curtis, has authored 6 cookbooks. Curtis launched Curtis Stone Events in Los Angeles in 2016, a full-service events and catering company. After just 1 year in business, Curtis Stone Events was crowned "Best Caterer in the West" by the Achievement in Catering & Events Awards (ACE) in California.



CURTIS STONE EVENTS Since this time, Curtis and his team have run large, reputable events globally, catering to A list celebrities and Fortune 100 executives.

In Australia, the team is managed by Luke Stone and Chris Sheldon who are both highly established hospitality professionals.

With the ongoing success of Curtis Stone Events in Los Angeles, Curtis decided to bring some of this success back home and partner with his long-time friend Chris Sheldon and brother Luke Stone to start Curtis Stone Events Australia.

Curtis personally oversees menu creation and collaborates with trusted Executive Chef of Curtis Stone Events Australia, Travis McAuley. As an innovator himself, Curtis challenges his team to continuously improve the allure and atmosphere of Curtis Stone events, ensuring that our clients receive the exhilarating event experience that they deserve.

Our menus boast only the finest seasonal produce and that personalized touch from Curtis Stone, sets a momentous balance and tone of elegance, polish, refinement, and fun.

Contact: Rebecca Andonovski Sales Director, Australia E: rebecca@curtisstoneevents.com C : +61 407 999 539 W: www.curtisstoneevents.com

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