



"We grew up  
literally around the  
corner from Flemington  
and have had serious fun at  
the Melbourne Cup Carnival  
over the years. I'm so thrilled  
for my catering and events  
company to play such a key  
role in bringing the car  
parks to life."

# Melbourne Cup Carnival 2023

CURTIS STONE  
EVENTS



Curtis Stone Events (CSE) is the brainchild of the Michelin-starred and much-loved Aussie Chef Curtis Stone. After launching in LA in 2016 and catering for the likes of Gwyneth Paltrow, The SAG Awards, Gucci and more, CSE was awarded Best New Caterer in the West.

With the success and growth of Curtis Stone Events in America, Curtis was able to realise his long-held dream of having a culinary presence in his beloved hometown of Melbourne. Partnering with his brother Luke Stone and lifelong friend Chris Sheldon, Curtis Stone Events was born in February 2020.

Curtis Stone Events is a dynamic and vibrant brand, widely known for challenging the industry norm and being at the forefront of innovation in terms of hospitality concepts, service delivery and exceptional food.

We are thrilled to be a part of the 2023 Melbourne Cup Carnival at Flemington, and have set ourselves a mission to astound you and your guests through delicious food & beverage and professional but super fun service.

Our menus bring a flavour of all of Curtis' restaurants from the USA as well as a brand-new catering venture for the Curtis Stone Events team right here in Melbourne, Grace by Curtis Stone Events. Whether simply delivering delightful gourmet boxes for your self-managed car park or catering and supplying a chef and wait staff to your lavish suppersite, our team will do all the hard yards to create a deliciously memorable experience for all.

CURTIS STONE  
EVENTS





# BOOKING INFORMATION

- All prices are plus GST.
- Booking confirmation required by Wednesday October 13th.
- Final numbers with dietary requirements by Friday 13th October.
- Any alterations to numbers or menu after Friday October 20th may incur a surcharge.
- 50% deposit is required to confirm your booking.
- A final invoice for the remainder will be issued on Friday 20th October.

CURTIS STONE  
EVENTS



Our stylish looking team of Curtis Stone Events trained staff are all armed with a 'can-do' attitude and a burning desire to create an exceptional experience for you and your guests.

CURTIS STONE  
EVENTS

# STAFFING

<b>Derby, Oaks and Stakes Days</b>	<b>per hour</b>
Food & Beverage Attendant	\$65
Supervisors and Chefs	\$80

<b>Melbourne Cup Day</b>	<b>per hour</b>
Food & Beverage Attendant	\$75
Supervisors and Chefs	\$90

## Minimum staffing

Front of House (FOH)	6 hours
Back of House (BOH)	5 hours

*Staffing ratios are strictly 1 staff member per 20 guest and 1 chef per 30 guests*

Add some flair, surprise and wonder to thrill your guests and make your car park party the envy of your neighbours!

## Magician

15 minute set	\$350
---------------	-------

## Flair Bartender

15 minute set	\$250
---------------	-------

We have so many more creative concepts to share with you. Or maybe you have a dream idea.... Ask us anything



\$145pp  
Curtis Stone  
Events Trackside  
Garden Party

# GARDEN PARTY

## \$145 pp

- All day grazing menu served onsite.
- Enough food to keep your guests full and happy all day
- BBQ hire and minimum one staff member required
- Minimum of 10 guests

### On arrival

- Grilled stecca bread, jamon, camembert, pickles
- Fraser island spanner crab cannoli, salt and vinegar
- Octopus, green olive, and pickled chilli gilda

### Lunch

- Salmon en papillote, warm potato salad, escabeche
- Grilled chicken, buckwheat noodle salad
- Steak sandwich, Baker Blu bread, mustard seed slaw

### Afternoon

- Grilled garlic prawns, saffron aioli, pangritata
- Chermoula grilled lamb back strap, preserved yoghurt

### Soaker

- Pulled pork toasty, bbq sauce, cheddar, McClure pickles

BBQ and staff will be required.

CURTIS STONE  
EVENTS





\$195 pp  
Curtis Stone  
Events Flavours  
of Flemington

CURTIS STONE  
EVENTS

# FLAVOURS OF FLEMINGTON \$195 pp

- All day grazing menu served onsite
- Enough food to keep your guests full and happy all day, with additional soaker
- BBQ hire and minimum one staff member required
- Minimum 10 guests

## On arrival

- Octopus, green olive, and pickled chilli gilda
- Grilled stecca bread, jamon, camembert, pickles
- Fraser island spanner crab cannoli, salt and vinegar

## Lunch

- Goats curd, asparagus, short crust tart
- Grilled sour dough, squacquerone, spring greens, lemon oil
- Grilled chicken, buckwheat noodle salad
- Salmon en papillote, warm potato salad, escabeche
- Steak sandwich, Baker Blu bread, mustard seed slaw

## Afternoon

- Hervey Bay scallop, XO butter
- Grilled garlic prawns, saffron aioli, pangritata
- Chermoula grilled lamb back strap, preserved yoghurt

## Soaker

- Wagyu beef cheese burgers, McClure pickles

## Dessert

- Amaretto, cherry, and chocolate ice cream

BBQ and staff will be required.



These can  
be add-ons to  
any menu or  
delivered.

## Additional Treats:

### Oysters \$40 doz (to be served start of the day)

- Freshly shucked rock oysters, rhubarb gin mignonette and lemon oil

### Cheese plater \$25pp

- L'Artisan Grand Fleuri
- Pyengana aged cheddar
- Fennel seed lavosh
- Gin spiced apricot
- Seasonal fruit

### CSE chicken sandwich

- Sandwich box \$100 (10 sandwiches)

### Dessert

- Assorted macarons \$3.5 piece (min 10)
- Citron tart, spring berries \$10pp
- Amaretto, cherry, and chocolate ice cream \$12pp

# BEVERAGE MENU

## Ava \$87 pp

- Seppelt Prosecco
- Hartogs Plate SSB
- Upside Down Rose
- Hartogs Plate Cab Merlot
- James Boag's /James Boag's Light
- Assorted Schweppes mineral waters
- Bottled still water

## Alice \$107 pp


- 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 / XXXX Gold / Hahn Light
- Assorted Schweppes mineral waters
- Bottled still water

## Reese \$127 pp

- Cav D'oro Prosecco
- Squaling 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
- Little Creatures Pale Ale, Hahn Light,
- James Squire 150 Lashes / XXXX Gold
- Assorted Schweppes mineral waters
- Bottled still water
- Bottled sparkling water
- Freshly squeezed orange juice on arrival

All beverage packages are for 6 hours and include ice tubs, ice, glassware and bar equipment.





All beverage packages are for 6 hours and include ice tubs, ice, glassware and bar equipment.

CURTIS STONE  
EVENTS

## Upgrades to beverage packages

### Cocktails made onsite \$25 pp

- (Requires a bartender)
- French Martini
- Cosmopolitan
- Mojito
- Negroni
- Espresso Martini

### Mumm French Champagne

\$545 per 6 bottles

### Add spirits by the bottle \$155

Spirits come with Schweppes mixers and ice

- Smirnoff Vodka
- Tanqueray Gin
- Bulleit Bourbon



elian@curtisstoneevents.com  
+61 03 9989 9918

CURTIS STONE  
EVENTS