



Atto

Royal Botanic Gardens
By Curtis Stone Events

CURTIS STONE
EVENTS



VENUE INCLUSIONS

With soaring ceilings and framed glass paneling, 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.

Available Annually from November to March

Our dedicated team of event professionals (Event Producer and Event Manager) will support from the beginning planning stages to the event day.

Alto by Curtis Stone Events is fully equipped with:

- Bridal suite/ green room
- Bar and dancefloor
- Exclusive furniture hire range of white bentwood chairs, tables, customisable linen, high tables and chairs, soft furnishings.
- Crockery, cutlery, glassware and table numbers
- PA system, wireless microphone
- Heating and cooling
- Ceiling installation opportunities
- Security
- CSE food and drink service waiters
- Event supervisor

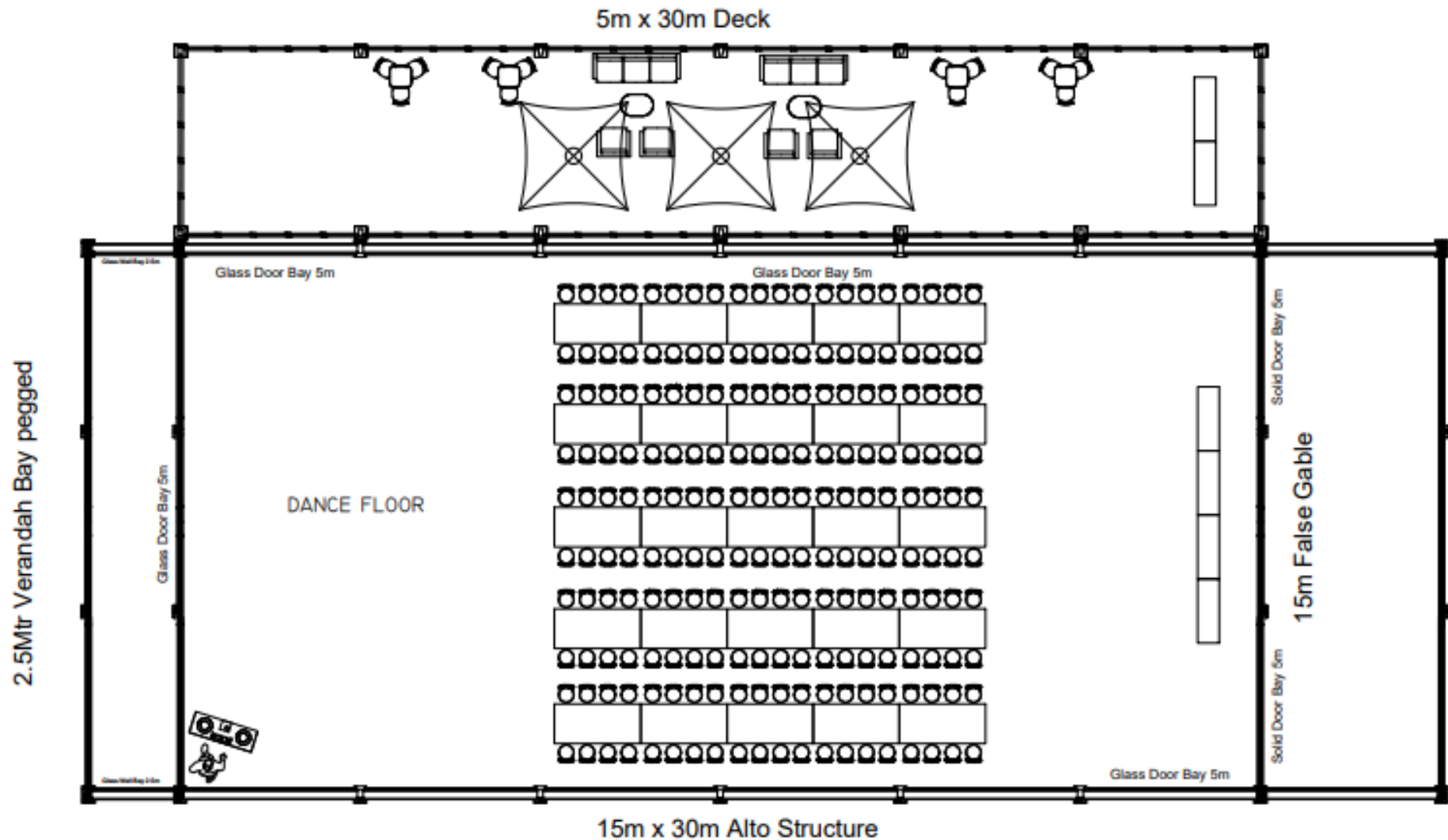
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Victoria

FLOOR PLAN

Alto has a maximum capacity of 450 guests
For seated events, the maximum capacity is 250 guests with a dance floor (5 rows of 50)



SEATED DINING

Begin your experience with arrival drinks and canapes overlooking the ornamental lake located on Dog Flat Lawn.

Our Executive Chef will provide an abundance of menu selections as well as offering the opportunity for menu tastings.

Sample Menu

Our menu changes seasonally, refer to the below as a guide only.

Canapes Upon Arrival

Beetroot pani puri, whipped feta, spinach, smoked
Raw tuna, saffron cracker, yuzu emulsion, sea vegetables
Confit duck tostada, queso fresco, pickled onions, coriander

Entree

House made cavatelli, stracciatella, sorrel emulsion, smoked garlic

Main Course (Alternate Drop)

Wagyu beef rump cap, celeriac remoulade, wasabi leaf, jus gras
Pan-roasted wild barramundi, mussels, confit fennel, tomato emulsion

Shared Sides

Market salad, seasonal vegetables, fruits, raspberry mignonette
Triple cooked kipflers, lemon, garlic, parsley

Dessert

Raspberry semi freddo, lychee jelly, rose, pistachio

Late Night Snack (10:30pm - 11:00pm)

Wagyu cheeseburger



COCKTAIL DINING

Begin your experience with arrival drinks and canapes overlooking the ornamental lake located on Dog Flat Lawn.

Our Executive Chef will provide an abundance of menu selections as well as offering the opportunity for menu tastings.

Sample Menu

Our menu changes seasonally, refer to the below as a guide only.

Canapes

Cold (1 Bite)

1. Fremantle octopus, prawn, chilli, and olive gilda
2. Raw tuna, saffron cracker, yuzu emulsion, sea vegetables
3. Lamb carpaccio, egg yolk jam, fennel seed cracker
4. Asparagus and squacquerone tart, fennel pollen

Hot (2 Bite)

1. Fried coconut rice cake, crab and yuzu salad
2. Pulled chicken croquette, romesco, fried garlic
3. Mushroom and thyme arancini, mustard seed aioli
4. Cauliflower and pine nut empanada

Substantial Bowl Food (3 Bite)

1. Olive oil poached salmon, buttermilk, fennel, caviar
2. Native spiced braised lamb doughnut, bush tomato salt
3. Gnocchi alla vodka

Dessert Canapes (1 Bite)

1. Mini magnum – Dulce de leche, milk chocolate, and almond glaze
2. Pistachio choux bun, yuzu curd

Late Night Snack (10:30pm - 11:00pm)

Wagyu cheeseburger



BEVERAGE MENUS

Your preferred dining menu is inclusive of our five-hour Ava package with the choice to upgrade to our Alice of Reese offering.

Ava Package (Included)

Seppelt Prosecco
Hartogs Plate SSB
Upside Down Rose
Hartogs Plate Cab Merlot
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

UPGRADE YOUR BEVERAGES

Alice Package, + \$15 PP

T'Gallant Chardonnay/ Pinot Noir
821 South Sauvignon Blanc
T'Gallant Cape Schanck Pinot Grigio
St Huberts The Stag Rose
T'Gallant Juliet Pinot Noir
Oxford Landing Cabernet Shiraz
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

Reese Package, +\$30 PP

Cav D'oro Prosecco
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
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters



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THE MAN BEHIND THE BRAND



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

Curtis began cooking at the Savory Hotel's 5-star restaurant in his hometown of Melbourne at only 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.

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.

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