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Curtis Stone Events

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.

At Curtis Stone Events, we hold a number of permanent, fixed contracts including Australian Unity, Coles Headquarters, Royal Botanic Gardens of Victoria, Melbourne Cup Carnival (both The Birdcage and Car parks) for the Victoria Racing Club. Plus, our own venues Grace in Richmond and Cornerstone Café in Albert Park.

However, it is the 650+ events we cater annually, that take us around Australia to the most unique locations – art galleries, museums, yacht clubs, wineries, private estates and houses, corporate boardrooms, rooftops, carparks, universities and backyards.

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Our vision focuses on creating a vibrant and multi-faceted food and beverage offering that integrates with a modern, diverse and inclusive approach to catering and events management.

Our openness and willingness to share accurate, clear and easy-to-understand information with our stakeholders, breeds trust and solidifies our businesses reputation.

Our management are guided by the following principles:

- Participation
- Consensus-orientated
- Accountability
- Transparency
- Effectiveness and efficiency
- Equity and inclusiveness
- Rule of law



The Curtis Stone Events *Difference*

“unforgettable one-
of-a-kind experience”

“nothing is too
much trouble”

CURTIS STONE
EVENTS

OUR VENUES & PARTNERS

Alto

Royal Botanic Gardens



Lawns & Pavilions

Royal Botanic Gardens



Grace

Richmond, VIC



Abbotsford Convent

Abbotsford, VIC



Australian Unity

Melbourne CBD



Melbourne Cup Carnival

Flemington Racecourse



Cornerstone Cafe

The Alba, Albert Park



OUR SERVICES

Event Catering

Curtis Stone Events provides full event catering for all kinds of functions. Whether it be sit-down dining or canapes, we can tailor a menu to impress. Our highly experienced team is able to confidently run small, medium or large-scale events and will adapt to meet even the most complex variables.

Major Events

With vast experience managing large scale catering operations, our scalable team can adapt to any sized event. Having catered some of the world's most prestigious events, Curtis Stone Events Australia will produce quality at scale and bring the press coverage to suit

Corporate Events & Partnerships

Whether it be black tie, sit-down executive functions or in-house catering for commercial facilities, Curtis Stone Events Australia has a solution. Managed by hospitality industry veteran Chris Sheldon and his team, your corporate catering solutions will be second to none.

Weddings

As an event catering specialist, our team is perfectly placed to put together wedding catering packages that will blow your guests away. With menus designed by the Michelin-starred chef himself, our food will certainly impress

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Complete your cocktail dining experience with interactive food stations, beverage packages and equipment furniture hire!

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SAMPLE CANAPE MENU

| | |
|----------------|----------------|
| Catering Style | Roving Canapes |
| Starting Price | \$75 per adult |
| Guests (Min) | 20 adults |

Menu Outline

Enjoy (5) canapes, (2) bowl food and (1) dessert roving for a duration of (3) hours.

Canape Selections:

- 1. Whipped feta, spinach and pea pani puri (vg, nf)
- 2. Confit duck tostada, queso fresco, pickled onions, coriander (gf, nf)
- 3. Lamb carpaccio, egg yolk jam, fennel seed cracker (gf, nf, df)
- 4. Fremantle octopus, prawn, chilli, and olive gilda (gf, df, nf)
- 5. Fried coconut rice cake, crab and yuzu salad (gf, ng, df)

Substantial/ Bowl Food:

- 1. Native spiced braised lamb doughnut, bush tomato salt (nf)
- 2. Roasted skull island prawn, prawn butter, chimichurri, kohlrabi remoulade (gf, nf)

Dessert:

Chocolate cremeux, vanilla poached strawberries, hazelnut, basil (vg, nf)



Choose to dine sharing style or complete your overall experience with charcuterie platters, beverage packages, floristry, crockery and/or cutlery hire!

SAMPLE SEATED MENU

Catering Style Seated 3-Courses

Starting Price \$105 per adult

Guests (Min) 10 adults

Menu Outline

Inclusive of food service waiters, chefs and Baker Blu bread with toasted yeast butter.

Canapes Upon Arrival:

1. Whipped feta, spinach and pea pani puri (vg, nf)
2. Confit duck tostada, queso fresco, pickled onions, coriander (gf, nf)
3. Raw tuna, saffron cracker, yuzu emulsion, sea vegetables (gf, nf)

Entree:

Char-grilled quail, eggplant pickle, labneh, pine nuts (gf)

Alternate Drop Main:

1. Wagyu beef rump cap, celeriac remoulade, wasabi leaf, jus gras (nf)
2. Gold band snapper, cauliflower cream, smoked mussel dressing (gf, nf)

Sides (To Share)

1. Market salad, seasonal vegetables, fruits, raspberry mignonette (v, gf, df, nf)
2. Triple cooked kipflers, lemon, garlic, parsley (v, gf, nf)

Dessert:

Raspberry semi freddo, lychee jelly, rose, pistachio (vg, gf)

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
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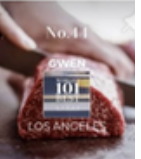
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