



Melbourne Cup
arnival
2024

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 2024 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 supersite, our team will do all the hard yards to create a deliciously memorable experience for all.

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BOOKING INFORMATION

All prices are plus GST.

Booking confirmation required by
Wednesday, October 16th.

Final numbers with dietary requirements
by Friday, October 18th.

Any alterations to numbers or menu after
Friday, October 18th incur a surcharge.

50% deposit is required to confirm your
booking.

A final invoice for the remainder will be
issued on Friday, October 18th.

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Our stylish 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.

STAFFING

Derby, Oaks and Stakes Days

Food & Beverage Attendant
\$69 per hour

Supervisors and Chefs
\$84 per hour

Melbourne Cup Day

Food & Beverage Attendant
\$79 per hour

Supervisors and Chefs
\$94 per hour

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

CURTIS STONE
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Curtis Stone Events
Drop & Go Catering
\$99 pp

DROP & GO

Inclusions

- Delivered in catering boxes ready for guests to pop the lid and self-serve.
- Sufficient food to keep guests satisfied and pleased
- Available for a minimum of (10) guests.

Antipasto

Selection of our favourite cured meats, local cheeses, olives, pickled vegetables, artisan crackers, grissini and freshly baked bread

Sandwiches

Smoked salmon slider, whipped cream cheese, soused onion, roquette
Native spiced chicken finger ribbon sandwiches

Salads

Turmeric spiced potato salad
Spring herb and quinoa salad, spiced pepitas, pomegranate

Cold Roasted Meats

Roasted Atlantic salmon, sauce vierge
Moroccan spiced chicken, lemon, almonds, coriander
Rare roasted beef sirloin, house-made mustard

Desserts

Nicholes chocolate and walnut brownie
Almond and raspberry frangipane tart

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Curtis Stone Events
Garden Soirée

\$139 pp

GARDEN SOIRÉE

Inclusions

- All day grazing menu served onsite
- Sufficient food to keep guests satisfied and pleased
- BBQ hire plus minimum one staff member will be required
- Available for a minimum of (10) guests.

Canapes to Start (11:30am - 1:00pm)

Grilled ciabatta, squacquerone, spring peas, lemon
Coconut nigiri, spanner crab and yuzu salad
Confit duck tostada, queso fresco, pickled onions

BBQ Feasting (1:00pm - 2:30pm)

BBQ Atlantic salmon, sauce vierge
Moroccan spiced chicken, lemon, almonds, coriander

Salads

Turmeric spiced potato salad
Spring herb and quinoa salad

Grilled Chef Snacks (3:00pm - 4:00pm)

Grilled lamb cutlets, chimichurri, lemon yoghurt
Wagyu cheeseburger

Soaker (4:30pm - 5:00pm)

Native spiced lamb doughnut, bush tomato salt

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FLAVOURS OF FLEMINGTON

Inclusions

- All day grazing menu served onsite
- Sufficient food to keep guests satisfied and pleased
- BBQ hire plus minimum one staff member will be required
- Available for a minimum of (10) guests.

Canapes to Start (11:30am - 1:30pm)

Grilled ciabatta, squacquerone, spring peas, lemon
Coconut nigiri, spanner crab and yuzu salad
Garlic prawns, saffron aioli, pangrattato
Whipped feta and spring pea pani puri
Coffin bay oysters, champagne jelly, crème fraiche
Fremantle octopus al pastor
Potato terrine, taramasalata, caviar
Lamb carpaccio, egg yolk jam, fennel seed cracker
Confit duck tostada, queso fresco, pickled onions

Bowls (2:00pm - 3:00pm)

Cumin spiced potato salad, BBQ salmon
Spring herb and quinoa salad, beef rib eye

Grilled Chef Snacks (3:00pm - 4:00pm)

Lobster roll, pickled fennel, lemon
Wagyu cheeseburger
CSE chicken finger sandwich

Something Sweet (4:00pm - 4:30pm)

Dulche de leche ice cream, milk chocolate & almond

Soaker (4:30pm - 5:30pm)

Native spiced lamb doughnut, bush tomato salt
Roasted cauliflower, currant & pine nut empanadas



Curtis Stone Events
Flavours of Flemington

\$189 pp

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OPTIONAL EXTRAS

Freshly Shucked Oysters

\$40 per dozen

Served at the beginning of your event

Freshly shucked rock oysters with rhubarb gin mignonette and lemon oil

CSE Native Spiced Chicken Ribbon Sandwiches

\$100 per box (10 included)

Artisan Cheese Platter

\$25 per person

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

Hand Pies

Pork and fennel seed sausage rolls, \$45 per dozen

Beef rendang pie, \$48 per dozen

Spiced cauliflower and pine nut empanadas, \$55 per dozen

Dessert

Dulce de leche ice cream, milk choc and almond, \$6 per person

Citron tart with spring berries, \$6 per person

Nichole's white chocolate, passionfruit and coconut wagon wheel,
\$55 per dozen

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BEVERAGE MENUS

Inclusions

- All day beverage menus are for a minimum of 6 hours
- Includes ice tubs, ice, glassware and bar equipment
- Minimum one staff member will be required
- Available for a minimum of (10) guests.

Ava Package

\$89 per person

Seppelt Prosecco

Hartogs Plate SSB

Upside Down Rose

Hartogs Plate Cab Merlot

Furphy Lager/ James Boag's/ James Boag's Light

Assorted Schweppes mineral waters

Bottled still water

Alice Package

\$109 per person

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

Penfolds Seventy-Six Cabernet Shiraz

Furphy Lager / XXXX Gold / Hahn Light

Assorted Schweppes mineral waters

Bottled still water



BEVERAGE MENUS

Reese Package

\$135 per person

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 Lager/ James Squire 150 Lashes / XXXX Gold
Assorted Schweppes mineral waters
Bottled still water
Bottled sparkling water
Freshly squeezed orange juice on arrival

Additional Optional Extras

Mumm, \$559 per 6 bottles

Ready to Serve Alcoholic Beverages

\$15 per beverage

Bulleit and Cola
Gordons and Tonic
Johnnie Walker and Cola
Smirnoff Double Black
Smirnoff Soda Lime and Lemon

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Contact

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