



# Grace

By Curtis Stone Events

CURTIS STONE  
EVENTS





Melbourne's newest venue is conveniently located just 3kms from the CBD, literally a stones throw from the MCG. Grace by CSE is the complete package when looking for your perfect venue.

# VENUE INCLUSIONS

Grace by CSE will captivate and draw you in, from the moment you open the double doors and set your eyes on the curved bar, the flexible open space, high ceilings and rich natural timber floors. With a contemporary and stylish range of event furniture, the venue can be styled to suit your specific needs.

[Click here](#) to view a 360 tour of Grace.

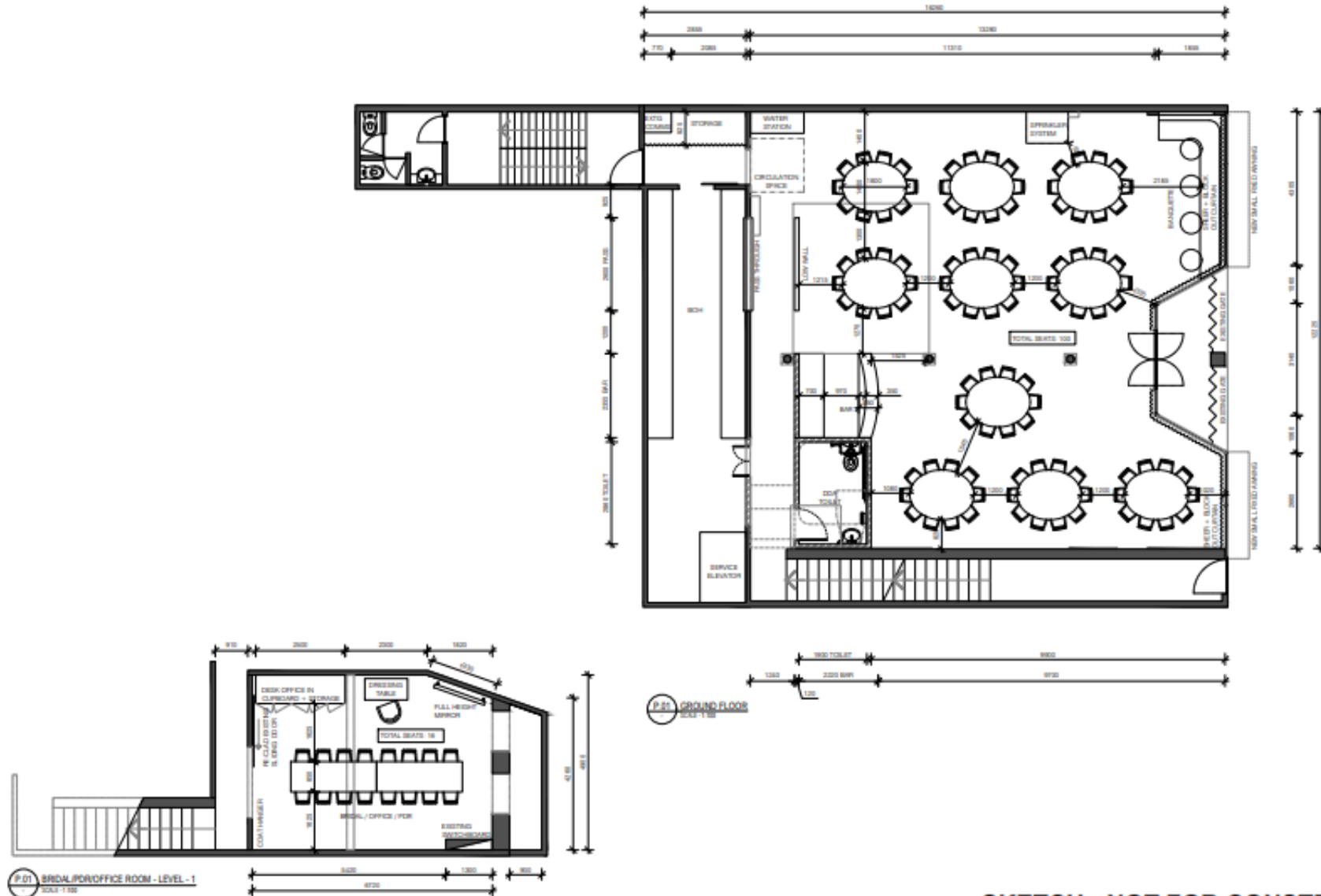
Our dedicated team of event professionals (Event Producer and Event Manager) will support from the beginning planning stages to the event day.

Grace by CSE is fully equipped with:

- Bridal suite/ green room inclusive of 14-seater dining table and bathroom
- Round banquette tables with Bentwood chairs
- Crockery, cutlery, glassware, napery, table numbers, menu holders and table linen
- Floral preserve centerpieces of gold, pink and green tones
- High bars and stools
- Easel and lectern
- PA system, wireless microphone
- Heating and cooling
- Ceiling installation opportunities

# FLOOR PLAN

Our floor plans indicate the maximum capacity for either a sit down or cocktail experience.



**SKETCH - NOT FOR CONSTRUCTION**

# SEATED DINING

Enjoy our three-course dining experience made complete with canapes upon arrival, celebration cake cutting and dedicated event and kitchen service team.

## Sample Menu

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

### Canapes Upon Arrival

1. Beetroot and goats cheese pie tee
2. Tuna nduja, wasabi, nori cracker, yuzu emulsion
3. Fried potato gratin, smoked yoghurt, black garlic

### Entree (Choice of One)

1. Pan fried ricotta gnocchi, Tuscan kale, porcini foam
2. Roasted Skull Island prawn, prawn bisque, kohlrabi, chorizo
3. Quail dolmades, eggplant pickle, labna, pine nuts

### Main Course (Alternate Drop - Choice of Two)

1. Eggplant katsu, macadamia tarator, shaved onion and parsley salad
2. Pan-roasted wild barramundi, mussels, confit fennel, tomato emulsion
3. Braised beef cheek, wild mushroom and freekeh ragu, fermented tomato beurre blanc

### Shared Sides

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

### Dessert (Choice of One)

1. Raspberry semi freddo, lychee jelly, rose, pistachio
2. White chocolate crèmeux, rhubarb, basil
3. A selection of local cheeses, fennel seed lavosh, gin spiced apricots

Pricing starts from \$175 per adult for a 5-hour seated dining and beverage experience.

*Enquire within for a custom quote.  
Pricing based on a minimum of 70 adults*



# COCKTAIL DINING

Enjoy our substantial canape experience made complete with celebration cake cutting and dedicated event and kitchen service team.

## Sample Menu

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

### Canapés (Choice of Eight)

#### Cold

1. Coffin Bay oysters, rhubarb gin mignonette
2. Fremantle octopus, prawn, chilli, and olive gilda
3. Smoked quail tart, gin spiced mayo, enoki mushrooms
4. Fried potato gratin, smoked yoghurt, black garlic
5. Lamb carpaccio, egg yolk jam, fennel seed cracker

#### Hot

1. Cauliflower and pine nut empanada
2. Fried potato gratin, smoked yoghurt, black garlic relish
3. Pulled chicken croquette, romesco, fried garlic
4. Confit duck tostada, queso fresco, pickled onions, coriander
5. Coconut nigiri, crab and yuzu salad

### Substantial Bowl Food (Choice of Three)

1. Olive oil poached salmon, buttermilk, fennel, caviar
2. Pan fried ricotta gnocchi, Tuscan kale, porcini foam
3. Native spiced braised lamb doughnut, bush tomato salt
4. CSE zinger burger, baby gem, kewpie mayonnaise

### Dessert Canapes (Choice of Two)

1. Negroni Turkish delight
2. Pistachio choux bun, yuzu curd
3. Chocolate tart, salted caramel, blood orange



Pricing starts from \$132 per adult for a 5-hour cocktail dining and beverage experience.

*Enquire within for a custom quote.  
Pricing based on a minimum of 80 adults*

# BEVERAGE MENUS

Your preferred dining menu is inclusive of our five-hour Ava package. Choose to upgrade your beverage package (prices below).

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## 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



# OPTIONAL EXTRAS

## Interactive Chef Stations

From \$20 per person

- Freshly shucked rock oysters with rhubarb gin mignonette and lemon oil
- Traditional paella with a selection of seafood, chicken and chorizo.
- Deli station with a selection of charcuterie, pickled vegetables, piccalilli and cheeses

## Late Night Snacks

From \$15pp

Roving wagyu cheeseburger

## Beverage Upgrades

Spirits upon arrival for the first 30 minutes, \$12pp

French champagne upgrade (Tattinger), \$15pp

Cocktail served upon arrival (one per guest), \$18pp

Alice package, \$15pp

Reese package, \$30pp





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*Contact*

(03) 9989 9918  
48-50 Bridge Road, Richmond VIC 3121  
stephanie@curtisstoneevents.com