



# Don't Get Your Tinsel in a Tangle

Curtis Stone Events has  
Christmas all wrapped up.

CURTIS STONE  
EVENTS



This year, skip the chaos  
and celebrate in style.

Curtis Stone Events will plan, plate, pour, and perfect  
your festive celebration — so you can focus on the good  
stuff: food, laughter, and that first sip of bubbles.

Whether you're gathering your entire company or just  
your closest crew, our venues and Michelin-calibre menus  
will make this Christmas one to remember.



CURTIS STONE  
EVENTS



Venues with the Wow Factor



Step inside GRACE — an elegant inner-city haven where Curtis Stone's brigade turns every dish into art. It's the perfect spot for stylish Christmas celebrations, from intimate long lunches to lively cocktail soirees.

Perfect for: Small to mid-sized teams (10–80 guests)

Ideal for: Christmas lunches • End-of-year dinners •  
Cocktail parties • Breakfast celebrations

CURTIS STONE  
EVENTS

Venues with the Wow Factor

# ALTO Marquee at the Royal Botanic Gardens



For show-stopping celebrations that impress, look no further than the ALTO Marquee — a breathtaking glass marquee set in Melbourne's Royal Botanic Gardens.

## City Lights. Starlit Nights

Season: 1 November  
2025 – 31 March 2026

With panoramic skyline views, dramatic architecture, and Michelin-standard cuisine, your event will shimmer from dusk till dark.

Perfect for: Large corporates, associations  
and institutions (80–300 guests)

Ideal for: Gala dinners • Cocktail receptions •  
Corporate Christmas parties • Award nights

CURTIS STONE  
EVENTS



## Customisable Packages Include

Award-winning menus by Curtis Stone Events

Premium beverage selections

Full-service event planning, styling & logistics

Entertainment and design coordination

Seamless delivery by our expert team

Stress less. Celebrate more.

**\$59**  
per person  
**2 course**

**\$69**  
per person  
**3 course**

**\$50**  
per person  
**Cocktail party**



Let us make your Christmas unforgettable.

CURTIS STONE  
EVENTS



# CSE Christmas 2026

## 2/3 course

### Entrée Individual (select 1)

Roasted beetroot and Meredith goats' cheese tart, caramelised shallots, smoked labna (v, nf)

Truffle burrata, heirloom tomato and peach salad, curry leaves, olive oil (v, gf, nf)

Kingfish crudo, cucumber and green apple, wasabi crème, finger lime, sea herbs (gf, nf)

Olive oil poached asparagus, shaved prosciutto, egg yolk gel, native pepper (gf, nf)

### Main to share (select 1 fish and 1 protein)

Pan-seared snapper, summer beans, lentils, burst tomato, preserved lemon dressing

Chargrilled calamari, fennel, roquette, and radish salad, lemon and olive oil (

Turkey roulade, basted with burnt butter and sage, pancetta and roasted onion stuffing (nf)

Slow-roasted Western District lamb shoulder, pea purée, mint  
yoghurt, pomegranate, toasted almonds (gf)

### Sides to share

Lemon roasted potatoes, oregano and garlic (v, gf, df, nf)

Baby gem lettuce, green goddess dressing, croutons, capers, herbs (vg, nf)

### Desserts Individual (individual select 1)

Eggnog panna cotta, spiced rum gel, candied citrus, nutmeg dust

Wattleseed and chocolate cremeux, vanilla poached cherries, cherry gel

Honey and macadamia pavlova, fresh local berries, passionfruit curd,  
whipped mascarpone (gf)





# CSE Christmas Canape Summer 2026

## Cold/Ambient Canapes

Pickled spiced pumpkin, macadamia tarator, spelt tartlet (v)

Pacific oysters, rhubarb gin mignonette (gf, df)

Skull island prawn salad, kimchi cocktail sauce, coconut, wasabi leaf (gf, df, nf)

Smoked duck breast, fried sour dough, plum, shiso (df, nf)

## Hot Canapes

Cauliflower and pine nut empanada (v, df)

Turkey croquettes, cranberry gel (gf, nf)

## Substantial Canapes

Prawn and scallop agnolotti, cauliflower, fennel, pinenuts

Wagyu beef tataki, miso caramel, pickled shallots (gf, nf, df)

## Desserts

Lemon curd and and raspberry tiramisu (vg, nf)

Davidson plum and white chocolate mini magnum (vg, gf, nf)



# The Big Little Christmas Lunch at GRACE

Because Christmas is better when it's shared.

Your team might be small, but your Christmas can still be BIG. Join our signature festive long lunch where solo stars, tiny teams, and co-working crews come together for one giant celebration.

Wednesday 10th December 2025  
12 noon - 4:00pm

**\$65**  
per person  
**Cash bar rolling all  
afternoon**



Three courses of  
classic Curtis Stone  
Christmas fare

The Jolly Holly  
Spritz on arrival

Bonbons, bad jokes,  
and belly laughs

Book one seat, two seats, or a table of eight — because  
Christmas cheer is even better when it's shared.

CURTIS STONE  
EVENTS





# This Christmas, Leave No Stone Unturned

From bespoke styling to  
Michelin-calibre menus, we handle it all.



Don't get your tinsel in a tangle —  
let Curtis Stone Events take care of it.

Bookings & Enquiries:

E: [hello@curtisstoneevents.com](mailto:hello@curtisstoneevents.com) · W: [curtisstoneevents.com/christmas](https://curtisstoneevents.com/christmas)  
P: 9989 9918

CURTIS STONE  
EVENTS