

FLAVOUR. SERVICE. ATMOSPHERE.
This is what we bring to every event.



CURTIS STONE
EVENTS

Let's get started.



MICHELIN STANDARDS
Every Venue. One culinary obsession.



Delicious occasions. Designed for you.
**FOOD IS AT THE HEART OF EVERYTHING
WE DO**

Let's get started.

Curtis Stone Events · Melbourne · hello@curtisstoneevents.com · 03 9989 9918



THE PAVILION



GENUINELY DIFFERENT FROM THE USUAL CORPORATE EVENT PLAYBOOK.



CAPACITIES**SIT DOWN****STANDING/COCKTAIL**

Entire venue	140	220
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Hidden gem of Melbourne's event landscape**VENUE INCLUSIONS**

- Projector Screen, microphone and lectern
- Ample onsite parking
- Free wifi
- Presentation clicker
- Whiteboard
- Flip charts



Box Hill Pavilion is the hidden gem of Melbourne's event landscape. Floor-to-ceiling windows along the full length of the room flood the space with natural light and frame views across the Box Hill oval that genuinely stop guests mid-conversation.

Only 16km from Melbourne's CBD, it's the venue that surprises people and then they can't stop recommending it. Backed by CSE's full-service event capability, The Pavilion punches well above its postcode.

FOOD MENU OPTIONS

Canapes

Available for a minimum of (20) guests

2 hours, 6 canape items | \$35.0 per person

3 hours, 8 canape items | \$45.0 per person

4 hours, 10 canape items | \$60.0 per person

Plated Dining Experience

Available for a minimum (10) guests

2 courses | \$70.0 per person

3 courses | \$85.0 per person

4 courses | \$100.0 per person

Refer to following pages for food and beverage selections

Beverage Options

1 hour | \$25.0 per person

2 hours | \$35.0 per person

Each additional hour \$5.0 per person

Labour

Monday to Friday (min 4 hours per team member)

Back of house | \$59.0 per hour

Front of house & Bar | \$54.0 per hour

Supervisor | Manager | \$69.0 per hour

Saturday & Sunday (min 4 hours per team member)

Back of house | \$65.0 per hour

Front of house & Bar | \$65.0 per hour

Supervisor | Manager | \$75.0 per hour

Please note venue hire and labour charges are quoted once event scope is shared. If not stated all amounts are exclusive of GST



PLATED MENUS

Sample Entree Selections

Macadamia tarator, raw vegetables, basil oil, pickled red onions, native pepper (v, gf, df)

Heirloom beetroot, goat's cheese, tarragon, pomegranate, spiced walnuts (vg nf, df)

Hiramasa kingfish, cucumber, taramosalata, finger lime, caper leaves (gf, nf)

WA tiger prawn, xo butter, fennel and wombok slaw (gf, df)

Chicken & leek terrine, gin and apricot chutney, French sorrel (nf)

Bresaola, stracciatella, figs, olive oil, mizuna (nf, df)

Pastrami spice lamb ribs, smoked yoghurt, spiced dukkha (gf)

Served with freshly baked bread & whipped butter

Sample Main Selections

Sweet corn & parmigiano agnolotti, charred onions, pickled zucchini (vg)

Baby barramundi, parsnip cream, mussels a la grecque (gf, df)

Char grilled snapper, cauliflower, caramelised fennel & burnt butter dressing (gf, df)

Hunter style chicken, braised peppers, tomato & capers (gf, nf, df)

Pork rib eye, burst tomatillo & caper salsa (nf, df)

Wimmera duck breast, braised & grilled sugar loaf cabbage, sauce mole (gf, nf)

Rolled lamb shoulder, spiced carrot, slow roasted eggplant, silverbeet (gf)

Black Opal rump cap, celeriac remoulade, jus gras (gf, df)

Main selections served with shared market salad & smashed potatoes, roasted garlic, lemon myrtle salt

Dessert Menu

Wattleseed tiramisu (vg, nf)

Brown butter mousse, apple, fennel, hazelnut (gf)

Miso & date stick toffee pudding, clotted cream (vg, nf)

Basque cheesecake, poached & roasted plums, almond praline (vg, gf)

Crème fraiche panna cotta, negroni poached peaches, oat crumble (nf)

Chocolate cremeux, crystalise chocolate crumb, blackberries, lemon balm (vg, gf, nf)

Note

Alternate drop additional \$10.0 per course

Sharing option additional \$10.0 per course

v-vegan | vg-vegetarian | df-dairy free | nf-nut free | gf-gluten free | hc - halal certified



BIG EVENTS



We've fed the Birdcage. We've hosted the Longest Lunch.
BY ROYAL APPOINTMENT.

In 2026, Curtis Stone Events became the **only catering company in Australia** to have hosted an intimate VIP dinner for **Their Majesties, King Frederik and Queen Mary of Denmark** at a private Melbourne venue.

No other caterer in Australia has held this distinction.

The event demanded the precision of a royal protocol, the warmth of genuine Australian hospitality, and the culinary excellence that defines every Curtis Stone Events engagement, regardless of the occasion, the headcount, or the room.

HOSPITALITY PARTNERS





CLIENTELE

From the Royal Botanic Gardens to Flemington Racecourse

TELLS YOU EVERYTHING YOU NEED TO KNOW ABOUT WHO WE ARE.

From Fortune 100 boardrooms to the Hollywood Birdcage. From intimate dinners for twelve to 2,000-person galas. Our clientele includes some of the most recognisable names in entertainment, business, sport, and government in Australia.

Curtis Stone Events has been the trusted partner behind Melbourne Food & Wine Festival, the Melbourne Cup Carnival, Royal Botanic Gardens Victoria, and events catering to A-list celebrities and foreign dignitaries.

The trust placed in us is not incidental. It is earned. **One exceptional event at a time.**

HOSPITALITY PARTNERS



RECOGNITIONS

Why the best brands trust us.
RECOGNISED FOR EXACTLY WHAT WE SET OUT TO DO.

Curtis Stone built his reputation in some of the world's most demanding kitchens, under Marco Pierre White in London, then across two Michelin-starred restaurants of his own in Los Angeles - Maude in Beverly Hills and Gwen in Hollywood.

The awards follow the work. Not the other way around.

In Australia, the team has been recognised by the AHA for Events Catering excellence and has earned the trust of the Royal Botanic Gardens, the Victoria Racing Club, National Trust Victoria and Hawthorn Football Club through track record alone.

RECENT RECOGNITION

micelin star

MAUDE, BEVERLYHILLS
GWEN, HOLLYWOOD



2026
nominee
**AHA AWARDS FOR
EXCELLENCE**

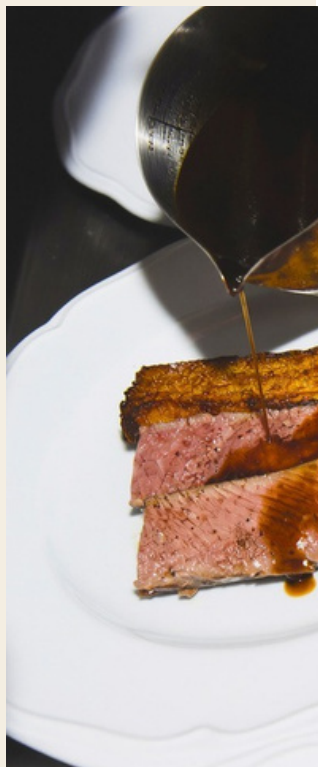
EVENTS CATERER OF THE YEAR



2019
Winner

**AHA AWARDS FOR
EXCELLENCE**

PREMIER EVENTS CATERER



The best events start with a conversation.



LET'S BEGIN.

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