

Day Delegate Package

Melbourne's most
refined day delegate
experience

CURTIS STONE
EVENTS

Venue Hire & Inclusions

Monday - Friday

Full Day: \$1135 + GST

CURTIS STONE
EVENTS

Inclusions

- Projector Screen, microphone and lectern
- Ample onsite parking
- Post event cleaning
- Free wifi
- Presentation clicker
- Whiteboard
- Flip charts
- Cords and connection adapters for Laptops however Laptops are not provided and need to be sourced by client
- Trestle Tables and linen (up to 5), chairs
- Full day labour charge to service event

Menu Options

Build your day to suit your requirements
Minimum 15 guests

Tea, coffee, juice & water station is added
to all packages at \$8.50 +GST per person

All prices are quoted exclusive of GST,
with GST applied at the time of invoicing.

\$9.50 each

Breakfast Station

Cold Selection

- Chia pudding, coconut yoghurt, passionfruit, toasted coconut (v, gf, df)
- Bircher muesli, Greek yoghurt, seasonal berries (vg, nf)
- House-made granola, Greek yoghurt (vg)
- Seasonal fruit salad pots (v, gf, nf)

Hot Selection

- Corn & feta fritters, sour cream & chives (vg, nf)
- Smashed avocado, feta & dukkah on sourdough (vg)
- Petit croissant, chilli scrambled eggs & wilted spinach (vg, nf)
- Mini breakfast burger, egg, bacon, cheese & tomato relish (nf)
- Petit quiche Lorraine (nf)

MORNING & AFTERNOON TEA



\$9.50 each

Sweet

- Cranberry & white chocolate muffins (vg, nf)
- Mini lamington, raspberry cream (vg, nf)
- Basque cheesecake, poached rhubarb (vg, gf, nf)
- Curtis's choc chunk cookie (vg, nf)
- Burnt honey & almond croissant (vg)

Savoury

- Ham & aged cheddar croissant (nf)
- Pumpkin, sage & feta arancini (vg, gf, nf)
- Cauliflower & pine nut empanada (v)
- Pork & fennel sausage rolls (nf)
- Hot smoked salmon slider, pickled onion, crème fraiche (nf)
- Seasonal fruit platter (v, gf, nf)



GRAZING LUNCH

Sandwiches, Wraps & Turkish

- Beetroot falafel, pine nut hummus, marinated vegetables, and baby spinach wrap (v)
- Smoked salmon, cream cheese, radish, pickled onion, dill, on rye (nf)
- Native spice chicken, cucumber, mayo, finger sandwich (df, nf)
- Deli sandwich, mortadella, pesto, mozzarella, on Turkish (nf)
- Rare roast beef, aged cheddar, onion relish & roquette, sour dough baguette (nf)

Salads

- Cypriot grain salad, herbs, seeds & nuts (v)
- Smashed cucumber salad, miso, sesame, feta (vg, gf, nf)
- Pearl couscous, roasted vegetables, Moroccan spice & pomegranate (v, nf)
- Market salad, seasonal leaves, vegetables & herbs (v, gf, nf)
- Buckwheat noodle salad, charred greens, Asian herbs, edamame, & ponzu (vg, df, nf)

\$29 pp

Select 2
sandwich, wrap or
turkish + 2 salad

PLATED LUNCH



Main Course

- Barramundi, cauliflower, caramelised fennel, burnt butter (gf, df)
- Hunter-style chicken, smoked yoghurt, braised peppers, tomato & capers (gf, nf, df)
- 16-hour beef cheek, vadouvan parsnip, parsley, parsnip chips (gf, nf)
- Rolled lamb shoulder, pea pesto, smoked eggplant, jus gras (gf, nf)

Sides (select 1)

- Market salad, fresh herbs, burnt citrus dressing (v, gf, nf, df)
- Country style roasted vegetable, feta, and salsa verde (gf, nf)

Comes with Bread by Brasserie with toasted yeast butter (vg, nf)

Dessert

- Wattleseed tiramisu (vg, nf)
- Miso & date sticky toffee pudding, clotted cream (vg, nf)
- Basque cheesecake, quince, almond praline (vg, gf)
- Chocolate crèmeux, chocolate crumb, blackberry, lemon balm (vg, gf, nf)

\$59 pp

Select 1 Main
course, 1 side + 1
dessert

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