

Celeste

CATERING

— Est. 1991 —

Sydney • Melbourne • Perth



Celebrating Life

Phone: (02) 9889 8455

Email: nsw@celestecatering.com.au



Beautiful On-site Function Rooms

Celeste is the official caterer at the on-site function rooms of the cemeteries below.
Contact us on (02) 9889 8455

📍 NORTHERN CEMETERIES

On-site Function Rooms

Macquarie Park

Cnr Delhi Rd & Plassey Rd
Macquarie Park NSW 2113

Frenchs Forest

1 Hakea Ave
Davidson NSW 2085

Marquee Catering available at:

Field of Mars

Quarry Rd
Ryde NSW 2112

Gore Hill

Pacific Hwy
St Leonards NSW 2065

Sandgate

116 Maitland Rd
Sandgate NSW 2304

📍 SOUTHERN CEMETERIES

On-site Function Rooms

Eastern Suburbs (Botany)

49 Military Rd
Matraville NSW 2036

Woronora

121 Linden St
Sutherland NSW 2232

📍 CATHOLIC CEMETERIES

On-site Function Rooms for ALL Denominations

Rookwood

Barnet Avenue
Rookwood NSW 2141

Liverpool

207 Moore St
Liverpool NSW 2170

Kemps Creek (On-site Pavilion)

230/260 Western Rd
Kemps Creek NSW 2178

📍 OTHER FUNCTION VENUES

Celeste can also provide catering at any other venue of your choice, e.g. funeral homes, your home, church hall, etc. Our uniformed staff bring all the equipment and food to transform any space into a beautiful function area.



Price Includes

- Menu of your choice
- Coffee, tea, orange juice and chilled water
- Function Room - exclusive use of the function room for 1.5 hours
- Professional, uniformed staff
- Set-up, service and clean up
- Equipment - crockery, cutlery, glassware and serviettes
- Excess food - provided to you in containers for use after the function
- Insurance - public liability insurance covering your guests
- GST (Goods & Services Tax)

Beverage Packages

See page 12 for our beverage packages.

Floral Tributes



See page 13-14 for a selection of our floral tributes.

Receive 5% discount on flower orders when added to a catering order.

For a full flower range, please ask for a copy of our Flower Brochure.

Weekends - catering surcharge apply.



Popular Menus

Menu A - \$21.95 per person (all inclusive)

Gourmet Biscuits

- Assortment of gourmet biscuits

Devonshire Scones

- Daily baked buttermilk & fruit scones, served with strawberry jam & freshly whipped cream

Hot Savouries

- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta

Beverages

- Coffee, tea, orange juice & chilled water

Menu B - \$26.50 per person (all inclusive)

Freshly Baked Slice

- Shredded coconut & wild raspberry slice
- Double-choc salted brownies (gluten free)
- Cranberry, granola & dark chocolate slice
- Blueberry, almond-frangipane slice

Hot Savouries*

- Mini muffins - Gruyere cheese, thyme & smoked bacon
 - Wilted spinach, herb & crumbed feta
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry

Beverages

- Coffee, tea, orange juice & chilled water

***Menu B - Replace Savouries with Sandwiches**

- Savouries can be substituted with triangle sandwiches for an additional **\$1.50** per person

Menu C - \$30.00 per person (all inclusive)

Triangle Sandwiches (mix of rye & white bread)

- Rare roast beef, cheddar, charred capsicum & mesclun
- Smoked ham, aged cheese, tomato, mesclun & Dijon
- Organic curried egg, carrot, parsley & mayonnaise
- Atlantic smoked salmon, cucumber, alfalfa & cream cheese
- Poached cornfed chicken, sundried tomato, baby spinach & mayonnaise
- Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Hot Savouries

- Mini muffins - Gruyere cheese, thyme & smoked bacon
 - Wilted spinach, herb & crumbed feta
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry

Meat Balls

- Mini meatballs served with tomato relish

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Beverages

- Coffee, tea, orange juice & chilled water

Great Additions for Kids

Crispy Hot Chips (V) \$30

Bowl of beer battered crispy hot chips

Spring Rolls (V) \$69

100 Mini Vegetarian Spring Rolls

Mini Pies & Sausage Rolls \$79

50 Pieces

Meatballs & Relish \$60

60 Meatballs



Popular Menus

Menu D - \$33.00 per person *(all inclusive)*

Ribbon & Triangle Sandwiches (Mix of rye & white bread)

- Rare roast beef, cheddar, charred capsicum & mesclun
- Smoked ham, aged cheese, tomato, mesclun & Dijon
- Organic curried egg, carrot, parsley & mayonnaise
- Atlantic smoked salmon, cucumber, alfalfa & cream cheese
- Poached cornfed chicken, sundried tomato, baby spinach & mayonnaise
- Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Hot Savouries

- Mini muffins - Gruyere cheese, thyme & smoked bacon
- Wilted spinach, herb & crumbed feta
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & crumbed feta spanakopita
- Vegetarian curry puffs

Meatballs

- Bite sized meatballs served with tomato relish

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Coffee, tea, orange juice & chilled water

Beverage Package - \$6.50 per person

Add a beverage package to any popular menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

Includes 1.5 hours supply of the package. We charge per person in attendance over the age of 18 by doing a headcount at the function. The headcount is capped at the number of people your function was originally booked for.

Popular Additions to Menus A-D

Crispy Hot Chips (V) (bowl)	\$30
Spring Rolls (V) (100 mini pieces)	\$69
Seasonal Fruit Platter (serves 30)	\$75
Fried Fish Pieces (40 pieces)	\$79
Cheese Croquettes (45 pieces)	\$79
Mushroom Arancini (45 pieces)	\$79
Calamari & Tartare (serves 30)	\$79
Mini Pies & Sausage Rolls (50 pieces)	\$79
Meatballs & Relish (60 pieces)	\$60
Mini Sausage Rolls (50 pieces)	\$79

Price includes menu, beverages, function room, wait staff, set-up, service, clean-up, crockery, cutlery, glassware, insurance, GST.



Signature Tea & Kosher

Signature Tea - \$35.00 per person (all inclusive)

Description

Our Signature Tea consists of a selection of our finest handmade sweets & savouries. The Signature Tea represents the best of our menu and offers a wonderful option to celebrate your loved one.

Deluxe Tarts

- Green apple frangipane
- Chocolate ganache gold-leaf
- Wild strawberry & pistachio

Signature Sweets

- Vanilla pecan profiteroles
- Assorted macarons

Ribbon Sandwiches

- Organic curried egg, carrot, parsley & mayonnaise
- Atlantic smoked salmon, alfalfa, cucumber & cream cheese
- Poached cornfed chicken, sundried tomato, baby spinach & mayonnaise

Hot Savouries

- Cheese croquettes & aioli
- Quiche Lorraine smoked bacon & gruyere
- Handmade pies: beef bourguignon, chicken & leek

Beverages

- Coffee, tea, orange juice & chilled water

Kosher - \$35.00 per person (all inclusive)

Ribbon Sandwiches & Mini Bagels

- Ribbon sandwiches
- Mini bagels with a variety of fillings

Hot Savouries

- Lightly fried fish
- Chicken wings
- Cocktail salmon patties with a sauce

Assortment of Cakes

- Mixed continental cakes
- Chocolate brownies

Fresh Vegetables

- Fresh vegetables, crackers & dips

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Coffee, tea, orange juice & chilled water

Add Beverage Package - \$6.50 per person



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



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Asian

Asian Banquet - \$600.00 per table of 10 (all incl.) (Macquarie Park only)

Description

The banquet room is set-up restaurant style with large round tables, linen, crockery, cutlery and glassware. Each table accommodates 10 guests and share platters will be placed on turning tables for everyone to enjoy.

Asian Banquet Menu

- Corn egg drop soup
- Crispy skin pork belly
- King prawn stir fry, snow peas & xo sauce
- Steamed whole chicken, shallots & ginger sauce
- Sweet & sour pork on greens
- Steamed fish fillet, soy, ginger & shallots
- Vegetarian stir fry, Chinese mushrooms
- Steamed rice
- Seasonal fruit platter

Beverages

- Chinese tea, coffee, orange juice, soft drink & chilled water

Optional Upgrade

- Replace fish fillet with whole barramundi, **\$50** per table
- Add whole suckling pig, **\$650** each

Asian Canapes - \$33.95 per person (all inclusive)

Ribbon Sandwiches (mix of rye & white bread)

- Rare roast beef, cheddar, charred capsicum & mesclun
- Smoked ham, aged cheese, tomato, mesclun & Dijon
- Organic curried egg, carrot, parsley & mayonnaise
- Atlantic smoked salmon, cucumber, alfalfa & cream cheese
- Poached cornfed chicken, sundried tomato, baby spinach & mayonnaise
- Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Hot Food

- Crumbed king prawn cutlets
- Fried chicken dim sims
- Vegetarian spring rolls
- Tender chicken skewers with satay sauce
- Fried fish cocktails with tartare sauce
- Traditional prawn gyozas with soy sauce

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Coffee, tea, orange juice & chilled water

Optional Upgrade

- Roast Pork (minimum 20) - crispy skin roast pork with hot mustard **\$4.50** pp

Price includes menu, beverages, function room, wait staff, set-up, service, clean-up, crockery, cutlery, glassware, insurance, GST.



Greek Makaria

Greek Menu - \$34.00 per person (all inclusive)

Mezze Plate

- Greek dolmades & kalamata olives
- Kasseri, kefalograviera & feta cheese
- Taramasalata
- Olive bread
- Olive oil, balsamic vinegar

Greek Salad

- Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food

- Lightly fried fish with tartare & lemon
- Golden baked spinach & crumbed feta spanakopita
- Traditional individual tiropita
- Fried calamari with caper-mayo
- Oven baked potatoes with olive oil & oregano

Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

Beverages

- Coffee, tea, orange juice & chilled water
- Traditional Greek coffee

Port & Brandy

- House Port & Brandy \$2.50 per shot (30ml)
- Metaxa Brandy \$4.50 per shot (30ml)

Add Beverage Package - \$6.50 per person

Add a beverage package to your menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

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Popular Additions to Menu

- **Crispy Hot Chips** (V) (bowl - great for kids) \$30
- **Mini Spring Rolls** (V) (100 mini pieces) \$69
- **Seasonal Fruit Platter** (serves 30) \$75
- **Sandwich Platter** (Salmon, Tuna, Egg) (40 pieces) \$82



Italian

Italian - \$34.00 per person (all inclusive)

Antipasto Platter

- Traditional cured meats, mortadella, prosciutto di Parma & calabrese salami
- Italian cheese, provolone & pecorino
- Olives & giardiniera
- Focaccia, grissini
- Olive oil, balsamic vinegar

Hot Food

- Fried calamari with tartare
- Pork chipolata with salsa rossa
- Spinach & cheese pastizzi
- Mushroom arancini
- Roast pumpkin arancini
- Traditional polpette - meatballs with Napoli sauce
- Lightly fried fish with tartare & lemon

Cannoli

- Filled with chocolate & vanilla bean custard

Beverages

- Coffee, tea, orange juice & chilled water

Limoncello

- Limoncello \$3.50 per shot (30ml)

Add Beverage Package - \$6.50 per person

Add a beverage package to your menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

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Popular Additions to Menu

- Herb & Garlic Bread (1 piece p/person) \$1 p/p
- Crispy Hot Chips (V) (bowl - great for kids) \$30
- Cheese Croquette (45 pieces) \$79
- Spring Rolls (V) (100 mini pieces) \$69
- Seasonal Fruit Platter (serves 30) \$75

Price includes menu, beverages, function room, wait staff, set-up, service, clean-up, crockery, cutlery, glassware, insurance, GST.



Macedonian & Armenian

Macedonian & Serbian - \$33.00 per person (all inclusive)

Recipes can be adapted during "Lent"

Breads & Olives

- Freshly baked bread rolls
- Mixed olives

Salads

- Krompir salata (potato salad)
- Wild cabbage
- Shopska

Hot Food

- Lightly fried fish
- Traditional tavce gravce
- Oven baked vegetable fried rice

Sweet Delights

- Rosewater ratluk
- Sesame halva
- Seasonal fruit platter

Beverages

- Coffee, tea, orange juice & chilled water

Macedonian Graveside Catering Available

Can be picked up at the Function Centre or delivered to the Graveside by Celeste.

Armenian - \$33.00 per person (all inclusive)

Mezze Platter

- Traditional soft chanakh
- Vine leaf dolmades
- Marinated olives
- Pickled seasonal vegetables & chickpeas
- Tabouli, hummus & lavash

Hot Food

- Cheese & spinach boreg
- Roasted aubergine, capsicum & zucchini tartlets
- Lamb kofta with yoghurt sauce
- Mushrooms & cheese risotto balls

Sweet Delights

- Rosewater lokum
- Mini honey & walnut baklava

Beverages

- Coffee, tea, orange juice & chilled water

Popular Additions to Menu

- | | |
|---|------|
| • Crispy Hot Chips (V) (bowl - great for kids) | \$30 |
| • Spring Rolls (V) (100 mini pieces) | \$69 |
| • Seasonal Fruit Platter (serves 30) | \$75 |
| • Sandwich Platter (Salmon, Tuna, Egg) (40 pieces) | \$82 |



Vegetarian & Gluten Free

Vegetarian - \$32.00 per person (all inclusive)
(minimum of 10 people)

Meze Platter

- Olives, dolmades, vegetable crudités, hummus & flatbread

Triangle Sandwiches

- Organic curried egg, carrot, parsley & mayonnaise

Hot Savouries

- Golden baked spinach & cheese filo pastry
- Roast pumpkin, herb & cheddar muffins
- Flaky vegetarian curry puffs
- Sun-blushed tomato & cheese quiche

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Beverages

- Coffee, tea, orange juice & chilled water

Add Beverage Package - \$6.50 per person

Add a beverage package to your menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

Includes 1.5 hours supply of the package. We charge per person in attendance over the age of 18 by doing a headcount at the function. The headcount is capped at the number of people your function was originally booked for.

Gluten Free - \$32.00 per person (all inclusive)
(minimum of 10 people)

Cold Platter

- Selection of cold meat, marinated vegetables, rice crackers, corn chips & gourmet dips

Wraps

- With delectable fillings

Hot Savouries

- Falafel pieces with minted yoghurt
- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Coffee, tea, orange juice & chilled water

Popular Additions to Menu

- **Crispy Hot Chips (V)** (bowl - great for kids) \$30
- **Spring Rolls (V)** (100 mini pieces) \$69
- **Mixed Friands (GF, V)** \$2.50p/p
- **Vegetarian Sandwiches (V)** \$82

Price includes menu, beverages, function room, wait staff, set-up, service, clean-up, crockery, cutlery, glassware, insurance, GST.



Accompanying Platters

Platters can be added to a Function Menu

Hot Options

Crispy Hot Chips	\$30
<i>Bowl of beer battered crispy hot chips</i>	
Spring Rolls	\$69
<i>100 Mini Vegetarian Spring Rolls</i>	
Lightly Fried Fish with tartare & lemon	\$79
<i>40 Pieces</i>	
Calamari with tartare & lemon	\$79
<i>Serves 30 people</i>	
Mushroom Arancini with aioli	\$79
<i>45 Pieces</i>	
Cheese Croquettes	\$79
<i>45 Pieces</i>	
Mini Pies & Sausage Rolls	\$79
<i>50 Pieces</i>	
Mini Sausage Rolls	\$79
<i>50 Pieces</i>	
Meatballs & Relish	\$60
<i>60 Meatballs</i>	
Variety of Hot Savouries	\$79
<i>50 Savouries</i>	

Substantial Items

Mixed Handmade Pies	\$2.00 ea
<i>Wagyu Beef and Chicken & Leek</i>	
Roast Pork (minimum 20)	\$4.50 pp
<i>Crispy Skin Roast Pork with Hot Mustard</i>	

Cold Options

Seasonal Fruit Platter	\$75
<i>Serves approx. 30 people</i>	
Rice Paper Rolls (Prawn, Chicken, & Vegetarian)	\$99
<i>30 pieces</i>	
Triangle Sandwiches	\$82
<i>40 Pieces</i>	
Mixed Sushi	\$80
<i>50 Pieces</i>	
Cheese, Crackers, Nuts	\$88
<i>Serves approx. 25 people</i>	

Dietary Options

Vegetarian Platter (Serves approx. 5 people)	\$85
<i>Sandwiches, puffs, veggie rolls, quiche, samosa, spinach & feta filo & macarons</i>	
Gluten Free Platter (Serves approx. 5 people)	\$85
<i>Antipasto platter, falafel, bacon & spinach puff friends, brownie & biscuits</i>	
Vegan Platter (Serves approx. 5 people)	\$85
<i>Samosa, pakora, arancini & spring rolls</i>	

Kids Platters

Fish Fingers & Chips (serves 5)	\$25
Chicken Nuggets & Chips (serves 5)	\$25
Plain Ham & Cheese Sandwiches (serves 5)	\$25
Party Pies & Sausage Rolls (serves 5)	\$25



Beverage Menu

Beverage Package 1 - \$6.50 per person



Beverage Package 2 - \$8.50 per person



Beverage Package Inclusions

Prices include an unlimited supply of the alcohol package of choice for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal.

Beverage Package Charges

Alcohol is charged by doing a headcount at the function of the number of guests over the age of 18. Please note, the headcount is capped at the number of people your function was originally booked for.

Soft Drinks Package (minimum order of 20 people)

- Coke, Diet Coke, Sprite & Sparkling Water \$3.50 pp

Port & Brandy

- House Port & Brandy \$2.50 per shot (30ml)
- Metaxa Brandy \$4.50 per shot (30ml)

Champagne

- French Champagne \$89 per bottle

BYO

- BYO is permitted by prior arrangement, at the discretion of the caterer, and at \$5.00 per person over the age of 18.

Note

- Our liquor licence prohibits the removal of any alcohol from the premises (already opened or unopened).

Floral Tributes

*Delivery & GST included - receive 5% discount on flower orders when added to a catering order.
For a full flower range, please ask for a copy of our Flower Brochure*



C01 - Lily, Orchids & Roses S-\$400 M-\$500 L-\$600



C02 - Long Stem & Spray Roses S-\$450 M-\$550 L-\$650



C03 - Phalaenopsis Orchid & Misty S-\$500 M-\$600 L-\$700



C04 - Roses & Orchids S-\$500 M-\$600 L-\$700



C05 - Long Stem & Pink Spray Roses S-\$500 M-\$600 L-\$700



C06 - Long Stem & Red Spray Roses S-\$550 M-\$650 L-\$750



C07 - Disbud, Orchid, Roses & Carnation S-\$450 M-\$550 L-\$650



C08 - Lily, Delphinium & Roses S-\$400 M-\$500 L-\$600



C09 - Pastel, Baby's Breath & Misty S-\$300 M-\$400 L-\$500



C10 - Natives S-\$550 M-\$650 L-\$750

Delivery & GST included - receive 5% discount on flower orders when added to a catering order.



C11 - \$400



C12 - \$400



C13 - \$250



C14 - \$250



C15 - \$250



C16 - \$250



C17 S-\$175 L-\$225



C18 S-\$200 L-\$250



C19 S-\$220 L-\$300



C20 S-\$220 L-\$300



C21 S-\$175 M-\$210 L-\$250



C22 S-\$200 M-\$240 L-\$280



C23 S-\$200 M-\$250 L-\$300



C24 S-\$200 M-\$240 L-\$280



C25 S-\$175 M-\$210 L-\$250



C26 S-\$175 M-\$210 L-\$250



Rose
Petals
C27 - \$75 per basket

Single Stem Flowers

1-50 Stems - \$4.00
50+ Stems - \$3.50

- C28 - Rose
- C29 - Gerbera
- C30 - Carnation
- C31 - Iris
- C32 - Sunflowers
- C33 - Disbud Chrysanthemum
- C34 - Singapore Orchid
- C35 - Large Rosemary

Note: Images are samples of the Large (L) options.



Celeste

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