

# Celeste

## CATERING

— Est. 1991 —

Melbourne • Sydney • Perth



## Celebrating Life

Phone: (03) 9140 5004  
Email: [vic@celestecatering.com.au](mailto:vic@celestecatering.com.au)



## Beautiful On-site Function Rooms

Celeste is the official caterer at the on-site function rooms of:



**The Greater Metropolitan  
Cemeteries Trust**

Lasting memories, peaceful places.

### **NORTH REGION**

On-site Function Rooms

**Fawkner Memorial Park**

1187 Sydney Road  
Fawkner VIC 3060

**Northern Memorial Park**

56 Box Forest Road  
Glenroy VIC 3046

### **WEST REGION**

On-site Function Rooms

**Altona Memorial Park**

2-14 Dohertys Road  
Altona North VIC 3025

### **EAST REGION**

On-site Function Rooms

**Lilydale Memorial Park**

126-128 Victoria Road  
Lilydale VIC 3140

**Preston Cemetery**

900 Plenty Road  
Bundoora VIC 3083

**Templestowe Cemetery**

263 Foote Street  
Templestowe VIC 3106

### **OTHER CEMETERIES**

Marquee Catering Available

Footscray General Cemetery

Keilor Cemetery

Truganina Cemetery

Werribee Cemetery

Williamstown Cemetery

Coburg Pine Ridge Cemetery

Northcote Cemetery

Anderson Creek Cemetery

Burwood Cemetery

Emerald Cemetery

Healesville Cemetery

Lilydale Lawn Cemetery

Yarra Glen Cemetery

### **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.

*Service fees may apply.*



## Booking a Function

### 📍 A FITTING FAREWELL FOR YOUR LOVED ONE

Celeste Catering is the official caterer at GMCT's Cemeteries and Memorial Parks where you can enjoy the advantages of comfortable on-site function rooms. As Australia's leading bereavement caterer, Celeste provides a professional and caring service, catering to your family's needs, values and beliefs.

### 📍 BOOKING A FUNCTION

Our compassionate bookings team is ready to assist you:

Step 1: Book a Function Room - by calling us on (03) 9140 5004

Step 2: Select one of our Menu Packages

Step 3: Choose from our Optional Extras (wine, beer and gourmet platters)

Step 4: We take care of everything else

### 📍 MENU PRICES INCLUDE

- **Food:** All the food included in your menu of choice
- **Beverages:** Coffee, tea, orange juice & chilled water
- **Function Room:** Exclusive use of the function room for 1.5 hours
- **Staff:** Professional uniformed staff (*set-up, service & clean up*)
- **Equipment:** Crockery, cutlery, glassware & serviettes
- **Left-over food:** Provided to you in containers for use after the function
- **Insurance:** Public liability insurance covering your guests
- **GST:** Goods & Services Tax

Phone: (03) 9140 5004

Email: [vic@celestecatering.com.au](mailto:vic@celestecatering.com.au)



## Popular Menus

### Menu 1 - \$26.00 per person

#### Devonshire Scones

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

#### Hot Savouries

- Mini muffins
  - Gruyere cheese, thyme & double smoked bacon
  - Roast pumpkin, herb & aged cheddar (v)

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Assorted Biscuits

- Assortment of gourmet biscuits

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Popular Additions to Menus

Hot Chips (v) allocated 1 bowl per 15 people	\$35
Spring Rolls (v) 100 mini pieces	\$79
Seasonal Fruit Platter serves 30	\$80
Fried Fish Pieces 40 pieces	\$85
Cheese Croquettes (v) 45 pieces	\$85
Mushroom Arancini 45 pieces	\$85
Mini Pies & Sausage Rolls 55 pieces	\$85
Meatballs & Relish 60 pieces	\$60
Mini Sausage Rolls 60 pieces	\$85

### Menu 2 - \$33.00 per person

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

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

#### Hot Savouries

- Mini muffins
  - Gruyere cheese, thyme & smoked bacon
  - Roast pumpkin, herb & aged cheddar (v)
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry (v)

#### Meatballs

- Bite sized meatballs served with tomato relish

#### Freshly Baked Slice

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

#### Beverages

- Includes coffee, tea, orange juice & chilled water



## Popular Menus

### Menu 3 - \$29.50 per person

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

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

#### Freshly Baked Slice

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

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Menu 4 - \$31.00 per person

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

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

#### Hot Savouries

- Mini muffins
  - Gruyere cheese, thyme & smoked bacon
  - Roast pumpkin, herb & aged cheddar (v)
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry (v)

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Signature Tea - \$39.95 per person

#### Hot Savouries

- Cheese croquettes & aioli (v)
- Quiche Lorraine smoked bacon & gruyere
- Handmade pies: beef bourguignon, chicken & mushroom

#### Ribbon Sandwiches

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

#### Signature Sweets

- Blackcurrant & Vanilla
- Double chocolate
- Nutty Caramel & Vanilla
- Pistachio & Chocolate
- Mango & Passion Fruit
- Wild Raspberry

#### Handmade Tartlets

- Chocolate Praline
- Caramel Almond
- Lemon Cream
- Apple Vanilla
- Pear Chocolate
- Apricot Almond

#### Beverages

- Includes coffee, tea, orange juice & chilled water



## Additional Platters

Platters can be added to a Set Menu Package

### Hot Platters

<b>Crispy Hot Chips (serves 15 people)</b>	\$35
Bowl of beer battered crispy hot chips (v)	
<b>Variety Savoury Muffins (70 pieces)</b>	\$85
Gruyere cheese, thyme & smoked bacon Wilted spinach, herb & crumbed feta (v)	
<b>Mixed Hot Savouries (50 pieces)</b>	\$85
Mini quiche, sausage roll, savoury muffin & spanakopita	
<b>Mini Sausage Rolls (60 pieces)</b>	\$85
Classic sesame & poppy crusted cocktail sausage rolls	
<b>Mini Beef Pies (50 pieces)</b>	\$85
Mini Angus beef pies served with tomato relish	
<b>Quiche Lorraine (70 pieces)</b>	\$85
Traditional mini quiche - cheese & smoked bacon	
<b>Pies &amp; Sausage Rolls (50 pieces)</b>	\$85
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
<b>Spring Rolls (100 pieces)</b>	\$79
Mini Vegetarian Spring Rolls with sweet chilli sauce (v)	
<b>Meatballs (60 pieces)</b>	\$60
Mini flame grilled meatballs served with relish	
<b>Lightly Fried Fish (45 pieces)</b>	\$85
With lemon & tartare	
<b>Vegetarian Arancini (45 pieces)</b>	\$85
Mushroom & parmesan arancini with aioli (v) Pumpkin & sage arancini with aioli (v)	

### Cold Platters

<b>Fruit Platter (serves 25) (VG, GF)</b>	\$80
A beautifully displayed seasonal fruit platter	
<b>Prosciutto Platter (60 pieces)</b>	\$85
Thinly sliced Prosciutto di Parma	
<b>Gourmet Sandwiches (40 pieces)</b>	\$85
<ul style="list-style-type: none"> <li>• Rare roast beef, cheddar, charred capsicum &amp; mesclun</li> <li>• Smoked ham, aged cheese, tomato, mesclun &amp; Dijon</li> <li>• Organic curried egg, carrot, parsley &amp; mayonnaise (v)</li> <li>• Atlantic smoked salmon, cucumber &amp; cream cheese</li> <li>• Poached chicken, sundried tomato, spinach &amp; mayo</li> <li>• Tuna, baby capers, cucumber, mayonnaise &amp; alfalfa</li> </ul>	
<b>Antipasto Board (serves 25)</b>	\$90
Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese - cheddar, brie & blue Olives, grissini, Olive oil, balsamic vinegar & bread	
<b>Mixed Sushi (50 pieces)</b>	\$90
Spicy tuna, salmon, terriyaki chicken, crab (Californian & Vegetarian) - served with soy, wasabi & pickled ginger (Vegetarian platter available on request)	
<b>Cheese, Crackers, Nuts (serves 25)</b>	\$90
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts (v)	
<b>Sweet Platters</b>	
<b>Devonshire Scones (24 pieces)</b>	\$70
Served with strawberry jam & whipped cream	
<b>Mini Cannoli (40 pieces)</b>	\$85
Filled with chocolate & vanilla bean custard	



## Alcohol Packages

### Alcohol Package - \$8.00 per person



Price includes an unlimited supply of the alcohol pictured above for **1.5 hours** and includes ice, glasses, set-up, service, cleaning and disposal.

### Alcohol Package Charges

Alcohol is charged by doing a headcount at the function of the number of guests over the age of 18.

### BYO

BYO is permitted by prior arrangement. The fee is **\$5.00 per person** and includes set-up, service, glassware and clean-up. The fee applies to each person in attendance over the age of 18.

### Wine & Beer by Consumption - p/bottle

- Semillon Sauvignon Blanc (Chalk Hill) \$35
- Pinot Grigio (Long Row) \$35
- Moscato (Angove) \$35
- Cabernet Merlot (Chalk Hill) \$35
- Sparkling Wine (Studio Series) \$35
- Prosecco (Villa Jolanda, Italy) \$40
- Peroni Beer (Full & Mid Strength) \$ 8

**We only charge per bottle opened.**

**Prices include** ice, glasses, bar utensils, set-up, service, cleaning & disposal.

### Other Beverages

- House Port & Brandy \$3.50 per shot (30ml)
- Metaxa Brandy \$3.50 per shot (30ml)
- Limoncello \$3.50 per shot (30ml)
- Johnnie Walker Red Label \$3.50 per shot (30ml)

### Soft Drinks Package - \$3.75 per person

Coke, Coke No Sugar, Lemonade & Sparkling Water

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



# Italian

## Italian Menu - \$36.00 per person

### Antipasto Platter

- Traditional cured meats, mortadella, prosciutto di Parma & Calabrese salami
- Italian cheese, provolone & pecorino
- Olives & giardiniera
- Focaccia & grissini

### Hot Food

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

### Cannoli

- Filled with chocolate & vanilla bean custard

### Beverages

- Includes coffee, tea, orange juice & chilled water
- Traditional Italian Coffee

## Popular Additions to Menu

- |  |         |
|--|---------|
| • Prosciutto Platter (60 pieces)                 | \$85    |
| • Traditional Polpette Meatballs (50 pieces)     | \$85    |
| • Herb & Garlic Bread (1 piece p/person)         | \$2 p/p |
| • Hot Chips (v) (allocated 1 bowl per 15 people) | \$35    |
| • Cheese Croquette (45 pieces)                   | \$85    |
| • Spring Rolls (v) (100 mini pieces)             | \$79    |
| • Seasonal Fruit Platter (serves 30)             | \$80    |

## Limoncello

- Limoncello \$4.00 per shot (30ml)

## Wine & Beer Package - \$8.00 per person

Add wine & beer to any menu



Peroni  
Full-strength



Peroni  
Mid-strength



Chalk Hill  
Cabernet Merlot



Chalk Hill  
Semillon  
Sauvignon Blanc



Studio Series  
Sparkling

Note: See alcohol package page for inclusions and charges.

## Wine & Beer by Consumption - p/bottle

- |   |      |
|---|------|
| • Semillon Sauvignon Blanc (Chalk Hill) | \$35 |
| • Pinot Grigio (Long Row)               | \$35 |
| • Moscato (Angove)                      | \$35 |
| • Cabernet Merlot (Chalk Hill)          | \$35 |
| • Sparkling Wine (Studio Series)        | \$35 |
| • Prosecco (Villa Jolanda, Italy)       | \$40 |
| • Peroni Beer (Full & Mid Strength)     | \$ 8 |

Note: See alcohol package page for inclusions and charges.





# Greek

## Greek Menu - \$36.00 per person

### Mezze Plate

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

### Hot Food

- Oven baked potatoes with olive oil & oregano
- Golden baked spinach & crumbed feta spanakopita (v)

### Seafood

- Lightly fried fish with tartare & lemon
- Fried calamari with caper-mayo

### Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

### Beverages

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

## Popular Additions to Menu

- |  |      |
|--|------|
| • Hot Chips (v) (allocated 1 bowl per 15 people) | \$35 |
| • Cheese Croquette (45 pieces)                   | \$85 |
| • Spring Rolls (v) (100 mini pieces)             | \$79 |
| • Seasonal Fruit Platter (serves 30)             | \$80 |

## Port & Brandy

- |                            |                        |
|----------------------------|------------------------|
| • House Port & Brandy      | \$3.50 per shot (30ml) |
| • Metaxa Brandy            | \$3.50 per shot (30ml) |
| • Johnnie Walker Red Label | \$3.50 per shot (30ml) |

## Wine & Beer Package - \$8.00 per person

Add wine & beer to any menu



Peroni  
Full-strength



Peroni  
Mid-strength



Chalk Hill  
Cabernet Merlot



Chalk Hill  
Semillon  
Sauvignon Blanc



Studio Series  
Sparkling

Note: See alcohol package page for inclusions and charges.

## Wine & Beer by Consumption - p/bottle

- |   |      |
|---|------|
| • Semillon Sauvignon Blanc (Chalk Hill) | \$35 |
| • Pinot Grigio (Long Row)               | \$35 |
| • Moscato (Angove)                      | \$35 |
| • Cabernet Merlot (Chalk Hill)          | \$35 |
| • Sparkling Wine (Studio Series)        | \$35 |
| • Prosecco (Villa Jolanda, Italy)       | \$40 |
| • Peroni Beer (Full & Mid Strength)     | \$ 8 |

Note: See alcohol package page for inclusions and charges.



## Macedonian & Dietary Platters

### Macedonian & Serbian - \$35.00 per person

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 tavče gravče
- Oven baked vegetable fried rice

#### **Sweet Delights**

- Rosewater ratluk
- Sesame halva
- Seasonal fruit platter

#### **Beverages**

- Includes coffee, tea, orange juice & chilled water

### Dietary Platters

#### **Vegetarian Sandwiches (40 pieces) \$85**

- Organic curried egg, carrot, parsley & mayonnaise
- Mediterranean, grilled vegetables & baby spinach
- Mixed-salad of avocado, cucumber, tomato & lettuce

#### **Vegetarian Savouries (50 pieces) \$85**

Spinach & cheese filo, roast veg tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)

#### **Vegan Sandwiches (20 pieces) \$45**

Chef selection of vegan fillings (40 pieces) \$85

#### **Vegan Savouries (40 pieces) \$90**

Wild leek & spinach pie, savoury roll, spring roll & falafel served with sweet chilli sauce

#### **Gluten Free Ribbon Sandwiches (18 pieces) \$45**

With gourmet sandwich fillings (36 pieces) \$85

#### **Gluten Free Savouries (50 pieces) \$85**

- Falafel pieces with minted yoghurt
- Gruyere cheese, thyme & smoked bacon
- Wilted spinach, herb & crumbed feta (v)

### Cultural Platters

#### **Armenian Platter (40 pieces) \$90**

Boreg, lamb kofta, tartlets, vegetarian rice balls

#### **Indian / Sri Lankan Platter (50 pieces) \$90**

Aloo chaat, fish cakes, vegetarian samosas, onion bhaji

#### **Asian Basket (40 pieces) \$90**

Dim sims, spring rolls, fried prawn cutlets

#### **Macedonian Graveside Catering Available**

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



## Dietary Menus

### Vegan - \$37.50 per person (minimum 10 ppl)

#### Meze

- Olives, crudités, hummus, nuts, crackers & flatbread

#### Gourmet Sandwiches

- Chef selection of vegan fillings

#### Hot Savouries

- Falafel pieces with minted yoghurt
- Vegan spring roll with sweet chilli sauce
- Wild leek and spinach pie (gf)

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Vegetarian - \$33.00 per person (minimum 10 ppl)

#### Meze Platter

- Olives, dolmades, vegetable crudités
- Hummus & flatbread

#### Hot Savouries

- Golden baked spinach & cheese filo pastry
- Roast pumpkin, herb & cheddar muffins
- Flaky vegetarian curry puffs
- Roast capsicum & zucchini tartlets

#### Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Gluten Free - \$30.00 per person (minimum 10 ppl)

#### Cold Platter

- Cured meats, olives, rice crackers, corn chips & dips

#### Wraps with delectable fillings

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

#### Hot Savouries

- Falafel pieces with minted yoghurt
- Mini muffins
  - Gruyere cheese, thyme & double smoked bacon
  - Roast pumpkin, herb & aged cheddar

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Beverages

- Includes coffee, tea, orange juice & chilled water

Dietary menus can be amended to accommodate your specific requirements - please contact us to discuss.  
Set menu prices are all inclusive (food, beverages, function room, wait staff & GST)



Phone: (03) 9140 5004  
Email: vic@celestecatering.com.au  
Web: www.celestecatering.com.au