

go crazy



Celeste  
CATERING

— Est 1991 —

SYDNEY • MELBOURNE • PERTH • CANBERRA

grazing table & platters  
...impress your tastebuds...



only the best  
produce

## what do we offer

### grazing platters

We offer a delightful range of grazing platters to suit various occasions. Our beautifully styled and delicious platters can be order for delivery only or with a staff member to add that extra special touch.

### grazing tables

Our Grazing Tables are designed to not only be delicious, but also to add a wow factor to any event. Our quality produce, unique styling and theming makes our Grazing Tables unique. Grazing tables can be ordered by the meter or a bespoke arrangement can be made to suit your next event.

## how does it work

### select a platter or table

We have a wonderful selection of pre-packaged grazing tables and platters for you to choose or draw inspiration from. These products have been tried and tested to ensure maximum wow factor and satisfaction.

### request a bespoke quote

We know each event is different and we therefore offer bespoke Grazing table or platter quotes to suit your event. Get in touch to discuss how this works.

### theme and style

Our creative stylist can work wit you to ensure all the little details are covered when it comes to theming and styling your event. We have packages that include flowers, greenery, props and much more.

### add some extra

Our list of extra's make it easy to complete the event. These can be added at any stage and will really add the finishing touch to your event.

We're here to make your next event spectacular! Our stunning Grazing Tables and Platters will definitely impress your guests and their tastebuds...

## grazing platters

We offer a delightful range of grazing platters to suit various occasions. Our beautifully styled and delicious platters can be order for delivery only or with a staff member to add that extra special touch.

### Large Grazing Platter up to 25 people

Our large platters offer a delightful range of gourmet creations for you and your guest to enjoy.

- All 7 Cheeses (Camembert, Brie, Blue, Goats, Cheddar, Manchego & Gouda)
- 30 slices of cured meats
- Quince paste
- Olives + sundried tomatoes
- Hummus Dip
- Coconut with berries + passionfruit + dried fruit + nuts + dark chocolate
- Bread + crackers basket

### Small Grazing Platter up to 10 people

Choice of 3 x Cheeses (Camembert, Brie, Blue, Goats, Sheep & Cheddar)  
15 slices of cured meats  
Quince paste  
Olives + sundried tomatoes  
Coconut with berries + passionfruit + dried fruit + nuts + dark chocolate  
Crackers

### Medium Grazing Platter up to 20 people

Our medium platters are ideal for intimate gatherings. The platter takes the fuss out of arranging catering, but is sure to wow your guests. Soft cheeses drizzled in honey, decadent dips, flavoursome figs and the freshest of fruit. Choice of 5 x Cheeses (Camembert, Brie, Blue, Goats, Truffle Cheddar, Manchego & Gouda)  
25 slices of cured meats  
Quince paste  
Olives + sundried tomatoes  
Hummus Dip  
Coconut with berries + passionfruit + dried fruit + nuts + dark chocolate  
Bread + crackers basket

### Cheese Tower

Our striking cheese towers is perfect for your next event. Our carefully designed towers are comprised of the most popular, aesthetically pleasing, locally- sourced cheeses. Served with gourmet crackers, quince and styled to perfection, allow your bespoke cheese tower to be the centre piece at your special event. Prices vary, please enquire for further information.

## optional extras

We offer a delightful range of optional extra's to add that finishing touch to our event.

### San Pellegrino Range

- San Pellegrino Sparking water 200ml
- Sanpellegrino Aranciata Rossa (blood organge) 200ml
- Sanpellegrino Aranciata (Peach) 200m

### Aperol Spritz

- Jug of Aperlo Spritz with Orange & Rosemary (Serves 5)

### Champagne

- Laurent Perrier Bottle (Serves 5)



the little things  
that count



## grazing tables

### how many meters do you want

1M - Grazing up to 40 people

2M Grazing up to 75 people

3M Grazing up to 110 people

4M Grazing up to 140 people

5M Grazing up to 175 people

### preserves and breads

- Local honeycomb
- Quince paste
- Australian dried figs and apricots
- Australian roasted macadamias, almonds and walnuts
- Lavosh crackers
- Grissini
- Barossa Bark
- Crisp breads
- Sourdough

### antipastos

- Semi-dried tomatoes
- Sweet baby peppers
- Marinated olives
- Castelvetrano olives

### australian and imported cheeses

- Kingfisher creek dairy camembert and brie
- Tarago shadows of blue cheese
- Wensleydale cranberry cheddar
- Ford Farm English truffle cheddar
- Windsor Red cheddar cheese with port and brandy
- Pecorino

### cured meats

- Prosciutto
- Truffle salami
- Mild and hot soppressata

### fruit, veg & cocolate

- Locally grown seasonal fresh fruit
- Locally grown seasonal vegetables
- Homemade dark chocolate bark

### props & displays

We supply all props, containers and knives. We tailor these to suite the theme of your event e.g. rustic timber, hessian, copper, glass, silver, terracotta, Mediterranean, marble or crisp white etc.

# a touch of authenticity



## theming, styling & extra's

We offer a delightful range of grazing platters to suit various occasions. Our beautifully styled and delicious platters can be order for delivery only or with a staff member to add that extra special touch.

### grazing table styling

- With this option I will arrive and create depth and height with beautiful styled table decor.
- Marble / matte black/ gold / silver / rustic or boho table accessories. (Designed to compliment event style).
- Seasonal foliage and flowers.
- Mood lighting.
- Luxe cheese knives.
- I will then return the following day to collect all items.

### beverages

We offer a delightful range of optional extra's to add that finishing touch to our event.

#### San Pellegrino Range

- San Pellegrino Sparking water 200ml
- Sanpellegrino Aranciata Rossa (blood orange) 200ml
- Sanpellegrino Aranciata (Peach) 200m

#### Aperol Spritz

- Jug of Aperlo Spritz with Orange & Rosemary (Serves 5)

#### Champagne

- Laurnet Perrier Bottle (Serves 5)

### flowers and greenery

Our in house florist will lift your event to another level with her beautiful arrangements.

#### Mediterranean Styling

- Centre arrangement cascading down through your grazer. Consists of olive branches and a variety of green, white and pastel flowers.

#### Native Styling

- Centre arrangement cascading down through your grazer. Consists of Australian Natives and a variety of eucalyp, wattle and gum greenery with fine native flora.

#### Crisp White Styling

- Centre arrangement cascading down through your grazer. Consists of a mix of stunning white flowers, including micro flora contrasted with crisp greenery

# refresh yourself



## beverage packages

We offer quality beverage packages along with creative drink stations for your convenience. All our packages and stations include, staff, ice, glassware, trays, set-up, service and clean-up. All packages are designed for a 2-hour service. This can be extended or reduced, please discuss this with us as pricing varies depending on the duration of your event.

### premium

**sparkling wine** – Gela Sparkling Bland de Blanc

**white wine** – Upstarts Pinot Grigio

**red wine** – Upstarts Shiraz

**beer & cider** – Peroni Legarra & Nastro, Apple cider

**Softs** – Traditional ginger beer with fresh lime and bitters Lightly sparkling water

### deluxe

**sparkling wine** – Gela Sparkling Bland de Blanc

**white wine** – Slip Knot Sav Blanc

**red wine** – Heartland Shiraz

**beer & cider** – Peroni Legarra & Nastro, Apple cider

**Softs** – Traditional ginger beer with fresh lime and bitters Lightly sparkling water

### superior

**sparkling wine** – Brummell French Sparkling

**rose wine** – Kuttlebutt Rose

**red wine** – Heartland Shiraz

**beer & cider** – Peroni Legarra & Nastro, Apple cider

**Softs** – Traditional ginger beer with fresh lime and bitters Lightly sparkling water

### bar stations

Our beverage stations offers a unique and special touch to your event.

**Aperol Spritz Bar** – Aperlo Spritz with Orange & Rosemary

**Champagne Bar** – Laurent Perrier

**Gin Bar** – Botanical Gin Bar

**Whisky Bar** – Selection of fine whisky with purified water and ice blocks

### soft range

- Mocktails – crushed ice, summer berries, sugar syrup, fresh mint and lime
- San Pellegrino Sparking water 200ml
- Sanpellegrino Aranciata Rossa (blood orange) 200ml
- Sanpellegrino Aranciata (Peach) 200m

# Celeste

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when only the  
best will do