

go crazy



Celeste
CATERING

— Est 1991 —

SYDNEY • MELBOURNE • PERTH • CANBERRA

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



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 ordered 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 with 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 – \$500

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 - \$250

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 - \$380

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 Prices vary (\$)

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 - \$5 each

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

Aperol Spritz - \$30 per Jug

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

Champagne - \$100 per bottle

- Laurent Perrier Bottle (Serves 5)





grazing tables

how many meters do you want

1M - Grazing up to 40 people - \$1000

2M Grazing up to 75 people - \$2600

3M Grazing up to 110 people - \$3600

4M Grazing up to 140 people - \$4000

5M Grazing up to 175 people - \$4500

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 – \$250

- 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 - \$5 each

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

Aperol Spritz - \$30 per Jug

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

Champagne - \$100 per bottle

- 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- \$75 per grazing meter booked

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

Native Styling- \$75 per grazing meter booked

- 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- \$75 per grazing meter booked

- 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 – starts from \$30 per person

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 – starts from \$40 per person

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 – starts from \$50 per person

sparkling wine – Brummell French Sparkling

rose wine – Kuttlebutt Rose

red wine – Heartland Shirz

beer & cider - Peroni Legarra & Nastro, Apple cider

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

bar stations – starts from \$30 per person

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 – starts from \$5 per person

- 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

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P 1300 73 76 73

E karen@celestecatering.com.au

W www.celestecatering.com.au

when only the best
will do