

Celeste

CATERING
— Est. 1991 —

Perth Funeral Catering
Specialists

2025-2026



CELEBRATING LIFE



MAKE A BOOKING

1

Book a Function Room
with your Funeral Director

2

Select a Menu and contact Celeste:
0456 476 194
wa@celestecatering.com.au
www.celestecatering.com.au

3

Add wine, beer, soft drinks
& platters (optional)



FEES & BOOKING INFORMATION

STAFF SERVICE FEES

Includes GST, professional uniformed staff providing set-up, service and clean-up. It also includes public liability insurance covering your guests.

For Function Menu Packages:

- **Weekday service** fee is \$125
- **Weekend service** fee starts at \$155, which will be discussed and confirmed prior to your event

ADDITIONAL BEVERAGE FEE

Beverage Fee: \$4.00 per person

Our menu packages include beverages for the confirmed number of guests.

At the event, we do a head count (excluding minors) to determine the final attendance. If additional guests are present, a nominal fee of \$4.00 per person will apply to cover the cost of providing coffee, tea, orange juice, and chilled water to your extra guests.

FOOD DELIVERY FEES

Select from our range of platters to be delivered to your funeral home or venue. Platters are delivered cold and in beautiful disposable catering trays.

For Food Platter Deliveries only:

- **Minimum** of 5 platters per order
- **Weekday** delivery fee is \$110
- **Weekend** delivery fee confirmed at time of booking

Food Delivery Only option is not available at cemetery function rooms.

OTHER INFORMATION

Please Note:

- Minimum booking 30 guests
- Payment is required prior to the function by credit card or direct deposit (unless arranged otherwise).
- We do not accept liability for a function if we have not been in contact with the person responsible for the function.
- Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts and milk. For more information, please speak to our team.
- The timing of both your service and the catering lounge booking are managed by the funeral arranger responsible for your service.





FUNCTION MENUS

MENU A

\$14.50 per person

Menu A is designed as a beverage package accompanied by bowls of bite-sized cookies, including:

Gourmet Biscuits

Chocolate chip, ANZAC, macadamia white chocolate, Scottish shortbread, triple chocolate & almond crescents

Mini Muffins

Blueberry
Chocolate chip

This menu is a perfect option for shorter post-chapel gatherings. Please note, it is not intended as a substantial catering offering.

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.

MENU B

\$16.50 per person

Traditional Slices

- Apricot & white chocolate
- Zesty lemon & coconut
- Salted caramel chocolate brownie
- Traditional caramel
- Hedgehog slice

Gourmet Biscuits

Chocolate chip, ANZAC, macadamia white chocolate, Scottish shortbread & triple chocolate

Mini Cookies

Selection of bite-sized cookies, including:
Gingerbread, vanilla shortbread, chocolate chip & burnt butter

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.

MENU C

\$18.50 per person

Traditional Slices

- Apricot & white chocolate
- Zesty lemon & coconut
- Salted caramel chocolate brownie
- Traditional caramel
- Hedgehog slice

Savoury Muffins

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

Mini Cookies

Selection of bite-sized cookies, including:
Gingerbread, vanilla shortbread, chocolate chip & burnt butter

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.

Menu's A, B & C are suitable for morning or afternoon tea.

For something more substantial, add additional platters or consider Menu D, E or F.

Minimum of 30 guests - prices include GST.

Additional Beverage Fee: \$4.00

Our menu packages include beverages for the confirmed number of guests.

At the event, we do a head count (excluding minors) to determine the final attendance. If additional guests are present, a nominal fee of \$4.00 per person will apply to cover the cost of providing coffee, tea, orange juice, and chilled water to your extra guests.





FUNCTION MENUS (CONTINUED)

MENU D

\$22.50 per person

Gourmet Triangle Sandwiches

Mix of rye & white bread with a variety of sandwich fillings
(see description in the below)

Hot Savouries

- Gruyere cheese, thyme & double smoked bacon muffins
- Mini quiche Lorraine, crispy bacon & gruyere cheese
- Classic sesame & poppy crusted sausage rolls
- Golden baked spinach & crumbed feta spanakopita

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.

MENU E

\$23.50 per person

Gourmet Triangle Sandwiches

Mix of rye & white bread with a variety of sandwich fillings
(see description in the below)

Traditional Slices

Apricot & white chocolate, lemon & coconut, chocolate brownie, traditional caramel slice & hedgehog

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.

MENU F

\$26.00 per person

Gourmet Triangle Sandwiches

Mix of rye & white bread with a variety of sandwich fillings
(see description in the below)

Hot Savouries

- Gruyere cheese, thyme & double smoked bacon muffins
- Mini quiche Lorraine, crispy bacon & gruyere cheese
- Classic sesame & poppy crusted sausage rolls
- Golden baked spinach & crumbed feta spanakopita

Traditional Slices

- Apricot & white chocolate
- Zesty lemon & coconut
- Salted caramel chocolate brownie
- Traditional caramel
- Hedgehog slice

Beverages

Includes coffee, tea, orange juice & chilled water for the number of people booked for.



Gourmet Sandwich Fillings

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

Additional Beverage Fee: \$4.00

Our menu packages include beverages for the confirmed number of guests.

At the event, we do a head count (excluding minors) to determine the final attendance. If additional guests are present, a nominal fee of \$4.00 per person will apply to cover the cost of providing coffee, tea, orange juice, and chilled water to your extra guests.



ACCOMPANYING PLATTERS

Platters can be added to a function menu

HOT OPTIONS

Mixed Savouries (50 pieces) Mini quiche, sausage roll, savoury muffin & spanakopita	\$90
Mini Sausage Rolls (60 mini pieces) Classic sesame & poppy crusted sausage rolls	\$85
Mini Pies (50 pieces) Mini Angus beef pies with tomato sauce	\$85
Quiche Lorraine (50 pieces) Traditional mini quiche - cheese & smoked bacon	\$85
Pies & Sausage Rolls (50 pieces) Mini Angus beef pies, classic sesame & poppy crusted cocktail sausage rolls	\$90
Spring Rolls (100 pieces) Mini vegetarian spring rolls with sweet chilli sauce V	\$80
Meatballs & Relish (65 pieces) Mini flame grilled meatballs served with relish	\$65

COLD OPTIONS

Gourmet Triangle Sandwiches (40 pieces) Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	\$90
Gourmet Ribbon Sandwiches (40 pieces) Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	\$90
Antipasto Board (serves 25) Traditional cured meats, mortadella, prosciutto & salami gourmet provolone & pecorino, olives, grissini, olive oil, balsamic vinegar & bread	\$95
Cheese, Crackers, Nuts (serves 25) Cheddar, brie & blue cheese, dried fruit, crackers & nuts V	\$85

DIETARY OPTIONS

Vegetarian Sandwiches (40 quarters)	\$90
Vegetarian Savouries (50 pieces)	\$90
Gluten Free Platter (serves approx. 10 people) Sweet or savoury available	\$85
Gluten Free Sandwiches (20 pieces)	\$50
Dietary Plate (serves 1 person)	\$25
Vegan Savoury Platter (serves 10 people)	\$90

SWEET OPTIONS

Fruit Platter (serves 25) VG GF A beautifully displayed seasonal fruit platter	\$85
Devonshire Scones (26 halves) Traditional fruit and plain scones served with jam and cream	\$70
Premium Assorted Tartlets (36 pieces) Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond	\$90
Filled Choux Pastries (42 small pieces) Blackcurrant & vanilla, double chocolate, wild raspberry, salted caramel, mango, passion fruit, pistachio & chocolate	\$90
Freshly Baked Slices (42 small pieces) Double-choc salted brownies, blueberry almond-frangipane, coconut & wild raspberry, cranberry, granola & chocolate	\$85
Gourmet Biscuits (42 small pieces) Chocolate chip, ANZAC, macadamia white chocolate, Scottish shortbread, triple chocolate & almond crescents	\$55



CULTURAL PLATTERS

Platters can be added to a function menu

GREEK

Mezze Platter (serves 25 people) \$ 95

- Greek dolmades, kalamata olives & feta cheese
- Olive bread, pita bread, taramasalata & tzatziki
- Balsamic vinegar & olive oil

Savoury Platter (25 pieces) \$ 85

- Golden baked spinach & crumbed feta spanakopita
- Traditional tiropita

SOUTH AFRICAN

Sweet Platter (50 pieces) \$ 110

Individual koeksisters & mini milk tarts

Boerewors Platter (40 pieces) \$ 95

Thin boerewors and chutney

INDIAN & SRI LANKAN

Mixed Savoury Platter (50 pieces) \$ 90

Aloo chaat, fish cakes, vegetarian samosas, onion bhaji

BRITISH

Quiche (50 pieces) \$ 85

Traditional mini quiche Lorraine (caramelised bacon & gruyere cheese)

Pie & Sausage Rolls (50 pieces) \$ 90

Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls

Devonshire Scones (26 halves) \$ 70

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

ITALIAN

Antipasto (serves 25 people) \$ 95

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

Pastizzi (40 pieces) \$ 85

Spinach & cheese pastizzi

Cannoli (40 pieces) \$ 90

Variety of chocolate, vanilla bean custard & plain ricotta

Please note:

Platters can be varied to meet specific requirements - please contact us to discuss.





WINE, BEER & SOFT DRINKS

Add wine, beer and/or soft drinks to your menu

INCLUSION & MINIMUM SPEND

The price of alcoholic beverages includes ice, glassware, bar utensils, setup, service, cleaning, and disposal.

For your convenience, all the required items, along with the alcohol, are delivered to the function venue. A minimum spend applies based on the number of guests booked:

Number of people	Minimum Spend
Up to 50 guests	\$ 100
51 - 100 guests	\$ 120
101 - 150 guests	\$ 170
151+ guests	\$ 220

Please note:

We only charge per bottle opened. Our liquor licence prohibits the removal of any alcohol from the premises (already opened or unopened).

Staff are committed to the responsible service of alcohol.



SOFT DRINK PACKAGE

\$4.00 per person

Variety of Soft Drinks, including:

- Coca Cola
- Lemonade
- Diet Coke

Inclusions

The price for the soft drink package includes ice, glasses, set-up, service, cleaning and disposal.

WINE, BEER & SPARKLING

Price per bottle

				
Peroni Full-strength	Peroni Mid-strength	Chalk Hill Cabernet Merlot	Chalk Hill Semillon Sauvignon Blanc	Studio Series Brut Cuvee Sparkling

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