

# Celeste

## CATERING

— Est. 1991 —

Perth • Melbourne • Sydney



## Celebrating Life

Phone: 0456 476 194

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



## Fees & Booking Information

### 📍 MAKE A BOOKING

**Step 1:** Book a Function Room with your Funeral Director

**Step 2:** Select a Menu and contact Celeste:

- Phone: **0456 476 194**
- Email: [wa@celestecatering.com.au](mailto:wa@celestecatering.com.au)
- Web: [www.celestecatering.com.au](http://www.celestecatering.com.au)

**Step 3:** Add wine, beer, soft drinks & platters (optional)

**Step 4:** Celeste takes care of everything else

### 📍 STAFF SERVICE FEES

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

For **Function Menu Packages:**

- Weekday service fee is **\$95**
- Weekend service fee starts at **\$120**, and the final fee depends on the event details and will be discussed and confirmed prior to your event

### 📍 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.

### 📍 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 4 Platters per order
- Weekday delivery fee is **\$95**
- Weekend delivery fee depends on your event details and will be discussed and confirmed when taking your booking
- If Staff Service is requested with Food Platter Deliveries, additional staff service fees may apply.

Please note, the Food Delivery Only option is not available at Cemetery Function Rooms.





## Function Menus

### Light Refreshment - \$13.00 per person

#### Variety of Gourmet Biscuits

- Almond drop shortbread
- Sesame rose
- Coconut jam shortbread
- Almond crescent
- Classic pistachio

#### Beverages

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

#### Popular Additions with Light Refreshments

<b>Mixed Hot Savouries (50 pieces)</b>	\$79
Mini quiche, sausage roll, savoury muffin & spanakopita	
<b>Mini Sausage Rolls (60 mini pieces)</b>	\$79
Classic sesame & poppy crusted sausage rolls	
<b>Gourmet Triangle Sandwiches (40 pieces)</b>	\$79
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
<b>Fruit Platter (Serves 25) (VG, GF)</b>	\$75
A beautifully displayed seasonal fruit platter	

### Base Menu - \$15.00 per person

**Premium Assorted Tartlets** - Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond

**Choux Pastries** - Blackcurrant & vanilla, double chocolate, wild raspberry, salted caramel, mango & passion fruit, pistachio & chocolate

#### Variety of Gourmet Biscuits

- Almond drop shortbread
- Sesame rose
- Coconut jam shortbread
- Almond crescent
- Classic pistachio

#### Beverages

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

The Light Refreshment & Base Menu are suitable for morning or afternoon tea. If you would like to offer something more substantial, we recommend that you add Additional Platters or consider Menus 1 or 2.





## Function Menus

### Menu 1 - \$19.50 per person

#### Triangle Sandwiches *(Mix of Rye & White Bread)*

- 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

#### 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 2 - \$23.00 per person

#### Triangle Sandwiches *(Mix of Rye & White Bread)*

- 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

#### 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

#### Premium Assorted Tartlets

- Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond

#### Beverages

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





## 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) - \$80

- 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

### 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

#### Pastizzi (40 pieces) - \$80

Spinach & cheese pastizzi

#### Cannoli (40 pieces) - \$85

Variety of chocolate, vanilla bean custard & plain ricotta

### British

#### Quiche (50 pieces) - \$79

Traditional mini quiche Lorraine (caramelised bacon & gruyere cheese)

#### Pie & Sausage Rolls (50 pieces) - \$79

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

#### Devonshire Scone (26 halves) - \$59

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





## Accompanying Platters

*Platters can be added to a Function Menu*

### Hot Options

<b>Mixed Savouries (50 pieces)</b>	\$79
Mini quiche, sausage roll, savoury muffin & spanakopita	
<b>Mini Sausage Rolls (60 mini pieces)</b>	\$79
Classic sesame & poppy crusted sausage rolls	
<b>Mini Pies (50 pieces)</b>	\$79
Mini Angus beef pies with tomato sauce	
<b>Quiche Lorraine (50 pieces)</b>	\$79
Traditional mini quiche - cheese & smoked bacon	
<b>Pies &amp; Sausage Rolls (50 pieces)</b>	\$79
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
<b>Spring Rolls (100 pieces)</b>	\$69
Mini vegetarian spring rolls with sweet chilli sauce (V)	
<b>Meatballs &amp; Relish (65 pieces)</b>	\$59
Mini flame grilled meatballs served with relish	

### Cold Options

<b>Gourmet Triangle Sandwiches (40 pieces)</b>	\$79
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
<b>Gourmet Ribbon Sandwiches (40 pieces)</b>	\$82
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
<b>Antipasto Board (serves 25)</b>	\$95
Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese -cheddar, brie & blue, olives, grissini, olive oil, balsamic vinegar & bread	
<b>Cheese, Crackers, Nuts (serves 25)</b>	\$79
Cheddar, brie & blue cheese, dried fruit, crackers & nuts (V)	

### Dietary Options

<b>Vegetarian Sandwiches</b>	\$79
40 Quarters	
<b>Vegetarian Savouries</b>	\$79
50 Pieces	
<b>Gluten Free Platter</b>	\$79
Serves approx. 25 People	
<b>Gluten Free Sandwiches</b>	\$75
20 Pieces	
<b>Gluten Free Plate</b>	\$15
Serves 1 Person	
<b>Vegan Savoury Platter</b>	\$79
Serves 10 People	

### Sweet Options

<b>Fruit Platter (serves 25) (VG, GF)</b>	\$75
A beautifully displayed seasonal fruit platter	
<b>Devonshire Scones (26 halves)</b>	\$59
Traditional fruit and plain scones served with jam and cream	
<b>Premium Assorted Tartlets (36 pieces)</b>	\$79
Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond	
<b>Filled Choux Pastries (42 small pieces)</b>	\$79
Blackcurrant & vanilla, double chocolate, wild raspberry, salted caramel, mango, passion fruit, pistachio & chocolate	
<b>Freshly Baked Slice (42 small pieces)</b>	\$79
Double-choc salted brownies; blueberry almond-frangipane, coconut & wild raspberry; cranberry; granola & chocolate	
<b>Gourmet Biscuits (42 small pieces)</b>	\$50
Almond drop shortbread, sesame rose, coconut jam shortbread almond crescent, classic pistachio	



## Wine, Beer & Soft Drinks

*Add Wine, Beer and/or Soft Drinks to your Menu*

### Inclusion & Minimum Spend

The price for Alcoholic beverages includes ice, glasses, bar utensils, set-up, service, cleaning and disposal.

All these items and the alcohol are delivered to the function facilities and as such a minimum spend applies, depending on the numbers booked for:

Number of people	Minimum Spend
• Up to 50 guests	\$80
• 51-100 guests	\$100
• 101-150 guests	\$150
• 151+ guests	\$200

### Soft Drinks Package

Price per person - \$3.50 p/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.

#### 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.

### Wine, Beer & Sparkling

Price per bottle

 <p><b>\$7.50</b></p>	 <p><b>\$6.50</b></p>	 <p><b>\$28</b></p>	 <p><b>\$28</b></p>	 <p><b>\$28</b></p>
<p><b>Peroni</b> Full-strength</p>	<p><b>Peroni</b> Mid-strength</p>	<p><b>Chalk Hill</b> Cabernet Merlot</p>	<p><b>Chalk Hill</b> Semillon Sauvignon Blanc</p>	<p><b>Studio Series</b> Sparkling</p>

Prices include GST. Please contact us to discuss specific requirements.





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