

Celeste

CATERING

— Est. 1991 —

Sydney • Melbourne • Perth



Celebrating Life

0456 476 194 | wa@celestecatering.com.au | 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:

0456 476 194

wa@celestecatering.com.au

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 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 \$120
- **Weekend service** fee starts at \$150, 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 \$110
- **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

\$14.50 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

Mixed Hot Savouries (50 pieces)	\$85
Mini quiche, sausage roll, savoury muffin & spanakopita	
Mini Sausage Rolls (60 mini pieces)	\$79
Classic sesame & poppy crusted sausage rolls	
Gourmet Triangle Sandwiches (40 pieces)	\$85
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
Fruit Platter (Serves 25) VG GF	\$80
A beautifully displayed seasonal fruit platter	

i More Platters available on the next page.

Base Menu

\$16.50 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.

Minimum of 30 guests - prices include GST.

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

Menu prices are all inclusive (GST, Room Hire, Wait Staff etc.)

V Vegetarian VG Vegan GF Gluten Free

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Function Menus

Menu 1

\$21.50 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

\$25.00 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.

Minimum of 30 guests - prices include GST.


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




Accompanying Platters

Platters can be added to a Function Menu

Hot Options

Mixed Savouries (50 pieces)	\$85
Mini quiche, sausage roll, savoury muffin & spanakopita	
Mini Sausage Rolls (60 mini pieces)	\$79
Classic sesame & poppy crusted sausage rolls	
Mini Pies (50 pieces)	\$79
Mini Angus beef pies with tomato sauce	
Quiche Lorraine (50 pieces)	\$85
Traditional mini quiche - cheese & smoked bacon	
Pies & Sausage Rolls (50 pieces)	\$85
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
Spring Rolls (100 pieces)	\$69
Mini vegetarian spring rolls with sweet chilli sauce 	
Meatballs & Relish (65 pieces)	\$59
Mini flame grilled meatballs served with relish	



Cold Options

Gourmet Triangle Sandwiches (40 pieces)	\$85
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
Gourmet Ribbon Sandwiches (40 pieces)	\$85
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
Antipasto Board (serves 25)	\$95
Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese -cheddar, brie & blue, olives, grissini, olive oil, balsamic vinegar & bread	
Cheese, Crackers, Nuts (serves 25)	\$79
Cheddar, brie & blue cheese, dried fruit, crackers & nuts 	

Dietary Options

Vegetarian Sandwiches 40 Quarters	\$85
Vegetarian Savouries 50 Pieces	\$85
Gluten Free Platter	\$85
Sweet or savoury available, serves approx. 25 People	
Gluten Free Sandwiches 20 Pieces	\$85
Dietary Plate Serves 1 Person	\$20
Vegan Savoury Platter Serves 10 People	\$85

Sweet Options

Fruit Platter (serves 25)  	\$80
A beautifully displayed seasonal fruit platter	
Devonshire Scones (26 halves)	\$59
Traditional fruit and plan scones served with jam and cream	
Premium Assorted Tartlets (36 pieces)	\$85
Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond	
Filled Choux Pastries (42 small pieces)	\$85
Blackcurrant & vanilla, double chocolate, wild raspberry, salted caramel, mango, passion fruit, pistachio & chocolate	
Freshly Baked Slice (42 small pieces)	\$79
Double-choc salted brownies; blueberry almond-frangipane, coconut & wild raspberry; cranberry; granola & chocolate	
Gourmet Biscuits (42 small pieces)	\$50
Almond drop shortbread, sesame rose, coconut jam shortbread almond crescent, classic pistachio	

Menu prices are all inclusive (GST, Room Hire, Wait Staff etc.)

 Vegetarian  Vegan  Gluten Free

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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

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 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 Drink Package

\$3.50 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.

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



\$8

Peroni
Full-strength



\$7

Peroni
Mid-strength



\$28

Chalk Hill
Cabernet Merlot



\$28

Chalk Hill
Semillon Sauvignon Blanc



\$28

Studio Series
Brut Cuvée Sparkling

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Enhancing the Celebration of Life

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