

Celebrating Life

(03) 9140 5004 | vic@celestecatering.com.au | celestecatering.com.au



Beautiful On-site Function Rooms

Celeste is the official caterer at the on-site function rooms of:

NORTH REGION

On-site Function Rooms

Fawkner Memorial Park

1187 Sydney Road Fawkner VIC 3060

Northern Memorial Park

56 Box Forest Road Glenroy VIC 3046

WEST REGION

On-site Function Rooms

Altona Memorial Park

2-14 Dohertys Road Altona North VIC 3025

EAST REGION

On-site Function Rooms

Lilydale Memorial Park

126-128 Victoria Road Lilydale VIC 3140

Preston Cemetery

900 Plenty Road Bundoora VIC 3083

Templestowe Cemetery

263 Foote Street Templestowe VIC 3106

OTHER CEMETERIES

Marquee Catering Available

Footscray General Cemetery

Keilor Cemetery
Truganina Cemetery

Werribee Cemetery

Williamstown Cemetery

Coburg Pine Ridge Cemetery

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Northcote Cemetery

Anderson Creek Cemetery

Burwood Cemetery

Emerald Cemetery

Healesville Cemetery

Lilydale Lawn Cemetery

Yarra Glen Cemetery

OTHER FUNCTION VENUES

Celeste can also provide catering at any other venue of your choice, e.g. funeral homes, your home, church hall, etc. Our uniformed staff bring all the equipment and food to transform any space into a beautiful function area.

Service fees may apply.



A fitting farewell for your loved one

Celeste Catering is the official caterer at GMCT's Cemeteries and Memorial Parks where you can enjoy the advantages of comfortable on-site function rooms. As Australia's leading bereavement caterer, Celeste provides a professional and caring service, catering to your family's needs, values and beliefs.



Booking a Function

Our compassionate bookings team is ready to assist you:

Step 1

Book a Function Room - by calling us on (03) 9140 5004

Step 2

Select one of our Menu Packages

Step 3

Choose from our Optional Extras: Alcohol packages or special platters

Weekend booking fee applies

Menu Prices Include

(Weekends - surcharge may apply)

Function Room:

Exclusive use of the function room for 1.5 hours*

Food:

All the food included in your menu of choice

Beverages:

Coffee, tea, orange juice & chilled water

Staff:

Professional uniformed staff (set-up, service & clean up)

Equipment:

Crockery, cutlery, glassware & serviettes

Left-over food:

Provided to you in containers for use after the function

Insurance:

Public liability insurance covering your guests

GST:

Goods & Services Tax *fees apply for longer functions

1 Our minimum catering booking requirement is for 30 guests

Food Allergies





V Vegetarian 🚾 Vegan 📴 Gluten Free

All care is taken in catering for special requirements. Please note that on the premises we handle nuts, seafood, shellfish, seeds, wheat, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume food is the responsibility of the patron.



Popular Menus

Menu 1

\$26.00 per person (all inclusive)

Devonshire Scones

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

Hot Savouries

Mini muffins

- · Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V



Fresh Seasonal Fruit Platters

A beautifully displayed seasonal fruit platter

Assorted Biscuits

Assortment of gourmet biscuits

Beverages

Coffee, tea, orange juice & still water

Popular Additions to Menus

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Hot Chips (v) allocated 1 bowl per 15 people 🔻	\$35
Spring Rolls 100 mini pieces V	\$79
Seasonal Fruit Platter serves 30	\$80
Fried Fish Pieces 40 pieces	\$85
Cheese Croquettes 45 pieces V	\$85
Mushroom Arancini 45 pieces	\$85
Mini Pies & Sausage Rolls 55 pieces	\$85
Meatballs & Relish 60 pieces	\$60
Mini Sausage Rolls 60 pieces	\$85

Menu 2

\$33.00 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

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

Hot Savouries

Mini muffins

- · Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V



Mini quiche Lorraine caramelised bacon & gruyere Classic sesame & poppy crusted cocktail sausage rolls Golden baked spinach & cheese filo pastry

Meatballs

Bite sized meatballs served with tomato relish

Freshly Baked Slice

Shredded coconut & wild raspberry slice

Double-choc salted brownies GF

Cranberry, granola & dark chocolate slice Blueberry, almond-frangipane slice

Beverages

Coffee, tea, orange juice & still water



Popular Menus

Menu 3

\$29.50 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

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

Freshly Baked Slice

Shredded coconut & wild raspberry slice

Double-choc salted brownies GF



Cranberry, granola & dark chocolate slice Blueberry, almond-frangipane slice

Beverages

Coffee, tea, orange juice & still water

Menu 4

\$31.00 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

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

Hot Savouries

Mini muffins

- Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V



Mini quiche Lorraine caramelised bacon & gruyere Classic sesame & poppy crusted cocktail sausage rolls Golden baked spinach & cheese filo pastry

Beverages

Coffee, tea, orange juice & still water

Signature Tea

\$39.95 per person (all inclusive)

Hot Savouries

Cheese croquettes & aioli



Quiche Lorraine smoked bacon & gruyere Handmade pies: beef bourguignon, chicken & mushroom

Ribbon Sandwiches

Organic curried egg, carrot, parsley & mayonnaise Atlantic smoked salmon, alfalfa, cucumber & cream cheese Poached cornfed chicken, sundried tomato, lettuce & mayonnaise

Signature Sweets

Blackcurrant & Vanilla

Pistachio & Chocolate

Double chocolate

Mango & Passion Fruit

Nutty Caramel & Vanilla

Wild Raspberry

Handmade Tartlets

Chocolate Praline

Apple Vanilla

Caramel Almond

Pear Chocolate

Lemon Cream

Apricot Almond

Beverages

Coffee, tea, orange juice & still water



Accompanying Platters

Hot Options

Crispy Hot Chips (serves 15 people) Bowl of beer battered crispy hot chips	\$35
Variety Savoury Muffins (70 pieces) Gruyere cheese, thyme & smoked bacon	\$85
Roast pumpkin, herb & cheddar 🔻	
Mixed Hot Savouries (50 pieces) Mini quiche, sausage roll, savoury muffin & spanakopita	\$85
Mini Sausage Rolls (60 pieces) Classic sesame & poppy crusted cocktail sausage rolls	\$85
Mini Beef Pies (50 pieces) Mini Angus beef pies served with tomato relish	\$85
Quiche Lorraine (70 pieces) Traditional mini quiche - cheese & smoked bacon	\$85
Pies & Sausage Rolls (50 pieces) Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	\$85
Spring Rolls (100 pieces) Mini Vegetarian Spring Rolls with sweet chilli sauce	\$79
Meatballs (60 pieces) Mini flame grilled meatballs served with relish	\$60
Lightly Fried Fish (45 pieces) With lemon & tartare	\$85
Vegetarian Arancini (45 pieces) Mushroom & parmesan arancini with aioli Pumpkin & sage arancini with aioli	\$85

Cold Options

Fruit Platter (serves 25) GF A beautifully displayed seasonal fruit platter	\$80
Prosciutto Platter (60 pieces) Thinly sliced Prosciutto di Parma	\$85
Gourmet Sandwiches (40 pieces) Rare roast beef, cheddar, charred capsicum & lettuce Smoked ham, aged cheese, tomato, mesclun & Dijon Organic curried egg, carrot, parsley & mayonnaise Atlantic smoked salmon, cucumber & cream cheese Poached chicken, sundried tomato, lettuce & mayonnaise Tuna, baby capers, cucumber, mayonnaise & alfalfa	\$85
Antipasto Board (serves 25) Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese - parmesan, provolone & pecorino Olives, grissini, Olive oil, balsamic vinegar & bread	\$90
Mixed Sushi (50 pieces) Spicy tuna, salmon, terriyaki chicken, crab California & vegetarian - served with soy, wasabi & pickled ginger (Vegetarian platter available on request)	\$90
Cheese, Crackers, Nuts (serves 25) Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts	\$90
Descart Options	

separately.

Dessert Options

Devonshire Scones (24 pieces) Served with strawberry jam & whipped cream	\$70
Mini Cannoli (40 pieces) Filled with chocolate & vanilla bean custard	\$70
Slices Platter (50 pieces) Variety of freshly baked slices	\$85
Gourmet Biscuits (75 pieces) Variety of gourmet biscuits	\$70



Alcohol Packages

Alcohol Package

\$8.00 per person







Cabernet Merlot



Sauvignon Blanc



Brut Cuvee

Price includes an unlimited supply of the alcohol pictured above for 1.5 hours and includes ice, glasses, set-up, service, cleaning and disposal.

Alcohol Package Charges

Alcohol is charged by doing a headcount at the function of the number of guests over the age of 18.

BYO

\$5.00 per person

BYO is permitted by prior arrangement.

The fee is \$5.00 per person and includes set-up, service, glassware and clean-up. The fee applies to each person in attendance over the age of 18.

Soft Drink Package

\$3.75 per person

Coca-Cola and Coca-Cola Diet, Sprite, Sparkling water

Wine & Beer by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$35
Pinot Grigio (Long Row)	\$35
Moscato (Angove)	\$35
Cabernet Merlot (Chalk Hill)	\$35
Sparkling Wine (Studio Series)	\$35
Prosecco (Villa Jolanda, Italy)	\$40
Peroni Beer (Full & Mid Strength)	\$8

We only charge per bottle opened.

Prices include ice, glasses, bar utensils, set-up, service, cleaning & disposal.

Other Beverages

House Port & Brandy	\$3.50 per shot (30ml)
Metaxa Brandy	\$4.00 per shot (30ml)
Limoncello	\$4.00 per shot (30ml)
Johnnie Walker Red Label	\$4.00 per shot (30ml)

1 Note: Our liquor licence prohibits the removal of any alcohol from the premises (already opened or unopened).











Italian Menu

Italian

\$36.00 per person (all inclusive)

Antipasto Platter

Traditional cured meats, mortadella, prosciutto di Parma & Calabrese salami

Italian cheese, provolone & pecorino

Olives & giardiniera

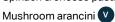
Focaccia & grissini

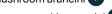
Hot Food

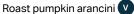
Fried calamari with tartare

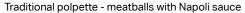
Pork chipolata with salsa rossa

Spinach & cheese pastizzi V









Lightly fried fish with tartare & lemon

Cannoli

Filled with chocolate & vanilla bean custard

Beverages

Includes coffee, tea, orange juice & chilled water

Traditional Italian Coffee

Popular Additions to Menu

Prosciutto Platter (60 pieces)	\$85
Traditional Polpette Meatballs (50 pieces)	\$85
Herb & Garlic Bread (1 piece p/person)	\$2 p/p
Hot Chips (allocated 1 bowl per 15 people)	\$35
Cheese Croquette (45 pieces)	\$85
Spring Rolls (100 mini pieces)	\$79
Seasonal Fruit Platter (serves 30)	\$80

Wine & Beer Package \$8.00 per person

Add wine & beer to any menu











1 Note: See alcohol package page for inclusions and charges

Wine & Beer by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$35
Pinot Grigio (Long Row)	\$35
Moscato (Angove)	\$35
Cabernet Merlot (Chalk Hill)	\$35
Sparkling Wine (Studio Series)	\$35
Prosecco (Villa Jolanda, Italy)	\$40
Peroni Beer (Full & Mid Strength)	\$8

We only charge per bottle opened.

Note: See alcohol package page for inclusions and charges.

Limoncello

\$4.00 per shot (30ml)



Greek Menu

Greek Menu

\$36.00 per person

Mezze Plate

Greek dolmades & kalamata olives Kasseri, kefalograviera & feta cheese Taramasalata Olive bread

Greek Salad

Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food

Oven baked potatoes with olive oil & oregano Golden baked spinach & crumbed feta spanakopita

Seafood

Lightly fried fish with tartare & lemon Fried calamari with caper-mayonnaise

Greek Biscuits

Twice baked paximathia Sesame & honey koulouria

Beverages

Includes coffee, tea, orange juice & chilled water Traditional Greek coffee

Popular Additions to Menu

Hot Chips (allocated 1 bowl per 15 people)	\$35
Cheese Croquette (45 pieces)	\$85
Spring Rolls (100 mini pieces)	\$79
Seasonal Fruit Platter (serves 30)	\$80

Port & Brandy

House Port & Brandy \$3.50 per shot (30ml) \$4.00 per shot (30ml) **Metaxa Brandy** \$4.00 per shot (30ml) Johnnie Walker Red Label

Wine & Beer Package \$8.00 per person

Add wine & beer to any menu









Sauvignon Bland



1 Note: See alcohol package page for inclusions and charges

Wine & Beer by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$35
Pinot Grigio (Long Row)	\$35
Moscato (Angove)	\$35
Cabernet Merlot (Chalk Hill)	\$35
Sparkling Wine (Studio Series)	\$35
Prosecco (Villa Jolanda, Italy)	\$40
Peroni Beer (Full & Mid Strength)	\$8

We only charge per bottle opened.

Note: See alcohol package page for inclusions and charges.



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



Macedonian & Dietary Platters

Macedonian & Serbian \$35.00 per person

Breads & Olives

Freshly baked bread rolls

Mixed olives

Salads V

Krompir salata (potato salad) Wild cabbage

Shopska

Hot Food

Lightly fried fish

Traditional tavce gravce

Oven baked vegetable fried rice V GF



Sweet Delights

Rosewater ratluk

Sesame halva

Seasonal fruit platter

Beverages

Coffee, tea, orange juice & still water

Recipes can be adapted during "Lent"

Graveside Catering

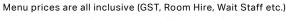
The Macedonian menu can be picked up at the Function Centre or delivered to the Graveside by Celeste.

Cultural Platters

Armenian Platter (40 pieces) Boreg, lamb kofta, tartlets, vegetarian rice balls	\$90
Indian / Sri Lankan Platter (50 pieces) Aloo chaat, fish cakes, vegetarian samosas, onion bhaji	\$90
Asian Basket (40 pieces) Dim sims, spring rolls, fried prawn cutlets	\$90

Dietary Platters

Vegetarian Sandwiches (40 pieces) Organic curried egg, carrot, parsley & mayonnaise Mediterranean, grilled vegetables & baby spinach Mixed-salad of avocado, cucumber, tomato & lettuce	\$85
Vegetarian Savouries (50 pieces) Spinach & cheese filo, roast veg tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)	\$85
Vegan Sandwiches (20 pieces) (40 pieces) Chef selection of vegan fillings	\$45 \$85
Vegan Savouries (40 pieces) Wild leek & spinach pie, savoury roll, spring roll & falafel served with sweet chilli sauce	\$90
Gluten Free Ribbon Sandwiches (18 pieces) (36 pieces) With gourmet sandwich fillings	\$45 \$85
Gluten Free Savouries (50 pieces) Falafel pieces with minted yoghurt Gruyere cheese, thyme & smoked bacon Roast pumpkin, herb & cheddar	\$85
Mixed Dietary Plate (Plate for one) Selection of gourmet sandwiches, crudites, hummus & roasted beetroot dip, rice crackers and seasonal fruit The dietary plate can be customised to suit gluten free, vegan, pescatarian, dairy, nut, soy, egg free	\$29
Gluten Free Chocolate Brownies (40 pieces)	\$80









Dietary Menus

Vegan

\$37.50 per person

Mezze

Olives, crudités, hummus, nuts, crackers & flatbread

Gourmet Sandwiches

Chef selection of vegan fillings

Hot Savouries

Falafel pieces with minted yoghurt Vegan spring roll with sweet chilli sauce

Wild leek and spinach pie GF



Fresh Seasonal Fruit Platters

A beautifully displayed selection of fruit in season

Beverages

Includes coffee, tea, orange juice & chilled water

Vegetarian

\$33.00 per person

Meze Platter

Olives, dolmades, vegetable crudités Hummus & flatbread

Hot Savouries

Golden baked spinach & cheese filo pastry Roast pumpkin, herb & cheddar muffins Flaky vegetarian curry puffs

Roast capsicum & zucchini tartlets

Handmade Macarons

Salted caramel, chocolate ganache, raspberry & orange

Beverages

Includes coffee, tea, orange juice & chilled water

Gluten Free

\$30.00 per person

Cold Platter

Cured meats, olives, rice crackers, corn chips & dips

Wraps with delectable fillings

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

Hot Savouries

Falafel pieces with minted yoghurt

Mini muffins

- · Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V



Fresh Seasonal Fruit Platters

A beautifully displayed selection of fruit in season

Beverages

Includes coffee, tea, orange juice & chilled water

Dietary menus can be amended to accommodate your specific requirements - please contact us to discuss. Set menu prices are all inclusive (food, beverages, function room, wait staff & GST)

🚯 Our minimum catering booking requirement is for 30 guests. However, we understand that dietary preferences are diverse, and we're happy to accommodate them. If you have specific dietary requirements, you can add dietary menus by increments of 10 people to meet the overall minimum catering booking. Alternatively, please refer to the dietary plate for 1 or dietary platter options on page 10.





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