

Celeste

CATERING

— Est. 1991 —

Sydney • Melbourne • Perth



Celebrating Life

Phone: (02) 9889 8455

Email: nsw@celestecatering.com.au

www.celestecatering.com.au



Beautiful On-site Function Rooms

Contact us on: (02) 9889 8455

Macquarie Park Cemetery

Wallumatta Function Centre

Cnr Delhi Rd & Plassey Rd
Macquarie Park NSW 2113

Rookwood General Cemetery

The Village at Rookwood Cemetery

Cnr Memorial Avenue & Necropolis Drive
Rookwood NSW 2141

Eastern Suburbs Memorial Park

Eastern Suburbs Memorial Centre (BOTANY)

49 Military Rd
Matraville NSW 2036

Rookwood Catholic Cemetery

Mary, Mother of Mercy & Sacred Heart Function Rooms

Barnet Avenue
Rookwood NSW 2141

Woronora Memorial Park

Woronora Function Rooms

121 Linden St
Sutherland NSW 2232

Frenchs Forest Bushland Cemetery*

Lorikeet Function Room

1 Hakea Ave
Davidson NSW 2085

Field of Mars Cemetery

On-site Marquee Catering

Quarry Rd
Ryde NSW 2112

Other Function Venues*

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

** A service fee applies to Frenchs Forest and Other Venues, please discuss with our Bookings Team.*

Enjoy all the convenience of having the wake at the same venue as the service.



Booking a Function

Our Bookings Team can assist you with arranging your function:

- Step 1:** Secure a Function Room by calling us on (02) 9889 8455
- Step 2:** Select one of our Menu Packages
- Step 3:** Choose from our Optional Extras:
- Alcohol Packages
 - Gourmet Platters
 - Special Dietary Platters
 - Flowers see page 11 (*receive 5% discount on Flowers when added to a Catering Order*)

Menu Prices Include (*Weekends - surcharge may apply*)

- **Function Room:** Exclusive use of the function room for 1.5 hours (fees apply for longer functions)
- **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

Food Allergies

- V - Vegetarian** *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.*
- VG - Vegan**
- GF - Gluten Free**

Popular Menus

Menu A - \$25.00 per person *(all inclusive)*

Gourmet Biscuits

- Assortment of gourmet biscuits

Devonshire Scones

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

Hot Savouries

- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta (v)

Beverages

- Coffee, tea, orange juice & still water

Menu B - \$30.00 per person *(all inclusive)*

Freshly Baked Slice

- Shredded coconut & wild raspberry slice
- Double-choc salted brownies (GF)
- Cranberry, granola & dark chocolate slice
- Blueberry, almond-frangipane slice

Hot Savouries

- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta (v)
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry (v)

Beverages

- Coffee, tea, orange juice & still water

Menu C - \$35.00 per person *(all inclusive)*

Gourmet Sandwiches

- Mix of rye & white bread with a variety of sandwich filling (see description below)

Hot Savouries

- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta (v)
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry (v)

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Beverages

- Coffee, tea, orange juice & still water

Menu D - \$40.00 per person *(all inclusive)*

Gourmet Ribbon & Triangle Sandwiches

- Mix of rye & white bread with a variety of sandwich filling (see description below)

Hot Savouries

- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta (v)
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry (v)
- Traditional curry puffs (v)

Meatballs

- Bite sized meatballs served with tomato relish

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platters

- A beautifully displayed seasonal fruit platter

Beverages

- Coffee, tea, orange juice & still water

Menu E - \$32.00 per person *(all inclusive)*

Freshly Baked Slice

- Shredded coconut & wild raspberry slice
- Double-choc salted brownies (GF)
- Cranberry, granola & dark chocolate slice
- Blueberry, almond-frangipane slice

Gourmet Sandwiches

- Mix of rye & white bread with a variety of sandwich filling (see description opposite)

Beverages

- Coffee, tea, orange juice & still water

Gourmet Sandwich Fillings

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



Accompanying Platters

Platters can be added to a Function Menu

Hot Options

Crispy Hot Chips (serves 15 people)	\$35
Bowl of beer battered crispy hot chips (V)	
Variety Savoury Muffins (70 pieces)	\$85
Gruyere cheese, thyme & smoked bacon Wilted spinach, herb & crumbed feta (V)	
Spring Rolls (100 pieces)	\$70
Mini Vegetarian Spring Rolls with sweet chilli sauce (V)	
Potato Wedges (serves 15 people)	\$55
Bowl of wedges with sweet chilli & sour cream (V)	
Pies & Sausage Rolls (50 pieces)	\$85
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
Vegetarian Arancini (45 pieces)	\$85
Golden fried mushroom & parmesan arancini with aioli (V)	
Meatballs (60 pieces)	\$60
Mini flame grilled meatballs served with relish	
Quiche Lorraine (70 pieces)	\$85
Traditional mini quiche - cheese & smoked bacon	
Mixed Hot Savouries (50 pieces)	\$85
Mini quiche, sausage roll, savoury muffin & spanakopita	

Kids Platters

Chicken Nuggets & Chips (serves 5)	\$25
Vegetarian Spring Rolls & Chips (serves 5)	\$25

Cold Options

Fruit Platter (serves 25) (VG, GF)	\$80
A beautifully displayed seasonal fruit platter	
Gourmet Sandwiches (40 pieces)	\$85
<ul style="list-style-type: none"> • Rare roast beef, cheddar, charred capsicum & mesclun • Smoked ham, aged cheese, tomato, mesclun & Dijon • Organic curried egg, carrot, parsley & mayonnaise (V) • Atlantic smoked salmon, cucumber & cream cheese • Poached chicken, sundried tomato, spinach & mayo • Tuna, baby capers, cucumber, mayonnaise & alfalfa 	
Antipasto Board (serves 25)	\$90
Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese - cheddar, brie & blue Olives, grissini, Olive oil, balsamic vinegar & bread	
Mixed Sushi (50 pieces)	\$90
Spicy tuna, salmon, teriyaki chicken, crab California & vegetarian - served with soy, wasabi & pickled ginger (Vegetarian platter available on request)	
Cheese, Crackers, Nuts (serves 25)	\$90
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts (V)	

Dessert Options

Vanilla & Walnut Nazook (40 pieces)	\$60
Chocolate Brownies (40 pieces) (GF)	\$79
Premium Assorted Tartlets (36 pieces)	\$79
Homemade Biscuits (42 pieces)	\$65
Assorted Slices (42 pieces)	\$80
Assorted Devonshire Scones (24 pieces)	\$70

See next page for dietary and cultural platter options.

V - Vegetarian, VG - Vegan, GF - Gluten Free



Dietary & Cultural Platters

Vegetarian

Triangle Sandwiches (40 pieces) \$85

- Organic curried egg, carrot, parsley & mayonnaise
- Mediterranean, grilled vegetables & baby spinach
- Mixed-salad of avocado, cucumber, tomato & lettuce

Hot Savouries (50 pieces) \$85

Spinach & cheese filo, roast veg tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)

Spring Rolls (100 pieces) \$70

Mini vegetable spring rolls with sweet chilli sauce

Gluten Free

Gluten Free Ribbon Sandwiches (18 pieces) \$45

With gourmet sandwich fillings as per pg 3 (36 pieces) \$85

Hot Savouries (50 pieces) \$85

- Falafel pieces with minted yoghurt (v)
- Gruyere cheese, thyme & smoked bacon
- Wilted spinach, herb & crumbed feta (v)

Mixed Dietary Plate

Plate for one \$29

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

Vegan

Gourmet Sandwiches (20 pieces) \$45

Chef selection of vegan fillings (40 pieces) \$85

Hot Savouries (50 pieces) \$90

Mixed platter of empanada, savoury roll, falafel, spring roll served with sweet chilli sauce

Kosher Certified (KA)

Triangle Sandwiches (32 pieces) \$175

Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)

Mini Open Bagels (30 pieces) \$295

Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread

Sushi (50 pieces) \$145

Cooked tuna, smoked salmon, vegetarian

Mixed Savoury (32 pieces) \$300

6 x sliders, 10 wraps, 16 x sandwich (fillings above)

Dessert Platter (38 pieces) \$240

10 x chocolate rugelach (dairy), 6 x blueberry muffins (dairy), 12 x brownies (no dairy, GF), 10 x cake slices (no dairy, may contain nuts)

Mixed Cake Slices (30 pieces) gluten free \$140

Full Vegetarian & Gluten Free menu packages are available on request.



Alcohol Packages

Alcohol Package - \$8.00 per person

Price includes an unlimited supply of **alcohol** (pictured right) for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal.

Soft Drink Package - \$3.50 per person

Price includes an unlimited supply of **soft drink** (pictured right) for 1.5 hours (*minimum order of 20 people*).

Alcohol & Soft Drink Package - \$9.50 per person

Price includes an unlimited supply of **alcohol, soft drink & sparkling water** (pictured right) for 1.5 hours and includes ice, glasses, bar utensils, 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. Please note, the headcount is capped at the number of people your function was originally booked for.

Note: Our Liquor License prohibits the removal of any alcohol from the premises (already opened or unopened)

Other Beverages

- House Port & Brandy \$2.50 per shot (30ml)
- Metaxa Brandy \$4.50 per shot (30ml)
- Limoncello \$3.50 per shot (30ml)
- French Champagne \$90 per bottle

BYO

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.



Greek

Light Greek Menu - \$29.95 per person

On Arrival

- Greek coffee served with paximathia & koulouria

Mezze

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

Greek Salad

- Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food

- Spinach pie spanakopita
- Lightly fried fish with tartare & lemon
- Oven baked potatoes with olive oil & oregano

Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

Beverages

- Coffee, tea, orange juice & still water
- Traditional Greek coffee

Port & Brandy

Can be added to the Greek Menu as follows:

- House Port & Brandy \$2.50 per shot (30ml)
- Metaxa Brandy \$4.50 per shot (30ml)

Deluxe Greek Menu - \$39.95 per person

On Arrival

- Greek coffee served with paximathia & koulouria

Mezze Plate

- Greek dolmades, kalamata olives
- Kassereri, kefalograviera & feta cheese
- Taramasalata & tzatziki
- Olive bread, pita bread, balsamic vinegar & olive oil
- Pickled vegetables - cauliflower, parsnips, carrots, peppers, olives, onions

Seafood

- Pickled marinated baby octopus
- Lightly fried fish with tartare & lemon
- Fried calamari with caper-mayo

Hot Food

- Golden baked spinach & crumbed feta spanakopita (v)
- Traditional individual tiropita (v)
- Oven baked potatoes with olive oil & oregano

Greek Salad

- Cucumber, tomato, olive, feta, lettuce & oregano

Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

Beverages

- Coffee, tea, orange juice & still water
- Traditional Greek coffee



Italian

Italian - \$39.95 per person (all inclusive)

Antipasto Platter

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

Seafood

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

Hot Food

- Pork chipolata with salsa rossa
- Spinach & cheese Pastizzi (V)
- Mushroom arancini (V)
- Roast pumpkin arancini (V)
- Traditional polpette - meatballs with Napoli sauce

Cannoli

- Variety of Chocolate, Vanilla Bean Custard & Plain Ricotta

Beverages

- Coffee, tea, orange juice & still water

Limoncello

- Limoncello \$3.50 per shot (30ml)

Alcohol Package - \$8.00 per person

Price includes an unlimited supply of **alcohol** (pictured below) for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal. We charge per person in attendance over the age of 18 by doing a headcount at the function. The headcount is capped at the number of people your function was originally booked for.

Alcohol & Soft Drink Package - \$9.50 pp

Price has all the same inclusions as the Alcohol package, but also includes an unlimited supply of **soft drink & sparkling water** for 1.5 hours.



Popular Additions to Menu

- Herb & Garlic Bread (1 piece p/person) \$1 pp
- Crispy Hot Chips (serves 15) \$35
- Cheese Croquettes (45 pieces) (V) \$85
- Spring Rolls (100 mini pieces) (V) \$70
- Seasonal Fruit Platter (serves 25) \$80



Armenian

Halal

Armenian - \$39.95 per person (all inclusive)

Mezze Platter

- Traditional soft chanakh
- Vine leaf dolmades
- Marinated olives
- Pickled seasonal vegetables & chickpeas
- Tabouli, hummus & lavash

Hot Food

- Cheese & spinach boreg (v)
- Roasted aubergine, capsicum & zucchini tartlets (v)
- Lamb kofta with yoghurt sauce
- Mushroom & cheese risotto balls (v)

Sweet Delights

- Rosewater lokum
- Mini honey & walnut baklava
- Traditional Nazook (vanilla & walnut)

Beverages

- Coffee, tea, orange juice & still water

Popular Additions to Menu

- | | |
|--------------------------------------|------|
| • Crispy Hot Chips (serves 15) | \$35 |
| • Spring Rolls (100 mini pieces) | \$70 |
| • Seasonal Fruit Platter (serves 25) | \$80 |
| • Sandwich Platter (40 pieces) | \$85 |

Halal - \$39.95 per person (all inclusive)

Please note our menu is entirely Halal and products are only sourced from Halal certified suppliers. Disposable crockery & cutlery can be provided if required.



Cold Items

- Hommos, baba ghanouj, labneh & fresh flat bread
- Vine leaves, mixed olives & falafel

Hot Items

- Meat sambousek
- Spinach, onion & feta triangles
- Meat & onion kibbe
- Cheese rakakat
- Cheese manoush & zaatar manoush

Sweet Items

- Medjool dates
- Seasonal fruit platter

Beverages

- Coffee, tea, orange juice & still water

Soft Drinks Package - \$3.50pp

Price includes an unlimited supply of soft drink for 1.5 hours and includes coke, coke zero, sprite and sparkling water (minimum order for 20 people).



Asian

Kosher Certified (KA)

Asian Canapes - \$39.95 per person (all incl.)

Ribbon Sandwiches (mix of rye & white bread)

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

Hot Food

- Crumbed king prawn cutlets
- Fried chicken dim sims
- Vegetarian spring rolls (v)
- Tender chicken skewers with satay sauce
- Fried fish cocktails with tartare sauce
- Traditional prawn gozias with soy sauce

Handmade Macarons

- Salted caramel, chocolate, raspberry & orange

Fresh Seasonal Fruit Platters

- A beautifully displayed seasonal fruit platter

Beverages

- Coffee, tea, orange juice & still water

Optional Upgrade

- Roast pork (minimum 20) - crispy skin roast pork with hot mustard **\$4.50 pp**

Asian Banquet - \$595.00 per table of 10 (all incl.)

Room is set-up restaurant style with large round tables of 10 guests each. Food is placed on turning tables to share (available at Macquarie Park Cemetery Only).

Kosher Certified (KA)

Please select from the list of Kosher platters below. The platters are sealed & prepared in accordance with Kosher requirements. Please note disposable crockery & cutlery can be provided if required.



Triangle Sandwiches (32 pieces) Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)	\$175
Mini Open Bagels (30 pieces) Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread	\$295
Sushi (50 pieces) Cooked tuna, smoked salmon, vegetarian	\$145
Mixed Savoury (32 pieces) 6 x sliders, 10 wraps, 16 x sandwich (fillings above)	\$300
Dessert Platter (38 pieces) 10 x chocolate rugelach (dairy), 6 x blueberry muffins (dairy), 12 x brownies (no dairy, GF), 10 x cake slices (no dairy, may contain nuts)	\$240
Mixed Cake Slices (30 pieces) gluten free	\$140

Beverages - \$6.00 per person

Unlimited supply of coffee, tea, orange juice & still water for 1.5 hours.

Service Fee - if you book the Kosher Menu in one of our function rooms, a staff & room hire fee applies. Please contact our Bookings Team for more information.



Croatian

Macedonian

Croatian - \$39.95 per person (all inclusive)

Ražnjići

- Tender grilled pork skewers

Ćevapi

- Traditional grilled pork & beef sausages

Crumbed Chicken

- Crumbed chicken pieces

Salads

- Kupus salata - white cabbage salad
- Croatian garden salad
- Potato salad

Dinner Rolls

- Dinner rolls & butter

Beverages

- Coffee, tea, orange juice & still water

Add Rakija

\$6.00 per shot (30ml)

Popular Additions to Menu

- Crispy Hot Chips (serves 15) \$35
- Spring Rolls (100 mini pieces) \$70
- Seasonal Fruit Platter (serves 25) \$80
- Sandwich Platter (40 pieces) \$85

Macedonian - \$39.95 per person (all inclusive)

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.

Celeste FLOWERS

Sydney • Melbourne • Perth



Beautiful Floral Tributes

Our Flower Guide:

Offers the convenience of choosing the most appropriate & personal floral arrangement to commemorate your loved one.

Please be assured that from the moment you place your order, it will be designed and handled with care by our expert florists before being hand delivered to your desired location.

Discount:

Note: Customers receive a 5% discount on listed flower prices when added to a catering order.

Phone: (02) 9889 8455

Email: nsw@celestecatering.com.au

Floral Tributes

Delivery & GST included - receive 5% discount on flower orders when added to a catering order.
 Casket Sprays: Height - all approx. 33cm / Length - Small 1m - Medium 1.2m - Large 1.4m



C01 - Lily, Orchids & Roses S-\$400 M-\$500 L-\$600



C02 - Long Stem & Spray Roses S-\$450 M-\$550 L-\$650



C03 - Phalaenopsis Orchid & Misty S-\$500 M-\$600 L-\$700



C04 - Roses & Orchids S-\$500 M-\$600 L-\$700



C05 - Long Stem & Pink Spray Roses S-\$500 M-\$600 L-\$700



C06 - Long Stem & Red Spray Roses S-\$550 M-\$650 L-\$750



C07 - Disbud, Orchid, Roses & Carnation S-\$450 M-\$550 L-\$650



C08 - Lily, Delphinium & Roses S-\$400 M-\$500 L-\$600



C09 - Pastel, Baby's Breath & Misty S-\$300 M-\$400 L-\$500



C10 - Natives S-\$550 M-\$650 L-\$750

Delivery & GST included - receive 5% discount on flower orders when added to a catering order.

Wreaths: Diameter - Small 40cm - Medium 50cm - Large 60cm

Flower Stands
\$20 to Hire
\$50 to Purchase



C11 - \$400



C12 - \$400



C13 - \$250



C14 - \$250



C15 - \$250



C16 - \$250



C17 S-\$175 L-\$225



C18 S-\$200 L-\$250



C19 S-\$220 L-\$300



C20 S-\$220 L-\$300



C21 S-\$175 M-\$210 L-\$250



C22 S-\$200 M-\$240 L-\$280



C23 S-\$200 M-\$250 L-\$300



C24 S-\$200 M-\$240 L-\$280



C25 S-\$175 M-\$210 L-\$250



C26 S-\$175 M-\$210 L-\$250



Rose
Petals

C27 - Contact for Price

Single Stem Flowers

Contact us for pricing

- C28 - Rose
- C29 - Gerbera
- C30 - Carnation
- C31 - Iris
- C32 - Sunflowers
- C33 - Disbud Chrysanthemum
- C34 - Singapore Orchid
- C35 - Large Rosemary

Note: Images are samples of the Large (L) options.

Celeste

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*Enhancing the
Celebration of Life*

