

Celeste

CATERING

— Est. 1991 —

Perth • Melbourne • Sydney



Celebrating Life

Phone: 1300 37 27 74

Email: 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: **1300 37 27 74**
- Email: wa@celestecatering.com.au
- Web: 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

Mixed Hot Savouries (50 pieces)	\$79
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)	\$79
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
Fruit Platter (Serves 25) (VG, GF)	\$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

Mixed Savouries (50 pieces)	\$79
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)	\$79
Traditional mini quiche - cheese & smoked bacon	
Pies & Sausage Rolls (50 pieces)	\$79
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 (V)	
Meatballs & Relish (65 pieces)	\$59
Mini flame grilled meatballs served with relish	

Cold Options

Gourmet Triangle Sandwiches (40 pieces)	\$79
Fillings include rare roast beef, smoked ham, classic egg, Atlantic smoked salmon, poached chicken & tuna	
Gourmet Ribbon Sandwiches (40 pieces)	\$82
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 (V)	

Dietary Options

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

Sweet Options

Fruit Platter (serves 25) (VG, GF)	\$75
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)	\$79
Caramel almond, lemon, pear & chocolate, apple vanilla, chocolate praline, apricot almond	
Filled Choux Pastries (42 small pieces)	\$79
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	



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:

<u>Number of people</u>	<u>Minimum Spend</u>
• 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

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

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



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