

Celeste

CATERING

— Est. 1991 —

Melbourne • Sydney • Perth



Celebrating Life

Phone: (03) 9355 3195
Email: vic@celestecatering.com.au



Beautiful On-site Function Rooms

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



The Greater Metropolitan Cemeteries Trust

Lasting memories, peaceful places.

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

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.



Booking a Function

📍 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) 9355 3195**

Step 2: Select a menu

Step 3: Add wine, beer and additional platters (optional)

Step 4: We take care of everything else

📍 MENU PRICES INCLUDE

- **Food:** All the food included in your menu of choice
- **Beverages:** Coffee, tea, orange juice & chilled water
- **Function Room:** Exclusive use of the function room for 1.5 hours
- **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

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Popular Menus

Menu 1 - \$24.95 per person

Devonshire Scones

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

Hot Savouries

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

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Assorted Biscuits

- Assortment of gourmet biscuits

Beverages

- Includes coffee, tea, orange juice & chilled water

Popular Additions to Menus

Hot Chips (V) (allocated 1 bowl per 15 people)	\$29
Spring Rolls (V) (100 mini pieces)	\$79
Seasonal Fruit Platter (serves 30)	\$75
Fried Fish Pieces (40 pieces)	\$79
Cheese Croquettes (45 pieces)	\$79
Mushroom Arancini (45 pieces)	\$79
Calamari & Tartare (60 pieces)	\$79
Mini Pies & Sausage Rolls (55 pieces)	\$79
Meatballs & Relish (60 pieces)	\$79
Mini Sausage Rolls (60 pieces)	\$79

Menu 2 - \$29.95 per person

Triangle Sandwiches

(Mix of rye & white bread)

- Rare roast beef, cheddar, charred capsicum & mesclun
- 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 & smoked bacon
 - Roast pumpkin, herb & aged cheddar
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & cheese filo pastry

Freshly Baked Slice

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

Beverages

- Includes coffee, tea, orange juice & chilled water



Popular Menus

Menu 3 - \$34.95 per person

Triangle Sandwiches (Mix of rye & white bread)

- Rare roast beef, cheddar, charred capsicum & mesclun
- 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 & smoked bacon
 - Roast pumpkin, herb & aged cheddar
- Mini quiche Lorraine caramelised bacon & gruyere
- Classic sesame & poppy crusted cocktail sausage rolls
- Golden baked spinach & crumbed feta spanakopita
- Vegetarian curry puffs

Meatballs

- Bite sized meatballs served with tomato relish

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Gourmet Biscuits

- Assortment of gourmet biscuits

Beverages

- Includes coffee, tea, orange juice & chilled water

Signature Tea - \$39.95 per person

Description

Our Signature Tea consists of a selection of our finest handmade sweets & savouries. The Signature Tea represents the best of our menu - a wonderful option to celebrate your loved one.

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, baby spinach & mayonnaise

Signature Sweets

- Blackcurrant & vanilla
- Double chocolate
- Nutty Caramel & Vanilla
- Pistachio & Chocolate
- Mango & Passion Fruit
- Wild Raspberry

Handmade Tartlets

- Chocolate Praline
- Caramel Almond
- Lemon Cream
- Apple Vanilla
- Pear Chocolate
- Apricot Almond

Beverages

- Includes coffee, tea, orange juice & chilled water

Alcohol Packages - See Page 10

Wine & Beer Package	\$6.50 p/p
Wine & Beer by Consumption	See Page 10



Italian

Italian Menu - \$34.95 per person

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
- Mushroom arancini
- Roast pumpkin arancini
- Traditional polpette - meatballs with Napoli sauce
- 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

- Herb & Garlic Bread (1 piece p/person) \$1 p/p
- Hot Chips (V) (allocated 1 bowl per 15 people) \$29
- Cheese Croquette (45 pieces) \$79
- Spring Rolls (V) (100 mini pieces) \$79
- Seasonal Fruit Platter (serves 30) \$75

Limoncello

- Limoncello \$3.50 per shot (30ml)

Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

Wine & Beer by Consumption - p/bottle

- Semillon Sauvignon Blanc (Chalk Hill) \$33
- Pinot Grigio (Long Row) \$33
- Moscato (Angove) \$33
- Cabernet Merlot (Chalk Hill) \$33
- Sparkling Wine (Studio Series) \$33
- Prosecco (Villa Jolanda, Italy) \$40
- Peroni Beer (Full & Mid Strength) \$ 7

We only charge per bottle opened.

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



Greek Makaria

Greek Menu - \$34.95 per person

Mezze Plate

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

Potatoes

- Oven baked potatoes with olive oil & oregano

Hot Food

- Lightly fried fish with tartare & lemon
- Golden baked spinach & crumbed feta spanakopita
- Fried calamari with caper-mayo

Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

Beverages

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

Popular Additions to Menu

• Herb & Garlic Bread (1 piece p/person)	\$1 p/p
• Hot Chips (V) (allocated 1 bowl per 15 people)	\$29
• Cheese Croquette (45 pieces)	\$79
• Spring Rolls (V) (100 mini pieces)	\$79
• Seasonal Fruit Platter (serves 30)	\$75

Port & Brandy

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

Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

Wine & Beer by Consumption - p/bottle

• Semillon Sauvignon Blanc (Chalk Hill)	\$33
• Pinot Grigio (Long Row)	\$33
• Moscato (Angove)	\$33
• Cabernet Merlot (Chalk Hill)	\$33
• Sparkling Wine (Studio Series)	\$33
• Prosecco (Villa Jolanda, Italy)	\$40
• Peroni Beer (Full & Mid Strength)	\$ 7

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Macedonian & Asian

Macedonian & Serbian - \$34.95 per person

Recipes can be adapted during "Lent"

Breads & Olives

- Freshly baked bread rolls
- Mixed olives

Salads

- Krompir salata (potato salad)
- Wild cabbage
- Shopska

Hot Food

- Lightly fried fish
- Traditional tavce gravce
- Oven baked vegetable fried rice

Sweet Delights

- Rosewater ratluk
- Sesame halva
- Seasonal fruit platter

Beverages

- Includes coffee, tea, orange juice & chilled water

Macedonian Graveside Catering Available

Can be picked up at the Function Centre or delivered to the Graveside by Celeste.

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

Asian Menu - \$34.95 per person

Ribbon Sandwiches (mix of rye and white bread)

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

Hot Food

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

Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Includes coffee, tea, orange juice & chilled water

Popular Additions to Menu

- Roast Pork (*minimum 20*) \$4.50 p/p
Crispy skin roast pork with hot mustard
- Spring Rolls (V) (*100 mini pieces*) \$79
- Indian / Sri Lankan Platter (*50 pieces - see p. 9*) \$82



Vegetarian & Gluten Free

Vegetarian - \$29.95 per person

(minimum of 10 people)

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

Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

Gluten Free - \$29.95 per person

(minimum of 10 people)

Cold Platter

- Selection of cold meat, marinated vegetables, rice crackers, corn chips & gourmet dips

Wraps

- With delectable fillings

Hot Savouries

- Falafel pieces with minted yoghurt
- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Roast pumpkin and herb puff

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Beverages

- Includes coffee, tea, orange juice & chilled water

Popular Additions to Menu

- Hot Chips (V) (allocated 1 bowl per 15 people) \$29
- Spring Rolls (V) (100 mini pieces) \$79
- Mixed Friends (GF, V) \$2.50p/p
- Vegetarian Sandwiches (V) \$82

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



Accompanying Platters

Platters can be added to a Function Menu

Hot Platters

Mixed Savouries 50 Savouries	\$79
Mini Sausage Rolls 60 Mini Sausage Rolls	\$75
Mini Beef Pies 50 Mini Pies served with Tomato Sauce	\$79
Mini Quiches 50 Mini Quiche Lorraine	\$79
Mini Pies & Sausage Rolls 55 Pieces	\$79
Vegetarian Spring Rolls 100 Mini Spring Rolls	\$79
Meatballs & Relish 60 Mini Meatballs	\$59
Spinach & Feta Pastizzi 40 Pieces	\$79
Lightly Fried Fish with Tartare & Lemon 40 Pieces	\$79
Cheese Croquettes 45 Pieces	\$79

Dietary Platters

Vegetarian Sandwiches 40 Pieces	\$82
Vegetarian Savouries 50 Pieces	\$79
Gluten Free Platter serves approx. 25 people	\$79
Vegan Platter serves approx. 25 people	\$79

Cold Platters

Antipasto serves approx. 25 people	\$79
Mezze Platter serves approx. 25 people	\$79
Triangle Sandwiches 40 Pieces	\$82
Cheese, Crackers & Nuts serves approx. 25 people	\$79
Mixed Sushi 50 Pieces	\$80

Cultural Platters

Mini Cannoli	\$3 ea
<i>Filled with Chocolate & Vanilla Bean Custard</i>	
Armenian Platter (40 pieces)	\$82
<i>Boreg, Lamb Kofta, Tartlets, Veg. Rice Balls</i>	
Indian / Sri Lankan Platter (50 pieces)	\$82
<i>Aloo Chaat, Fish Cakes, Veg. Samosas, Onion Bhaji</i>	
Asian Basket (40 pieces)	\$82
<i>Dim Sims, Spring Rolls, Fried Prawn Cutlets</i>	

Sweet Platters

Seasonal Fruit Platter Serves approx. 30 people	\$75
Biscuits 75 assorted Biscuits	\$70
Devonshire Scones 24 Half Scones <i>(served with strawberry jam & whipped cream)</i>	\$59



Alcohol Packages

Add Wine, Beer & Soft Drinks to any Menu

Wine & Beer Package - \$6.50 per person



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Sparkling

Inclusions

Price includes an unlimited supply of the alcohol package for **1.5 hours**.

It also **includes** ice, glasses, bar utensils, set-up, service, cleaning and disposal.

Charges

We charge **per person in attendance over the age of 18**, by doing a headcount at the function.

Note: the headcount is **capped** at the number of people your function was originally booked for.

BYO

BYO is permitted by prior arrangement, at the discretion of the caterer, and at **\$5.00 per person** over the age of 18.

Wine & Beer by Consumption - p/bottle

- Semillon Sauvignon Blanc (*Chalk Hill*) \$33
- Pinot Grigio (*Long Row*) \$33
- Moscato (*Angove*) \$33
- Cabernet Merlot (*Chalk Hill*) \$33
- Sparkling Wine (*Studio Series*) \$33
- Prosecco (*Villa Jolanda, Italy*) \$40
- Peroni Beer (*Full & Mid Strength*) \$ 7

We only charge per bottle opened.

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

Port & Brandy

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

Soft Drinks Package - \$3.50 per person

Coke, Coke No Sugar, Lemonade & Sparkling Water

Please Note - Our liquor licence prohibits the removal of any alcohol from the premises (*already opened or unopened*).

Please contact us to discuss any specific requirements.

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

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