

Celeste

CATERING
— Est. 1991 —

Perth • Melbourne • Sydney
Gold Coast • Brisbane

2026-2027



AFTER FUNERAL CATERING

Celebrating Life

BOOKING A FUNCTION

STEP 1

Book a function room with
your funeral director

STEP 2

Choose one of
our Menu packages

STEP 3

Optional Extras:

Add wine, beer, soft drinks
or gourmet platters



CATERING INFORMATION

OPTION 1: PACKAGED MENU

Select one of our menu packages and add the service fee (weekdays **\$150** & weekends **start at \$175**), this includes:

Room

Exclusive use of the function room for the time booked

Beverages

Unlimited tea, coffee, orange juice, and chilled water for your confirmed number of guests

Food

All the food in the packages of your choice

Staff

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

Takeaway

Any remaining food will be carefully packaged for you to take home

GST

All our prices are inclusive of GST

OPTION 2: BUILD YOUR OWN

Enjoy the flexibility of building your own menu as follows:

Minimum

Select any of our platters from page 6 & 7
(minimum of 6 platters required)

Staff Fee

- Up to 50 guests \$150
- Up to 51 - 100 guests \$200
- Over 100 guests \$250

Includes GST, professional uniformed staff providing set - up, service and clean - up.

Beverages

Minimum **30 guests**. A beverage fee of **\$7 per person** applies and includes coffee, tea, orange juice and chilled water for your guests.

Terms & Conditions:

Minimum

A minimum of **30 guests** applies to all catering bookings. For functions with fewer than 30 guests, a further **\$150 service fee** will apply in addition to the fees listed in option 1 & 2. Alternatively, you may wish to consider hosting your gathering in one of our on - site cafés, where smaller groups can often be accommodated.

Payment

Payment is required prior to the function by credit card or direct deposit (unless arranged otherwise)

Timing

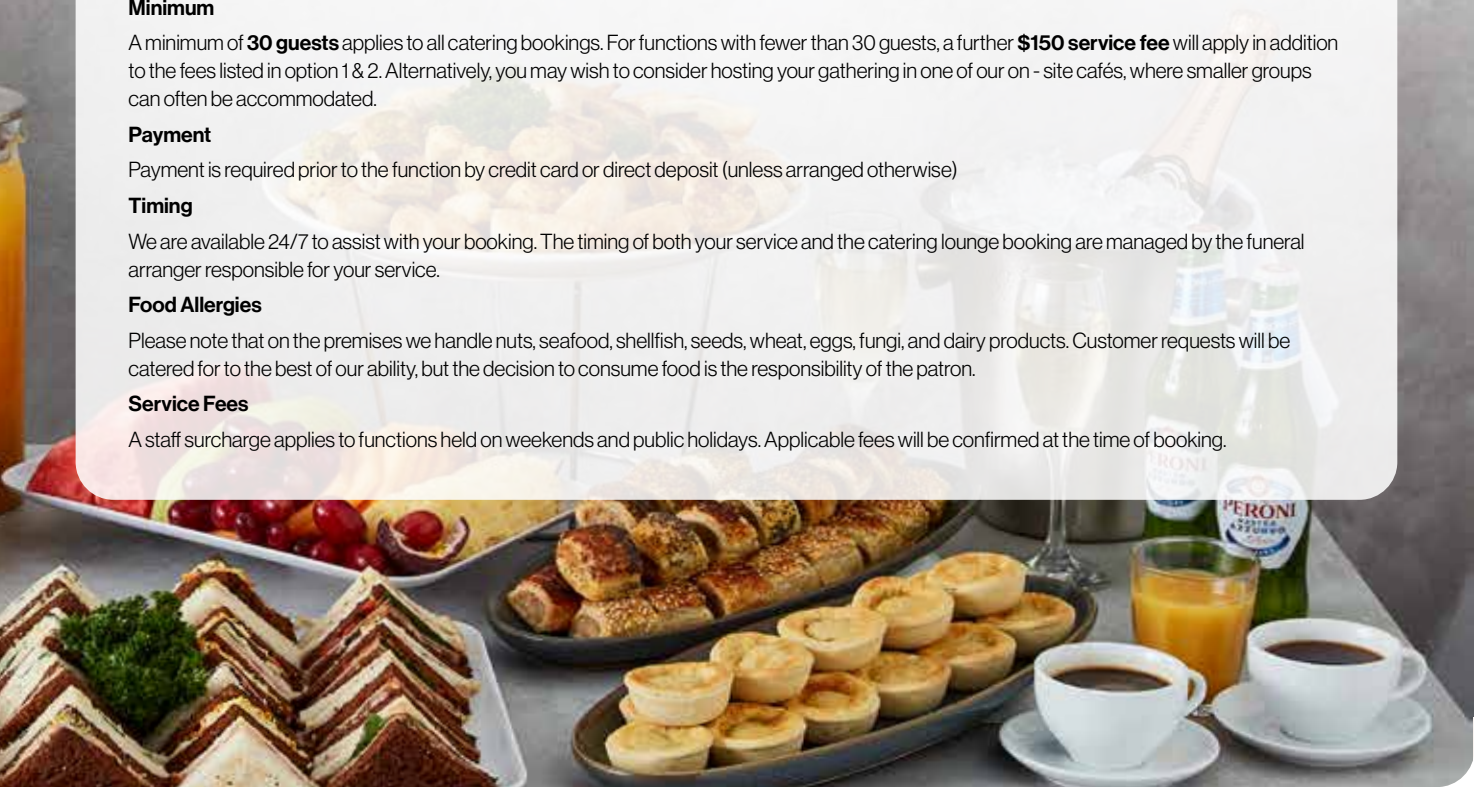
We are available 24/7 to assist with your booking. The timing of both your service and the catering lounge booking are managed by the funeral arranger responsible for your service.

Food Allergies

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.

Service Fees

A staff surcharge applies to functions held on weekends and public holidays. Applicable fees will be confirmed at the time of booking.





POPULAR MENUS

Menu A

\$15 per person

This menu is a perfect option for shorter post - chapel gatherings. Please note, it is not intended as a substantial catering offer.

Gourmet Biscuits

Chocolate chip, ANZAC, macadamia white chocolate, Scottish shortbread, almond crescents & triple chocolate

Mini Muffins

- Blueberry
- Chocolate chip

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu B

\$17 per person

Traditional Slices

Apricot & white chocolate, Zesty lemon & coconut, Salted caramel chocolate brownie, Traditional caramel & Hedgehog slice

Gourmet Biscuits

Chocolate chip, ANZAC, macadamia white chocolate, Scottish shortbread, triple chocolates

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu C

\$19.5 per person

Traditional Slices

Apricot & white chocolate, Zesty lemon & coconut, Salted caramel chocolate brownie, Traditional caramel & Hedgehog slice

Hot Savouries

Mini savoury muffins

- Gruyere cheese, thyme & double smoked bacon
- Wilted spinach, herb & crumbed feta 

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu D

\$ 23.5 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings page 5)

Hot Savouries

Gruyere cheese, thyme & double smoked bacon muffin

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry 

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu E

\$ 24 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings page 5)

Traditional Slices

Apricot & white chocolate, Zesty lemon & coconut, Salted caramel chocolate brownie, Traditional caramel & Hedgehog slice

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu F

\$ 26.5 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings page 5)

Hot Savouries

Gruyere cheese, thyme & double smoked bacon muffin

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry 

Traditional Slices

Apricot & white chocolate, Zesty lemon & coconut, Salted caramel chocolate brownie, Traditional caramel & Hedgehog slice

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked



ADDITIONAL PLATTERS

Hot Platters

\$90 each

Variety Savoury Muffins (70 pieces)

Gruyere cheese, thyme & smoked bacon

Spinach and feta **V**

Spring Rolls (100 pieces) **V**

Mini vegetarian spring rolls with sweet chilli sauce

Mixed Hot Savouries (50 pieces)

Mini sausage rolls, quiche Lorraine, savoury muffins & spanakopita

Mini Sausage Rolls (60 pieces)

Classic sesame & poppy crusted cocktail sausage rolls

Mini Gourmet Beef Pies (50 pieces)

Mini Angus beef pies served with tomato relish

Mini Pies & Sausage Rolls (50 pieces)

Classic sesame & poppy crusted cocktail sausage rolls

Quiche Lorraine (50 pieces)

Traditional mini quiche – cheese & smoked bacon

Meatballs (65 pieces)

Mini flame grilled meatballs served with relish

Arancini (45 pieces) **GF VG**

Italian tomato arancini & roast pumpkin arancini

Gourmet Sandwich Fillings

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

Menu's A, B & C are suitable for morning or afternoon tea. For something more substantial, add additional platters or consider Menu D, E or F.

Minimum of 30 guests — prices include GST.

Cold Platters

Fruit Platter (serves 25) **V GF**

\$90

A beautifully displayed seasonal fruit platter

Gourmet Sandwiches (40 pieces)

\$90

See fillings on page 4

(20 pieces)

\$50

Antipasto Board (serves 25)

\$100

Traditional cured meats, mortadella, prosciutto & salami

Gourmet cheese -parmesan, provolone & pecorino

Olives, grissini, olive oil, balsamic vinegar & bread

Cheese, Crackers, Nuts (serves 25) **V**

\$100

Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts

Sweet Platters

Devonshire Scones (26 halves)

\$90

Traditional plain scones served with jam and cream

Premium Assorted Tartlets (36 pieces)

\$90

Caramel almond, lemon, pear & chocolate,

apple vanilla, chocolate praline, apricot almond

Filled Choux Pastries (42 pieces)

\$110

Blackcurrant & vanilla, double chocolate, wild raspberry, salted caramel, mango, passion fruit, pistachio & chocolate

Freshly Baked Slices (42 pieces)

\$90

Double - choc salted brownies, blueberry almond - frangipane, coconut & wild raspberry, cranberry, granola & chocolate

Dietary Platters

Vegetarian Sandwiches (40 pieces)

\$90

Vegetarian Savouries (50 pieces)

\$90

Gluten Free Sandwiches (20 pieces)

\$50

Dietary Plate (1 serve)

\$25



ALCOHOL PACKAGES

Alcohol Package

\$9 per person

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

- Peroni full - strength and Peroni mid - strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee sparkling

Alcohol by Consumption

Semillon Sauvignon Blanc (Chalk Hill) per bottle	\$ 35
Pinot Grigio (Long Row) per bottle	\$ 35
Cabernet Merlot (Chalk Hill) per bottle	\$ 35
Sparkling Wine (Studio Series) per bottle	\$ 35
Peroni Beer (Full & mid strength) per bottle	\$ 10

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.

On Consumption Fee: \$99

A service fee of \$99 applies for the provision of wine & beer on consumption, and covers ice, glasses, bar utensils, set - up, service, cleaning & disposal.

Our liquor license prohibits the removal of any alcohol from the premises (already opened or unopened). We only charge per bottle opened.



Peroni
Full & Mid
Strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Brut Cuvee
Sparkling

Soft Drink Package

\$4.5 per person

Price includes the supply of soft drinks for the number of guests booked including:

- Coca - Cola and Coca - Cola diet, Sprite, sparkling water

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



CULTURAL PLATTERS

Greek

Mezze Platter (serves 25) \$ 95

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

Savory Platter (25 pieces) \$ 95

Golden baked spinach & crumbed feta spanakopita
Traditional tiropita

South African

Sweet Platter (50 pieces) \$ 100

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

British

Mini Quiche (50 pieces) \$ 90

Traditional mini quiche Lorraine (caramelised bacon & gruyere cheese)

Pie & Sausage Rolls (50 pieces) \$ 90

Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls

Devonshire Scones (26 halves) \$ 90

Traditional plain scones served with jam and cream

Italian

Antipasto Board (serves 25) \$ 100

Traditional cured meats, mortadella, prosciutto di Parma & calabrese salami Italian cheese, provolone & pecorino
Olives & giardiniera, focaccia, grissini olive oil, balsamic vinegar & bread

Pastizzi (40 pieces) \$ 90

Spinach & cheese pastizzi

Arancini (45 pieces) \$ 95

Italian tomato arancini & roast pumpkin arancini

Meatballs (65 pieces) \$ 90

Mini flame grilled meatballs served with relish

Cannoli (40 pieces) \$ 90

Variety of chocolate, vanilla bean custard & plain ricotta

MIXED DIETARY

\$90 each

Gluten Free, Vegan & Dairy Free V VG GF

Hot Savoury Platter (40 pieces)

Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cold Mezze Platter (serves 10)

Selection of vegetable crudites, trio of dips (basil pesto, beetroot & hummus), grapes, rice crackers, dolmades, olives & nuts

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