

Celebrating Life

(02) 9889 8455 | nsw@celestecatering.com.au | celestecatering.com.au

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

Contact us on: (02) 9889 8455

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, special platters or flowers.

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

Food Allergies

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.







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Popular Menus

Menu A

\$25.00 per person (all inclusive)

Gourmet Biscuits

A variety of Monte Carlos, passion fruit shortbreads, jam shells, salted caramel éclairs, Florentines, pistachio yo-yos, gingerbread fruit slices, coconut macaroons, cranberry and white chocolate slices, almond shortbreads, chocolate macaroons, jam and choc rounds

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

Beverages

Coffee, tea, orange juice & still water

Menu B

\$30.00 per person (all inclusive)

Freshly Baked Slices

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

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

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

Mini quiche Lorraine caramelised bacon & gruyere Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry

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

Mini quiche Lorraine caramelised bacon & gruyere Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry

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 Slices

Shredded coconut & wild raspberry slice

Double-choc salted brownies GF

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

Gourmet Ribbon & Triangle Sandwiches

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

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

Tuna, baby capers, cucumber, mayonnaise & alfalfa

Poached chicken, sundried tomato, spinach & mayonnaise

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

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









Platters can be added to a **Function Menu**

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 Wilted spinach, herb & crumbed feta	\$85
Spring Rolls (100 pieces) Mini Vegetarian Spring Rolls with sweet chilli sauce	\$70
Potato Wedges (serves 15 people) Bowl of wedges with sweet chilli & sour cream	\$55
Pies & Sausage Rolls (50 pieces) Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	\$85
Vegetarian Arancini (45 pieces) Golden fried mushroom & parmesan arancini with aioli	\$85
Meatballs (60 pieces) Mini flame grilled meatballs served with relish	\$60
Quiche Lorraine (70 pieces) Traditional mini quiche - cheese & smoked bacon	\$85
Mixed Hot Savouries (50 pieces) Mini quiche, sausage roll, savoury muffin & spanakopita	\$85
Fish Pieces (40 pieces) Lightly fried fish pieces served with lemon & tartare	\$85
Calamari Platter (50 pieces)	\$85

Kids Platters

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

Cold Options

Fruit Platter (serves 25) © GF A beautifully displayed seasonal fruit platter	\$80
Gourmet Sandwiches (40 pieces)	\$85
(20 pieces)	\$45
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 - parmesan, provolone & pecorino	
Olives, grissini, Olive oil, balsamic vinegar & bread	
Mixed Sushi (50 pieces)	\$90
Spicy tuna, salmon, terriyaki 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,	

Dessert Options

crackers & nuts V

Chocolate Brownies (40 pieces) 🙃	\$79
Premium Assorted Tartlets (36 pieces)	\$79
Gourmet Biscuits (42 pieces)	\$65
Freshly Baked Slices (42 pieces)	\$80
Assorted Devonshire Scones (24 pieces)	\$70

• See next page for dietary and cultural platter options.

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

V Vegetarian vo Vegan of Gluten Free





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Vegetarian

Triangle Sandwiches (40 pieces)	\$85
(20 pieces)	\$45
Organic curried egg, carrot, parsley & mayonnaise	
Mediterranean, grilled vegetables & baby spinach	
Mixed-salad of avocado, cucumber, tomato & lettuce	
Hot Savouries (50 pieces)	\$85
Hot Savouries (50 pieces) Spinach & cheese filo, roast vegetable tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)	\$85
Spinach & cheese filo, roast vegetable tartlets, curry puffs &	\$85 \$70

Gluten Free

Gluten Free Ribbon Sandwiches (36 pieces)	\$85
(18 pieces)	\$45
Fillings as per page 6	
Hot Savouries (50 pieces)	\$85
Falafel pieces with minted yoghurt 🗸	
Gruyere cheese, thyme & smoked bacon	
Wilted spinach, herb & crumbed feta	

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	

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

Vegan

Gourmet Sandwiches (40 pieces) (20 pieces) Chef selection of vegan fillings	\$85 \$45
Hot Savouries (50 pieces) Mixed platter of empanada, savoury roll, falafel, spring roll served with sweet chilli sauce	\$90

Kosher Certified (KA)

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) @	\$140



Alcohol Packages

Alcohol Package

\$8.00 per person

Soft Drink Package

\$3.50 per person

Price includes an unlimited supply of alcohol:

- · Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- · Studio Series Brut Cuvee Sparkling

for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal (pictured right).

Alcohol & Soft Drink Package

\$9.50 per person

Price includes an unlimited supply of alcohol, soft drink:

- · Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- · Studio Series Brut Cuvee Sparkling
- · Coca-Cola and Coca-Cola Diet, Sprite
- · Sparkling water

for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal (pictured right).

Alcohol Premium Package

\$19.50 per person

Price includes an unlimited supply of alcohol, soft drink:

- · Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Piper-Heidsieck Champagne
- · Coca-Cola and Coca-Cola Diet, Sprite
- · Sparkling water

for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal (pictured right).

Price includes an unlimited supply of soft drink: · Coca-Cola and Coca-Cola Diet, Sprite · Sparkling water for 1.5 hours (minimum order of 20 people)

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 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.















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.

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

Menu prices are all inclusive (GST, Room Hire, Wait Staff etc.) Vegetarian Vegan es Gluten Free



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



Greek Menu

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 V

Traditional tiropita

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:

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

Deluxe Greek Menu \$39.95 per person

On Arrival

Greek coffee served with paximathia & koulouria

Mezze Plate

Greek dolmades, kalamata olives Kasseri, kefalograviera & feta cheese Taramasalata & tzatziki

Olive bread, pita bread, balsamic vinegar & olive oil

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

Hot Food

Golden baked spinach & crumbed feta spanakopita

Traditional individual tiropita

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 Menu

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

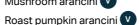
Fried calamari with tartare Lightly fried fish with tartare & lemon

Hot Food

Pork chipolata with salsa rossa

Spinach & cheese Pastizzi V

Mushroom arancini V



Traditional polpette - meatballs with Napoli sauce

Cannoli

Variety of Chocolate, Vanilla Bean Custard & Plain Ricotta

Beverages

Coffee, tea, orange juice & still water

Limoncello

\$3.50 per shot (30ml)

Alcohol Package

\$8.00 per person

Price includes an unlimited supply of alcohol:

- · Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee Sparkling

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 per person

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 \$85 Cheese Croquettes (45 pieces) \$70 Spring Rolls (100 mini pieces) Seasonal Fruit Platter (serves 25) \$80

Menu prices are all inclusive (GST, Room Hire, Wait Staff etc.) Vegetarian Vegan es Gluten Free



Armenian Menu

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

Roasted aubergine, capsicum & zucchini tartlets

Lamb kofta with yoghurt sauce

Mushroom & cheese risotto balls

Sweet Delights

Rosewater lokum

Mini honey & walnut baklava

Baklava

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 Menu

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

Hummus, 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 Coca Cola, Coca Cola Diet, Sprite and Sparkling Water (minimum order for 20 people).



Asian Menu

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 Atlantic smoked salmon, cucumber & cream cheese Poached chicken, sundried tomato, spinach & mayonnaise 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 gyozas 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 (min 20) - crispy skin roast pork with hot mustard \$4.50 pp

Kosher Menu

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.

\$175 Triangle Sandwiches (32 pieces) Selection of smoked salmon, egg mayonnaise, tuna salad

\$295 Mini Open Bagels (30 pieces) Smoked salmon, egg mayonnaise, tuna salad, vegetarian

(no dairy) on white & wholemeal bread

Mixed Sushi (50 pieces) \$145 Cooked tuna, smoked salmon, vegetarian

Mixed Savoury (32 pieces)

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

\$240 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)

\$140 Mixed Cake Slices (30 pieces) @

\$300

Beverages - \$7.00 per person

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

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.

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















Croatian Menu

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 Menu

Macedonian

\$39.95 per person (all inclusive)

Breads & Olives

Freshly baked bread rolls Mixed olives

Salads V

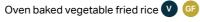
Krompir salata (potato salad) Wild cabbage

Shopska

Hot Food

Lightly fried fish

Traditional tavce gravce



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 FIOWFRS

Funeral Flower Specialists

Welcome to Celeste Flowers, where compassion meets craftsmanship in the delicate art of Funeral Flowers. As the trusted onsite florists at most major Sydney Cemeteries, we seamlessly integrate our floral expertise with a deep understanding of the funeral industry, creating floral tributes that honour and celebrate the lives of your loved ones.

Our dedicated team of florists work closely with Funeral Directors to ensure a seamless and empathetic experience for our customers. At Celeste Flowers, our commitment is to create timeless expressions of sympathy, ensuring a dignified tribute to your loved ones.

Helping you choose a beautiful floral tribute

This guide shows you a selection of what is available in our funeral collection and will help you choose the most appropriate and personal floral arrangement. Flowers are the perfect way to express your feelings and at a time of loss, it can be difficult to choose the right flowers style. This guide makes it easier by providing visual examples.

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.

What you need to know

You are able to make changes, including colour schemes, to your selected arrangement to make it more personal-just let us know and we will assist you. Please do not hesitate to contact us so that we can discuss different options to create the perfect tribute for your loved one. We would be delighted to create a bespoke arrangement if you prefer something outside of our collection. Flowers are seasonal and the climate can have an impact on availability. Where a specific flower is not available or out of stock, a substitute will be used of equal or greater value in keeping with the overall design and colour

All prices include GST. Delivery fee and other charges may apply.

Contact us for enquiries

0438 126 125

order@celesteflowers.com.au

celesteflowers.com.au



Order online

visit the website for easy online ordering.

celesteflowers.com.au

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







Floral Tributes

Casket Sprays sizes: Small - 110cm, Medium - 130cm and Large - 150cm Pictured caskets are Large size.











C05 - Orchids, Roses, Gum, Red Sticks

Rent a stand: \$30 | Buy a stand: \$45

Custom ribbon message: \$20 (10 words maximum)

S-\$300 M-\$400 L-\$500 C06 - Gladiolus, Monstera, Peppercorn

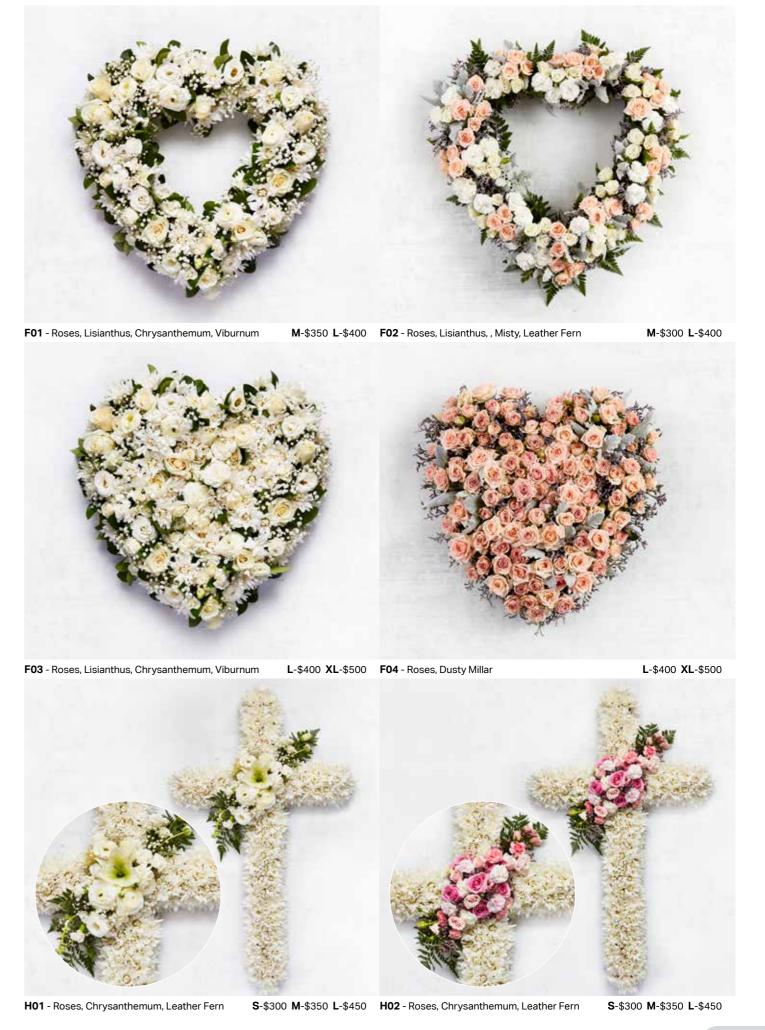




Rent a stand: \$30 | Buy a stand: \$45

Custom ribbon message: \$20 (10 words maximum)







J01 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses



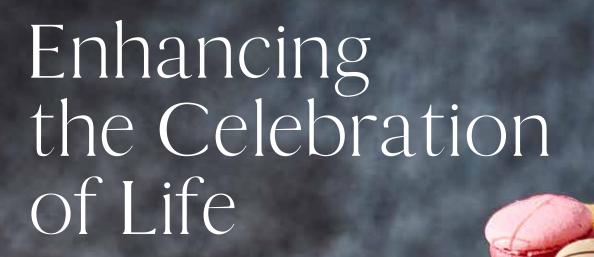




L-\$660 **J02** - Roses, Chrysanthemum, Pixie Carnation, Spray Roses

L-\$720

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Celeste CATERING — Est. 1991 —

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