

Celeste

CATERING

— Est. 1991 —

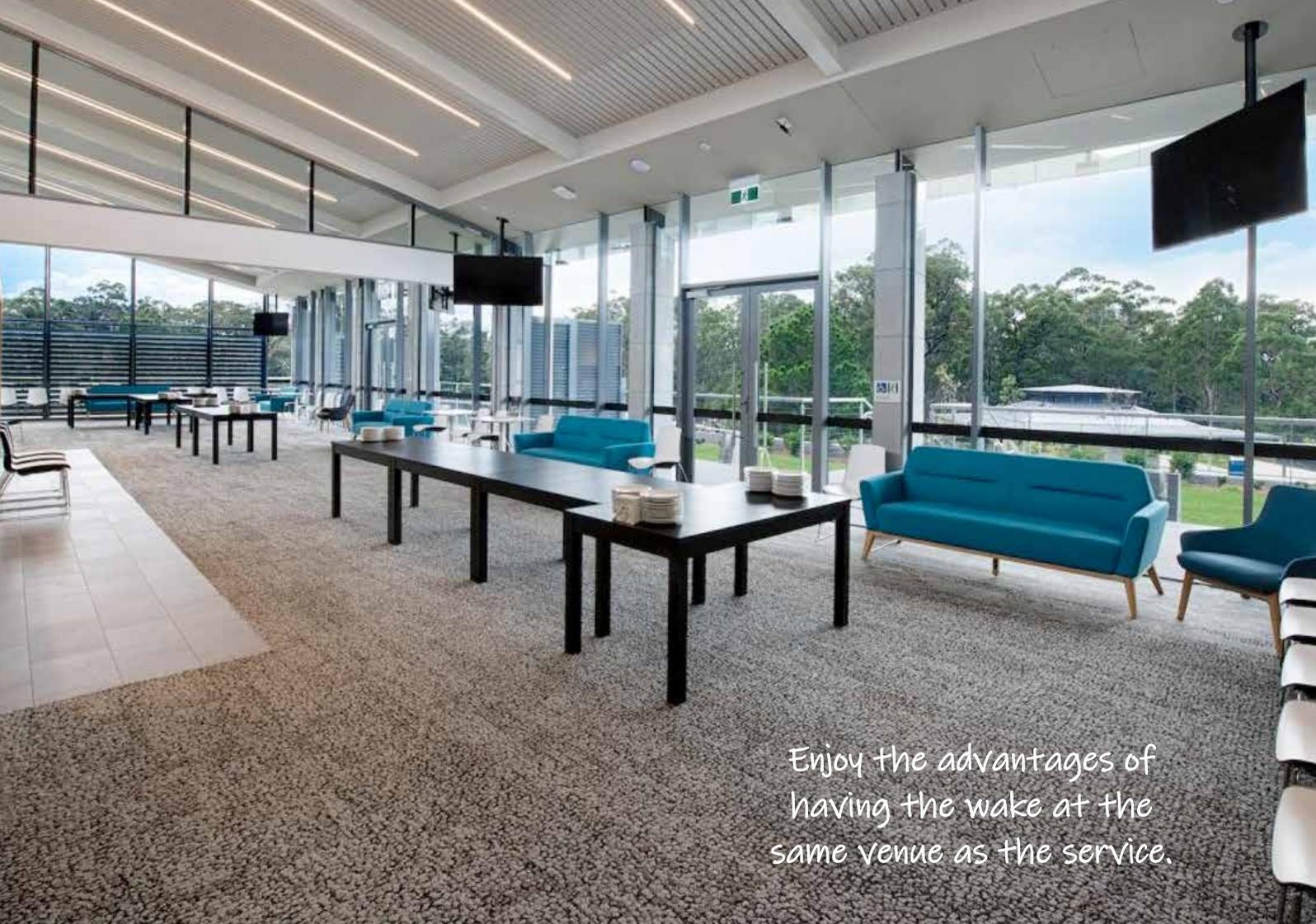
Sydney • Melbourne • Perth

Celebrating Life



Phone: (02) 9889 8455

Email: nsw@celestecatering.com.au



Enjoy the advantages of having the wake at the same venue as the service.

Beautiful On-site Function Rooms

Celeste is the official caterer at the on-site function rooms of the cemeteries and memorial parks listed below.

NORTHERN CEMETERIES

On-site Function Rooms

Macquarie Park Cemetery

Cnr Delhi Rd & Plassey Rd
Macquarie Park NSW 2113

Frenchs Forest Bushland Cemetery

1 Hakea Ave
Davidson NSW 2085

Marquee Catering available at:

Field of Mars Cemetery

Quarry Rd
Ryde NSW 2112

Gore Hill Cemetery

Pacific Hwy
St Leonards NSW 2065

Sandgate Cemetery

116 Maitland Rd
Sandgate NSW 2304

SOUTHERN CEMETERIES

On-site Function Rooms

Eastern Suburbs Memorial Park

49 Military Rd
Matraville NSW 2036

Woronora Memorial Park

121 Linden St
Sutherland NSW 2232

CATHOLIC CEMETERIES

On-site Function Rooms

Rookwood Catholic Cemetery

Barnet Avenue
Rookwood NSW 2141

Liverpool Cemetery

207 Moore St
Liverpool NSW 2170

Kemps Creek Cemetery (On-site Pavilion)

230/260 Western Rd
Kemps Creek NSW 2178

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.



Functions

BOOKING A FUNCTION

Our compassionate bookings team is ready to assist you:

Phone: (02) 9889 8455

Email: nsw@celestecatering.com.au

Web: www.celestecatering.com.au

ROOM & STAFF FEE INCLUDES

Cemetery function room and staff fee vary depending on the number of people booked for, and include:

- Exclusive use of the function room for 1.5 hrs
- Professional uniformed staff (set-up, service & clean-up)
- Crockery, cutlery, glassware and serviettes
- Left-over food provided to you in containers for use after the function
- Public liability insurance covering your guests
- Goods & services tax (GST)

BOOKING GUIDE

Step 1: Book a function room on (02) 9889 8455

Step 2: Select a menu

Step 3: Add an alcohol package and/or additional platter (optional)

Step 4: Add a post-function family dinner (optional)

Step 5: We take care of everything else

*Food is symbolic of love
when words are inadequate*



Popular Menus

Menu A - \$14.95 per person

Gourmet Biscuits

- Assortment of gourmet biscuits

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
 - Wilted spinach, herb & crumbed feta

Menu B1 - \$19.50 per person

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

Freshly Baked Slice

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

Menu B2 - \$20.50 per person

Triangle Sandwiches (mix of rye and white bread)

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

Freshly Baked Slice

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

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST. Menus can be varied to meet specific requirements (this may incur additional costs).



Popular Menus

Menu C - \$23.00 per person

Triangle 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 Savouries

- Mini muffins - Gruyere cheese, thyme & 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

Meatballs

- Bite sized meatballs served with tomato relish

Gourmet Macarons

- Salted caramel
- Earl Grey
- Chocolate ganache
- Wild raspberry
- Burnt orange

Menu D - \$26.00 per person

Ribbon & Triangle 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 Savouries

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

Gourmet Macarons

- Salted caramel
- Earl Grey
- Chocolate ganache
- Wild raspberry
- Burnt orange

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season



Signature Menus

Signature Tea - \$29.00 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 and offers a wonderful option to celebrate your loved one.

Deluxe Tarts

- Green apple frangipane
- Chocolate ganache gold-leaf
- Wild strawberry & pistachio

Signature Sweets

- Vanilla pecan profiteroles
- Assorted macarons

Ribbon Sandwiches

- Organic curried egg, carrot, parsley & mayonnaise
- Atlantic smoked salmon, alfalfa, cucumber & cream cheese
- Poached cornfed chicken, sundried tomato, baby spinach & mayonnaise

Hot Savouries

- Cheese croquettes & aioli
- Quiche Lorraine smoked bacon & gruyere
- Handmade pies: beef bourguignon, chicken & leek

Banquet - \$49.00 per person

(Macquarie Park only)

Description

The banquet room is set-up with large round tables, white linen, crockery, cutlery and glassware. Each table accommodates 10 guests and share platters will be placed in the centre of the table for everyone to enjoy.

Banquet Share Platter Menu

- Crusty bread rolls & butter
- Classic pumpkin soup, sour cream & chives
- Grilled Tasmanian salmon, wilted silver beet, lemon & aioli
- 12-hour slow roasted lamb shoulder, rosemary & garlic
- Jap pumpkin, horseradish cream & fried pepita
- Roasted potatoes, garlic & parsley butter
- Traditional strudel - apple & sour cherry

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST. Menus can be varied to meet specific requirements (this may incur additional costs).



Asian

Asian Banquet - \$49.00 per person (Macquarie Park only)

Description

The banquet room is set-up with large round tables, linen, crockery, cutlery and glassware. Each table accommodates 10 guests and share platters will be placed in the centre of the table for everyone to enjoy.

Asian Banquet Menu

- Spring rolls & fried dim sum
- Chinese corn egg drop soup
- Sichuan spiced crispy pork belly
- Crystal bay prawn stir fry, snow peas & xo sauce
- Master stock corn fed chicken, green salsa of spring onion & ginger
- Steamed plate size whole barramundi, soy, ginger & shallots
- Twice cooked sweet & sour pork on Asian greens
- Buddha's delight, vegetarian stir fry
- Steamed rice
- Seasonal fruit platter

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST. Menus can be varied to meet specific requirements (this may incur additional costs).

Asian Canapes - \$26.95 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

Gourmet Macarons

- Salted caramel
- Earl Grey
- Chocolate ganache
- Wild raspberry
- Burnt orange

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season



Greek & Italian

Greek - \$27.50 per person

Mezze Plate

- Vine leaf dolmades & kalamata olives
- Kasseri, kefalograviera & feta cheese
- Taramasalata & olive bread

Sandwiches

- Assorted Mediterranean grilled vegetable sandwiches

Hot Food

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

Assorted Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

Beverages

- Menu includes coffee, tea, juice & chilled water
- Traditional Greek coffee

Optional Extras

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

Italian - \$26.00 per person

Antipasto Platter

- Traditional cured meats, mortadella, prosciutto di Parma & Calabrese salami
- Italian cheese, provolone & pecorino
- Focaccia, grissini, olives & giardiniera

Hot Food

- Olive & crumbed feta savoury muffins
- Ricotta cheese & bacon pastizzi
- Mushroom arancini & roast pumpkin arancini
- Traditional Polpette - meatballs with Napoli sauce
- Lightly fried fish with tartare & lemon

Cannoli

- Filled with chocolate custard, vanilla bean custard & sweetened ricotta

Beverages

- Menu includes coffee, tea, juice & chilled water

Prices include GST. Menus can be varied to meet specific requirements (this may incur additional costs).



Macedonian, Serbian & Indian

Macedonian & Serbian - \$26.00 per person

Recipes can be adapted during "Lent"

- Freshly baked bread rolls & mixed olives
- Lightly fried fish
- Traditional tavce gravce
- Oven baked vegetable fried rice
- Trio of salads - krompir salata, wild cabbage & shopska salad
- Charred capsicum
- Seasonal fruit platter

Sweet Delights

- Rosewater ratluk
- Sesame halva

Indian - \$26.00 per person

Hot Food

- Vegetable pakora & minted yoghurt
- Aloo tikki
- Cocktail samosa
- Curried chickpea-pumpkin bhaji with coriander salsa
- Vegetable spring rolls
- Tandoori chicken skewer served with raita
- Fish amritsari

Sweet Delights

- Naru

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST

Menus can be varied to meet specific requirements - this may incur additional costs.



Kosher & Armenian

Kosher - \$30.00 per person

Ribbon Sandwiches & Mini Bagels

- Ribbon sandwiches
- Mini bagels with a variety of fillings

Hot Savouries

- Lightly fried fish
- Chicken wings
- Cocktail salmon patties with a sauce

Assortment of Cakes

- Mixed continental cakes
- Chocolate brownies

Fresh Vegetables

- Fresh vegetables, crackers & dips

Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

Armenian - \$26.00 per person

Mezze Platter

- Kasserli cheese
- 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 tzatziki
- Cornfed chicken drumsticks with lemon & herbs

Sweet Delights

- Rosewater lokum
- Mini honey & walnut baklava

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST

Menus can be varied to meet specific requirements - this may incur additional costs.



Vegetarian & Gluten Free

(for any number of people)

Vegetarian - \$24.50 per person

Triangle Sandwiches (mix of rye and white bread)

Sandwich fillings may vary depending on season

- Beetroot, pumpkin
- Eggplant, hummus
- Tomato & mesclun mix
- Guacamole

Hot Savouries

- Golden baked spinach & cheese filo pastry
- Spinach, herb & cheddar muffins
- Flakey vegetarian curry puffs
- Sun-blushed tomato & cheese quiche

Gourmet Macarons

- Salted caramel
- Earl Grey
- Chocolate ganache
- Wild raspberry
- Burnt orange

Gluten Free - \$25.00 per person

Wraps

- With delectable fillings

Hot Savouries

- Falafel pieces with minted yoghurt
- Mini muffins
 - Gruyere cheese, thyme & double smoked bacon
 - Wilted spinach, herb & crumbed feta

Cold Platter

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

Sweets

- Assorted biscuits
- Chocolate brownies
- Assorted friands

Fruit

- Selection of fruit in season

BEVERAGES

Each menu option includes coffee, tea, juice & chilled water.

Prices include GST

Menus can be varied to meet specific requirements - this may incur additional costs.



Accompanying Platters

Platters can be added to a Function Menu

Hot Options

Crispy Hot Chips \$20
Bowl of beer battered crispy hot chips

Spring Rolls \$79
100 Mini Vegetarian Spring Rolls

Mini Pies & Sausage Rolls \$79
50 Pieces

Meatballs & Relish \$79
60 Meatballs

Variety of Hot Savouries \$79
50 Savouries

Mini Sausage Rolls \$79
50 Mini Sausage Rolls

Great for Kids

Crispy Hot Chips \$20
Bowl of beer battered crispy hot chips

Spring Rolls \$79
100 Mini Vegetarian Spring Rolls

Mini Pies & Sausage Rolls \$79
50 Pieces

Meatballs & Relish \$79
60 Meatballs

Cold Options

Mixed Sushi \$80
50 Pieces

Triangle Sandwiches \$82
40 Pieces

Seasonal Fruit Platter \$80
Serves approx. 50 people

Cheese, Crackers, Fruit & Nuts \$88
Serves approx. 25 people

Middle-Eastern Platter \$88
Serves approx. 25 people
Hummus, baba ganoush, beetroot dip, pita bread

Vegetarian Sandwiches \$82
40 Pieces

Gluten Free Platter (Serves approx. 25 people) \$85
Hot: falafel, spinach muffins, bacon & cheese muffins
Cold: sliced meats, marinated vegetables, rice crackers
Sweet: friands, chocolate brownies, biscuits

Substantial Items

Mixed Handmade Pies (minimum 30) \$2.50 each
Wagyu beef, chicken & leek

Roast Pork (minimum 20) \$4.50 pp
Crispy skin roast pork with hot mustard



Beverage Menu

Alcohol Package 1 - \$8.95 per person



Peroni Nastro Azzurro
Full-Strength Beer



Peroni Leggara
Light Beer



Upstarts
Shiraz



Upstarts
Pinot Grigio



Gela
Sparkling
(blanc de blanc)

Alcohol Package 2 - \$14.95 per person



Peroni Nastro Azzurro
Full-Strength Beer



Peroni Leggara
Light Beer



Heartland
Shiraz



Skuttlebutt
Rose



Slip Knot
Sauvignon Blanc



Brummell
French Sparkling
Blanc De Blancs Brut

Champagne Package - \$30pp

Unlimited supply of French Champagne (Laurent-Perrier) for a 1.5 hour duration for everyone over the age of 18.



Sparkling Package - \$12pp

Unlimited supply of French Sparkling (Brummell Blanc De Blancs Brut) for a 1.5 hour duration for everyone over the age of 18.

Brandy & Port Packages

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

Soft Drink Packages

Variety of soft drinks - \$3.00 per person
(minimum order of 20 people)

Inclusions

Prices include an unlimited supply of the alcohol package of choice for a 1.5 hour duration of your function and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal.

Please note

Celeste staff will complete a head count at the function and charge based on the number of guests over the age of 18. Our liquor licence prohibits the removal of any alcohol from the premises (already opened or unopened).

BYO

BYO is permitted by prior arrangement, at the discretion of the caterer, and at \$4.00 per person over the age of 18.



We can take care of Dinner tonight!

What is "Dinner Tonight"?

We understand how stressful it is to arrange a funeral and the toll it takes on a family. After multiple requests by grieving families, Celeste introduced "Dinner Tonight". This service offers the convenience of us making dinner for you and your family on the evening of the funeral.

How does it Work?

Simply select the meals you wish to order from the menu on this page and let our friendly bookings staff know when making your funeral function booking. The food will be neatly packaged for you (with relevant heating instructions) to collect at the end of the funeral function.

Enjoy a comforting,
hearty dinner
with family & friends

Main Course - \$65.00 per dish (each dish serves six people)

- Classic cottage pie
- Traditional beef lasagne
- Traditional vegetable lasagne
- Home-style chicken pie
- Greek moussaka
- Italian meatballs with slow cooked tomato sauce
- *All main course items are served with garlic bread*

Additional Items - \$4.00 per portion (each portion serves one person)

- Classic pumpkin soup
- Greek salad
- Ancient grain salad
- Roasted vegetables
- Lemon coconut slice
- Choc salted caramel slice



*Sometimes flowers
say what
words cannot*

Florists

Arrangements for all occasions

Fresh flowers are available at our on-site cafés and florists. Floral options range from elegant wreath arrangements to a huge variety of floral bouquets, stems, succulents and potted plants.

Visit our website to see our beautiful selection of flowers and pricing.

Peace of mind when you cannot be there

If you are unable to visit in person, we are able to deliver beautiful fresh floral tributes to graves and memorials within Macquarie Park Cemetery & Woronora Memorial Park.

Simply decide on the flowers of choice, or how much you wish to spend, dial (02) 9889 8455 and we will place the flowers at your loved one's memorial on your behalf.

A photo is taken and we email/SMS it to you.

Cafés

There is always time for Coffee

Our beautiful cafés are located within the lovely gardens of Macquarie Park Cemetery, Eastern Suburbs Memorial Park & Woronora Memorial Park,

The cafés offer delightful menus – using fresh seasonal produce and coffee & tea supplied by boutique local roasters and artisan tea vendors.

You can also pick up a bunch of fresh flowers from our florists and gift shops located adjacent to most of our cafés.

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