

Celeste

CATERING

— Est. 1991 —

Sydney • Melbourne • Perth
Brisbane • Gold Coast

2026
MENU



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

Add on our Optional Extras:
Alcohol packages, accompanying platters or flowers

Menu Prices include:

(Weekends - surcharge may apply)

Function Room:

Exclusive use of the function room for 1.5 hours*

*fees apply for longer functions

Beverages:

Coffee, tea, orange juice & chilled water

Equipment:

Crockery, cutlery, glassware & serviettes

Insurance:

Public liability insurance covering your guests

Food:

All the food included in your menu of choice

Staff:

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

Left-over food:

Provided to you in containers for use after the function

GST:

Goods & Services Tax

Additional Beverage Fee

Our menu packages include beverages for the confirmed number of guests. At the event, we do a head count to determine the final attendance. If additional guests are present, a nominal fee of \$7.00 per person will apply to cover the cost of providing coffee, tea, orange juice, and chilled water to your extra guests.

Food Allergies

V Vegetarian **VG** Vegan **GF** Gluten Free

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.

Popular Menus

Menu A

\$26.00 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 **V**

Beverages

Coffee, tea, orange juice & still water

Menu B

\$31.50 per person (all inclusive)

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double-choc salted brownies **GF**

Cranberry, granola & papitas slice

Blueberry, almond-frangipane slice

Hot Savouries

Mini muffins

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

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry **V**

Beverages

Coffee, tea, orange juice & still water

Menu C

\$36.50 per person (all inclusive)

Gourmet Sandwiches

Mix of rye & white bread with a variety of sandwich filling (see description on the right)

Hot Savouries

Mini muffins

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

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry **V**

Handmade Macarons

Salted caramel, chocolate ganache, raspberry & orange

Beverages

Coffee, tea, orange juice & still water

Menu D

\$42.00 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 **V**

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry **V**

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

\$33.00 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 Triangle Sandwiches

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

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

Poached chicken, spinach & mayonnaise

Tuna, baby capers, cucumber, mayonnaise & alfalfa



Platters to be **added** in conjunction with a menu package and not sold separately

Accompanying Platters

Hot Options

Crispy Hot Chips (serves 15 people)	\$40
Bowl of beer battered crispy hot chips V	
Variety Savoury Muffins (70 pieces)	\$85
Gruyere cheese, thyme & smoked bacon Wilted spinach, herb & crumbed feta V	
Spring Rolls (100 pieces)	\$85
Mini Vegetarian Spring Rolls with sweet chilli sauce V	
Potato Wedges (serves 15 people)	\$65
Bowl of wedges with sweet chilli & sour cream V	
Pies & Sausage Rolls (50 pieces)	\$90
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
Vegetarian Arancini (45 pieces)	\$90
Golden fried mushroom & parmesan arancini with aioli V	
Meatballs (60 pieces)	\$70
Mini flame grilled meatballs served with relish	
Quiche Lorraine (50 pieces)	\$80
Traditional mini quiche - cheese & smoked bacon	
Mixed Hot Savouries (50 pieces)	\$90
Mini quiche, sausage roll, savoury muffin & spanakopita	
Fish Pieces (40 pieces)	\$95
Lightly fried fish pieces served with lemon & tartare	
Calamari Platter (50 pieces)	\$100
Fried calamari with caper mayonnaise	

Kids Platters

Chicken Nuggets & Chips (serves 7-10)	\$35
Vegetarian Spring Rolls & Chips (serves 5)	\$25

Cold Options

Fruit Platter (serves 25) VG GF	\$85
A beautifully displayed seasonal fruit platter	
Gourmet Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
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, spinach & mayo Tuna, baby capers, cucumber, mayonnaise & alfalfa	
Antipasto Board (serves 25)	\$95
Traditional cured meats, mortadella, prosciutto & salami Gourmet cheese - parmesan, provolone & pecorino Olives, grissini, olive oil, balsamic vinegar & bread	
Mixed Sushi (50 pieces) GF	\$120
Spicy tuna, salmon, terriyaki chicken, prawn California & vegan/ vegetarian - served with soy, wasabi & pickled ginger (Vegetarian platter available on request)	
Cheese, Crackers, Nuts (serves 25)	\$95
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts V	

Dessert Options

Chocolate Brownies (40 pieces) GF	\$80
Premium Assorted Tartlets (36 pieces)	\$85
Gourmet Biscuits (42 pieces)	\$65
Freshly Baked Slices (42 pieces)	\$80
Assorted Devonshire Scones (24 pieces)	\$75

i See next page for dietary and cultural platter options.

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

V Vegetarian **VG** Vegan **GF** Gluten Free



Dietary & Cultural Platters

Vegetarian V

Triangle Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
Organic curried egg, carrot, parsley & mayonnaise Mediterranean, grilled vegetables & baby spinach Mixed-salad of avocado, cucumber, tomato & lettuce	
Hot Savouries (50 pieces)	\$90
Spinach & cheese filo, roast vegetable tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)	
Spring Rolls (100 pieces)	\$85
Mini vegetable spring rolls with sweet chilli sauce	

Gluten Free GF

Gluten Free Ribbon Sandwiches (36 pieces)	\$90
(18 pieces)	\$50
Fillings as per page 4	
Hot Savouries (50 pieces)	\$95
Falafel pieces with minted yoghurt V Gruyere cheese, thyme & smoked bacon muffins Wilted spinach, herb & crumbed feta muffins V	

Mixed Dietary Plate

Plate for one	\$39
Selection of gourmet sandwiches, crudites, hummus & roasted beetroot dip, rice crackers and seasonal fruit Includes beverages – coffee, tea, juice and still water The dietary plate can be customised to suit gluten free, vegan, pescatarian, dairy, nut, soy, egg free	

Vegan VG

Gourmet Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
Chef selection of vegan fillings	
Hot Savouries (50 pieces)	\$95
Mixed platter of empanada, savoury roll, falafel, spring roll served with sweet chilli sauce	
Vegan Slices (40 pieces)	\$90
Raw cacao bar, fig nut & seed slice, breakfast raw bar	

Kosher Certified (KA) Min. 5 platters

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.

Triangle Sandwiches (40 pieces)	\$195
Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)	
Mini Open Bagels (30 pieces)	\$295
Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread	
Assorted Wraps (20 pieces)	\$200
Smoked salmon, egg mayonnaise, tuna, falafel & hummus (all wrap fillings combined with salad)	
Mixed Sushi (50 pieces)	\$195
Cooked tuna, smoked salmon, vegetarian	
Savoury Tarts (1 piece)	\$9
Spinach & fetta or roasted tomato & thyme	
Smoked Salmon (1 side)	\$9
Served with capers & lemon	
Falafel (40 pieces)	\$130
Vegetable Crudite (serves 25-30)	\$260
Slab Cake (60 pieces)	\$180
Chocolate mud, orange almond (DF, GF), vanilla, marble, banana (DF) & carrot	
Assorted Muffins (20 pieces)	\$140
Apple, banana, blueberry & orange/ poppyseed	

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

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

V Vegetarian VG Vegan GF Gluten Free



Alcohol Packages

Alcohol Package \$9.50 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 \$11.50 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
- **Duval Leroy 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).



Soft Drink Package \$4.00 per person

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	\$3.50 per shot (30ml)
Metaxa Brandy	\$5.00 per shot (30ml)
Limoncello	\$5.00 per shot (30ml)
French Champagne	\$90 per bottle

BYO is permitted by prior arrangement

The fee is \$6.00 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.

i 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.)

V Vegetarian **VG** Vegan **GF** Gluten Free



Greek Menu

Light Greek Menu

\$35.00 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 V

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:

House Port & Brandy \$3.50 per shot (30ml)

Metaxa Brandy \$5.00 per shot (30ml)

Deluxe Greek Menu

\$42.95 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

Seafood

Pickled marinated baby octopus

Lightly fried fish with tartare & lemon

Fried calamari with caper-mayonnaise

Hot Food

Golden baked spinach & crumbed feta spanakopita V

Traditional individual tiropita V

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

\$41.95 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**
Roast pumpkin 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

\$5.00 per shot (30ml)

Alcohol Package

\$9.50 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. 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

\$11.50 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)	\$1.50 pp
Crispy Hot Chips (serves 15)	\$40
Cheese Croquettes (45 pieces) V	\$85
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$85



Armenian Menu

Halal 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 V
- Roasted aubergine, capsicum & zucchini tartlets V
- Lamb kofta with yoghurt sauce
- Mushroom & cheese risotto balls V

Sweet Delights

- Rosewater lokum
- Mini honey & walnut baklava

Beverages

- Coffee, tea, orange juice & still water

Popular Additions to Menu

Crispy Hot Chips (serves 15)	\$40
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$85
Sandwich Platter (40 pieces)	\$90

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 V
- Meat & onion kibbe
- Cheese rakakat V
- Cheese manoush & zaatar manoush V

Sweet Items

- Medjool dates
- Seasonal fruit platter

Beverages

- Coffee, tea, orange juice & still water

Soft Drinks Package - \$4.00pp

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 \$41.95 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 **V**
 Atlantic smoked salmon, cucumber & cream cheese
 Poached chicken, spinach & mayonnaise
 Tuna, baby capers, cucumber, mayonnaise & alfalfa

Hot Food

Crumbed king prawn cutlets
 Fried chicken dim sims
 Vegetarian spring rolls **V**
 Tender chicken satay skewers with satay sauce (contains peanuts)
 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
 \$6.00 pp

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
 Oven baked vegetable fried rice **V** **GF**

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.



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)	\$40
Spring Rolls (100 mini pieces) v	\$85
Seasonal Fruit Platter (serves 25)	\$85
Sandwich Platter (40 pieces)	\$90

Kosher Menu

Kosher Certified (KA)

Min. 5 platters

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.

Triangle Sandwiches (40 pieces)	\$195
Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)	
Mini Open Bagels (30 pieces)	\$295
Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread	
Assorted Wraps (20 pieces)	\$200
Smoked salmon, egg mayonnaise, tuna, falafel & hummus (all wrap fillings combined with salad)	
Mixed Sushi (50 pieces)	\$195
Cooked tuna, smoked salmon, vegetarian	
Savoury Tarts (1 piece)	\$9
Spinach & fetta or roasted tomato & thyme	
Smoked Salmon (1 side)	\$9
Served with capers & lemon	
Falafel (40 pieces)	\$130
Vegetable Crudite (serves 25-30)	\$260
Slab Cake (60 pieces)	\$180
Chocolate mud, orange almond (DF, GF), vanilla, marble, banana (DF) & carrot	
Assorted Muffins (20 pieces)	\$140
Apple, banana, blueberry & orange/ poppyseed	

Beverages - \$7.00 per person

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

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.

Celeste FLOWERS

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 plate.

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



Floral Tributes

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



A01 - Lily, Orchids & Roses

S-\$550 M-\$700 L-\$800



A02 - Long Stem & Spray Roses

S-\$675 M-\$775 L-\$875



A03 - Roses, Viburnum, Ruskus

S-\$900 M-\$1000 L-\$1100



A04 - Oriental Lilies, Viburnum

S-\$500 M-\$600 L-\$700



A05 - Spray Roses, Orchids, Lisianthus

S-\$750 M-\$850 L-\$950



A06 - Roses, Orchids, Gladioli, Snap Dragon

S-\$700 M-\$800 L-\$900



A07 - Orchids, Baby's Breath, Misty

S-\$900 M-\$1000 L-\$1100



A08 - Roses, Ruskus Italian, Viburnum

S-\$1000 M-\$1100 L-\$1200



A09 - Roses, Baby's Breath, Magnolia **S-\$750 M-\$850 L-\$950**



A10 - Roses, Tiger Lilies, Chrysanthemum **S-\$800 M-\$900 L-\$1000**



A11 - Roses, Leather Fern, Magnolia **S-\$750 M-\$850 L-\$950**



A12 - Roses Orchids, Sim Carnations **S-\$750 M-\$850 L-\$950**



A13 - Magnolia, Sunflowers, Leather Fern **S-\$600 M-\$700 L-\$800**



A14 - Roses, Orchids, Peppercorn, Magnolia **S-\$750 M-\$850 L-\$950**



A15 - Roses, Gerbera, Iris, Magnolia **S-\$450 M-\$500 L-\$600**



A16 - Lilies, Roses, Lisianthus, Delphinium **S-\$650 M-\$750 L-\$850**



A17 - Chrysanthemum, Delphinium, Roses **S-\$750 M-\$850 L-\$950**



A18 - Proteas, Banksia, Billy Buttons, Magnolia **S-\$750 M-\$850 L-\$950**



A19 - Protea, Banksia, Gum, Pincushion **S-\$800 M-\$900 L-\$1000**



A20 - Roses, Gerbera, Lisianthus, Orchids **S-\$450 M-\$550 L-\$650**



A21 - Roses, Viburnum, Monstera **S-\$250 M-\$300 L-\$350**



A22 - Baby's Breath, Misty **S-\$450 M-\$550 L-\$650**



A23 - Delphinium, Lisianthus, Orchids **L-\$200**



A24 - Roses, Baby's Breath, Lisianthus **L-\$200**



B01 - Gladiolus, Roses, Magnolia **L-\$750***



B02 - Gladiolus, Roses, Magnolia **L-\$750***



B03 - Banksia, Thryptomene **L-\$850***

Flower Stands
\$45 to Purchase



C01 - Protea, Banksia, Gum, Thryptomene

S-\$275 **M**-\$385 **L**-\$495



C02 - Roses, Viburnum, Monstera

S-\$330 **M**-\$440 **L**-\$550



C03 - Protea, Gum, Lisianthus, Snap Dragon

S-\$275 **M**-\$385 **L**-\$495



C04 - Oriental Lilies, Viburnum, Monstera

S-\$275 **M**-\$385 **L**-\$495



C05 - Orchids, Roses, Gum, Red Sticks

S-\$300 **M**-\$400 **L**-\$500



C06 - Gladiolus, Monstera, Peppercorn

S-\$300 **M**-\$400 **L**-\$500

Rent a stand: \$30 | Buy a stand: \$45
Custom ribbon message: \$20 (10 words maximum)



C07 - Orchids, Lilies, Roses

S-\$300 **M**-\$400 **L**-\$500

C08 - Gladiolus, Gum, Magnolia, Monstera

S-\$350 **M**-\$450 **L**-\$550



D01 - Protea, Banksia, Gum

S-\$200 **M**-\$275 **L**-\$325 **XL**-\$500

D02 - Protea, Banksia, Leucandendron

S-\$250 **M**-\$300 **L**-\$395 **XL**-\$550



D03 - Roses, Viburnum

S-\$225 **M**-\$275 **L**-\$375 **XL**-\$500

D04 - Roses, Oriental Lillie

S-\$225 **M**-\$275 **L**-\$325 **XL**-\$500



D05 - Roses, Magnolia, Orchids **S**-\$225 **M**-\$325 **L**-\$375 **XL**-\$500



D06 - Roses, Chrysanthemums **S**-\$225 **M**-\$275 **L**-\$350 **XL**-\$500



D07 - Roses, Chrysanthemums **S**-\$225 **M**-\$275 **L**-\$350 **XL**-\$550



D08 - Roses, Delphinium, Viburnum **S**-\$195 **M**-\$250 **L**-\$350 **XL**-\$500



D09 - Roses, Orchids, Lisianthus **S**-\$225 **M**-\$330 **L**-\$375 **XL**-\$500



D10 - Premium Gerbera, Viburnum **S**-\$190 **M**-\$230 **L**-\$290 **XL**-\$390

Rent a stand: \$30 | Buy a stand: \$45
Custom ribbon message: \$20 (10 words maximum)



D11 - Roses, Gum, Viburnum, Orchids **S**-\$230 **M**-\$290 **L**-\$350 **XL**-\$450



D12 - Roses, Gerera, Orchids **S**-\$225 **M**-\$330 **L**-\$375 **XL**-\$500



E01 - Roses, Chrysanthemums **S**-\$285 **M**-\$375 **L**-\$450 **XL**-\$550



E02 - Roses, Delphinium, Delphinium **S**-\$285 **M**-\$425 **L**-\$500 **XL**-\$550



E03 - Roses, Chrysanthemum **S**-\$285 **M**-\$375 **L**-\$475 **XL**-\$550



E04 - Roses, Orchids, Delphinium **S**-\$285 **M**-\$350 **L**-\$385 **XL**-\$550



F01 - Roses, Lisianthus, Chrysanthemum, Viburnum **M-\$350 L-\$400**



F02 - Roses, Lisianthus, , Misty, Leather Fern **M-\$300 L-\$400**



F03 - Roses, Lisianthus, Chrysanthemum, Viburnum **L-\$400 XL-\$500**



F04 - Roses, Dusty Millar **L-\$400 XL-\$500**



H01 - Roses, Chrysanthemum, Leather Fern **S-\$300 M-\$350 L-\$450**



H02 - Roses, Chrysanthemum, Leather Fern **S-\$300 M-\$350 L-\$450**

Rent a stand: \$30 | Buy a stand: \$45
 Custom ribbon message: \$20 (10 words maximum)



H03 - Roses, Chrysanthemum, Leather Fern **S-\$300 M-\$350 L-\$450**

H04 - Roses, Chrysanthemum, Leather Fern **S-\$300 M-\$350 L-\$450**



H05 - Chrysanthemum, Billy Buttons **S-\$375 M-\$450 L-\$500**



H06 - Roses, Chrysanthemum, Leather Fern **S-\$375 M-\$450 L-\$500**



J01 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses **L-\$660**



J02 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses **L-\$720**



J03 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses

L-\$660

J04 - Roses, Chrysanthemum, Pixie Carnation, Delphinium

L-\$720



K01

Basket of Petals: Red, White, Yellow and Pink
\$100



K02

Single Stems: Red, White, Yellow and Pink
\$8

Enhancing the Celebration of Life



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(02) 9889 8455

nsw@celestecatering.com.au

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