

G'DAY CHEF

WE CATER TO YOUR IDEA

We're about one thing and one thing only, seriously good catering. Built on the backbone of a gourmet cafe in the suburbs of Melbourne, our catering company started a decade ago as a passion project that provided beautiful delicacies.

Located @Liverpool



**Liverpool
Cemetery**

Liverpool & Kemps Creek Cemeteries and Crematoria
Function Menus

G'DAY CHEF @LIVERPOOL



FUNERAL & WAKE CATERING

At one of the most difficult times in our lives it is important to be able to rely on others. on such a day we can offer a sensitive and discreet catering service tailored to your exact requirements.

We can work closely with you to design an appropriate menu or make suggestions for a stress-free solution. Either way we will ensure you and your guests are in the best hands on the day.



ABOUT US

Funeral & Memorial Catering & Flowers

OUR TEAM

Our experienced team take pride in their personal service to families who are celebrating the lives of their loved ones.

Our menus cater to all cultural and dietary requirements. Speak with one of our team members when making your bookings.

FLOWER SERVICE

Our onsite florist shops offer a board variety of fresh seasonal flowers.

*Funerals & Wakes *Placement Services *Special Events

BOOKING GUIDE

Function bookings must be made directly with the friendly staff at Liverpool Cemetery or Kemps Creek Cemetery or via your funeral director.

It is best to book a function room as soon as you have a service time. No deposit is required, although a fee is payable should you cancel within 48hrs of your function.

Once your booking is in place you can then contact us on 0478919856 to organise menu selection. We also offer a large range of platters which can be added to your menu.

We understand it can be difficult to estimate how many people may attend the wake. Our on site facilities are equipped to provide additional food if required.

Payment can be made by cash, Visa or Mastercard and is required in full on the day of your function.

Menu prices includes :

*Buffet style setup & services *Crockery, cutlery & glasses
*Table for floral arrangements & photographs *Tablecloths & serviettes

FUNCTION VENUES

LIVERPOOL CEMETERY

For Bookings
Ph: 02 9602 0344

207 Moore Street,
Liverpool NSW 2170

Liverpool Cemetery has a newly constructed Function room with a capacity for 100 guests. You can also enjoy a light meal, coffee or a cold drink at our Auntie Poppy's Café Florist located next door to the Function room.

Room Hire Fee Monday to Friday
\$150 (incl GST)

G'Day Chef Liverpool
Opening Hours:
Mon - Fri: 8.30am - 4.00pm

KEMPS CREEK CEMETERY

For Bookings
Ph: 02 9826 2273

230-260 Western Road,
Kemps Creek NSW 2178

Kemps Creek cemetery in Sydney's Western suburbs, is an extensive Parkland of natural landscape beauty. The Function room facility is located within a Pavilion style structure with a capacity for 150 guests.

Room Hire Fee Monday to Friday - N/A

MENU PRICING & CHARGES

MENU PRICES INCLUDE

- 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
- Covid Care: Including extra staff for safety measures, cleaning and PPE
- Insurance: Public liability insurance covering your guests

Weekend charges may apply





POPULAR PACKAGES

We are experienced in helping you say goodbye with confidence and understand the stress or anxiety involved with getting things ready in time for a funeral.

Not every funeral is the same and the locations and settings can vary, our caterers have experience in delivering tailored solutions that provide excellent food and service whatever the challenge. They will assist you with preparations and take the stress and worry out of trying to provide the best experience possible.

Our menu packages are easy to choose from, you can “ADD ONs” varieties of options to upgrade these packages

POPULAR **BASIC PACKAGE**

\$24.80/ PERSON MINIMUM OF 20

(For groups of fewer than 20 people, an addition fee \$70 will be charged to cover staff wages)

Homemade Scones – Dark chocolate and dried blueberry scones
Served with Chantilly cream & Strawberry jam

Muffins – consists of assortments of mini sweet muffins

Hot Savory Snacks –

- Angus beef sliders or herbed chicken sliders
- mushrooms & cheese puff with sweet & tangy mayo

Beverages – Tea, coffee, assorted juices, plain & sparkling water

Replace your regular tea & coffee with our special
barista made tea and coffee \$3 per person

at liverpool only

ADD ONs

MEDITERRANEAN MEZZE PLATTER - \$79

- Traditional Hummus,
- Falafel, olives & stuffed baby peppers
- Grilled eggplants & zucchini
- Dolmades, pita bread, walnuts
- Whipped fetta & walnuts

POT OF HOT SOUP & ROLLS - \$45 – Serves 20

Ham & pea soup/Carrot coconut & coriander/Tom
Yum/ Roasted pumpkin & vanilla

BOWL OF SALAD - \$45 – Serves – 20

Classic Greek Salad/ Caesar Salad/ Roasted vegetable
& quinoa/ Lentil & Haloumi Salad

REGULAR FRUIT PLATTER - \$50 – Serves 20

Consist of melons, berries, tropical fruits, grapes &
garnishes

Artisan Sandwich Platter - \$60 – Serves 20

Assorted 3 point and ribbon sandwiches with a choice
of veg, chicken meat gourmet filling

All the menus include coffee, tea, still water & orange juice.
Please note: We offer a BYO service option for beers, wines and spirits.
There is a \$3 corkage fee per person 18yrs or over.

POPULAR STANDARD PACKAGE

\$29.80/ PERSON MINIMUM OF 20

(For groups of fewer than 20 people, an addition fee \$70 will be charged to cover staff wages)

Homemade Scones – Dark chocolate and dried blueberry scones
Served with Chantilly cream & Strawberry jam

Summer Sweets – consists of

- Macaroons
- Brownie
- cookies and
- Slices

Hot Savory Snacks –

- Angus beef sliders or herbed chicken sliders
- Mushrooms & cheese puff with sweet & tangy mayo
- Pumpkin arancini balls with herbed mayo
- Fish n Chips Boats with tartare sauce

Beverages – Tea, coffee, assorted juices, plain & sparkling water

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ADD ONs

MEDITERRANEAN MEZZE PLATTER - \$79

- Traditional Hummus,
- Falafel, olives & stuffed baby peppers
- Grilled eggplants & zucchini
- Dolmades, pita bread, walnuts
- Whipped fetta & walnuts

POT OF HOT SOUP & ROLLS - \$45 – Serves 20

Ham & pea soup/Carrot coconut & coriander/Tom Yum/ Roasted pumpkin & vanilla

BOWL OF SALAD - \$45 – Serves – 20

Classic Greek Salad/ Caesar Salad/ Roasted vegetable & quinoa/ Lentil & Haloumi Salad

REGULAR FRUIT PLATTER - \$50 – Serves 20

Consist of melons, berries, tropical fruits, grapes & garnishes

Artisan Sandwich Platter - \$60 – Serves 20

Assorted 3 point and ribbon sandwiches with a choice of veg, chicken meat gourmet filling

All the menus include coffee, tea, still water & orange juice.
Please note: We offer a BYO service option for beers, wines and spirits.
There is a \$3 corkage fee per person 18yrs or over.

POPULAR PREMIUM PACKAGE

\$34.80/ PERSON MINIMUM OF 20

(For groups of fewer than 20 people, an addition fee \$70 will be charged to cover staff wages)

Homemade Scones – Dark chocolate and dried blueberry scones

Served with Chantilly cream & Strawberry jam

Artisan Wraps – consists of assortment of tortilla, spinach & pita wraps

- Sweet chili chicken, lettuce, cheese & herbed mayo
- Grilled vegetable, fetta & fruit chutney
- Ham, cheese & tomato with Japanese mayo
- Falafel, tomatoes, lettuce & hummus
- Curried eggs, mayo and baby spinach

Hot Savory Snacks – consists of assortment of

- Angus beef sliders or herbed chicken sliders
- Mushrooms & cheese puff with sweet & tangy mayo,
- Pumpkin arancini balls with herbed mayo
- Fish n Chips bites with tartare sauce

Beverages – Tea, coffee, assorted juices, plain & sparkling water

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ADD ONs

MEDITERRANEAN MEZZE PLATTER - \$79

- Traditional Hummus,
- Falafel, olives & stuffed baby peppers
- Grilled eggplants & zucchini
- Dolmades, pita bread, walnuts
- Whipped fetta & walnuts

POT OF HOT SOUP & ROLLS - \$45 – Serves 20

Ham & pea soup/Carrot coconut & coriander/Tom Yum/ Roasted pumpkin & vanilla

BOWL OF SALAD - \$45 – Serves – 20

Classic Greek Salad/ Caesar Salad/ Roasted vegetable & quinoa/ Lentil & Haloumi Salad

REGULAR FRUIT PLATTER - \$50 – Serves 20

Consist of melons, berries, tropical fruits, grapes & garnishes

Assorted Sushi Platter - \$105 – Serves 20

- Assorted nigiri
- Inside out sushi
- Traditional sushi
- Rice paper rolls
- Japanese pickled ginger
- Hoisin sauce, wasabi and soy

All the menus include coffee, tea, still water & orange juice.

Please note: We offer a BYO service option for beers, wines and spirits.

There is a \$3 corkage fee per person 18yrs or over.

POPULAR PLATINUM PACKAGE

\$40.80/ PERSON MINIMUM OF 20

(For groups of fewer than 20 people, an addition fee \$70 will be charged to cover staff wages)

Summer Sweets – consists of

- Macaroons
- Brownie
- cookies and
- Slices

Artisan Wraps – consists of assortment of tortilla, spinach & pita wraps

- Sweet chili chicken, lettuce, cheese & herbed mayo
- Grilled vegetable, fetta & fruit chutney
- Ham, cheese & tomato with Japanese mayo
- Falafel, tomatoes, lettuce & hummus
- Curried eggs, mayo and baby spinach

Hot Savory Snacks – consists of assortment of

- Angus beef sliders or herbed chicken sliders
- Mushrooms & cheese puff with sweet & tangy mayo,
- Pumpkin arancini balls with herbed mayo
- Fish n Chips bites with tartare sauce

Beverages – Tea, coffee, assorted juices, plain & sparkling water

Fruit Salad - Consist of melons, berries, tropical fruits, grapes & garnishes

**Replace your regular tea & coffee with our special
barista made tea and coffee \$3 per person**

at liverpool only

All the menus include coffee, tea, still water & orange juice.

Please note: We offer a BYO service option for beers, wines and spirits.

There is a \$3 corkage fee per person 18yrs or over.

ADD ONs

MEDITERRANEAN MEZZE PLATTER - \$79

- Traditional Hummus,
- Falafel, olives & stuffed baby peppers
- Grilled eggplants & zucchini
- Dolmades, pita bread, walnuts
- Whipped fetta & walnuts

POT OF HOT SOUP & ROLLS - \$45 – Serves 20

Ham & pea soup/Carrot coconut & coriander/Tom
Yum/ Roasted pumpkin & vanilla

BOWL OF SALAD - \$45 – Serves – 20

Classic Greek Salad/ Caesar Salad/ Roasted vegetable
& quinoa/ Lentil & Haloumi Salad

ARTISAN CHEESE BOARD - \$50 – Serves 20

- Artisan cheeses; Cheddar, Blue, Brie
- Smoked Raclette & Taleggio with fig paste,
- roasted nuts
- olive misto
- grapes, pear
- dried fruits served
- specialty breads and crackers

SUSHI BOARD - \$105 – Serves 20

- Assorted nigiri
- Inside out sushi
- Traditional sushi
- Rice paper rolls
- Japanese pickled ginger
- Hoisin sauce, wasabi and soy