

# Celeste

## CATERING

— Est. 1991 —

Melbourne • Sydney • Perth



## Celebrating Life

Phone: (03) 9355 3195  
Email: [vic@celestecatering.com.au](mailto:vic@celestecatering.com.au)



## Beautiful On-site Function Rooms

Celeste is the official caterer at the on-site function rooms of:



**The Greater Metropolitan Cemeteries Trust**

Lasting memories, peaceful places.

### **NORTH REGION**

On-site Function Rooms

**Fawkner Memorial Park**

1187 Sydney Road  
Fawkner VIC 3060

**Northern Memorial Park**

56 Box Forest Road  
Glenroy VIC 3046

### **WEST REGION**

On-site Function Rooms

**Altona Memorial Park**

2-14 Dohertys Road  
Altona North VIC 3025

### **EAST REGION**

On-site Function Rooms

**Lilydale Memorial Park**

126-128 Victoria Road  
Lilydale VIC 3140

**Preston Cemetery**

900 Plenty Road  
Bundoora VIC 3083

**Templestowe Cemetery**

263 Foote Street  
Templestowe VIC 3106

### **OTHER CEMETERIES**

Marquee Catering Available

Footscray General Cemetery

Keilor Cemetery

Truganina Cemetery

Werribee Cemetery

Williamstown Cemetery

Coburg Pine Ridge Cemetery

Northcote Cemetery

Anderson Creek Cemetery

Burwood Cemetery

Emerald Cemetery

Healesville Cemetery

Lilydale Lawn Cemetery

Yarra Glen Cemetery

### **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.



## Booking a Function

### 📍 A FITTING FAREWELL FOR YOUR LOVED ONE

Celeste Catering is the official caterer at GMCT's cemeteries and memorial parks where you can enjoy the advantages of comfortable on-site function rooms. As Australia's leading bereavement caterer, Celeste provides a professional and caring service, catering to your family's needs, values and beliefs.

### 📍 BOOKING A FUNCTION

Our compassionate bookings team is ready to assist you:

**Step 1: Book a Function Room** - by calling us on **(03) 9355 3195**

Step 2: Select a menu

Step 3: Add wine, beer and additional platters (optional)

Step 4: We take care of everything else

### 📍 MENU PRICES INCLUDE

- **Food:** All the food included in your menu of choice
- **Beverages:** Coffee, tea, orange juice & chilled water
- **Function Room:** Exclusive use of the function room for 1.5 hours
- **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

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## Popular Menus

### Menu 1 - \$24.95 per person

#### 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
  - Roast pumpkin, herb & aged cheddar

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Assorted Biscuits

- Assortment of gourmet biscuits

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Popular Additions to Menus

Hot Chips (V) (allocated 1 bowl per 15 people)	\$29
Spring Rolls (V) (100 mini pieces)	\$79
Seasonal Fruit Platter (serves 30)	\$75
Fried Fish Pieces (40 pieces)	\$79
Cheese Croquettes (45 pieces)	\$79
Mushroom Arancini (45 pieces)	\$79
Calamari & Tartare (60 pieces)	\$79
Mini Pies & Sausage Rolls (55 pieces)	\$79
Meatballs & Relish (60 pieces)	\$79
Mini Sausage Rolls (60 pieces)	\$79

### Menu 2 - \$29.95 per person

#### Triangle Sandwiches

##### (Mix of rye & white bread)

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

#### Hot Savouries

- Mini muffins
  - Gruyere cheese, thyme & smoked bacon
  - Roast pumpkin, herb & aged cheddar
- 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 strawberry slice
- Double-choc salted brownies (gluten free)
- Cranberry, granola & dark chocolate slice
- Blueberry, almond-frangipane slice

#### Beverages

- Includes coffee, tea, orange juice & chilled water



## Popular Menus

### Menu 3 - \$34.95 per person

#### Triangle Sandwiches (Mix of rye & white bread)

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

#### Hot Savouries

- Mini muffins
  - Gruyere cheese, thyme & smoked bacon
  - Roast pumpkin, herb & aged cheddar
- 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

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Gourmet Biscuits

- Assortment of gourmet biscuits

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Signature Tea - \$39.95 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 - a wonderful option to celebrate your loved one.

#### Hot Savouries

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

#### Ribbon Sandwiches

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

#### Signature Sweets

- Blackcurrant & vanilla
- Double chocolate
- Nutty Caramel & Vanilla
- Pistachio & Chocolate
- Mango & Passion Fruit
- Wild Raspberry

#### Handmade Tartlets

- Chocolate Praline
- Caramel Almond
- Lemon Cream
- Apple Vanilla
- Pear Chocolate
- Apricot Almond

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Alcohol Packages - See Page 10

Wine & Beer Package	\$6.50 p/p
Wine & Beer by Consumption	See Page 10



# Italian

## Italian Menu - \$34.95 per person

### Antipasto Platter

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

### Hot Food

- Fried calamari with tartare
- Pork chipolata with salsa rossa
- Spinach & cheese pastizzi
- Mushroom arancini
- Roast pumpkin arancini
- Traditional polpette - meatballs with Napoli sauce
- Lightly fried fish with tartare & lemon

### Cannoli

- Filled with chocolate & vanilla bean custard

### Beverages

- Includes coffee, tea, orange juice & chilled water
- Traditional Italian Coffee

## Popular Additions to Menu

- Herb & Garlic Bread (1 piece p/person) \$1 p/p
- Hot Chips (V) (allocated 1 bowl per 15 people) \$29
- Cheese Croquette (45 pieces) \$79
- Spring Rolls (V) (100 mini pieces) \$79
- Seasonal Fruit Platter (serves 30) \$75

## Limoncello

- Limoncello \$3.50 per shot (30ml)

## Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

## Wine & Beer by Consumption - p/bottle

- Semillon Sauvignon Blanc (Chalk Hill) \$33
- Pinot Grigio (Long Row) \$33
- Moscato (Angove) \$33
- Cabernet Merlot (Chalk Hill) \$33
- Sparkling Wine (Studio Series) \$33
- Prosecco (Villa Jolanda, Italy) \$40
- Peroni Beer (Full & Mid Strength) \$ 7

We only charge per bottle opened.

**Note:** Our liquor licence prohibits the removal of any alcohol from the premises (already opened or unopened).



## Greek Makaria

### Greek Menu - \$34.95 per person

#### Mezze Plate

- Greek dolmades & kalamata olives
- Kasseri, kefalograviera & feta cheese
- Taramasalata
- Olive bread

#### Potatoes

- Oven baked potatoes with olive oil & oregano

#### Hot Food

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

#### Greek Biscuits

- Twice baked paximathia
- Sesame & honey koulouria

#### Beverages

- Includes coffee, tea, orange juice & chilled water
- Traditional Greek coffee

### Popular Additions to Menu

• Herb & Garlic Bread (1 piece p/person)	\$1 p/p
• Hot Chips (V) (allocated 1 bowl per 15 people)	\$29
• Cheese Croquette (45 pieces)	\$79
• Spring Rolls (V) (100 mini pieces)	\$79
• Seasonal Fruit Platter (serves 30)	\$75

### Port & Brandy

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

### Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



Peroni  
Full-strength



Peroni  
Mid-strength



Chalk Hill  
Cabernet Merlot



Chalk Hill  
Semillon  
Sauvignon Blanc



Studio Series  
Sparkling

- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

### Wine & Beer by Consumption - p/bottle

• Semillon Sauvignon Blanc (Chalk Hill)	\$33
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• Prosecco (Villa Jolanda, Italy)	\$40
• Peroni Beer (Full & Mid Strength)	\$ 7

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## Macedonian & Asian

### Macedonian & Serbian - \$34.95 per person

*Recipes can be adapted during "Lent"*

#### **Breads & Olives**

- Freshly baked bread rolls
- Mixed olives

#### **Salads**

- Krompir salata (potato salad)
- Wild cabbage
- Shopska

#### **Hot Food**

- Lightly fried fish
- Traditional tavce gravce
- Oven baked vegetable fried rice

#### **Sweet Delights**

- Rosewater ratluk
- Sesame halva
- Seasonal fruit platter

#### **Beverages**

- Includes coffee, tea, orange juice & chilled water

### **Macedonian Graveside Catering Available**

*Can be picked up at the Function Centre or delivered to the Graveside by Celeste.*

*Menus can be varied to meet specific requirements - please contact us to discuss.*

### Asian Menu - \$34.95 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

#### **Handmade Macarons**

- Salted caramel, chocolate ganache, raspberry & orange

#### **Fresh Seasonal Fruit Platters**

- A beautifully displayed selection of fruit in season

#### **Beverages**

- Includes coffee, tea, orange juice & chilled water

### **Popular Additions to Menu**

- Roast Pork (*minimum 20*) \$4.50 p/p  
*Crispy skin roast pork with hot mustard*
- Spring Rolls (V) (*100 mini pieces*) \$79
- Indian / Sri Lankan Platter (*50 pieces - see p. 9*) \$82





## Vegetarian & Gluten Free

### Vegetarian - \$29.95 per person

(minimum of 10 people)

#### Meze Platter

- Olives, dolmades, vegetable crudités
- Hummus & flatbread

#### Hot Savouries

- Golden baked spinach & cheese filo pastry
- Roast pumpkin, herb & cheddar muffins
- Flaky vegetarian curry puffs
- Roast capsicum & zucchini tartlets

#### Handmade Macarons

- Salted caramel, chocolate ganache, raspberry & orange

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Wine & Beer Package - \$6.50 per person

Add wine & beer to any menu



Peroni  
Full-strength



Peroni  
Mid-strength



Chalk Hill  
Cabernet Merlot



Chalk Hill  
Semillon  
Sauvignon Blanc



Studio Series  
Sparkling

- Includes 1.5 hours supply of the package.
- We charge per person in attendance over the age of 18.
- **Note:** we do a headcount at the function, capped at the number of people your function was originally booked for.

### Gluten Free - \$29.95 per person

(minimum of 10 people)

#### Cold Platter

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

#### Wraps

- With delectable fillings

#### Hot Savouries

- Falafel pieces with minted yoghurt
- Mini muffins
  - Gruyere cheese, thyme & double smoked bacon
  - Roast pumpkin and herb puff

#### Fresh Seasonal Fruit Platters

- A beautifully displayed selection of fruit in season

#### Beverages

- Includes coffee, tea, orange juice & chilled water

### Popular Additions to Menu

- Hot Chips (V) (allocated 1 bowl per 15 people) \$29
- Spring Rolls (V) (100 mini pieces) \$79
- Mixed Friends (GF, V) \$2.50p/p
- Vegetarian Sandwiches (V) \$82

Menus can be varied to meet specific requirements  
- please contact us to discuss.



## Accompanying Platters

Platters can be added to a Function Menu

### Hot Platters

<b>Mixed Savouries</b> 50 Savouries	\$79
<b>Mini Sausage Rolls</b> 60 Mini Sausage Rolls	\$75
<b>Mini Beef Pies</b> 50 Mini Pies served with Tomato Sauce	\$79
<b>Mini Quiches</b> 50 Mini Quiche Lorraine	\$79
<b>Mini Pies &amp; Sausage Rolls</b> 55 Pieces	\$79
<b>Vegetarian Spring Rolls</b> 100 Mini Spring Rolls	\$79
<b>Meatballs &amp; Relish</b> 60 Mini Meatballs	\$59
<b>Spinach &amp; Feta Pastizzi</b> 40 Pieces	\$79
<b>Lightly Fried Fish with Tartare &amp; Lemon</b> 40 Pieces	\$79
<b>Cheese Croquettes</b> 45 Pieces	\$79

### Dietary Platters

<b>Vegetarian Sandwiches</b> 40 Pieces	\$82
<b>Vegetarian Savouries</b> 50 Pieces	\$79
<b>Gluten Free Platter</b> serves approx. 25 people	\$79
<b>Vegan Platter</b> serves approx. 25 people	\$79

### Cold Platters

<b>Antipasto</b> serves approx. 25 people	\$79
<b>Mezze Platter</b> serves approx. 25 people	\$79
<b>Triangle Sandwiches</b> 40 Pieces	\$82
<b>Cheese, Crackers &amp; Nuts</b> serves approx. 25 people	\$79
<b>Mixed Sushi</b> 50 Pieces	\$80

### Cultural Platters

<b>Mini Cannoli</b>	\$3 ea
<i>Filled with Chocolate &amp; Vanilla Bean Custard</i>	
<b>Armenian Platter</b> (40 pieces)	\$82
<i>Boreg, Lamb Kofta, Tartlets, Veg. Rice Balls</i>	
<b>Indian / Sri Lankan Platter</b> (50 pieces)	\$82
<i>Aloo Chaat, Fish Cakes, Veg. Samosas, Onion Bhaji</i>	
<b>Asian Basket</b> (40 pieces)	\$82
<i>Dim Sims, Spring Rolls, Fried Prawn Cutlets</i>	

### Sweet Platters

<b>Seasonal Fruit Platter</b> Serves approx. 30 people	\$75
<b>Biscuits</b> 75 assorted Biscuits	\$70
<b>Devonshire Scones</b> 24 Half Scones <i>(served with strawberry jam &amp; whipped cream)</i>	\$59



## Alcohol Packages

Add Wine, Beer & Soft Drinks to any Menu

### Wine & Beer Package - \$6.50 per person



Peroni  
Full-strength



Peroni  
Mid-strength



Chalk Hill  
Cabernet Merlot



Chalk Hill  
Semillon  
Sauvignon Blanc



Studio Series  
Sparkling

### Inclusions

Price includes an unlimited supply of the alcohol package for **1.5 hours**.

It also **includes** ice, glasses, bar utensils, set-up, service, cleaning and disposal.

### Charges

We charge **per person in attendance over the age of 18**, by doing a headcount at the function.

**Note:** the headcount is **capped** at the number of people your function was originally booked for.

### BYO

BYO is permitted by prior arrangement, at the discretion of the caterer, and at **\$5.00 per person** over the age of 18.

### Wine & Beer by Consumption - p/bottle

- Semillon Sauvignon Blanc (*Chalk Hill*) \$33
- Pinot Grigio (*Long Row*) \$33
- Moscato (*Angove*) \$33
- Cabernet Merlot (*Chalk Hill*) \$33
- Sparkling Wine (*Studio Series*) \$33
- Prosecco (*Villa Jolanda, Italy*) \$40
- Peroni Beer (*Full & Mid Strength*) \$ 7

**We only charge per bottle opened.**

**Prices include** ice, glasses, bar utensils, set-up, service, cleaning & disposal.

### Port & Brandy

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

### Soft Drinks Package - \$3.50 per person

Coke, Coke No Sugar, Lemonade & Sparkling Water

**Please Note** - Our liquor licence prohibits the removal of any alcohol from the premises (*already opened or unopened*).

Please contact us to discuss any specific requirements.

Prices include ice, glasses, bar utensils, set-up, service, cleaning, disposal, insurance, GST.

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