

Celeste

CATERING
— Est. 1991 —

Melbourne □ Sydney □ Perth
Gold Coast □ Brisbane

2026-2027



AFTER FUNERAL CATERING

Celebrating Life

BOOKING A FUNCTION

STEP 1

Book a Function Room by calling **03 9140 5004**

STEP 2

Choose one of our Menu packages

STEP 3

Optional Extras:

Add wine, beer, soft drinks, platters or flowers



CATERING INFORMATION

Menu Prices Include:

Room

Exclusive use of the function room for 1.5 hours.

Beverages

Unlimited tea, coffee, orange juice, and chilled water for your confirmed number of guests.

Food

All the food in the packages of your choice.

Staff

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

Takeaway

Any remaining food will be carefully packaged for you to take home.

GST

All our prices are inclusive of GST.

Additional Fees:

Beverages

Our menu packages include beverages for the confirmed number of guests. Final attendance is confirmed with a headcount on the day of the event. If attendance exceeds the confirmed number by more than 10%, a charge of **\$5.50 per additional guest** will apply, for the supply of unlimited tea, coffee, orange juice and chilled water.

Extra Time & Late Arrivals

Function rooms are reserved for 1.5 hours. Subject to availability, bookings may be extended in 30-minute increments for an additional fee based on guest numbers. Late arrivals do not automatically extend the booking time and any extension requested will incur additional charges and is subject to room availability.

Service Fees

A staff surcharge applies to functions held on weekends and public holidays. Applicable fees will be confirmed at the time of booking.

Terms & Conditions:

Minimum

A minimum of 30 guests applies to bookings. Functions with fewer than 30 guests will incur a **\$250 service fee**.

Payment

No deposit is required but a credit card is used to secure your booking. Payment is made directly to Celeste Catering at the end of your event by credit card, EFTPOS, cash, cheque or bank transfer.

Timing

We are available 24/7 to assist with your booking. There are no cancellation fees, and guest numbers and menu selections can be increased until the day before your function.

Food Allergies

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 1

\$26.50 per person

Devonshire Scones

Daily baked buttermilk & fruit scones, served with strawberry jam & freshly whipped cream

Mini Savoury Muffins

- Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V

Fresh Seasonal Fruit Platter

A beautifully displayed seasonal fruit platter

Assorted Biscuits

Assortment of gourmet biscuits

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu 2

\$36 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings on page 5)

Hot Savouries

Mini savoury muffins

- Gruyere cheese, thyme & double smoked bacon
- Roast pumpkin, herb & aged cheddar V

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry V

Gourmet Meatballs

Bite sized meatballs served with tomato relish

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double - choc salted brownies

Cranberry, granola & dark chocolate slice

Blueberry, almond - frangipane slice

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Popular Additions to Menus

Hot Chips (allocated 1 bowl per 15 people) V	\$42
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$90
Fried Fish Pieces (45 pieces)	\$90
Cheese Croquettes (45 pieces) V	\$90
Vegetarian Arancini (45 pieces)	\$90
Mini Pies & Sausage Rolls (50 pieces)	\$90
Meatballs & Relish (60 pieces)	\$90
Mini Sausage Rolls (55 pieces)	\$90

Alcohol & Soft Drink Package

\$13.5 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 on page 7)



POPULAR MENUS

Menu 3

\$32 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings below)

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double - choc salted brownies

Cranberry, granola & dark chocolate slice

Blueberry, almond - frangipane slice

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Menu 4

\$34 per person

Gourmet Sandwiches

Mix of rye & white bread (see sandwiches fillings below)

Hot Savouries

Mini savoury muffins

Gruyere cheese, thyme & double 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 

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Gourmet Sandwich Fillings

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

Signature Tea

\$40 per person

Hot Savouries

Cheese croquettes & aioli 

Quiche Lorraine – smoked bacon & gruyere

Gourmet pies – beef bourguignon, chicken & mushroom

Ribbon Sandwiches

Organic curried egg, parsley & mayonnaise

Atlantic salmon, alfalfa, cucumber & cream cheese

Poached cornfed chicken, lettuce & mayonnaise

Signature Sweets

Blackcurrant & vanilla, pistachio & chocolate, double chocolate, mango & passion fruit, nutty caramel & vanilla, wild raspberry

Handmade Tartlets

Chocolate praline, apple vanilla, caramel almond, pear chocolate, lemon cream, apricot almond

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Something Special

TOAST TO YOUR
LOVED ONE

Treat your guests to a glass of sparkling wine on arrival to toast your loved one — available as an optional add-on to complement our inclusive menu packages.

\$7.7 per glass



Platters are an addition to a menu package and not sold separately

ACCOMPANYING PLATTERS

Hot Options

Crispy Hot Chips (serves 15 people) V	\$ 42
Bowl of beer battered crispy hot chips	
Variety Savoury Muffins (70 pieces)	\$ 90
Gruyere cheese, thyme & smoked bacon	
Roast pumpkin, herb & cheddar V	
Spring Rolls (100 pieces) V	\$ 85
Mini vegetarian spring rolls with sweet chilli sauce	
Mixed Hot Savouries (50 pieces)	\$ 90
Mini sausage rolls, quiche Lorraine, savoury muffins & spanakopita	
Mini Sausage Rolls (55 pieces)	\$ 90
Classic sesame & poppy crusted cocktail sausage rolls	
Mini Gourmet Beef Pies (50 pieces)	\$ 90
Mini Angus beef pies served with tomato relish	
Fish Pieces (45 pieces)	\$ 90
Lightly fried fish pieces served with lemon & tartare	
Calamari Rings (50 pieces)	\$ 95
Fried calamari rings with caper mayonnaise & lemon	
Quiche Lorraine (60 pieces)	\$ 90
Traditional mini quiche – cheese & smoked bacon	
Meatballs (60 pieces)	\$ 90
Mini flame grilled meatballs served with relish	
Arancini (45 pieces) GF VG	\$ 90
Italian tomato arancini & roast pumpkin arancini	
Mini Pies & Sausage Rolls (50 pieces)	\$ 90
Classic sesame & poppy crusted cocktail sausage rolls	

Kids Platters

Chicken Nuggets & Chips (serves 7 - 10)	\$ 45
Veg Spring Rolls & Chips (serves 5)	\$ 30

Cold Options

Fruit Platter (serves 25) V GF	\$ 90
A beautifully displayed seasonal fruit platter	
Gourmet Sandwiches (40 pieces)	\$ 90
See fillings on page 5 (20 pieces)	\$ 50
Prosciutto Platter (60 pieces)	\$ 90
Thinly sliced prosciutto di Parma & grissini	
Antipasto Board (serves 25)	\$ 95
Traditional cured meats, mortadella, prosciutto & salami	
Gourmet cheese - cheddar, provolone & pecorino	
Olives, grissini, olive oil, balsamic vinegar & bread	
Mixed Sushi (50 pieces) GF	\$ 120
Spicy tuna, salmon, teriyaki chicken, prawn California & vegan/vegetarian - served with soy, wasabi & pickled ginger (vegetarian platter available on request)	
*** Availability will be confirmed by the booking team	
Cheese, Crackers, Nuts (serves 25) V	\$ 95
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts	

Sweet Options

Mini Cannoli (40 pieces)	\$ 90
Freshly Baked Slices (50 pieces)	\$ 90
Devonshire Scones (24 pieces)	\$ 75

MIXED DIETARY \$90 each

Gluten Free, Vegan & Dairy Free. V VG GF

Hot Savoury Platter (40 pieces)

Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cold Mezze Platter (serves 10)

Selection of vegetable crudites, trio of dips (basil pesto, beetroot & hummus), grapes, rice crackers, dolmades, olives & nuts



ALCOHOL PACKAGES

Alcohol Package

\$9 per person

Price includes an unlimited supply of alcohol (pictured below) for 1.5 hours, includes ice, glasses, bar utensils, set - up, service, cleaning and disposal:

- Peroni full - strength and Peroni mid - strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee sparkling

Alcohol Package Charges

Alcohol is charged by doing a headcount at the function of the number of guests over the age of 18.



Peroni
Full & Mid
Strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Brut Cuvee
Sparkling

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

Alcohol by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$ 40
Pinot Grigio (Long Row)	\$ 40
Moscato (Angove)	\$ 40
Cabernet Merlot (Chalk Hill)	\$ 40
Sparkling Wine (Studio Series)	\$ 40
Prosecco (Villa Jolanda, Italy)	\$ 40
Peroni Beer (Full & mid strength)	\$ 10

On Consumption Fee: \$99

A service fee of \$99 applies for the provision of wine & beer on consumption, and covers ice, glasses, bar utensils, set - up, service, cleaning & disposal.

Our liquor license prohibits the removal of any alcohol from the premises (already opened or unopened). We only charge per bottle opened.

Other Beverages

House Port & Brandy	\$4 per shot (30ml)
Metaxa Brandy	\$5 per shot (30ml)
Limoncello	\$5 per shot (30ml)
Johnny Walker Red	\$7.5 per shot (30ml)
BYO is permitted by prior arrangement	\$7 per person

The fee is \$7 per person and includes set - up, service, glassware and clean-up. The fee applies to each person in attendance over the age of 18.

Soft Drink Package

\$5 per person

Price includes an unlimited supply of soft drink for 1.5 hours for the number of guests booked:

- Coca - Cola and Coca - Cola Diet, Sprite, sparkling water



GREEK MENU

Greek Menu

\$39 per person

Mezze

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

Greek Salad

Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food V

Golden baked spinach & crumbed feta spanakopita
Oven baked potatoes with olive oil & oregano

Seafood

Lightly fried fish with tartare & lemon
Fried calamari with caper - mayonnaise

Greek Biscuits

Twice baked paximathia
Sesame & honey koulouria

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked
Traditional Greek coffee

Popular Additions

Crispy Hot Chips (serves 15 people) V

\$ 42

Bowl of beer battered crispy hot chips

Spring Rolls (100 pieces) V

\$ 85

Mini vegetarian spring rolls with sweet chilli sauce

Fruit Platter (serves 25) V GF

\$ 90

A beautifully displayed seasonal fruit platter

Alcohol by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$ 40
Pinot Grigio (Long Row)	\$ 40
Moscato (Angove)	\$ 40
Cabernet Merlot (Chalk Hill)	\$ 40
Sparkling Wine (Studio Series)	\$ 40
Prosecco (Villa Jolanda, Italy)	\$ 40
Peroni Beer (Full & mid strength)	\$ 10

On Consumption Fee: \$99

A service fee of \$99 applies for the provision of wine & beer on consumption, and covers ice, glasses, bar utensils, set-up, service, cleaning & disposal.

Our liquor license prohibits the removal of any alcohol from the premises (already opened or unopened). We only charge per bottle opened.

Alcohol Package

\$9 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 (see page 7 for details).

Other Beverages

House Port & Brandy	\$4 per shot (30ml)
Metaxa Brandy	\$5 per shot (30ml)



ITALIAN MENU

Italian Menu

\$39 per person

Antipasto

Traditional cured meats (mortadella, prosciutto di Parma & calabrese salami), Italian cheese (provolone & pecorino), olives & giardiniera, focaccia, grissini, olive oil, balsamic vinegar

Seafood

Lightly fried fish with tartare & lemon
Fried calamari with caper - mayonnaise

Hot Food

Pork chipolata with salsa rossa
Spinach & cheese Pastizzi 
Mushroom arancini 
Roast pumpkin arancini 
Traditional polpetta - meatballs with Napoli sauce

Cannoli

Filled with chocolate & vanilla bean custard

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked
Traditional Italian Coffee

Popular Additions

Crispy Hot Chips (serves 15 people)

Bowl of beer battered crispy hot chips

\$ 42

Spring Rolls (100 pieces)

Mini vegetarian spring rolls with sweet chilli sauce

\$ 85

Fruit Platter (serves 25)

A beautifully displayed seasonal fruit platter

\$ 90

Alcohol by Consumption

Semillon Sauvignon Blanc (Chalk Hill)	\$ 40
Pinot Grigio (Long Row)	\$ 40
Moscato (Angove)	\$ 40
Cabernet Merlot (Chalk Hill)	\$ 40
Sparkling Wine (Studio Series)	\$ 40
Prosecco (Villa Jolanda, Italy)	\$ 40
Peroni Beer (Full & mid strength)	\$ 10

On Consumption Fee: \$99

A service fee of \$99 applies for the provision of wine & beer on consumption, and covers ice, glasses, bar utensils, set - up, service, cleaning & disposal.

Our liquor license prohibits the removal of any alcohol from the premises (already opened or unopened). We only charge per bottle opened.

Alcohol Package

\$9 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 (see page 7 for details).

LIMONCELLO

\$5 per shot (30ml)



MACEDONIAN & DIETARY PLATTERS

Macedonian & Serbian

\$39 per person

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

Unlimited coffee, tea, orange juice & still water for guests booked

Graveside Catering

The Macedonian menu can be picked up at the function centre or delivered to the graveside by Celeste.

MIXED DIETARY

\$90 each

Gluten Free, Vegan & Dairy Free.   

Hot Savoury Platter (40 pieces)

Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cold Mezze Platter (serves 10)

Selection of vegetable crudites, trio of dips (basil pesto, beetroot & hummus), grapes, rice crackers, dolmades, olives & nuts

Vegetarian

Gourmet Sandwiches (40 pieces)	\$90
(20 pieces)	\$50

Fillings include organic egg, parsley & mayonnaise

Mediterranean vegetables & baby spinach

Mixed salad of avocado, cucumber, tomato & lettuce

Hot Savouries (40 pieces)	\$90
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Spinach & cheese filo, roast vegetable tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)

Spring Rolls (100 pieces)	\$85
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Mini vegetable spring rolls served with sweet chilli sauce

Gluten Free

Gourmet Sandwiches (36 pieces)	\$90
See fillings on page 5 (18 pieces)	\$50

Hot Savouries (40 pieces)	\$90
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Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Vegan

Gourmet Sandwiches (40 pieces)	\$90
Chef selected fillings (20 pieces)	\$50

Hot Savouries (40 pieces)	\$90
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Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cultural

Indian/ Sri Lankan Platter (50 pieces)	\$90
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Traditional handmade samosas

Asian Basket (40 pieces)	\$90
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Dim sims, spring rolls, fried prawn cutlets



DELUXE PACKAGE

Deluxe Package

\$60 per person

Cheese & Antipasto Board

Traditional cured meats (mortadella, prosciutto di Parma & calabrese salami), cheese (cheddar, blue & brie), olives & pickled vegetables, focaccia, grissini, olive oil, balsamic vinegar, dried fruit and nuts

Ribbon Sandwiches

Organic curried egg, parsley & mayonnaise

Atlantic salmon, alfalfa, cucumber & cream cheese

Poached cornfed chicken, lettuce & mayonnaise

Seafood

Lightly fried fish with lemon & tartare

Fried Calamari with caper - mayonnaise

Hot Savouries

Pea & mint croquettes & sweet potato croquette with aioli

Italian tomato arancini & roast pumpkin arancini

Spinach & cheese pastizzi

Gourmet pies: beef bourguignon, chicken & mushroom

Signature Handmade Tartlets

Chocolate praline, apple vanilla, caramel almond, pear chocolate, lemon cream & apricot almond

Fresh Seasonal Fruit Platter

A beautifully displayed selection of fruit in season

Beverages

Unlimited coffee, tea, orange juice & still water for guests booked

Something Special

TOAST TO YOUR LOVED ONE

Treat your guests to a glass of sparkling wine on arrival to toast your loved one — available as an optional add - on to complement our inclusive menu packages.

\$7.7 per glass

FLOWER PACKAGE

Our dedicated florist will create two beautiful fresh floral arrangements to enhance your function room. Displayed in elegant vases throughout your gathering, the arrangements are yours to take home at the conclusion of the event as a lasting keepsake.

\$250



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Tribute
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