

Celeste

CATERING

— Est. 1991 —

Melbourne □ Sydney □ Perth

2025
MENU



Celebrating Life

(03) 9140 5004 | vic@celestecatering.com.au | celestecatering.com.au



Beautiful On-site Function Rooms

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

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.

□ Service fees may apply.



**The Greater Metropolitan
Cemeteries Trust**

Lasting memories, peaceful places.

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) 9140 5004

Step 2

Select one of our
Menu Packages

Step 3

Add on our Optional Extras: Alcohol packages or accompanying platters

Weekend booking fee applies

Menu Prices Include

(Weekends - surcharge may apply)

Function Room:

Exclusive use of the function room for 1.5 hours*

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

Insurance:

Public liability insurance covering your guests

GST:

Goods & Services Tax

*fees apply for longer functions

Our minimum catering booking requirement is for 30 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 1

\$26.00 per person (all inclusive)

Devonshire Scones

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

Hot Savouries

Mini muffins

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

Fresh Seasonal Fruit Platters

A beautifully displayed seasonal fruit platter

Assorted Biscuits

Assortment of gourmet biscuits

Beverages

Coffee, tea, orange juice & still water

Menu 2

\$35.00 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

Rare roast beef, cheddar, charred capsicum & lettuce

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, lettuce & mayonnaise

Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Hot Savouries

Mini 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

Meatballs

Bite sized meatballs served with tomato relish

Freshly Baked Slice

Shredded coconut & wild raspberry slice

Double-choc salted brownies GF

Cranberry, granola & dark chocolate slice

Blueberry, almond-frangipane slice

Beverages

Coffee, tea, orange juice & still water

Popular Additions to Menus

Hot Chips (allocated 1 bowl per 15 people)	V	\$40
Spring Rolls (100 mini pieces)	V	\$85
Seasonal Fruit Platter (serves 25)		\$85
Fried Fish Pieces (45 pieces)		\$90
Cheese Croquettes (45 pieces)	V	\$90
Mushroom Arancini (45 pieces)		\$90
Mini Pies & Sausage Rolls (55 pieces)		\$90
Meatballs & Relish (60 pieces)		\$90
Mini Sausage Rolls (60 pieces)		\$90



Popular Menus

Menu 3

\$31.00 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

Rare roast beef, cheddar, charred capsicum & lettuce
 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, lettuce & mayonnaise
 Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Freshly Baked Slice

Shredded coconut & wild raspberry slice
 Double-choc salted brownies **GF**
 Cranberry, granola & dark chocolate slice
 Blueberry, almond-frangipane slice

Beverages

Coffee, tea, orange juice & still water

Menu 4

\$33.00 per person (all inclusive)

Triangle Sandwiches (Mix of rye & white bread)

Rare roast beef, cheddar, charred capsicum & lettuce
 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 & 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**

Beverages

Coffee, tea, orange juice & still water

Signature Tea

\$39.95 per person (all inclusive)

Hot Savouries

Cheese croquettes & aioli **V**
 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, 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

Coffee, tea, orange juice & still water



Please note: additional platters can only be added to a set menu package and are not sold separately.

Accompanying Platters

Hot Options

Crispy Hot Chips (serves 15 people)	\$40
Bowl of beer battered crispy hot chips	VG
Variety Savoury Muffins (70 pieces)	\$85
Gruyere cheese, thyme & smoked bacon	
Roast pumpkin, herb & cheddar	VG
Mixed Hot Savouries (50 pieces)	\$90
Mini quiche, sausage roll, savoury muffin & spanakopita	
Mini Sausage Rolls (55 pieces)	\$90
Classic sesame & poppy crusted cocktail sausage rolls	
Mini Beef Pies (50 pieces)	\$90
Mini Angus beef pies served with tomato relish	
Quiche Lorraine (60 pieces)	\$90
Traditional mini quiche - cheese & smoked bacon	
Pies & Sausage Rolls (50 pieces)	\$90
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
Spring Rolls (100 pieces)	\$85
Mini Vegetarian Spring Rolls with sweet chilli sauce	VG
Meatballs (60 pieces)	\$90
Mini flame grilled meatballs served with relish	
Lightly Fried Fish (45 pieces)	\$90
With lemon & tartare	
Vegetarian Arancini (45 pieces)	\$90
Mushroom & parmesan arancini with aioli	VG
Pumpkin & sage arancini with aioli	VG

Cold Options

Fruit Platter (serves 25)	VG GF	\$85
A beautifully displayed seasonal fruit platter		
Prosciutto Platter (60 pieces)	\$85	
Thinly sliced Prosciutto di Parma & Grissini sticks		
Gourmet Sandwiches (40 pieces)	\$90	
Rare roast beef, cheddar, charred capsicum & lettuce		
Smoked ham, aged cheese, tomato, mesclun & Dijon		
Organic curried egg, carrot, parsley & mayonnaise		VG
Atlantic smoked salmon, cucumber & cream cheese		
Poached chicken, sundried tomato, lettuce & mayonnaise		
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		
Cheese, Crackers, Nuts (serves 25)	\$95	
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts		VG

Dessert Options

Devonshire Scones (24 pieces)	\$75
Served with strawberry jam & whipped cream	
Mini Cannoli (40 pieces)	\$90
Filled with chocolate & vanilla bean custard	
Slices Platter (50 pieces)	\$85
Variety of freshly baked slices	
Gourmet Biscuits (75 pieces)	\$70
Variety of gourmet biscuits	



Alcohol Packages

Alcohol Package

\$9.00 per person



Price includes an unlimited supply of the alcohol pictured above for 1.5 hours and includes ice, glasses, set-up, service, cleaning and disposal.

Alcohol Package Charges

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

BYO

\$7.00 per person

BYO is permitted by prior arrangement.

The fee is \$7.00 per person and includes set-up, service, glassware and clean-up. The fee applies to each person in attendance over the age of 18.

Soft Drink Package

\$4.00 per person

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

Wine & Beer 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

We only charge per bottle opened.

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

Other Beverages

House Port & Brandy	\$3.50 per shot (30ml)
Metaxa Brandy	\$5.00 per shot (30ml)
Limoncello	\$5.00 per shot (30ml)
Johnnie Walker Red Label	\$5.00 per shot (30ml)

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



Italian Menu

Italian

\$38.00 per person (all inclusive)

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 V

Mushroom arancini V

Roast pumpkin arancini V

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

Prosciutto Platter (60 pieces)	\$85
Traditional Polpette Meatballs (50 pieces)	\$90
Herb & Garlic Bread (1 piece p/person)	\$2.50 p/p
Hot Chips (allocated 1 bowl per 15 people) V	\$40
Cheese Croquette (45 pieces)	\$90
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$85

Alcohol Package

\$9.00 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
Brut Cuvee
Sparkling

V Note: See alcohol package page for inclusions and charges

Wine & Beer 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

We only charge per bottle opened.

V Note: See alcohol package page for inclusions and charges.

Limoncello

\$5.00 per shot (30ml)



Greek Menu

Greek Menu

\$38.00 per person

Mezze Plate

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

Greek Salad

Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food

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

Seafood

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

Greek Biscuits

Twice baked paximathia
Sesame & honey koulouria

Beverages

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

Popular Additions to Menu

Hot Chips (allocated 1 bowl per 15 people) V	\$40
Cheese Croquette (45 pieces)	\$90
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$85

Port & Brandy

House Port & Brandy	\$3.50 per shot (30ml)
Metaxa Brandy	\$5.00 per shot (30ml)
Johnnie Walker Red Label	\$5.00 per shot (30ml)

Alcohol Package

\$9.00 per person

Add wine & beer to any menu



i Note: See alcohol package page for inclusions and charges

Wine & Beer 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

We only charge per bottle opened.

Note: See alcohol package page for inclusions and charges.



Macedonian & Dietary Platters

Macedonian & Serbian \$38.00 per person

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.

Cultural Platters

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

Traditional handmade samosa's

Asian Basket (40 pieces) \$90

Dim sims, spring rolls, fried prawn cutlets

Dietary Platters

Vegetarian Sandwiches (40 pieces) \$90

Organic curried egg, carrot, parsley & mayonnaise

Mediterranean, grilled vegetables & baby spinach

Mixed-salad of avocado, cucumber, tomato & lettuce

Vegetarian Savouries (50 pieces) \$90

Spinach & cheese filo, roast veg tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)

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

Chef selection of vegan fillings

Vegan Savouries (40 pieces) \$90

Wild leek & spinach pie, savoury roll, spring roll & falafel served with sweet chilli sauce

Gluten Free Ribbon Sandwiches (18 pieces) \$50 (36 pieces) \$90

With gourmet sandwich fillings

Gluten Free Savouries (50 pieces) \$90

Falafel pieces with minted yoghurt

Gruyere cheese, thyme & smoked bacon

Roast pumpkin, herb & cheddar V

Mixed Dietary Plate (Plate for one) \$39

Selection of gourmet sandwiches, crudites, hummus & roasted beetroot dip, rice crackers, seasonal fruit and beverage

The dietary plate can be customised to suit gluten free, vegan, pescatarian, dairy, nut, soy, egg free

Gluten Free Chocolate Brownies (40 pieces) \$80



Dietary Menus

Vegan

\$39.00 per person

Mezze

Olives, crudités, hummus, nuts, crackers & flatbread

Gourmet Sandwiches

Chef selection of vegan fillings

Hot Savouries

Falafel pieces with minted yoghurt

Vegan spring roll with sweet chilli sauce

Savoury Roll

Wild leek and spinach pie GF

Fresh Seasonal Fruit Platters

A beautifully displayed selection of fruit in season

Beverages

Includes coffee, tea, orange juice & chilled water

Vegetarian

\$37.50 per person

Meze Platter

Olives, dolmades, vegetable crudités

Hummus & flatbread

Gourmet Sandwich

Chef selection of vegetarian fillings

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

Gluten Free

\$37.50 per person

Cold Platter

Cured meats, olives, rice crackers, corn chips & dips

Wraps with delectable fillings

Rare roast beef, cheddar, charred capsicum & lettuce

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, lettuce & mayonnaise

Tuna, baby capers, cucumber, mayonnaise & alfalfa sprouts

Hot Savouries

Falafel pieces with minted yoghurt

Mini muffins

Gruyere cheese, thyme & double smoked bacon

Roast pumpkin, herb & aged cheddar V

Fresh Seasonal Fruit Platters

A beautifully displayed selection of fruit in season

Beverages

Includes coffee, tea, orange juice & chilled water

Dietary menus can be amended to accommodate your specific requirements - please contact us to discuss. Set menu prices are all inclusive (food, beverages, function room, wait staff & GST)



Our minimum catering booking requirement is for 30 guests. However, we understand that dietary preferences are diverse, and we're happy to accommodate them. If you have specific dietary requirements, you can add dietary menus by increments of 10 people to meet the overall minimum catering booking. Alternatively, please refer to the dietary plate for 1 or dietary platter options on page 10.

Enhancing the Celebration of Life



Celeste
CATERING
— Est. 1991 —

Partnering with

Tribute
Funeral Services™

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