

# Celeste

## CATERING

— Est. 1991 —

Melbourne □ Sydney □ Perth

2025  
MENU



# Celebrating Life

(03) 9140 5004 | [vic@celestecatering.com.au](mailto:vic@celestecatering.com.au) | [celestecatering.com.au](http://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

### Fawcner Memorial Park

1187 Sydney Road  
Fawcner 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) <span style="background-color: #0070c0; color: white; border-radius: 50%; padding: 2px;">V</span>	\$40
Spring Rolls (100 mini pieces) <span style="background-color: #0070c0; color: white; border-radius: 50%; padding: 2px;">V</span>	\$85
Seasonal Fruit Platter (serves 25)	\$85
Fried Fish Pieces (45 pieces)	\$90
Cheese Croquettes (45 pieces) <span style="background-color: #0070c0; color: white; border-radius: 50%; padding: 2px;">V</span>	\$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

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

## Cold Options

<b>Fruit Platter (serves 25)</b> <b>VG</b> <b>GF</b>	\$85
A beautifully displayed seasonal fruit platter	
<b>Prosciutto Platter (60 pieces)</b>	\$85
Thinly sliced Prosciutto di Parma & Grissini sticks	
<b>Gourmet Sandwiches (40 pieces)</b>	\$90
Rare roast beef, cheddar, charred capsicum & lettuce	
Smoked ham, aged cheese, tomato, mesclun & Dijon	
Organic curried egg, carrot, parsley & mayonnaise <b>V</b>	
Atlantic smoked salmon, cucumber & cream cheese	
Poached chicken, sundried tomato, lettuce & mayonnaise	
Tuna, baby capers, cucumber, mayonnaise & alfalfa	
<b>Antipasto Board (serves 25)</b>	\$95
Traditional cured meats, mortadella, prosciutto & salami	
Gourmet cheese - parmesan, provolone & pecorino	
Olives, grissini, Olive oil, balsamic vinegar & bread	
<b>Cheese, Crackers, Nuts (serves 25)</b>	\$95
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts <b>V</b>	

## Dessert Options

<b>Devonshire Scones (24 pieces)</b>	\$75
Served with strawberry jam & whipped cream	
<b>Mini Cannoli (40 pieces)</b>	\$90
Filled with chocolate & vanilla bean custard	
<b>Slices Platter (50 pieces)</b>	\$85
Variety of freshly baked slices	
<b>Gourmet Biscuits (75 pieces)</b>	\$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) <span>V</span>	\$40
Cheese Croquette (45 pieces)	\$90
Spring Rolls (100 mini pieces) <span>V</span>	\$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

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.

## Limoncello

\$5.00 per shot (30ml)





# Greek Menu

## Greek Menu

\$38.00 per person

### Mezze Plate

Greek dolmades & kalamata olives  
Kasseri, kefalograviera & feta cheese  
Taramasalata  
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) <span>V</span>	\$40
Cheese Croquette (45 pieces)	\$90
Spring Rolls (100 mini pieces) <span>V</span>	\$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

				
Peroni Full-strength	Peroni Mid-strength	Chalk Hill Cabernet Merlot	Chalk Hill Semillon Sauvignon Blanc	Studio Series Brut Cuvee Sparkling

ⓘ 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

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

V Vegetarian VE Vegan GF Gluten Free





# 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™

Tel 03 9449 5236

(03) 9140 5004  
[vic@celestecatering.com.au](mailto:vic@celestecatering.com.au)  
[celestecatering.com.au](http://celestecatering.com.au)

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