Celeste
CATERING
— Est. 1991 —

Brisbane • Gold Coast
Melbourne • Perth • Sydney

2026



AFTER FUNERAL CATERING

Celebrating Life

0400 646 217 | qld@celestecatering.com.au | celestecatering.com.au

BOOKING A FUNCTION

STEP 1 STEP

Book a Function Room
with your Funeral Director

STEP 2 STEP

Select a Menu and contact us:
0400 646 217
qld@celestecatering.com.au

STEP 3 STEP

Optional Extras:
Add wine, beer, soft drinks
and platters



CATERING INFORMATION

TERMS & CONDITIONS

- Catering duration are as follows & start 45 minutes from the chapel service start time :
  - 90 minutes (Allambe, Albany Creek & Tweed Memorial Parks)
  - 60 minutes (Great Southern & Mt. Thompson Memorial Parks)
- Events held at Funeral homes are for a standard duration of 60 minutes.
- A minimum booking of 40 guests applies.
  - For bookings of fewer than 40 guests, a service fee of $200 will apply.
  - For bookings of 40 guests or more, menu pricing is all-inclusive, covering food, beverages, room hire, and staffing.
- Where attendance exceeds the confirmed guest number by more than 10%, an additional charge of $6.60 per extra guest will apply, covering tea, coffee, juice, and chilled water.
- All prices are inclusive of GST and public liability insurance.
- Leftover food will be provided in takeaway containers.
- No deposit is required. Payment is settled directly with Celeste Catering at the conclusion of your event via credit card, cash, cheque or bank transfer.
- All events are professionally staffed, with food presented buffet-style for guests to enjoy.
- For weekends, public holidays and events held at a private venue an additional staff service fee applies and will be confirmed at the time of booking.
- Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. Please speak with our team if you require further allergen information.
- We are available 24/7. There is no cancellation fee, and menu selections and guest numbers may be amended up to 4:00pm on the day prior to your event.



POPULAR MENUS

CAFÉ PACKAGE

$300 per group

Designed for intimate gatherings, this package includes a 45-minute catered café-style event for up to 15 guests. The set fee covers alfresco set-up at **Allambe or Albany Creek Memorial Park** cafes and includes gourmet biscuits, freshly brewed coffee and tea, chilled orange juice and water, plus one staff member to manage set-up, service, and clean-up.

MENU A

$23.85 per person

Gourmet Biscuits

A variety of Monte Carlos, passion fruit shortbreads, jam shells, salted caramel éclairs, Florentines, pistachio yo-yos, gingerbread fruit slices, coconut macaroons, cranberry white chocolate slices, almond shortbreads, chocolate macaroons, jam choc rounds - variety may change from time to time

Mini Savoury Muffins

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

Gourmet Loaves

Raspberry & pear, walnut & banana, apple & cinnamon, mango & coconut

Beverages

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

MENU B

$27.50 per person

Gourmet Triangle Sandwiches

(See sandwich fillings below)

Fresh Seasonal Fruit Platter

A beautifully displayed seasonal fruit platter

Gourmet Loaves

Raspberry & pear, walnut & banana, apple & cinnamon, mango & coconut

Gourmet Biscuits

Variety of gourmet biscuits *(as per Menu A)*

Beverages

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

MENU C

$32.50 per person

Gourmet Triangle Sandwiches

(See sandwich fillings below)

Hot Savouries

- Mini savoury muffin - gruyere cheese, thyme & double smoked bacon
- Classic sesame & poppy crusted cocktail sausage rolls served with a variety of dipping sauce
- Handmade beef pie

Traditional Slices

Classic apple crumble and traditional double chocolate brownie

Gourmet Loaves

Raspberry & pear, walnut & banana, apple & cinnamon, mango & coconut

Beverages

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

MENU D

$35.00 per person

Gourmet Triangle Sandwiches

(See sandwich fillings below)

Hot Savouries

Mini savoury muffin - gruyere cheese, thyme & double smoked bacon
Mini savoury muffin - roast pumpkin, herb & aged cheddar (V)
Handmade beef pie
Classic sesame & poppy crusted cocktail sausage rolls
Golden baked spinach & cheese filo pastry (V)

Traditional Slices

Classic apple crumble and traditional double chocolate brownie

Gourmet Loaves

Raspberry & pear, walnut & banana, apple & cinnamon, mango & coconut

Fresh Seasonal Fruit Platter

A beautifully displayed seasonal fruit platter

Beverages

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

DELUXE

$40.00 per person

Antipasto & Cheese Board

Traditional cheddar, brie & blue cheese, cured meats including mortadella, prosciutto & salami served with dips, breads, nuts and pickled vegetables.

Ribbon Sandwiches (V)

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

Hot Savouries

Spinach & cheese Pastizzi (V)
Handmade beef bourguignon pies
Gourmet sesame & poppy crusted sausage rolls

Signature Sweets

Flakey Portuguese tarts
Cassic lemon tarts
Macarons (pistachio, vanilla, caramel, raspberry, chocolate & lemon)

Beverages

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

Gourmet Sandwich Fillings

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



ADDITIONAL PLATTERS

Platters can be added in conjunction with an inclusive menu package and are not sold separately.

HOT OPTIONS

$90.00 per platter

Variety Savoury Muffins (70 pieces)
Gruyere cheese, thyme & smoked bacon
Roast pumpkin, herb & cheddar (V)

Mixed Hot Savouries (50 pieces)
Mini sausage rolls, savoury muffins & spanakopita

Mini Sausage Rolls (55 pieces)
Classic sesame & poppy crusted cocktail sausage rolls

Mini Beef Pies (50 pieces)
Mini Angus beef pies served with tomato relish

Pies & Sausage Rolls (50 pieces)
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls

Spring Rolls (100 pieces)
Mini vegetarian spring rolls with sweet chilli sauce (V)

Meatballs (60 pieces)
Mini flame grilled meatballs served with relish

SWEET OPTIONS

$90.00 per platter

Lemon Tarts (50 pieces)
Butter pastry filled with lemon curd

Portuguese Tarts (40 pieces)
Classic flakey custard filled Portuguese tarts

Slices Platter (50 pieces)
Mixture of apple crumble and double chocolate brownie

Gourmet Loaves (50 pieces)
- Raspberry & pear
- Walnut & banana
- Apple & cinnamon
- Mango & coconut

COLD OPTIONS

$90.00 per platter

Fruit Platter (serves 25) (V) (GF)
A beautifully displayed seasonal fruit platter

Fresh Sushi (50 pieces) (GF)
A variety of sushi served with soy sauce & pickled ginger

Gourmet Sandwiches (40 pieces)
Rare roast beef, cheddar, charred capsicum & lettuce
Smoked ham, aged cheese, tomato, mesclun & Dijon
Organic curried egg, carrot, parsley & mayonnaise (V)
Atlantic smoked salmon, cucumber & cream cheese
Poached chicken, sundried tomato, lettuce & mayonnaise
Tuna, baby capers, cucumber, mayonnaise & alfalfa

Antipasto Board (serves 25)
Traditional cured meats, mortadella, prosciutto & salami
Gourmet cheese - parmesan, provolone & pecorino
Olives, grissini, olive oil, balsamic vinegar & bread

Cheese, Crackers, Nuts (serves 25)
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts (V)

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.

$ 7.70 per person

ALCOHOL PACKAGES

ALCOHOL PACKAGE

$9.50 per person

Price includes an unlimited supply of the alcohol pictured below for the event booking time 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.



Peroni
Full-strength



Peroni
Mid-strength



Chalk Hill
Cabernet Merlot



Chalk Hill
Semillon
Sauvignon Blanc



Studio Series
Brut Cuvee
Sparkling

SOFT DRINK PACKAGE

$4.00 per person

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

WINE & BEER BY CONSUMPTION

(Only available at Albany Creek and Allambe Memorial Parks)

Semillon Sauvignon Blanc (Chalk Hill)

Pinot Grigio (Long Row)

Moscato (Angove)

Cabernet Merlot (Chalk Hill)

Sparkling Wine (Studio Series)

Prosecco (Villa Jolanda, Italy)

Peroni Beer (Full & Mid Strength)

All Wine
$10 per glass
$40 per bottle

All Beer
$8 light/ mid strength
$10 full strength

We only charge per bottle opened.

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

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

Celeste Catering promote Responsible Service of Alcohol (RSA) practices

OTHER BEVERAGES

House Port & Brandy
$3.50 per shot (30ml)

Metaxa Brandy
$5.00 per shot (30ml)



Something Special

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.

$ 7.70 per person

CELESTE CATERING

CULTURAL & DIETARY PLATTERS

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

Vietnamese Platter (30 pieces) $120
Rice paper rolls with sweet chilli sauce

DIETARY PLATTERS

Available in Small or Large:
Small (20 pieces $50) | Large (40 pieces $90)

Vegetarian Sandwiches
Organic curried egg, carrot, parsley & mayonnaise Mediterranean, grilled vegetables & baby spinach, mixed-salad of avocado, cucumber, tomato & lettuce

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

Vegan Sandwiches
Chef selection of vegan fillings

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

Gluten Free Sandwiches
Ribbon sandwiches with gourmet sandwich fillings

Gluten Free Savouries
Falafel pieces with minted yoghurt Gruyere cheese, thyme & smoked bacon, roast pumpkin, herb & cheddar (V)

Mixed Dietary Plate (Plate for one) $27.50
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

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 40 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 this page.

VEGETARIAN MENU $37.50 per person

Meze Platter
Olives, dolmades, vegetable crudités hummus & flatbread

Gourmet Sandwiches
Chef selection of vegetarian fillings

Hot Savouries
Golden baked spinach & cheese filo pastry, roast pumpkin, herb & cheddar muffins, flakey vegetarian curry puffs, roast capsicum & zucchini tartlets

Handmade Macarons
Salted caramel, chocolate ganache, raspberry & orange

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

MEDITERRANEAN $40.00 per person

Mezze Plate
Dolmades & kalamata olives Kasseri, kefalograviera & feta cheese, Taramasalata & olive bread

Hot Food
Pork chipolata, spinach & cheese Pastizzi, traditional meatballs, spinach & feta filo parcels, mushroom arancini, roast pumpkin arancini

Fresh Seasonal Fruit Platter
A beautifully displayed selection of fruit in season

Cannoli
Filled with chocolate & vanilla bean custard

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

ORIENTAL $40.00 per person

Ribbon Sandwiches
- Rare roast beef, cheddar, charred capsicum & iceberg
- Smoked ham, aged cheese, tomato, mesclun & Dijon
- Organic curried egg, carrot, parsley & mayonnaise (V)
- Atlantic smoked salmon, cucumber & cream cheese
- Poached chicken, sundried tomato & mayonnaise
- Tuna, baby capers, cucumber, mayo & alfalfa sprouts

Sushi
Variety of sushi with soy and pickled ginger (GF)

Hot Food
Cocktail curried samosas with fruit chutney, Thai chicken satay sticks with peanut sauce, prawn gyoza with soy sauce, fried dim sim and vegetarian spring rolls

Macarons
Variety of favours including pistachio, vanilla, caramel, raspberry, chocolate & lemon

Fresh Seasonal Fruit Platter
A beautifully displayed selection of fruit in season

Beverages
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