

Celeste

CATERING
— Est. 1991 —

Sydney • Melbourne • Perth

2025
MENU



Celebrating Life

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*Enjoy all the convenience of having the wake
at the same venue as the service.*

Contact us on: (02) 9889 8455

Booking a Function

Our Bookings Team can assist you with arranging your function:

Step 1

Secure a Function Room by
calling us on (02) 9889 8455

Step 2

Select one of our Menu
Packages

Step 3

Add on our Optional
Extras: Alcohol packages,
accompanying platters or
flowers.

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

Food Allergies

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.

 Vegetarian

 Vegan

 Gluten Free

Popular Menus

Menu A

\$26.00 per person (all inclusive)

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 and white chocolate slices, almond shortbreads, chocolate macaroons, jam and choc rounds

Devonshire Scones

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

Hot Savouries

Mini muffins

- Gruyere cheese, thyme & double smoked bacon
- Wilted spinach, herb & crumbed feta **V**

Beverages

Coffee, tea, orange juice & still water

Menu B

\$31.50 per person (all inclusive)

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double-choc salted brownies **GF**

Cranberry, granola & dark chocolate slice

Blueberry, almond-frangipane slice

Hot Savouries

Mini muffins

- Gruyere cheese, thyme & double smoked bacon
- Wilted spinach, herb & crumbed feta **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

Menu C

\$36.50 per person (all inclusive)

Gourmet Sandwiches

Mix of rye & white bread with a variety of sandwich filling (see description on the right)

Hot Savouries

Mini muffins

- Gruyere cheese, thyme & double smoked bacon
- Wilted spinach, herb & crumbed feta **V**

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry **V**

Handmade Macarons

Salted caramel, chocolate ganache, raspberry & orange

Beverages

Coffee, tea, orange juice & still water

Menu D

\$42.00 per person (all inclusive)

Gourmet Ribbon & Triangle Sandwiches

Mix of rye & white bread with a variety of sandwich filling (see description below)

Hot Savouries

Mini muffins

- Gruyere cheese, thyme & double smoked bacon
- Wilted spinach, herb & crumbed feta **V**

Mini quiche Lorraine caramelised bacon & gruyere

Classic sesame & poppy crusted cocktail sausage rolls

Golden baked spinach & cheese filo pastry **V**

Traditional curry puffs **V**

Meatballs

Bite sized meatballs served with tomato relish

Handmade Macarons

Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platters

A beautifully displayed seasonal fruit platter

Beverages

Coffee, tea, orange juice & still water

Menu E

\$33.00 per person (all inclusive)

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double-choc salted brownies **GF**

Cranberry, granola & dark chocolate slice

Blueberry, almond-frangipane slice

Gourmet Ribbon & Triangle Sandwiches

Mix of rye & white bread with a variety of sandwich filling (see description below)

Beverages

Coffee, tea, orange juice & still water

Gourmet Sandwich Fillings

Rare roast beef, cheddar, charred capsicum & mesclun

Smoked ham, aged cheese, tomato, mesclun & Dijon

Organic curried egg, carrot, parsley & mayonnaise **V**

Atlantic smoked salmon, cucumber & cream cheese

Poached chicken, sundried tomato, spinach & mayonnaise

Tuna, baby capers, cucumber, mayonnaise & alfalfa



Platters can be added to a Function Menu

Accompanying Platters

Hot Options

Crispy Hot Chips (serves 15 people)	\$40
Bowl of beer battered crispy hot chips V	
Variety Savoury Muffins (70 pieces)	\$85
Gruyere cheese, thyme & smoked bacon Wilted spinach, herb & crumbed feta V	
Spring Rolls (100 pieces)	\$85
Mini Vegetarian Spring Rolls with sweet chilli sauce V	
Potato Wedges (serves 15 people)	\$65
Bowl of wedges with sweet chilli & sour cream V	
Pies & Sausage Rolls (50 pieces)	\$90
Mini Angus beef pies and classic sesame & poppy crusted cocktail sausage rolls	
Vegetarian Arancini (45 pieces)	\$90
Golden fried mushroom & parmesan arancini with aioli V	
Meatballs (60 pieces)	\$70
Mini flame grilled meatballs served with relish	
Quiche Lorraine (50 pieces)	\$80
Traditional mini quiche - cheese & smoked bacon	
Mixed Hot Savouries (50 pieces)	\$90
Mini quiche, sausage roll, savoury muffin & spanakopita	
Fish Pieces (40 pieces)	\$95
Lightly fried fish pieces served with lemon & tartare	
Calamari Platter (50 pieces)	\$100
Fried calamari with caper mayonnaise	

Kids Platters

Chicken Nuggets & Chips (serves 7-10)	\$35
Vegetarian Spring Rolls & Chips (serves 5)	\$25

See next page for dietary and cultural platter options.

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

V Vegetarian **VG** Vegan **GF** Gluten Free

Cold Options

Fruit Platter (serves 25) VG GF	\$85
A beautifully displayed seasonal fruit platter	
Gourmet Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
Rare roast beef, cheddar, charred capsicum & mesclun	
Smoked ham, aged cheese, tomato, mesclun & Dijon	
Organic curried egg, carrot, parsley & mayonnaise V	
Atlantic smoked salmon, cucumber & cream cheese	
Poached chicken, sundried tomato, spinach & mayo	
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	
Mixed Sushi (50 pieces)	\$95
Spicy tuna, salmon, teriyaki chicken, crab California & vegetarian - served with soy, wasabi & pickled ginger (Vegetarian platter available on request)	
Cheese, Crackers, Nuts (serves 25)	\$95
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts V	

Dessert Options

Chocolate Brownies (40 pieces) GF	\$80
Premium Assorted Tartlets (36 pieces)	\$85
Gourmet Biscuits (42 pieces)	\$65
Freshly Baked Slices (42 pieces)	\$80
Assorted Devonshire Scones (24 pieces)	\$75

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

V Vegetarian **VG** Vegan **GF** Gluten Free



Dietary & Cultural Platters

Vegetarian

Triangle Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
Organic curried egg, carrot, parsley & mayonnaise Mediterranean, grilled vegetables & baby spinach Mixed-salad of avocado, cucumber, tomato & lettuce	
Hot Savouries (50 pieces)	\$90
Spinach & cheese filo, roast vegetable tartlets, curry puffs & savoury muffin (spinach, herb & crumbed feta)	
Spring Rolls (100 pieces)	\$85
Mini vegetable spring rolls with sweet chilli sauce	

Gluten Free

Gluten Free Ribbon Sandwiches (36 pieces)	\$90
(18 pieces)	\$50
Fillings as per page 4	
Hot Savouries (50 pieces)	\$95
Falafel pieces with minted yoghurt V Gruyere cheese, thyme & smoked bacon muffins Wilted spinach, herb & crumbed feta muffins V	

Mixed Dietary Plate

Plate for one	\$39
Selection of gourmet sandwiches, crudites, hummus & roasted beetroot dip, rice crackers and seasonal fruit Includes Beverages – Coffee, tea, juice and still water The dietary plate can be customised to suit gluten free, vegan, pescatarian, dairy, nut, soy, egg free	

Full Vegetarian & Gluten Free menu packages are available on request.

Vegan

Gourmet Sandwiches (40 pieces)	\$90
(20 pieces)	\$50
Chef selection of vegan fillings	
Hot Savouries (50 pieces)	\$95
Mixed platter of empanada, savoury roll, falafel, spring roll served with sweet chilli sauce	

Kosher Certified (KA)

Please select from the list of Kosher platters below. The platters are sealed & prepared in accordance with Kosher requirements. Please note disposable crockery & cutlery can be provided if required.

Triangle Sandwiches (40 pieces)	\$195
Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)	
Mini Open Bagels (30 pieces)	\$295
Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread	
Assorted Wraps (20 pieces)	\$200
Smoked salmon, egg mayonnaise, tuna, falafel & hummus (all wrap fillings combined with salad)	
Mixed Sushi (50 pieces)	\$195
Cooked tuna, smoked salmon, vegetarian	
Savoury Tarts (1 piece)	\$9
Spinach & fetta or roasted tomato & thyme	
Smoked Salmon (1 side)	\$9
Served with capers & lemon	
Falafel (40 pieces)	\$130
Vegetable Crudite (serves 25-30)	\$260
Slab Cake (60 pieces)	\$180
Chocolate mud, Orange almond (DF, GF), Vanilla, Marble, Banana (DF) & Carrot	
Assorted Muffins (20 pieces)	\$140
Apple, banana, blueberry & orange/ poppyseed.	

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

V Vegetarian **VG** Vegan **GF** Gluten Free



Alcohol Packages

Alcohol Package

\$9.50 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 right).

Alcohol & Soft Drink Package

\$11.50 per person

Price includes an unlimited supply of alcohol, soft drink:

- Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee Sparkling
- Coca-Cola and Coca-Cola Diet, Sprite
- Sparkling water

for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal (pictured right).

Alcohol Premium Package

\$19.50 per person

Price includes an unlimited supply of alcohol, soft drink:

- Peroni Full-strength and Peroni Mid-strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- **Duval Leroy Champagne** **+**
- Coca-Cola and Coca-Cola Diet, Sprite
- Sparkling water

for 1.5 hours and includes ice, glasses, bar utensils, set-up, service, cleaning and disposal (pictured right).



i Note: Our Liquor License prohibits the removal of any alcohol from the premises (already opened or unopened)

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

V Vegetarian **VG** Vegan **GF** Gluten Free

Soft Drink Package

\$4.00 per person

Price includes an unlimited supply of soft drink:

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

for 1.5 hours (minimum order of 20 people)

Other Beverages

House Port & Brandy	\$3.50 per shot (30ml)
Metaxa Brandy	\$5.00 per shot (30ml)
Limoncello	\$5.00 per shot (30ml)
French Champagne	\$90 per bottle

BYO is permitted by prior arrangement

The fee is \$6.00 per person and includes set-up, service, glassware and clean-up. The fee applies to each person in attendance over the age of 18.



Alcohol Package Charges

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

Please note, the headcount is capped at the number of people your function was originally booked for.



Greek Menu

Light Greek Menu \$35.00 per person

On Arrival
Greek coffee served with paximathia & koulouria

Mezze
Greek dolmades, kalamata olives & feta cheese
Olive bread, pita bread, taramasalata & tzatziki
Balsamic vinegar & olive oil

Greek Salad
Cucumber, tomato, olive, feta, lettuce & oregano

Hot Food
Spinach pie spanakopita **V**
Traditional tiropita **V**
Lightly fried fish with tartare & lemon
Oven baked potatoes with olive oil & oregano

Greek Biscuits
Twice baked paximathia
Sesame & honey koulouria

Beverages
Coffee, tea, orange juice & still water
Traditional Greek coffee

Port & Brandy
Can be added to the Greek Menu as follows:

House Port & Brandy	\$3.50 per shot (30ml)
Metaxa Brandy	\$5.00 per shot (30ml)

Deluxe Greek Menu \$42.95 per person

On Arrival
Greek coffee served with paximathia & koulouria

Mezze Plate
Greek dolmades, kalamata olives
Kasseri, kefalograviera & feta cheese
Taramasalata & tzatziki
Olive bread, pita bread, balsamic vinegar & olive oil

Seafood
Pickled marinated baby octopus
Lightly fried fish with tartare & lemon
Fried calamari with caper-mayonnaise

Hot Food
Golden baked spinach & crumbed feta spanakopita **V**
Traditional individual tiropita **V**
Oven baked potatoes with olive oil & oregano

Greek Salad
Cucumber, tomato, olive, feta, lettuce & oregano

Biscuits
Twice baked paximathia
Sesame & honey koulouria

Beverages
Coffee, tea, orange juice & still water
Traditional Greek coffee



Italian Menu

Italian \$41.95 per person (all inclusive)

Antipasto Platter
Traditional cured meats, mortadella, prosciutto di
Parma & calabrese salami
Italian cheese, provolone & pecorino
Olives & giardiniera
Focaccia, grissini
Olive oil, balsamic vinegar

Seafood
Fried calamari with tartare
Lightly fried fish with tartare & lemon

Hot Food
Pork chipolata with salsa rossa
Spinach & cheese Pastizzi **V**
Mushroom arancini **V**
Roast pumpkin arancini **V**
Traditional polpette - meatballs with Napoli sauce

Cannoli
Variety of Chocolate, Vanilla Bean Custard & Plain Ricotta

Beverages
Coffee, tea, orange juice & still water

Limoncello \$5.00 per shot (30ml)

Alcohol Package \$9.50 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. We charge per person in attendance over the age of 18 by doing a headcount at the function. The headcount is capped at the number of people your function was originally booked for.

Alcohol & Soft Drink Package \$11.50 per person

Price has all the same inclusions as the Alcohol package, but also includes an unlimited supply of soft drink & sparkling water for 1.5 hours.



Popular Additions to Menu

Herb & Garlic Bread (1 piece p/person)	\$1.50 pp
Crispy Hot Chips (serves 15)	\$40
Cheese Croquettes (45 pieces) V	\$85
Spring Rolls (100 mini pieces) V	\$85
Seasonal Fruit Platter (serves 25)	\$85



Armenian Menu

Halal Menu

Armenian \$39.95 per person (all inclusive)

Halal \$39.95 per person (all inclusive)

Mezze Platter

Traditional soft chanakh
Vine leaf dolmades
Marinated olives
Pickled seasonal vegetables & chickpeas
Tabouli, hummus & lavash

Hot Food

Cheese & spinach boreg **V**
Roasted aubergine, capsicum & zucchini tartlets **V**
Lamb kofta with yoghurt sauce
Mushroom & cheese risotto balls **V**

Sweet Delights

Rosewater lokum
Mini honey & walnut baklava
Baklava

Beverages

Coffee, tea, orange juice & still water

Popular Additions to Menu

Crispy Hot Chips (serves 15)	\$40
Spring Rolls (100 mini pieces)	\$85
Seasonal Fruit Platter (serves 25)	\$85
Sandwich Platter (40 pieces)	\$90

Please note our menu is entirely Halal and products are only sourced from Halal certified suppliers. Disposable crockery & cutlery can be provided if required.

Cold Items

Hummus, baba ghanouj, labneh & fresh flat bread
Vine leaves, mixed olives & falafel

Hot Items

Meat sambousek
Spinach, onion & feta triangles
Meat & onion kibbe
Cheese rakakat
Cheese manoush & zaatar manoush

Sweet Items

Medjool dates
Seasonal fruit platter

Beverages

Coffee, tea, orange juice & still water

Soft Drinks Package - \$4.00pp

Price includes an unlimited supply of soft drink for 1.5 hours and includes Coca Cola, Coca Cola Diet, Sprite and Sparkling Water (minimum order for 20 people).



Asian Menu

Macedonian Menu

Asian Canapes \$41.95 per person (all incl.)

Macedonian \$39.95 per person (all inclusive)

Ribbon Sandwiches (mix of rye & white bread)

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

Hot Food

Crumbed king prawn cutlets
Fried chicken dim sims
Vegetarian spring rolls **V**
Tender chicken skewers with satay sauce
Fried fish cocktails with tartare sauce
Traditional prawn gyozas with soy sauce

Handmade Macarons

Salted caramel, chocolate, raspberry & orange

Fresh Seasonal Fruit Platters

A beautifully displayed seasonal fruit platter

Beverages

Coffee, tea, orange juice & still water

Optional Upgrade

Roast pork (min 20) - crispy skin roast pork with hot mustard \$6.00 pp

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.



Funeral Flower Specialists

Welcome to Celeste Flowers, where compassion meets craftsmanship in the delicate art of Funeral Flowers. As the trusted onsite florists at most major Sydney Cemeteries, we seamlessly integrate our floral expertise with a deep understanding of the funeral industry, creating floral tributes that honour and celebrate the lives of your loved ones.

Our dedicated team of florists work closely with Funeral Directors to ensure a seamless and empathetic experience for our customers. At Celeste Flowers, our commitment is to create timeless expressions of sympathy, ensuring a dignified tribute to your loved ones.

Helping you choose a beautiful floral tribute

This guide shows you a selection of what is available in our funeral collection and will help you choose the most appropriate and personal floral arrangement. Flowers are the perfect way to express your feelings and at a time of loss, it can be difficult to choose the right flowers style. This guide makes it easier by providing visual examples.

Please be assured that from the moment you place your order, it will be designed and handled with care by our expert florists before being hand delivered to your desired location.

What you need to know

You are able to make changes, including colour schemes, to your selected arrangement to make it more personal- just let us know and we will assist you. Please do not hesitate to contact us so that we can discuss different options to create the perfect tribute for your loved one. We would be delighted to create a bespoke arrangement if you prefer something outside of our collection. Flowers are seasonal and the climate can have an impact on availability. Where a specific flower is not available or out of stock, a substitute will be used of equal or greater value in keeping with the overall design and colour plate.

All prices include GST. Delivery fee and other charges may apply.

Contact us for enquiries

- 📞 0438 126 125
- ✉ order@celesteflowers.com.au
- 🛒 celesteflowers.com.au



Order online

visit the website for easy online ordering.

➔ celesteflowers.com.au



Croatian Menu

Croatian \$39.95 per person (all inclusive)

Ražnjići
Tender grilled pork skewers

Ćevapi
Traditional grilled pork & beef sausages

Crumbed Chicken
Crumbed chicken pieces

Salads
Kupus salata - white cabbage salad
Croatian garden salad
Potato salad

Dinner Rolls
Dinner rolls & butter

Beverages
Coffee, tea, orange juice & still water

Add Rakija \$6.00 per shot (30ml)

Popular Additions to Menu

Crispy Hot Chips (serves 15)	\$40
Spring Rolls (100 mini pieces)	\$85
Seasonal Fruit Platter (serves 25)	\$85
Sandwich Platter (40 pieces)	\$90

Kosher Menu

Kosher Certified (KA)

Please select from the list of Kosher platters below. The platters are sealed & prepared in accordance with Kosher requirements. Please note disposable crockery & cutlery can be provided if required.

Triangle Sandwiches (40 pieces) \$195
Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)

Mini Open Bagels (30 pieces) \$295
Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & wholemeal bread

Assorted Wraps (20 pieces) \$200
Smoked salmon, egg mayonnaise, tuna, falafel & hummus (all wrap fillings combined with salad)

Mixed Sushi (50 pieces) \$195
Cooked tuna, smoked salmon, vegetarian

Savoury Tarts (1 piece) \$9
Spinach & fetta or roasted tomato & thyme

Smoked Salmon (1 side) \$9
Served with capers & lemon

Falafel (40 pieces) \$130

Vegetable Crudite (serves 25-30) \$260

Slab Cake (60 pieces) \$180
Chocolate mud, Orange almond (DF, GF), Vanilla, Marble, Banana (DF) & Carrot

Assorted Muffins (20 pieces) \$140
Apple, banana, blueberry & orange/ poppyseed.

Beverages - \$7.00 per person
Unlimited supply of coffee, tea, orange juice & still water for 1.5 hours.

Service Fee
if you book the Kosher Menu in one of our function rooms, a staff & room hire fee applies. Please contact our Bookings Team for more information.

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

🌿 Vegetarian 🌱 Vegan 🍞 Gluten Free

Floral Tributes

Casket Sprays sizes: Small - 110cm, Medium - 130cm and Large - 150cm
Pictured caskets are Large size.



A01 - Lily, Orchids & Roses **S-\$550 M-\$700 L-\$800**



A02 - Long Stem & Spray Roses **S-\$675 M-\$775 L-\$875**



A03 - Roses, Viburnum, Ruskus **S-\$900 M-\$1000 L-\$1100**



A04 - Oriental Lilies, Viburnum **S-\$500 M-\$600 L-\$700**



A05 - Spray Roses, Orchids, Lisianthus **S-\$750 M-\$850 L-\$950**



A06 - Roses, Orchids, Gladioli, Snap Dragon **S-\$700 M-\$800 L-\$900**



A07 - Orchids, Baby's Breath, Misty **S-\$900 M-\$1000 L-\$1100**



A08 - Roses, Ruskus Italian, Viburnum **S-\$1000 M-\$1100 L-\$1200**



A09 - Roses, Baby's Breath, Magnolia **S-\$750 M-\$850 L-\$950**



A10 - Roses, Tiger Lilies, Chrysanthemum **S-\$800 M-\$900 L-\$1000**



A11 - Roses, Leather Fern, Magnolia **S-\$750 M-\$850 L-\$950**



A12 - Roses Orchids, Sim Carnations **S-\$750 M-\$850 L-\$950**



A13 - Magnolia, Sunflowers, Leather Fern **S-\$600 M-\$700 L-\$800**



A14 - Roses, Orchids, Peppercorn, Magnolia **S-\$750 M-\$850 L-\$950**



A15 - Roses, Gerbera, Iris, Magnolia **S-\$450 M-\$500 L-\$600**



A16 - Lilies, Roses, Lisianthus, Delphinium **S-\$650 M-\$750 L-\$850**



A17 - Chrysanthemum, Delphinium, Roses **S-\$750 M-\$850 L-\$950**



A18 - Proteas, Banksia, Billy Buttons, Magnolia **S-\$750 M-\$850 L-\$950**



A19 - Protea, Banksia, Gum, Pincushion

S-\$800 **M**-\$900 **L**-\$1000

A20 - Roses, Gerbera, Lisianthus, Orchids

S-\$450 **M**-\$550 **L**-\$650



A21 - Roses, Viburnum, Monstera

S-\$250 **M**-\$300 **L**-\$350



A22 - Baby's Breath, Misty

S-\$450 **M**-\$550 **L**-\$650



A23 - Delphinium, Lisianthus, Orchids

L-\$200



A24 - Roses, Baby's Breath, Lisianthus

L-\$200



B01 - Gladiolus, Roses, Magnolia

L-\$750*



B02 - Gladiolus, Roses, Magnolia

L-\$750*



B03 - Banksia, Thryptomene

L-\$850*

Flower Stands
\$45 to Purchase



C01 - Protea, Banksia, Gum, Thryptomene

S-\$275 **M**-\$385 **L**-\$495



C02 - Roses, Viburnum, Monstera

S-\$330 **M**-\$440 **L**-\$550



C03 - Protea, Gum, Lisianthus, Snap Dragon

S-\$275 **M**-\$385 **L**-\$495



C04 - Oriental Lilies, Viburnum, Monstera

S-\$275 **M**-\$385 **L**-\$495



C05 - Orchids, Roses, Gum, Red Sticks

S-\$300 **M**-\$400 **L**-\$500



C06 - Gladiolus, Monstera, Peppercorn

S-\$300 **M**-\$400 **L**-\$500



C07 - Orchids, Lilies, Roses

S-\$300 **M**-\$400 **L**-\$500

C08 - Gladiolus, Gum, Magnolia, Monstera

S-\$350 **M**-\$450 **L**-\$550



D05 - Roses, Magnolia, Orchids

S-\$225 **M**-\$325 **L**-\$375 **XL**-\$500



D06 - Roses, Chrysanthemums

S-\$225 **M**-\$275 **L**-\$350 **XL**-\$500



D01 - Protea, Banksia, Gum

S-\$200 **M**-\$275 **L**-\$325 **XL**-\$500



D02 - Protea, Banksia, Leucandendron

S-\$250 **M**-\$300 **L**-\$395 **XL**-\$550



D07 - Roses, Chrysanthemums

S-\$225 **M**-\$275 **L**-\$350 **XL**-\$550



D08 - Roses, Delphinium, Viburnum

S-\$195 **M**-\$250 **L**-\$350 **XL**-\$500



D03 - Roses, Viburnum

S-\$225 **M**-\$275 **L**-\$375 **XL**-\$500



D04 - Roses, Oriental Lillie

S-\$225 **M**-\$275 **L**-\$325 **XL**-\$500



D09 - Roses, Orchids, Lisianthus

S-\$225 **M**-\$330 **L**-\$375 **XL**-\$500



D10 - Premium Gerbera, Viburnum

S-\$190 **M**-\$230 **L**-\$290 **XL**-\$390



D11 - Roses, Gum, Viburnum, Orchids **S**-\$230 **M**-\$290 **L**-\$350 **XL**-\$450



D12 - Roses, Gerera, Orchids **S**-\$225 **M**-\$330 **L**-\$375 **XL**-\$500



F01 - Roses, Lisianthus, Chrysanthemum, Viburnum **M**-\$350 **L**-\$400



F02 - Roses, Lisianthus, , Misty, Leather Fern **M**-\$300 **L**-\$400



E01 - Roses, Chrysanthemums **S**-\$285 **M**-\$375 **L**-\$450 **XL**-\$550



E02 - Roses, Delphinium, Delphinium **S**-\$285 **M**-\$425 **L**-\$500 **XL**-\$550



F03 - Roses, Lisianthus, Chrysanthemum, Viburnum **L**-\$400 **XL**-\$500



F04 - Roses, Dusty Millar **L**-\$400 **XL**-\$500



E03 - Roses, Chrysanthemum **S**-\$285 **M**-\$375 **L**-\$475 **XL**-\$550



E04 - Roses, Orchids, Delphinium **S**-\$285 **M**-\$350 **L**-\$385 **XL**-\$550



H01 - Roses, Chrysanthemum, Leather Fern **S**-\$300 **M**-\$350 **L**-\$450



H02 - Roses, Chrysanthemum, Leather Fern **S**-\$300 **M**-\$350 **L**-\$450



H03 - Roses, Chrysanthemum, Leather Fern **S**-\$300 **M**-\$350 **L**-\$450 **H04** - Roses, Chrysanthemum, Leather Fern **S**-\$300 **M**-\$350 **L**-\$450



H05 - Chrysanthemum, Billy Buttons **S**-\$375 **M**-\$450 **L**-\$500 **H06** - Roses, Chrysanthemum, Leather Fern **S**-\$375 **M**-\$450 **L**-\$500



J01 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses **L**-\$660 **J02** - Roses, Chrysanthemum, Pixie Carnation, Spray Roses **L**-\$720



J03 - Roses, Chrysanthemum, Pixie Carnation, Spray Roses **L**-\$660 **J04** - Roses, Chrysanthemum, Pixie Carnation, Delphinium **L**-\$720



K01
Basket of Petals: Red, White, Yellow and Pink
\$100



K02
Single Stems: Red, White, Yellow and Pink
\$8

Enhancing the Celebration of Life



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