Celeste
CATERING
— Est. 1991 —

Brisbane • Gold Coast
Melbourne • Perth • Sydney

AFTER FUNERAL CATERING

Celebrating Life

INFORMATION PACK

Supporting Families and Funeral Directors



qld@celestecatering.com.au | celestecatering.com.au

WELCOME

Welcome to your catering information pack for Albany Creek, Allambe, Mt Thompson, Great Southern and Tweed Heads Memorial Parks.

This pack provides helpful guidance on the catering booking process, along with key terms and conditions and frequently asked questions.

If you require any further information or assistance, please contact us at **qld@celestegroup.com.au** — we're always happy to help.



KEY DATES

9–12 FEBRUARY

INITIAL COMMUNICATION

Key information emailed:

- Information pack
- New booking form
- Celeste Catering Menus
- Launch event(s) invitations

Key information will be uploaded to the cemetery portals.

16–20 FEBRUARY

LOCATION VISITS

Celeste will endeavour to visit as many of your locations as possible to:

- Deliver our physical menu brochures
- Introduce ourselves
- Answer any questions

If we miss each other, please Contact us & we'll send you brochures

OR

Collect brochures from the catering lounges or cemetery reception desks next time you visit one of the memorial parks

2 MARCH

OPENING DAY

Celeste commence trading

Bookings in February for 2 March onwards:

- Book room with Cemetery Staff
- Complete new booking form, email qld@celestecatering.com.au

OR

- Call us (24/7) on 0400 646 217

24 MARCH

LAUNCH EVENT NORTH

We will be hosting a launch event at Albany Creek Memorial Park where you can taste our food, meet some of our team and ask any questions.

25 MARCH

LAUNCH EVENT SOUTH

We will be hosting a launch event at Allambe Memorial Park where you can taste our food, meet some of our team and ask any questions.

SUPPORTING FAMILIES AND FUNERAL DIRECTORS

CATERING BOOKING PROCESS

STEP	FD	CEMETERY	CELESTE
Book room	✓	✓	
Capture essentials	✓		
Menu discussion			✓
Confirm family & FD			✓
Event delivery			✓
Payment			✓

BOOK A ROOM

To secure the catering lounge, please book directly with the Cemetery Booking Team.

ORDER CATERING

Email the completed catering booking form to Celeste Catering at qld@celestecatering.com.au or call (24/7) on 0400 646 217 Note: only green section of bookings form need to be sent, we can take care of the rest.

CUSTOMER

Celeste will contact the family to confirm all details. A confirmation email will then be sent to both the family and the funeral arranger outlining the arrangements.

FLEXIBILITY

Families or funeral directors can update their menu or guest numbers up until the day prior to the event. We do not charge penalties for cancellations or last-minute changes.

EVENT

Celeste's kitchen team freshly prepares all food on the morning of the event. Our front-of-house team will look after the family and guests during the service.

BILL

Any leftover food is packaged for the family to take home. We settle payment with the family's nominated contact at the conclusion of the event.

Q&A

Is there a minimum booking number or package requirement?

A minimum of 40 guests is required for all-inclusive menu pricing. Bookings for fewer than 40 guests can be accommodated with a $200 service fee. For small gatherings of up to 15 guests, a café package may be available (where applicable).

What is the payment policy?

No deposit is required. Payment is settled at the conclusion of the event via credit card, cash, cheque, or bank transfer. Payment cannot be deferred pending estate settlement. Under Queensland succession law, funeral-related costs (including after-funeral catering) are not required to appear on a single invoice for estate settlement purposes.

When do bookings, changes, or cancellations need to be made?

Bookings and amendments are accepted up until the evening prior to the event, including changes to guest numbers, menus, and additional items. There are no cancellation fees, except for same-day cancellations or no-shows, which incur a charge of 50% of the original invoice. Where possible, reasonable on-the-day changes will be accommodated, subject to availability.

Do you contact the family directly and confirm arrangements?

Yes. Celeste confirms all catering arrangements directly with the family, discusses available options, and advises them of their ability to amend orders or request bespoke items.

Are funeral directors kept informed?

Yes. Funeral directors receive a confirmation email outlining agreed details, pricing, special requests, and notes. Any subsequent changes trigger an updated confirmation email.

Can I leave the menu section of the booking form blank?

Yes. Funeral directors may leave the menu section blank for Celeste to manage directly with the family.

How long is the catering service and how is food presented?

Function room bookings are for 90 minutes. All catering is presented buffet-style and professionally displayed.

What is included in the menu price?

For bookings of 40 guests or more, pricing is all-inclusive and covers food, beverages, room hire, and staff. Beverage inclusions typically include tea, coffee, juice, chilled water, and sparkling wine (where applicable). All crockery, glassware, napkins, and serving equipment are supplied.

Can you cater for dietary requirements?

Yes. Common dietary requirements (vegetarian, vegan, gluten-free, allergies) can be accommodated. Please note on the booking form or advise our bookings team.

What happens if more guests attend than confirmed?

If attendance exceeds the confirmed number by more than 10%, an additional charge of $6.60 per extra guest applies to cover tea, coffee, juice, and chilled water.

Is the food prepared fresh?

Yes. All food is freshly prepared on the morning of the event.

What happens to any leftover food?

Any remaining food is packaged into takeaway containers for the family.

Who will be onsite during the event?

A trained Celeste front-of-house team member will be onsite to manage setup, service, and pack-down, and to support families and guests.

Can families request bespoke menus or a favourite dish?

Yes. With sufficient notice, we can accommodate bespoke menu requests or prepare a favourite dish that holds special meaning for the family.

SUPPORTING FAMILIES AND FUNERAL DIRECTORS

POSITIVE CHANGES

Brief overview

BEFORE

FEE STRUCTURE

Menu pricing and room hire fees charged separately.
Room hire fee: **$250**.

ADDITIONAL FEES & SURCHARGES

- A minimum of 48 hours' notice is required.
- Menus provided within 48 hrs. = **$93.50 fee**.
- Bookings with less than 24 hrs. = **$187.00 fee**.
- Cancellations less than 24 hrs. = **$374.00 fee**.
- Events beyond 5pm (Mon–Fri) = **$286 fee**.

MENU

- 3 menu options available, limited platter selection.
- Dietary items =**$5.50 per person surcharge**.

ALCOHOL OPTIONS

- Alcohol on a consumption basis only (no packages).
- Nothing available at Tweed, Mt Thompson, or Great Southern Memorial Parks.

LEFTOVER FOOD

Excess food **cannot** be taken home.

CELESTE

FEE STRUCTURE

All-inclusive menu pricing (food, beverages, room hire & staff) for 40+ guests, no separate room hire fees.

ADDITIONAL FEES & SURCHARGES

- **No booking**, menu change, or cancellation fees (except same-day/no-show at 50%).
- Recommend to make changes/ place new bookings by 4pm the day prior (if later then we will do our best to help).
- Dedicated bookings team available **24/7**.

MENU

- 6 gourmet menus.
- 3 cultural menus and 3 cultural platters.
- 16 flexible platter choices.
- 15 dietary platters.
- No Dietary surcharge.

ALCOHOL OPTIONS

- Affordable alcohol packages available to all sites.
- Alcohol on consumption available at Albany Creek & Allambe.
- Toast packages and soft drink packages available at all sites.

LEFTOVER FOOD

Leftover food is packaged neatly in biodegradable containers for the family to take home.

We continuously gather feedback & never stop innovating our products, services & processes to better serve funeral directors & families

BOOKING 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.



SUPPORTING FAMILIES AND FUNERAL DIRECTORS

Celeste CATERING — Est. 1991 —

CATERING BOOKING FORM
MEMORIAL PARKS

SERVICE DETAILS (required)			
Location:			
Catering for the late:		Date of service:	
Number of guests:		Chapel service start time:	
Funeral company:		Catering start time 1:	
Funeral arranger name & number:			
CLIENT DETAILS (required)			
Family contact name:			
Phone:		Email:	
MENU SELECTION			
Inclusive menu option:		Alcohol package:	Toasting option:
PLATTER SELECTION (optional)			

Hot Option	QTY	Cold Option	QTY	Sweet Option	QTY	Dietary / Cultural Option	QTY

COMMENTS

Important Terms & Conditions

1. 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)
2. Minimum booking of 40 guests - menu pricing is all-inclusive, covering food, beverages, room hire, & staffing.
   For bookings of fewer than 40 guests, a service fee of $200 will apply.
3. If 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
4. Leftover food will be provided in takeaway containers.
5. This is a licenced venue. No outside alcohol can be brought onto the premises.
6. Saturday, Sunday & public holiday fee apply.
7. Payment to be settled in full at the conclusion of the event with Celeste Catering.

NAME (required)	**SIGNATURE** (required)	**DATE** (required)

- Return the completed form to: qld@celestecatering.com.au
- For any enquiries regarding this booking, please call the Bookings Manager (Carla) on 0400 646 217

ENHANCED BOOKING PROCESS

- The booking form will be emailed to all locations and available via the Funeral Director portal.
- Catering details are often unknown at arrangement stage and commonly change over time, with families frequently wishing to secure the room before finalising menus, guest numbers, or add-ons.
- You have the option to complete only the three essential **(green) sections of the booking form**; Celeste will contact the family, confirm details, manage changes, and keep you informed.
- A confirmation email (including full cost breakdown) will be sent to the family and funeral director once finalised.
- This approach improves the family experience while saving you time and reducing administrative effort.





Summary

WHAT STAYS THE SAME

- Cemetery booking team still books the room
- Funeral directors still complete a booking form
- Funeral director remains copied on confirmations

WHAT CHANGES

- Funeral directors can leave menu blank
- Celeste contacts family directly
- No booking/change/cancellation fees

VALUE IT BRINGS

- Less time spent on catering discussions
- Fewer follow-up calls
- No quoting complexity or conversations about fees
- Better family experience

SUPPORTING FAMILIES AND FUNERAL DIRECTORS

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

SUPPORTING FAMILIES AND FUNERAL DIRECTORS

ALCOHOL PACKAGES

ALCOHOL PACKAGE

$9.50 per person

Price includes an unlimited supply of the alcohol pictured below 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.



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

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

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