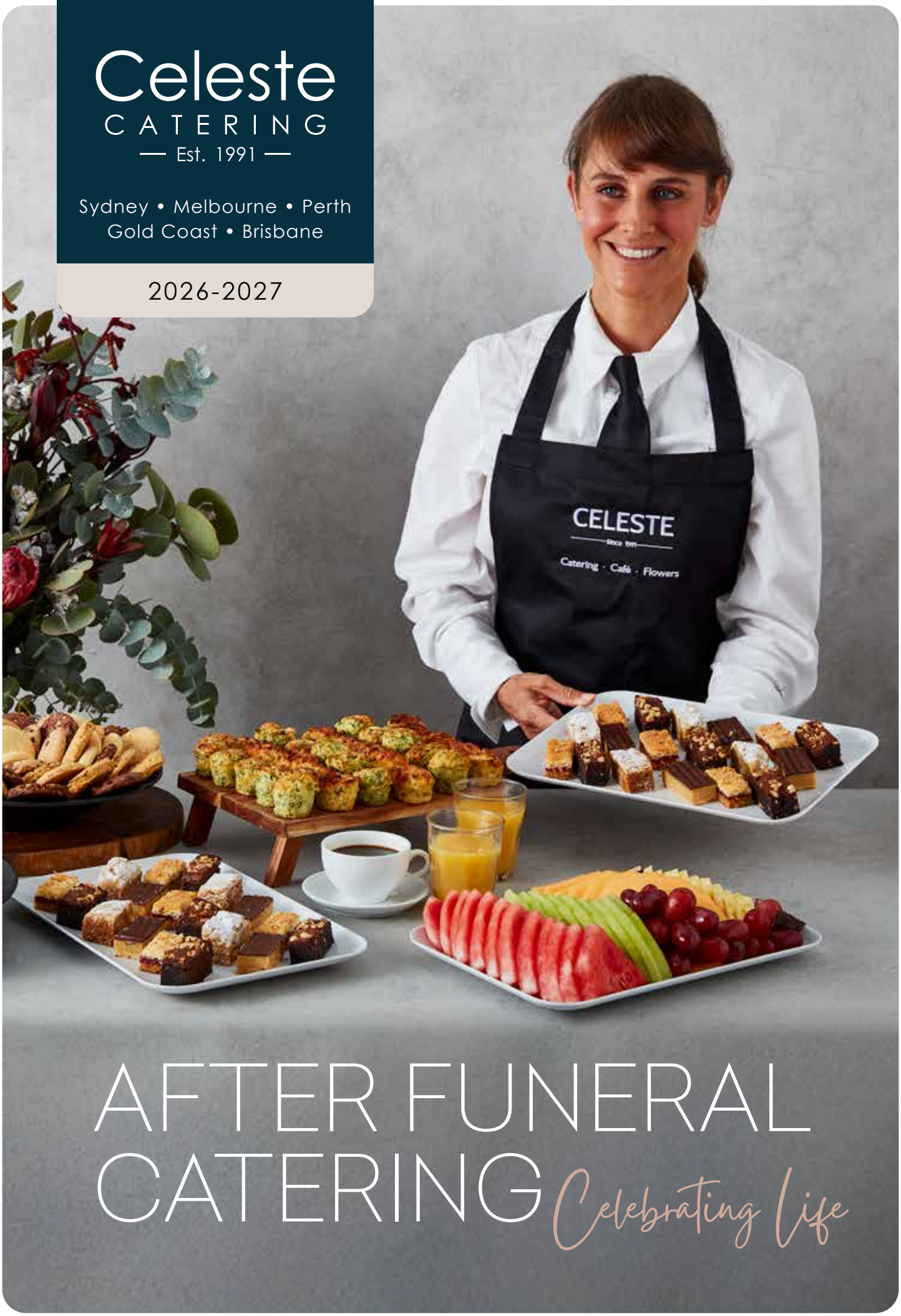
Celeste
CATERING
— Est. 1991 —

Sydney • Melbourne • Perth
Gold Coast • Brisbane

2026-2027



AFTER FUNERAL CATERING

Celebrating Life

02 9889 8455 | nsw@celestecatering.com.au | celestecatering.com.au

BOOKING A FUNCTION

STEP 1

Book a Function Room by calling **02 9889 8455**

STEP 2

Choose one of our Menu packages

STEP 3

Optional Extras:

Add wine, beer, soft drinks, platters or flowers

CATERING INFORMATION

Menu Prices Include:

Room
Exclusive use of the function room for 1.5 hours .

Beverages
Unlimited tea, coffee, orange juice, and chilled water for your confirmed number of guests.

Food
All the food in the packages of your choice.

Staff
Professional uniformed staff (set - up, service & clean - up).

Takeaway
Any remaining food will be carefully packaged for you to take home.

GST
All our prices are inclusive of GST.

Additional Fees:

Beverages
Our menu packages include beverages for the confirmed number of guests. Final attendance is confirmed with a headcount on the day of the event. If attendance exceeds the confirmed number by more than 10%, a charge of **$7 per additional guest** will apply, for the supply of unlimited tea, coffee, orange juice and chilled water.

Extra Time & Late Arrivals
Function rooms are reserved for 1.5 hours. Subject to availability, bookings may be extended in 30-minute increments for an additional fee based on guest numbers. Late arrivals do not automatically extend the booking time and any extension requested will incur additional charges and is subject to room availability.

Service Fees
A staff surcharge applies to functions held on weekends and public holidays. An additional offsite service fee applies to functions at Frenchs Forest Cemetery and certain external venues. Applicable fees will be confirmed at the time of booking.

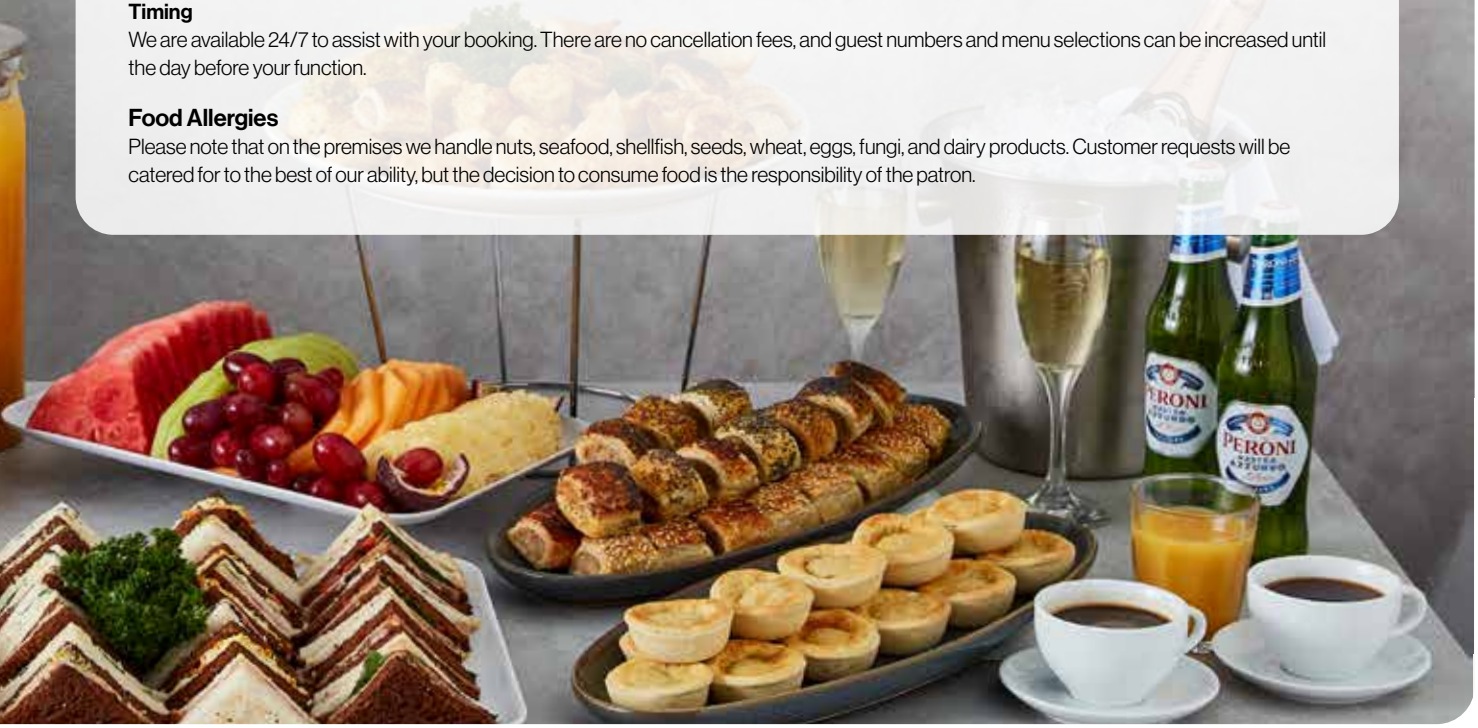
Terms & Conditions:

Minimum
A minimum of 30 guests applies to bookings. Functions with fewer than 30 guests will incur a **$250 service fee**. Smaller gatherings may be accommodated in one of our onsite cafés.

Payment
No deposit is required. Payment is made directly to Celeste Catering at the conclusion of your function by credit card, EFTPOS, cash, cheque, or bank transfer.

Timing
We are available 24/7 to assist with your booking. There are no cancellation fees, and guest numbers and menu selections can be increased until the day before your function.

Food Allergies
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

Café Package

$500 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 one of the Memorial Park Cafes (during opening hours) and includes a platter of sandwiches, savoury muffins, brownies, freshly brewed coffee and tea, chilled orange juice and water, plus one staff member to manage set - up, service, and clean - up. A service fee of $200 will be charged if guest numbers exceed 15 guests.

Add small barista coffee for $3 per person.

Menu A

$28 per person

Fresh Fruit Platter

Beautifully displayed seasonal fruit platters

Mini Savoury Muffins

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

Devonshire Scones

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

Beverages

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

Menu B

$33 per person

Freshly Baked Slices

- Shredded coconut & wild raspberry slice
- Double - choc salted brownies (GF)
- Cranberry, granola & pepitas slice
- Blueberry, almond - frangipane slice

Hot Savouries

Mini savoury 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

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

Menu C

$38 per person

Gourmet Triangle Sandwiches

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

Hot Savouries

Mini savoury 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

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

Menu D

$44 per person

Gourmet Ribbon & Triangle Sandwiches

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

Hot Savouries

Mini savoury 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)

Gourmet Meatballs

Bite sized meatballs served with tomato relish

Handmade Macarons

Salted caramel, chocolate ganache, raspberry & orange

Fresh Seasonal Fruit Platter

A beautifully displayed seasonal fruit platter

Beverages

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

Menu E

$34.50 per person

Freshly Baked Slices

Shredded coconut & wild raspberry slice

Double - choc salted brownies (GF)

Cranberry, granola & pepitas slice

Blueberry, almond - frangipane slice

Gourmet Triangle Sandwiches

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

Beverages

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

Gourmet Sandwich Fillings

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

Platters are an addition to a menu package and not sold separately

ACCOMPANYING PLATTERS

Hot Options

Crispy Hot Chips (serves 15 people) (V) — $45
Bowl of beer battered crispy hot chips

Potato Wedges (serves 15 people) (V) — $65
Bowl of wedges with sweet chilli & sour cream

Variety Savoury Muffins (70 pieces) — $95
Gruyere cheese, thyme & smoked bacon
Wilted spinach, herb & crumbed feta (V)

Spring Rolls (100 pieces) (V) — $95
Mini vegetarian spring rolls with sweet chilli sauce

Mixed Hot Savouries (50 pieces) — $95
Mini sausage rolls, quiche Lorraine, savoury muffins & spanakopita

Mini Sausage Rolls (55 pieces) — $95
Classic sesame & poppy crusted cocktail sausage rolls

Mini Gourmet Beef Pies (50 pieces) — $110
Mini Angus beef pies served with tomato relish

Mini Pies & Sausage Rolls (55 pieces) — $95
Gourmet pies and sausage rolls

Fish Pieces (40 pieces) — $100
Lightly fried fish pieces served with lemon & tartare

Calamari Rings(40 pieces) — $100
Fried calamari rings with caper mayonnaise & lemon

Quiche Lorraine (50 pieces) — $95
Traditional mini quiche – cheese & smoked bacon

Meatballs (60 pieces) — $70
Mini flame grilled meatballs served with relish

Arancini (45 pieces) (V) — $95
Golden fried mushroom & parmesan arancini with aioli

Kids Platters

Chicken Nuggets & Chips (serves 7 – 10) — $45

Vegetarian Spring Rolls & Chips (serves 5) — $30

Cold Options

Fruit Platter (serves 25) (V) (GF) — $95
A beautifully displayed seasonal fruit platter

Gourmet Sandwiches — **(40 pieces)** — $95
See fillings on page 4 — **(20 pieces)** — $55

Antipasto Board (serves 25) — $120
Traditional cured meats, mortadella, prosciutto & salami
Gourmet cheese – parmesan, provolone & pecorino
Olives, grissini, olive oil, balsamic vinegar & bread

Mixed Sushi (50 pieces) (GF) — $130
Spicy tuna, salmon, teriyaki chicken, prawn California & vegan/ vegetarian – served with soy, wasabi & pickled ginger
(vegetarian platter available on request)

Cheese, Crackers, Nuts (serves 25) (V) — $110
Traditional cheddar, brie & blue cheese served with dried fruit, crackers & nuts

Sweet Options

Chocolate Brownies (40 pieces) (GF) — $95

Premium Assorted Tartlets (36 pieces) — $105

Freshly Baked Slices (42 pieces) — $90

Devonshire Scones (24 pieces) — $85

MIXED DIETARY — $90 each

Gluten Free, Vegan & Dairy Free

Hot Savoury Platter (40 pieces)
Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cold Mezze Platter (serves 10)
Selection of vegetable crudites, trio of dips (basil pesto, beetroot & hummus), grapes, rice crackers, dolmades, olives & nuts

DELUXE PACKAGE

Deluxe Package

$60 per person

Cheese & Antipasto Board

Traditional cured meats (mortadella, prosciutto di Parma & calabrese salami), cheese (cheddar, blue & brie), olives & pickled vegetables, focaccia, grissini, olive oil, balsamic vinegar, dried fruit and nuts

Ribbon Sandwiches

Organic curried egg, parsley & mayonnaise

Atlantic salmon, alfalfa, cucumber & cream cheese

Poached cornfed chicken, lettuce & mayonnaise

Seafood

Lightly fried fish with lemon & tartare

Fried Calamari with caper - mayonnaise

Hot Savouries

Pea & mint croquettes & sweet potato croquette with aioli

Italian tomato arancini & roast pumpkin arancini

Spinach & cheese pastizzi

Gourmet pies – beef bourguignon, chicken & mushroom

Signature Handmade Tartlets

Chocolate praline, apple vanilla, caramel almond, pear chocolate, lemon cream & apricot almond

Fresh Seasonal Fruit Platter

A beautifully displayed selection of fruit in season

Beverages

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

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.

$9 per glass

FLOWER PACKAGE

Our dedicated florist will create two beautiful fresh floral arrangements to enhance your function room. Displayed in elegant vases throughout your gathering, the arrangements are yours to take home at the conclusion of the event as a lasting keepsake.

$300

ALCOHOL PACKAGES

Alcohol Package

$11.5 per person

Price includes an unlimited supply of alcohol (pictured right) for 1.5 hours, includes ice, glasses, bar utensils, set - up, service, cleaning and disposal:

- Peroni full - strength and Peroni mid - strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee sparkling

Alcohol & Soft Drink Package

$13.5 per person

Price includes an unlimited supply of alcohol (pictured right) and soft drinks for 1.5 hours, includes ice, glasses, bar utensils, set - up, service, cleaning and disposal:

- Peroni full - strength and Peroni mid - strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Studio Series Brut Cuvee sparkling

Premium Alcohol Package

$15.5 per person

Premium package enjoys the addition of soft drinks, premium sparkling wine and premium Australian apple cider. The price includes an unlimited supply of alcohol & soft drink (listed below) for 1.5 hours, includes ice, glasses, bar utensils, set - up, service, cleaning and disposal:

- Premium Australian apple cider
- Peroni full - strength and Peroni mid - strength
- Chalk Hill Cabernet Merlot and Semillon Sauvignon Blanc
- Charles Pelletier, Sparkling wine, France.

Other Beverages

House Port & Brandy	$4 per shot (30ml)
Metaxa Brandy	$5 per shot (30ml)
Limoncello	$5 per shot (30ml)
French Champagne	$90 per bottle
BYO is permitted by prior arrangement	$8.5 per person

The fee is $8.50 per person and includes set - up, service, glassware and clean - up. The fee applies to each person in attendance over the age of 18.

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

Soft Drink Package

$5 per person

Price includes an unlimited supply of soft drink for 1.5 hours for the number of guests booked:

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

Peroni
Full & Mid Strength

Chalk Hill
Cabernet Merlot

Chalk Hill
Semillon Sauvignon Blanc

Studio Series
Brut Cuvee Sparkling

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.

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.

$9 per glass

GREEK MENU

Light Greek Menu

$38.5 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 individual tiropita (V)

Lightly fried fish with tartare & lemon

Oven baked potatoes with olive oil & oregano

Greek Biscuits

Twice baked paximathia

Sesame & honey koulouria

Beverages

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

Traditional Greek coffee

Deluxe Greek Menu

$45 per person

On Arrival

Greek coffee served with paximathia & koulouria

Mezze

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

Greek Biscuits

Twice baked paximathia

Sesame & honey koulouria

Beverages

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

Traditional Greek coffee

Other Beverages

House Port & Brandy	$4 per shot (30ml)
Metaxa Brandy	$5 per shot (30ml)

See page 7 for more beverage options

Popular Additions

Crispy Hot Chips (serves 15 people) (V) — $45

Bowl of beer battered crispy hot chips

Spring Rolls (100 pieces) (V) — $95

Mini vegetarian spring rolls with sweet chilli sauce

Fruit Platter (serves 25) (V) (GF) — $95

A beautifully displayed seasonal fruit platter

ITALIAN MENU

Italian Menu

$45 per person

Antipasto

Traditional cured meats (mortadella, prosciutto di Parma & calabrese salami), Italian cheese (provolone & pecorino), olives & giardiniera, focaccia, grissini, olive oil, balsamic vinegar

Seafood

Lightly fried fish with tartare & lemon

Fried calamari with caper - mayonnaise

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

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

Popular Additions

Crispy Hot Chips (serves 15 people) (V) — $45

Bowl of beer battered crispy hot chips

Spring Rolls (100 pieces) (V) — $95

Mini vegetarian spring rolls with sweet chilli sauce

Fruit Platter (serves 25) (V) (GF) — $95

A beautifully displayed seasonal fruit platter

LIMONCELLO

$5 per shot (30ml)

Alcohol Package

$11.5 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 below).

Alcohol & Soft Drink Package

$13.5 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 below).

Peroni
Full & Mid Strength

Chalk Hill
Cabernet Merlot

Chalk Hill
Semillon Sauvignon Blanc

Studio Series
Brut Cuvee Sparkling

CULTURAL MENUS

Armenian — $45 per person

Mezze
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

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

Popular Additions

Crispy Hot Chips (serves 15 people) (V) — $45
Bowl of beer battered crispy hot chips

Spring Rolls (100 pieces) (V) — $95
Mini vegetarian spring rolls with sweet chilli sauce

Fruit Platter (serves 25) (V) (GF) — $95
A beautifully displayed seasonal fruit platter

Gourmet Sandwiches **(40 pieces)** — $95
See fillings on page 4 **(20 pieces)** — $55

Soft Drink Package — $5 per person

Price includes an unlimited supply of soft drinks for 1.5 hours for the number of guests booked

Middle Eastern — $45 per person

Please note our Middle Eastern Menu only sources products 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, meat & onion kibbe
Spinach, onion & feta triangles (V)
Cheese manoush & zaatar manoush (V)
Cheese rakakat (V)

Sweet Items
Medjool dates
Seasonal fruit platter

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

Croatian — $45 per person

Chicken Skewer
Tender grilled chicken skewers with Ajvar

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

Add Rakija — $6 per shot (30ml)

CULTURAL MENUS

Asian Canapes

$45 per person

Ribbon Sandwiches

Rare roast beef, cheddar, charred capsicum & mesclun

Smoked ham, tomato, mesclun & Dijon

Organic curried egg, carrot, parsley & mayonnaise (V)

Atlantic smoked salmon, cucumber & cream cheese

Poached chicken, spinach & mayonnaise

Tuna, baby capers, cucumber, mayonnaise & alfalfa

Hot Food

Crumbed king prawn cutlets

Fried chicken dim sims

Vegetarian spring rolls (V)

Tender chicken satay skewers with satay sauce (contains peanuts)

Fried fish cocktails with tartare sauce

Traditional prawn gyozas with soy sauce

Handmade Macarons

Salted caramel, chocolate, raspberry & orange

Fresh Seasonal Fruit Platter

A beautifully displayed seasonal fruit platter

Beverages

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

Alcohol Package

$11.5 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 page 7).

Macedonian Menu

$45 per person

Breads & Olives

Freshly baked bread rolls

Mixed olives

Salads

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

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

Graveside Catering

The Macedonian menu can be picked up at the function centre or delivered to the graveside by Celeste.

Popular Additions

Crispy Hot Chips (serves 15 people) (V) $45

Bowl of beer battered crispy hot chips

Spring Rolls (100 pieces) (V) $95

Mini vegetarian spring rolls with sweet chilli sauce

DIETARY & CULTURAL PLATTERS

Vegetarian

Gourmet Sandwiches **(40 pieces)** $95
(20 pieces) $55

Filings include organic egg, parsley & mayonnaise
Mediterranean vegetables & baby spinach
Mixed salad of avocado, cucumber, tomato & lettuce

Hot Savouries (50 pieces) $95

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

Spring Rolls (100 pieces) $95

Mini vegetable spring rolls served with sweet chilli sauce

Gluten Free

Gourmet Sandwiches **(40 pieces)** $95
See fillings on page 4 **(20 pieces)** $55

Hot Savouries (40 pieces) $90

Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Vegan

Gourmet Sandwiches **(40 pieces)** $95
Chef selected fillings **(20 pieces)** $55

Hot Savouries (40 pieces) $90

Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

MIXED DIETARY $90 each

Gluten Free, Vegan & Dairy Free – a great addition to accommodate guests with dietary requirements. V VG GF

Hot Savoury Platter (40 pieces)
Pea & mint croquettes, sweet potato croquette, Italian tomato arancini & roast pumpkin arancini

Cold Mezze Platter (serves 10)
Selection of vegetable crudites, trio of dips (basil pesto, beetroot & hummus), grapes, rice crackers, dolmades, olives & nuts

Kosher (KA) Min. 5 platters

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

Gourmet Sandwiches (40 pieces) $205

Selection of smoked salmon, egg mayonnaise, tuna salad (no dairy)

Mini Open Bagels (30 pieces) $305

Smoked salmon, egg mayonnaise, tunasalad, vegetarian (no dairy) on white & whole mealbread

Assorted Wraps (20 pieces) $210

Smoked salmon, egg mayonnaise, tuna salad, vegetarian (no dairy) on white & whole mealbread

Mixed Sushi (50 pieces) $205

Cooked tuna, smoked salmon, vegetarian

Savoury Tarts (1 piece) $9.5

Spinach & fetta or roasted tomato & thyme

Smoked Salmon (1 side) $9.5

Served with capers & lemon

Falafel (40 pieces) $140

Vegetable Crudité (serves 25 - 30) $270

Slab Cake (60 pieces) $190

Chocolate mud, orange almond (DF, GF), vanilla, marble, banana (DF) & carrot

Assorted Muffins (20 pieces) $150

Apple, banana, blueberry & orange/poppy seed

Beverages - $7 per person

Unlimited supply of coffee, tea, orange juice & still water for 1.5 hours

Service Fees

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.

Celeste
FLOWERS

Funeral Flower Specialists

Welcome to Celeste Flowers, where our experienced florists have the honoured to help families express love, remembrance and sympathy through beautifully crafted floral tributes. 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 one

Helping you choose a beautiful floral tribute

Choosing funeral flowers is a meaningful way to honour and celebrate a loved one's life. This guide showcases our collection of floral tributes and will help you select an arrangement that reflects your wishes.

Every tribute is handcrafted by our expert florists and personally delivered with care to the service location. Being located within the cemetery grounds, we are here to help and ensure a seamless experience.

What you need to know

- Personalise your tribute with your preferred flowers, colours and ribbons.
- Bespoke arrangements are available on request.
- As flowers are seasonal, suitable substitutions of equal or greater value may occasionally be required while maintaining the overall design and colour palette.
- All prices include GST. Delivery 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

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, Italian Ruskus **S**-$900 **M**-$1000 **L**-$1100

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

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

A06 - Roses, Orchids, Gladioli, Disbuds, Anthurium **S**-$700 **M**-$800 **L**-$900

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

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

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

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

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

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

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

A14 - Roses, Vanda Orchid, Peppercorn, Magnolia **S**-$750 **M**-$850 **L**-$950

A15 - Roses, Gerbera, Iris, Vanda Orchid **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, Paper Daisy **S**-$750 **M**-$850 **L**-$950

A19 - Protea, Banksia, Gum, Leucadendron **S**-$800 **M**-$900 **L**-$1000

A20 - Roses, Gerbera, Lisianthus, Orchids **S**-$450 **M**-$550 **L**-$650

A21 - Roses, Viburnum, Monstera, Leather Fern **S**-$250 **M**-$300 **L**-$350

A22 - Baby's Breath, Misty **S**-$450 **M**-$550 **L**-$650

A23 - Delphinium, Lisianthus, Orchids, Baby's breath **L**-$200

A24 - Roses, Baby's Breath, Lisianthus, Orchid **L**-$200

B01 - Gladiolus, Roses, Afterdark **L**-$750*

B02 - Gladiolus, Roses, Misty **L**-$750*

B03 - Banksia, Leucadendron, Gum **L**-$850*

*Price includes the flower stand

C01 - Protea, Banksia, Leucadendron, Thryptomene **S**-$275 **M**-$385 **L**-$495

C02 - Roses, Viburnum, Monstera **S**-$330 **M**-$440 **L**-$550

C03 - Gladioli, Disbud, Roses, Lisianthus **S**-$275 **M**-$385 **L**-$495

C04 - Oriental Lilies, Viburnum, Monstera **S**-$275 **M**-$385 **L**-$495

C05 - Gladioli, Roses, Orchid, Baby's breath **S**-$300 **M**-$400 **L**-$500

C06 - Gladiolus,Monstera, Peppercorn **S**-$300 **M**-$400 **L**-$500

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C07 - Gladioli, Anthurium, Disbud, Roses **S**-$300 **M**-$400 **L**-$500

C08 - Gladioli, Anthurium, Carnation, Leucadendron **S**-$350 **M**-$450 **L**-$550

D01 - Protea, Banksia, Billy button **S**-$200 **M**-$275 **L**-$325 **XL**-$500

D02 - Protea, Banksia, Leucandendron **S**-$250 **M**-$300 **L**-$395 **XL**-$550

D03 - Roses, Viburnum **S**-$225 **M**-$275 **L**-$375 **XL**-$500

D04 - Roses, Oriental Lily, Lisianthus **S**-$225 **M**-$275 **L**-$325 **XL**-$500

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D05 - Roses, Disbud, Lisianthus, Orchids **S**-$225 **M**-$325 **L**-$375 **XL**-$500

D06 - Roses, Disbud, Lisianthus, Carnation **S**-$225 **M**-$275 **L**-$350 **XL**-$500

D07 - Roses, Chrysanthemums, Carnation **S**-$225 **M**-$275 **L**-$350 **XL**-$550

D08 - Roses, Delphinium, Lisianthus **S**-$195 **M**-$250 **L**-$350 **XL**-$500

D09 - Roses, Phalaenopsis Orchids, Disbud **S**-$225 **M**-$330 **L**-$375 **XL**-$500

D10 - Premium Gerbera, Viburnum **S**-$190 **M**-$230 **L**-$290 **XL**-$390

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

D12 - Roses, Gerera, Vanda Orchid, Statice **S**-$225 **M**-$330 **L**-$375 **XL**-$500

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

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

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

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

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F01 - Roses, Lisianthus, Chrysanthemum, Baby's breath **M**-$350 **L**-$400

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

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

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

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

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

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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, Anthurium **S**-$375 **M**-$450 **L**-$500

H06 - Roses, Chrysanthemum, Leather Fern **S**-$300 **M**-$350 **L**-$450

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

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

Contact us to dsicuss other letters

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

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