

## SPECIAL OCCASION CATERING

# Funeral & Bereavement Catering

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## Planning Extras

*We understand that planning a funeral or celebration of a person's life is often a moving time. We appreciate that there is often not a lot of time to plan for the gathering.*

*We can help in many ways:*

1. Finding a reception venue
2. Catering, beverages, linen & servingware
3. Flowers, balloons, music, A/V equipment
4. Furniture
5. RSVP services

*Welcome your guests & allow us to take care of the rest!*

## Menu Planning

- Our funeral menus offer a variety of self-serve or full service options. Attention to linens, crockery, glassware and décor can really bring your venue to life.
- Packages can be provided in meal or tea break quantities.
- Packages offer a snapshot of our larger range of catering available. Select a package or create your own.
- Gluten free, dairy free, fructose friendly, vegan, vegetarian only, Kosher and Halal suitable options are available.
- Collection/delivery is available on non-trading days.
- Sunday/public holiday surcharges apply (not included).
- Pricing guide is for a 1-2 hr tea break. (Caterers, beverage attendants, delivery, equipment not included.)

## Why is our full service funeral catering preferred?

*When you book catering services, you also receive:*

- ✓ Friendly, sensitive, professional & experienced caterer/s
- ✓ Heat & serve kits (you only need to supply a kitchen, oven/s, benches, sink)
- ✓ Delivery & set up at your venue
- ✓ Complimentary urn hire
- ✓ We will also clean the kitchen at the end
- ✓ The freedom of time with your guests.

*We will take care of the rest. Your caterers will even clean the kitchen.*



Delicious  
catering at  
short notice



Quality  
Australian  
produce  
delivered fresh  
to you



No fuss  
catering  
platters





## WATTLE

*Wattle offers our most popular cold platter funeral package, presented on crisp, white platters, ready to share.*

Complimentary urn hire\*



Point Sandwiches selection of fillings  
Selection of Cocktail Frittatas gf / Sushi  
Mixed Bite Sized Wraps Selection of Fillings  
Cabana, Marinated Red Capsicum & Freshly  
Cut Cheddar Cheese Canapés p (veg option)  
Petite Muffins & Slices  
Seasonal Fruits Platter

*Perfect for effortless catering, or where kitchen facilities are limited.*

From \$10.50 per person  
(min. 40 guests)

## ORCHID

*This funeral menu is a combination of hot and cold small pieces of food, suitable for buffet or mingling style (stand-up) service.*

Complimentary urn hire\*



Point Sandwiches selection of fillings  
Chicken Fingers with Aioli c  
Quiche Tartlets v, p or s  
Meatballs or Vegetarian Arancini  
Asian pastries, eg, Spring Rolls vg  
Spinach & Cheese Cigars v / Sausage Rolls b  
Australian Cheese Board v  
Seasonal Fruits Platter

*Hot items to be heated onsite.*

From \$12.50 per person  
(min. 40 guests)

## WARATAH

*This premium, high tea style menu offers hot and cold petite foods.*

Complimentary urn hire\*



Ribbon Sandwiches selection of fillings  
Mini Rolls selection of fillings / Salmon Blinis  
Frittatas p, s, v  
Little Pies – seasonal selection  
Cocktail chicken skewers c  
Cocktail Arancini Balls v or Falafels gf, vg  
Seasonal Fruits Platter  
Petit fours – Tartlets / Profiteroles / Slices  
Boysenberry Cheesecakes or Scones

*Hot items to be heated onsite.*

From \$14.50 per person  
(min. 40 guests)

## Funeral Catering & Planning Extras

- ✓ You can mix and match to create the ideal menu.
- ✓ Our experienced Event Managers are always here to assist.
- ✓ Don't have a kitchen? Talk to your dedicated Catering Manager about alternatives.

We can organise:

- ★ Hot & cold beverage services, supplies & equipment
- ★ Marquees, furniture, heating, rental equipment
- ★ Flowers & balloons
- ★ Venue finder services
- ★ RSVP services
- ★ MCs

