



**SOLACE**  
CATERING

# SOLACE CATERING

## EXCLUSIVE ON-SITE HOSPITALITY

Solace Catering is the exclusive on-site hospitality partner within Macarthur Memorial Park, Liverpool Cemetery and Kemps Creek Memorial Park.

Our team delivers seamless memorial gatherings and funeral wakes within purpose-built venue spaces designed for comfort, dignity and ease.



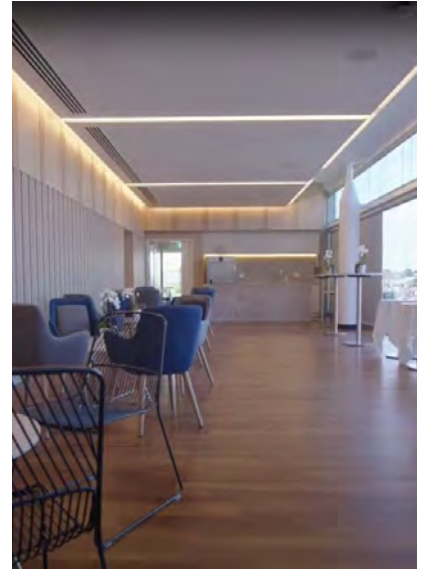
### MACARTHUR MEMORIAL PARK

Waragul Function Centre



### KEMPS CREEK CEMETERY & CREMATORIUM

The Pavilion



### LIVERPOOL CEMETERY

Waratah Room

By operating as the exclusive caterer within these venues, Solace Catering provides a coordinated and structured hospitality experience, allowing families and funeral directors to focus on what matters most.

For all enquiries, please contact our Events Team directly on **02 8292 9005** or **[enquiries@solacecatering.com.au](mailto:enquiries@solacecatering.com.au)**

## OUR CATERING OFFERING

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Solace Catering offers two flexible catering formats designed to suit the needs of each memorial gathering.

### ALL-INCLUSIVE PACKAGES

Our five all-inclusive menu packages, ranging from \$32.00 to \$46.00 per person, provide a complete and seamless catering solution for funeral wakes and memorial gatherings.

A minimum of 30 guests applies to all-inclusive packages.

### PLATTERS-ONLY CATERING OPTION

For a more flexible approach, you may select from our range of hot, cold and dessert platters.

A minimum spend of \$1,200 applies to platters-only bookings, plus the Hospitality & Service Fee.

### ALL CATERING OPTIONS INCLUDE:

- Exclusive use of a private venue for 1.5 hours
- Coffee, tea and still water
- Professional waitstaff for event set up, service and respectful pack down
- Complete event set up including tables, chairs, crockery, cutlery, glassware and serviettes
- Grazing style food presentation

Venue extensions are available at \$350.00 per 30 minutes, subject to availability.

### HOSPITALITY & SERVICE FEE

A Hospitality & Service Fee of \$580.00 applies to all catering options.

This fee supports professional staffing, full event coordination, attentive service and respectful pack down, ensuring each gathering is delivered with care and professionalism.

A 15% weekend surcharge applies to all food and beverage packages held on Saturdays and Sundays.



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# CATERING MENU SELECTIONS

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## CLASSIC GATHERING \$32.00 per person

- Danish Pastry** - Assorted sweet fruit danishes
- Scones** - Homemade with strawberry jam and whipped cream
- Hot Savouries** - Mini traditional quiches
- Beverage** - Coffee, tea and still water

## REFLECTION GATHERING \$36.00 per person

- Bakehouse Slices** - Brownie, cheesecake and carrot cake
- Hot Savouries** - Quiches, arancini balls, gourmet pie or filo pastry (spinach & feta)
- Beverages** - Coffee, tea and still water

## REMEMBRANCE GATHERING \$38.00 per person

- Gourmet Finger Sandwiches** - Selection of 3 including vegetarian
- Hot Savouries** - Gourmet pies, vegetable spring rolls and beef sausage rolls
- Biscotti** - Assortment of traditional-style biscuits
- Beverages** - Coffee, tea and still water

## HERITAGE GATHERING \$42.00 per person

- Gourmet Finger Sandwiches** - Selection of 3 including vegetarian
- Hot Savouries** - Quiches, arancini balls, gourmet pies or filo pastry (spinach & feta)
- Handmade Biscotti** - Traditional Italian-style biscuits
- Beverages** - Coffee, tea and still water

## SIGNATURE GATHERING \$46.00 per person

- Gourmet Finger Sandwiches** - Selection of 3 including vegetarian
- Hot Savouries** - Quiches, arancini balls, gourmet pies or filo pastry (spinach & feta)
- Handmade Biscotti** - Traditional Italian-style biscuits
- Beverages** - Coffee, tea and still water

### Gourmet Sandwich Fillings

Applies to Heritage, Signature and Remembrance Gatherings only

1. Spicy tuna with roma tomato and baby cos lettuce
2. Virginia-style smoked ham, cheese, tomato and cucumber with seeded mustard
3. Smoked salmon, cream cheese and chives
4. Poached chicken with tarragon and coral lettuce
5. Roast beef with horseradish crème fraîche, pickled gherkins and baby gem lettuce
6. Classic egg and mayonnaise

## ADDITIONAL CATERING SELECTIONS

These selections may be added to any All-Inclusive package or selected individually under our Platters-Only catering format



### HOT PLATTERS

**Crispy Hot Chips** – \$55.00 (serves 15)

Golden and seasoned, served with tomato sauce. (V, GF)

**Potato Wedges** – \$75.00 (serves 15)

Thick-cut wedges with sweet chilli and sour cream. (V)

**Mini Quiche Lorraine** – \$110.00 (50 pieces)

Classic egg and bacon filling in golden pastry.

**Gourmet Vegetable Spring Rolls** – \$80.00 (50 pieces)

Crispy rolls filled with mixed seasonal vegetables served with sweet chili sauce. (V)

**Vegetarian Arancini** – \$99.00 (45 pieces)

Risotto balls, lightly crumbed and fried served with truffle aioli. (V)

**Pies & Sausage Rolls** – \$99.00 (50 pieces)

Mini beef pies and sausage rolls served with tomato sauce.

**Mini Fish Pieces** – \$95.00 (50 pieces)

Battered fish portions served with tartare sauce.

**Calamari Platter** – \$99.00 (50 pieces)

Crumbed calamari rings served with lemon and aioli.

**Pasta al Forno** - \$105.00 (serves 30)

Baked penne pasta with mixed vegetables with fontina cheese crust.

**Beef Lasagna** - \$105.00 (serves 30)

Classic Italian style beef lasagna.

**Mixed Savouries Platter** \$99.00 (50 pieces)

Assortment of spinach & cheese filo pastry, roast veg tart, pork dim sim and savoury muffin.

**Mixed Vegetarian Savoury** \$75.00 (30 pieces)

Falafel with mint yoghurt, roast veg frittata, pumpkin kale & chia seed muffin.

**Dietary Indicators** | **GF** Gluten Free | **NF** Nut Free | **P** Contains Pork Products

**V** Vegetarian | **DF** Dairy Free | **VN** Vegan



## COLD PLATTERS

**Seasonal Fruit Platter** – \$95.00 (serves 25)

A colourful assortment of sliced seasonal fruits. (V, GF)

**Gourmet Pannini Platter** – \$99.00 (40 pieces) / \$60.00 (20 pieces)

A mix of our signature fillings on assorted breads  
(refer to catering packages for fillings)

**Antipasto Board** – \$110.00 (serves 25)

A selection of cured meats, grilled vegetables, olives, and marinated cheese  
plus a dozen bread rolls

**Cheese, Crackers & Nuts** – \$105.00 (serves 25)

An elegant assortment of Australian cheeses, water crackers, and mixed nuts. (V)

**Mixed Sushi Platter** – \$105.00 (50 pieces)

Assorted vegetarian and seafood sushi rolls, served with soy, wasabi & pickled ginger (GF, NF)

**Premium Mixed Sushi** - \$140.00 (48 pieces)

Assorted sushi and nigiris with pickled ginger, soy, and wasabi. (V, GF, NF)

**Vietnamese Prawn Rice Paper Rolls** - \$115 (24 pieces)

Classic Prawn Vietnamese rice paper rolls with nam jim sauce. (GF, NF, VN)

**Vietnamese Vegetable Rice Paper Rolls** - \$105 (24 pieces)

Classic Vegetarian Rice Paper Rolls with nam jim sauce. (V, GF, NF, VN)

**Gluten Free Sandwiches** - \$99.00 (36 pieces) / \$60.00 (18 pieces)

(refer to catering packages for fillings)

**Mini Open Bagels** - \$300.00 (30 pieces)

Smoked salmon, tuna salad, vegetarian.

**Dietary Indicators** | **GF** Gluten Free | **NF** Nut Free | **P** Contains Pork Products

**V** Vegetarian | **DF** Dairy Free | **VN** Vegan



## DESSERTS

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**Chocolate Brownies** – \$115.00 (50 pieces)

Rich, fudgy chocolate brownies. (V)

**Premium Assorted Mini Desserts** – \$110.00 (30 pieces)

An elegant assortment of bite-sized tarts and cakes. (V)

**Freshly Baked Slices** – \$75.00 (35 pieces)

A traditional selection of cheesecake, carrot cake, and strawberry mousse. (V)

**Scones** – \$55.00 (20 pieces)

Assorted Devonshire-style scones served with strawberry jam and whipped cream. (V)

**Mixed Cannoli** \$85.00 (18 pieces)

Ricotta, vanilla, and chocolate filled mini cannoli.

**Dessert Platter** - \$255.00 (48 pieces)

Banana bread, raspberry friand, apricot danish and chocolate cupcake. (GF)

Dessert platters may be added to any catering package or ordered separately.

**Dietary Indicators** | **GF** Gluten Free | **NF** Nut Free | **P** Contains Pork Products

**V** Vegetarian | **DF** Dairy Free | **VN** Vegan

# BEVERAGE PACKAGES

THOUGHTFULLY SELECTED TO COMPLEMENT YOUR GATHERING

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## **SOFT DRINK PACKAGE** – \$5.50 per person

1.5 hours Self-Serve Drink station with the following:

- Coca-Cola, Diet Coke, Sprite, Sparkling Mineral Water

Includes glassware, set-up and clean-up

## **ALCOHOL PACKAGE** – \$12.50 per person

1.5 hours Bar Service of the following beverages

- Heineken & Great Northern “Super Crisp”
- Markview Shiraz
- Markview Sauvignon Blanc
- Markview Prosecco

Includes glassware, set-up and clean-up

## **ALCOHOL + SOFT DRINK PACKAGE** – \$15.00 per person

1.5 hours Bar Service of the following beverages

- Heineken & Great Northern “Super Crisp”
- Markview Shiraz
- Markview Sauvignon Blanc
- Markview Prosecco
- Soft Drinks & Sparkling Water

Includes glassware, set-up and clean-up

## **PREMIUM PACKAGE** – \$22.00 per person

1.5 hours Bar Service of the following beverages

- Bubbling Champagne
- Heineken & Great Northern “Super Crisp”
- Guiding Star Shiraz
- Stonegate Sauvignon Blanc
- Soft Drinks & Sparkling Water

Includes glassware, set-up and clean-up

All beverages may also be charged on a consumption basis should you prefer more flexibility.





## BOOKING INFORMATION & CONDITIONS

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Solace Catering is the exclusive hospitality partner for memorial gatherings, funerals and wakes held within:

- Macarthur Memorial Park - Varroville
- Kemps Creek Cemetery & Crematorium
- Liverpool Cemetery

### SECURING YOUR BOOKING

To secure your function space, please contact our Events Team once your funeral service time has been confirmed.

Credit card details are required at the time of booking to secure your room.

Formal confirmation documentation will then be issued outlining your selected catering format and event details.

### MENU SELECTION

Please advise our Events Team of your chosen catering format and menu selection.

### GUEST NUMBERS

An estimated number of guests is required at the time of booking.

Final guest numbers must be confirmed no later than four (4) working days prior to your function. This confirmed number will be the minimum number charged.

A minimum of 30 guests applies to all catering packages.

Venue hire fees may apply for smaller gatherings.

### PAYMENT TERMS

Full payment is required two (2) working days prior to your function date.

Payment must be made by credit card.

A surcharge of 1.8% applies to American Express and 1.5% to Visa and Mastercard.

A 15% weekend surcharge applies to all food and beverage packages held on Saturdays and Sundays.

### VENUE DURATION & SET-UP

Exclusive venue hire is for 1.5 hours and includes buffet-style service with dining tables, chairs and quality tableware.

Additional time may be arranged subject to availability. Extension charges apply.

### CANCELLATION POLICY

Cancellations made within four (4) working days of the scheduled function will incur the full function charge.



**EXCLUSIVE ON-SITE HOSPITALITY**

PROUDLY SERVING:

**Macarthur Memorial Park**

200 St Andrews Road, Varroville NSW 2566

**Liverpool Cemetery**

207 Moore Street, Liverpool NSW 2170

**Kemps Creek Cemetery & Crematorium**

230-260 Western Road, Kemps Creek NSW 2178

**P: 02 8292 9005**

**E: [enquiries@solacecatering.com.au](mailto:enquiries@solacecatering.com.au)**

**W: [solacecatering.com.au](http://solacecatering.com.au)**

*Delivering respectful and seamless memorial gatherings  
with care and professionalism*