

- "From the moment I spoke to Karin on the phone, we were in sync. She knew what I needed, every suggestion she made brought my ideas to life or she created options that made perfect sense to me. The coordination of our event was significant and the logistics played a big part. Karin understood this and made sure she took responsibility for attending to all the issues. It was a great experience for our family and friends all around. Thank you." J Franco
- "Thanks so much for everything, the Wake was really special and went off so well because of your hard work, fabulous staff, kindness & empathy." — Chris H
- "Excellence is often talked about but seldom delivered. Exceeding clients' expectations is a rarity which you, I am sure, achieve regularly. Thanks Karin, for looking after our mum's wake. You made it very simple for us indeed. You provided a well priced, professional and delivered with a caring attitude from not only you but all your staff. The food was good too! Thanks Expect to hear from us again soon." Ross Lambert
- "I just want to thank you lots for the delicious feast you prepared for us last week, and the caring way you looked after us. Thank you" Elizabeth & Dennis Lawrence
- "Dear Karin, I want to thank you sincerely for your empathy and efficiency in dealing with Wayne's Wake on Saturday. As you know it really is such a sad time for us. We're just trying to take things day by day. Karin, I felt completely calm about the Wake as I knew it was in your capable hands and as a result, I was able to take the time to talk to people who had played a role in Wayne's life. Everyone has commented on how terrific your food and staff were." Lyn Aitken
- "Thank you for your kindness and warmth today Karin. It was so lovely how well you just got everything done and were so warm and friendly. Not only would I happily recommend you and your business, I will call sometime for a cuppa!" Nicole Wade
- "My first thought was to ring Karin. We had used her catering services for a number of family celebrations and I knew she also specialised in Wake catering. She took care of everything to do with the Wake so we could focus on fulfilling Frances' Funeral wishes, letting people know of her passing and importantly, grieving the loss of a remarkable woman. Karin managed the whole Wake. Took care of everything including food, beverages, venue set up, furniture, linen and all the little things I didn't even realise were required. Karin and her team were absolutely wonderful. I have many memories from Frances' Funeral. One of them is the warmth and comfort Karin and her team gave each and every mourner during the Wake. I am so grateful and would enthusiastically recommend her to anyone." Karen Anderson

WHY I WANT YOU TO CELEBRATE LIFE...

Let's make this about the life we are celebrating... reflecting their style, personality and story. This can be done in so many ways with personalised touches, such as choosing a menu that represents some of their favourite foods... "Go Your Own Way"

I have created a specialised catering business which understands and appreciates just what you may be going through.

In 2003 I experienced 8 Funerals in 5 months amongst my immediate family and close friends. Looking back, I realise we were in a fog, had to make emotional decisions very quickly and then create an event with significance.

Informing friends, finding a lifetime of photos and catering for masses were just a few things that added stress to a very emotional time. Since then, I have seen many others go through the same fog, stress and overwhelm

We can do as much or as little as you'd like. Just let me know how best to support you. I have owned my own catering business since 1999 and I promise I am here to help, guide and hold your hand while we arrange the details. I'm good for a hug and tissue too.



Rannex

Karin Slade

Dedicated To Bullie 🗳, Auntie Anne, Graeme (Daddy), Sarah (BF) & Uncle Peter





A GUIDE TO HOW WE HELP YOU



LOCATION | The Funeral and/or Wake may be at a chapel, church, crematorium or graveside. Let's make the celebration of life somewhere significant to the person who has died whether it be at a surf club, park and of course a private home.



FOOD | We write menus WITH you to suit your budget, dietary requirements, season, number of guests and facilities. We love creating menus with significance for the person that has died.



BEVERAGES | From a cup of tea to a glass of bubbles... a whiskey to a shot of tequila... what would you like to celebrate this life with?



FURNITURE | You may need chairs, tables, marquees, heaters. Please do not be overwhelmed. We will easily arrange this for you – delivery, set up, pick up and we arrange for everything to be taken away - nothing for you to worry about.



SERVICE | At a time when you need to be present at the Funeral we will be ready for your guests often prior to you arriving at the wake. We will be there to take care of everything so you can be with friends and family.



SET UP PACK DOWN | If the wake is held in your home we make sure we leave the kitchen spotless, removing all the hire gear and rubbish when we leave

VENUES

Pick a venue that is significant and we can work with you.



YOUR HOME



YOUR SURF CLUB



YOUR FAVOURITE BEACH/LOOK OUT



YOUR CATERED DAY ON THE WATER

BEVERAGES

We only charge you for what you drink.



ALCOHOL



TEA & COFFEE STATION



COLD DRINKS DISPENSERS



SPECIAL COCKTAILS

FOOD IDEAS

- · Selection of gourmet sandwiches on a variety of breads
- · Selection of gourmet mini savoury wraps
- Selection of sushi with wasabi and soy (gf)
- Freshly baked herb and ricotta turkish pastizi (v)
- Lemongrass and citrus scented steamed fishcakes with sweet chili sauce
- · Oven baked vegetarian spring rolls with kecap manis dipping (v)
- · Salt and pepper squid with sweet chili sauce
- · Arancini balls eg pumpkin and sage (v) mushroom and mozzarella, bolognaise
- · Cocktail samosas with cucumber yoghurt raita
- · Baked crispy baby whiting with tartare or aioli and fresh lemon
- · Steamed chicken wontons on chinese soup spoons with an asian dressing
- Steamed vegetarian japanese gyozasa with soy and sesame sauce (v)
- · Steamed bbq pork buns
- · Coconut chicken sugar cane skewers with spicy plum sauce (g) contain peanuts
- · Green lipped mussels with a vodka, chili and lime dressing
- Marinated baby octopus served on spoons
- · House made cocktail sausage rolls traditional beef, pork and fennel
- · Mini zucchini and corn fritters with bush tomato chutney (v) (gf)
- · Pastry cases filled with smoked salmon and guacamole (can be gf)
- · Warm pastry cases with brie and pesto and/or blue cheese and caramelised onion (v)
- Pastry cases with white castello cheese and cherry tomato salsa (cold)
- Dip platter with a variety of breads, crisps and vegetables (v)
- Vegetarian quiche leek and gruyere cheese & tomato, feta and olive (v)
- · Homemade meatballs with dipping sauce
- · Hand bowls of warm traditional indonesian nasi goreng (contains chicken and egg)
- · Bang bang chicken in hand bowls
- Selection of gourmet cocktail pies moroccan lamb, beef bourguignon, chicken and leek, chunky beef
- Decadent dessert petit fours (a selection of our most yummy creations) (v)
- Scones with jam and freshly whipped cream or butter
- · Homemade pikelets with butter and jam
- · Any requests?



WHERE THERE'S A WILL THERE'S A WAKE

By Karin Slade

Whether you are preparing for the death of someone close to you or creating your own funeral and wake plan, I wrote Where There's A Will There's A Wake so you can "go your own way", take the pressure and stress away from your family and friends, and create funerals and wakes that truly reflect the life you are celebrating.



Price - \$25 inc p&h

BUY NOW - VISIT WWW.FUNERALSBYDESIGN.COM.AU

Let us help you grieve by taking away some of the worry and stress around the organisation.. We are very flexible and can take care of everything. All food served by Heavenly Catering is fresh and prepared in our approved commercial kitchen, in compliance with all NSW Food Authority and local council requirements.

We do more than food. We can supply everything you'll need.





