

Meeting and Office Catering Menu 2018

Breakfast drop off options (minimum 8 of each item)

Yoghurt pots, berries, muesli (V)	\$6.00 ea
Banana bread, maple butter (V)	\$5.00 ea
Breakfast Apple and cinnamon muffins (V)	\$4.50 ea
Savoury ham and cheese muffin	\$5.00 ea
Danish pastries	\$4.50 ea
Fresh cut seasonal fruit platter (V) (DF) (GF) (VE)	\$7.00 ea
Ham and cheese or tomato and cheese croissant	\$7.00 ea
Breakfast burger: egg, bacon and tomato	\$10.00 ea
Breakfast tart of vegetables, eggs, cheese (V)	\$8.00 ea
Egg and bacon quiches	\$5.50 ea
Fresh fruit skewer (V) (DF) (GF) (VE)	\$5.00 ea

Drinks

2 litre apple or orange juice	\$11.00 ea
Sparkling and still mineral water 1.25 lt	\$8.00 ea
Still water 600ml	\$3.50 ea
Matsons cold pressed juices 300 ml (minimum 4 of each)	\$8.50 ea
Green juice/ spinach, apple, kale, celery, ginger, lemon	
Red juice/ beetroot, orange, apple, ginger	

Breakfast combinations

Early Bird drop Off 1	\$16.50 per person
H/C or T/C croissant, apple and cinnamon muffin, fruit kebab	
Early Bird drop Off 2	\$17.00 per person
Yoghurt pot, Danish, egg and bacon quiche	
Buffet Breakfast drop off	\$20.00 per person
Fresh fruit platter, scrambled eggs, tomato, bacon, orange or apple juice	

Brewed Coffee & Tea Station

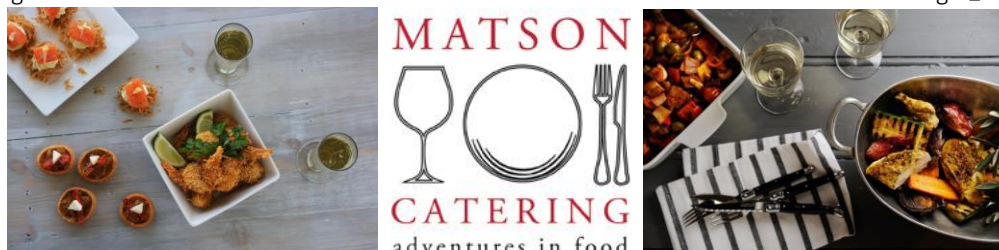
1 session, disposables	\$4.50 per person
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DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



Meeting and Office Catering Menu 2018 cont.

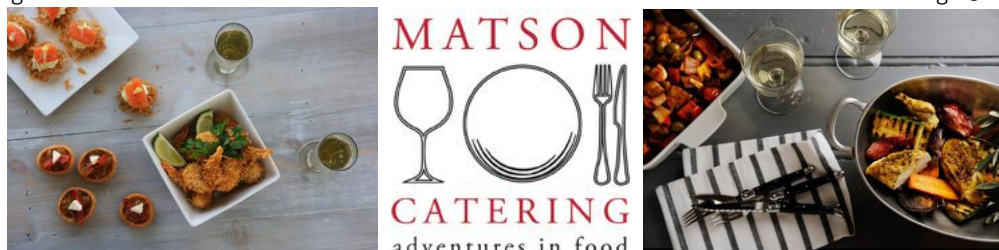
Sweet Items (recommended portion size of 2 items per person)	\$4.00 ea
Hot apple and cinnamon muffins	
Chocolate chip cookies	
Coconut lemon slice	
Scones with jam and cream	
Carrot cake with cream cheese frosting	
Chocolate and raspberry brownie (GF)	
Orange and almond slice (GF) (DF)	
Homemade coconut macaroons (GF) (DF)	
Apricot and coconut power balls (V) (VE) (GF) (Paleo)	
Drop Dead Brownie raw caramel slice (GF) (DF) (V) (VE) (Paleo) \$5.50 ea	
Finger Food (recommended portion size of 3 items per person)	\$3.60 ea
Gourmet pies	
Homemade sausage rolls	
Panko crumbed chicken with sweet chilli	
Flathead dippers with tartare	
Salmon croquettes with lemon aioli	
Vegetable sushi rolls (GF) (V) (VE) (DF)	
Vegetable frittata with basil pesto (v) (gf)	
Roast vegetable and parmesan quiche (V)	
Pumpkin, pea and parmesan risotto balls (V)	
Indian samosas (V) (VE)	
Sandwiches, Wraps, Cheese, Fruit	
(A variety of leg ham, chicken breast, beef, vegetarian fillings)	
Triangle sandwiches	\$8.50 (4 points)
Triangle sandwiches	\$12.75 (6 points)
Gourmet mini Rolls	\$4.25 ea
Mini club sandwiches	\$2.20ea
Tortilla wrap	\$8.50 ea
Vegetable rice paper wrap (VE) (V) (GF) (DF)	\$7.50 ea
Chicken and salad rice paper wrap (GF)	\$8.50 ea
Hot chicken wraps	\$10.50 ea
Hot char-grilled vegetable wraps (V)	\$10.00 ea
Seasonal fruit platter	\$7.00 per person
Tasmanian cheese and fruit platter	\$8.00 per person
Fresh fruit skewer	\$5.00 ea

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



Meeting and Office Catering Menu 2018 cont.

Morning Tea and Lunch Combinations

#1: M/Tea 1 x Sweet, Lunch 1x Gourmet mini roll & 4pt sandwiches	\$16.75pp
#2: M/Tea 1 x Sweet, Lunch 4pt sandwiches, 1 hot finger food, fruit skewer	\$21.50pp
#3: M/Tea 1 x Sweet, Lunch wrap, 2 mini club sandwiches & 2x Hot finger food	\$23.90pp
#4: M/Tea 2 x Sweet, Lunch, 2 mini rolls, 2-point triangles 1 hot finger food, fruit	\$29.25pp

Lunch Combination

#1: 1 x Gourmet mini roll & 4pt sandwiches	\$12.75 pp
#2: Whole wrap, Tas. cheese & seasonal fruit	\$16.50pp
#3: 4pt sandwiches, 1x Gourmet mini roll, & 1x Sweet	\$16.75 pp
#4: 1 x Mini roll, 4pt sandwiches & Seasonal fruit platter	\$19.75 pp
#5: ½ wrap, 1 x Gourmet mini roll, 3 x Hot finger food & 1 Sweet item	\$23.00 pp
#6: 4 x Ribbon sandwiches, Gourmet mini roll, 2 x Hot finger food & fruit skewer	\$25.30 pp

Hot Lunches - Minimum order of 8 serves

Soup of the day with crusty bread rolls	\$7.00 pp
Quiche Lorraine and salad	\$16.00 pp
Vegetarian frittata and salad (V) (GF)	
Chicken and leek pie with salad	
Homemade Cornish pastie and salad	
Lamb Korma curry and rice	
Lentil cauliflower curry (V) (VE) (GF)	
Vegetable frittata and salad (GF) (V)	

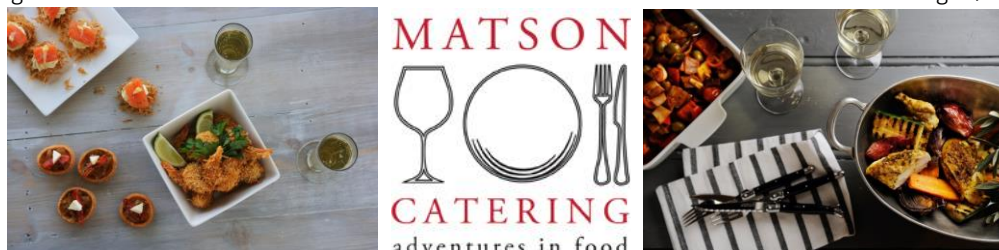
Individually boxed salads \$13.00 pp

Chicken salad with lemon and herb dressing (GF)
Roasted vegetable and lentil salad (VE) (V) (DF) (GF)
Thai beef salad (GF)

Lunch boxes \$20.00 ea

Gourmet mini rolls x 2 or 4 points triangle sandwiches
Homemade chocolate brownie (GF)
Cheese and biscuits
Whole piece of fruit
Small orange juice or water
*Dietary options available

DAIRY FREE (DF) GLUTEN FREE (GF) VEGAN (VE) VEGETARIAN (V)



Meeting and Office Catering Menu 2018 cont.

Executive Boardroom Platters

\$35.00 pp

Smoked Atlantic salmon
Rare sirloin of beef with mustard crust
Leg ham off the bone
Selection of salads and crusty bread
Cheese and fruit platter

Platters

Meze Platter (V) \$6.50 pp
Selection of chefs 3 dips, crudités, crisp breads

Antipasto Platter \$8.00 pp
Cured meats, Kalamata olives, pickled onions, gherkins, cheeses, bread

Drinks

2 litre apple or orange juice \$11.00 ea
Sparkling and still mineral water 1.25 lt \$ 8.00 ea
Still water 600ml \$3.50 ea
Matsons cold pressed juices 300 ml (minimum 4 of each) \$8.50 ea
Green juice/ spinach, apple, kale, celery, ginger, lemon
Red juice/ beetroot, orange, apple, ginger

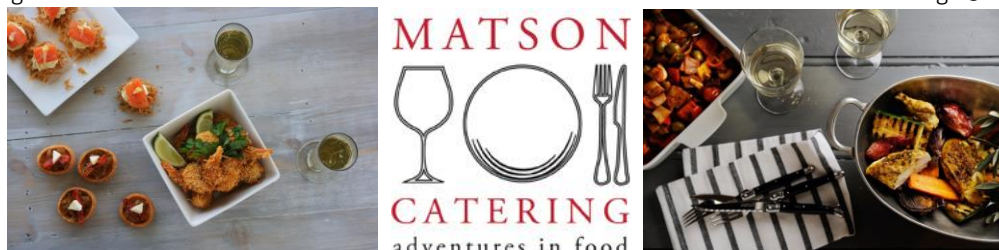
Brewed coffee & selected teas

1 session, disposables \$4.50 per person	1 session, china	\$5.00 per person
2 sessions, disposables \$8.50 per person	2 sessions, china	\$9.50 per person
3 sessions, disposables \$11.00 per person	3 sessions, china	\$14.00 per person
4 sessions, disposables \$13.50 per person	4 sessions, china	\$15.50 per person

DAIRY FREE (DF) GLUTEN FREE (GF) VEGAN (VE) VEGETARIAN (V)

Hiring and staffing please refer to schedule below

Glassware hire (champagne, wine, beer, tumblers)	\$10.00 per dozen
Coffee cup/saucer/teaspoon & side plate	\$1.80 per set
Carafes	\$2.50 each
Trestle table - 6 foot (0.75m wide)	\$15.00 each
Table Linen trestle cloth	\$12.00 each
Ice	\$4.50 per bag
Staffing (refer to schedule below)	



Canape Menu 2018

Minimum ordering 12 of each item
All prices include GST

Vegetarian Cold \$3.60 ea

- Sushi rolls with soy, ginger & wasabi dipper (V) (GF) (VE)
- Vegetable frittata with basil pesto (V) (GF)
- Chickpea, mint, lemon tapenade on crostini (V) (VE) (DF)
- Vietnamese rice paper rolls with mint & coriander (V) (GF) (VE) (DF)
- Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)
- Italian bruschetta with tomato, basil, red onion (V) (VE) (DF)
- Carrot, cumin & chickpea tapenade on potato rosti (GF)(V) (VE) (DF)
- Mini finger egg club sandwiches (V)

Seafood Cold \$3.60 ea

- Smoked ocean trout on zucchini, lemon blinis, wasabi aioli
- Smoked salmon on crisp potato rosti & horseradish cream (GF)
- Fresh Pacific oysters with mirin, soy, lime and ginger (GF)(DF) **\$4.00**
- Thai prawn salad spoons (GF) (DF)
- Vietnamese prawn rice paper rolls (GF)(DF)

Poultry Cold \$3.60 ea

- Hoi Sin chicken rice paper rolls (GF) (DF)
- Mini finger chicken club sandwiches
- Asian poached chicken and coconut salad spoons

Meat Cold \$3.60 ea

- Rare beef en croute, caramelised onion and semidried tomato (DF)
- Mini Szechwan beef in crisp wonton (DF)
- Shredded pork belly and apple spoons with crunchy crackling (GF) (DF)

Cold Platters \$7.50 pp

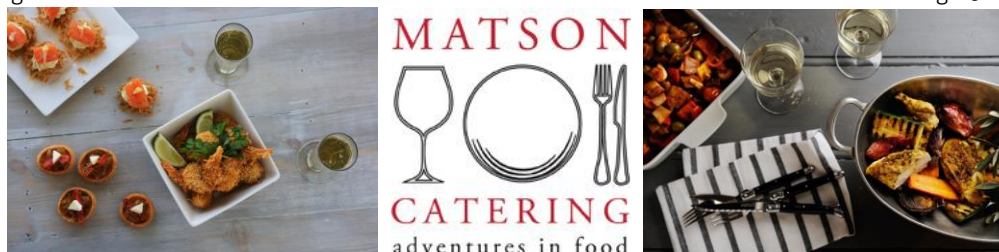
- Antipasto Platter: deli meats, Kalamata olives, pickled onions, gherkins, wasabi cheese, breads
- 3 dip platters with crudités, flat bread
- Tasmanian cheese and fruit platter with crackers

Cold Bowls \$7.50 pp

- Vietnamese chargrilled chicken salad (GF) (DF)
- Thai rare beef salad (GF) (DF)
- Roast pumpkin, chick pea, spinach and semidried tomato salad (V) (VE) (GF) (DF)

Mini Rolls \$5.00 ea

- Leg ham and brie with seeded mustard aioli
- Smoked salmon, rocket, aioli, capers



DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Canape Menu 2018 cont.

Minimum ordering 12 of each item

All prices include GST

Vegetarian Hot \$3.60 ea

- Pumpkin, pea and parmesan risotto balls (V)
- Mushroom and thyme risotto balls (V)
- Onion and thyme and parmesan stuffed mushrooms en croute (V)
- Roasted vegetable tartlet with pesto (V)
- Goat's cheese, thyme and caramelised red onion tartlet (V)
- Indian samosas with mango chutney (V)(VE)(DF)
- Greek feta and spinach filo triangles (V)
- Vegetable spring rolls with sweet chilli sauce (V) (VE) (DF)
- Japanese vegetable croquettes with ponzu sauce (V)
- Haloumi and mint filo cigars (V)

Seafood Hot \$3.60 ea

- Barbecued scallops wrapped in prosciutto (GF)(DF)
- Smoked salmon, dill & spring onion tart
- Tempura fish with tartare
- Coconut prawns with mango chutney
- Salmon croquettes with remoulade sauce
- Thai fish cakes with sweet chilli (DF)

Poultry Hot \$3.60 ea

- Chicken polpetini lemon, herb meatballs
- Thai chicken balls with kaffir lime and ginger (GF)(DF)
- Sesame chicken satays with peanut sauce (GF)
- Chicken and leek pies
- Panko crumbed chicken tenderloins with sweet chilli
- Tandoori chicken kebabs with mint raita (GF)
- Yakitori chicken skewer with kewpie mayo (GF)
- Peking duck pancakes with spring onion, cucumber and hoisin

Meat Hot \$3.60 ea

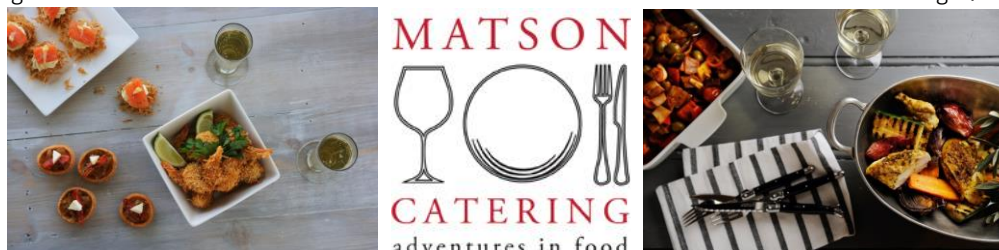
- Beef mignons wrapped in speck (GF) (DF)
- Mini Texan pulled pork pies
- Greek lamb kofta skewers with tzatziki (GF)
- Shepherd's pies with minted pea mash
- House made mini sausage rolls with tomato relish
- Quiche Lorraine
- Ham and cheese croquettes with garlic aioli

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



Canape Menu 2018 cont.

Minimum ordering 12 of each item

All prices include GST

Hot sliders/ tacos \$5.50 ea

Pulled pork and coleslaw soft shell tacos

Mini chicken slider with wasabi mayo

Tacos with crumbed chicken, spiced slaw, salsa and cheese

Beef and bacon sliders with bbq sauce and rocket (DF)

Roasted vegie slider (V)

Pea and chickpea falafel with whipped garlic fetta (V)(GF)

Hot Bowls \$7.50 ea

Sticky pork belly, Asian slaw, orange caramel vinegar (GF)

Beer battered flathead and fries in bamboo cones

Navarin of lamb with bush damper crust

Salt and pepper squid with citrus aioli (DF)

Indian lamb korma curry with papadums

Thai green chicken curry with rice (GF)

Moroccan chicken and cous cous

Dessert Canapes \$5.00 ea

Espresso coffee crème brulee (GF)

Mini Passionfruit panna cotta (GF)

Citrus lemon curd tartlet

Salted caramel cheesecake

Double chocolate mousse (GF)

Meringues with raspberries and cream (GF)

Chocolate and raspberry brownies (GF)

Raspberry and white chocolate cheesecakes

Orange and almond cakes (GF) (DF)

Apple and rhubarb tarts with cinnamon cream

Fruit kebabs with honey yoghurt (GF)

Ice creams in mini waffle cones

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

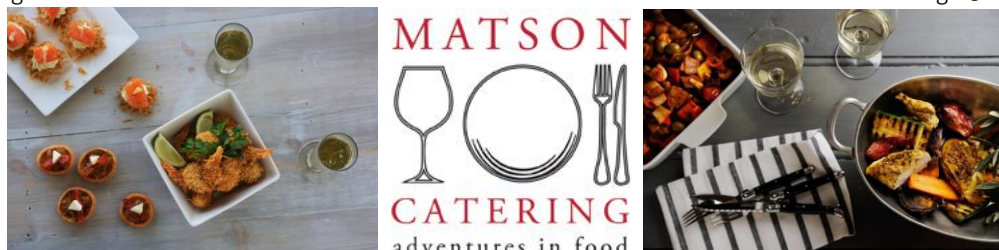
VEGETARIAN (V)

1 hour	1.5 hours	2 hours	3 hours	Over 3 hours
4-6 canapés per person	6-8 canapés per person	8-10 canapés per person	10 canapés per person 1 bowl food dish desserts	10 canapés per person 2- 3 mini bowl dishes desserts

Hiring and staffing please refer to schedule below

Office: 10 South St, Invermay Post: PO Box 1811, Launceston 7250
Ph: (03) 6331 7302 Fax: (03) 6331 6569 Email: info@matsoncatering.com.au ABN: 13 772 289 432

matsoncatering.com.au



Shared Banquet

All prices include GST

\$40.00 per person

Shared banquets are a wonderful balance for entertaining, where the food is delicious and simple without sacrificing style. Ideal for an at home party combined with canapés and sweets. Everyone loves having food options and a shared banquet offers plenty. You have the choice of having Matson Catering staff your event, or we can deliver the food and you can manage the rest yourself. Food can be either served from a side buffet table, or in front of your seated guests depending on staffing and table space.

Pick 3 meats

- Whole roasted sirloin of beef, mustard crust (GF) (DF)
- Crisp pork belly, star anise orange caramel glaze (GF) (DF)
- Chicken wrapped in prosciutto, tarragon mustard cream sauce (GF)
- Atlantic salmon fillet/ fresh herb crust/ greens/ lemon beurre blanc
- Eye fillet of beef with béarnaise sauce (POA)
- Herb and lemon roasted chicken (GF) (DF)
- Rosemary, garlic and mint butterflied leg of lamb (GF) (DF)
- Roast turkey breast with orange and cranberry jus (GF)
- Butterflied quail with soy, honey and ginger
- Leg ham with orange, soy, ginger glaze (GF) (DF) (cold)
- Poached salmon fillets with lemon and dill aioli (GF) (cold)

Salads: pick 3 of these

- Greek salad with tomatoes, feta, cucumber, red onion, olives
- Tossed garden leaf salad with vinaigrette
- Beetroot, dill, orange & feta salad
- Rocket, pear & parmesan salad
- Pumpkin, spinach, semidried tomato & chickpea salad
- Pearl barley and puy lentil salad with sweet potato, green beans, spicy mustard vinaigrette
- Warm salad of roast vegetables
- Caesar salad with parmesan, bacon, garlic croutons
- Cabbage, carrot and kale slaw
- Tomato, red onion, Kalamata olive, basil vinaigrette

Potatoes: pick 1 of these

- Crispy garlic and rosemary potatoes
- Potato salad with mustard, chives, creamy dressing

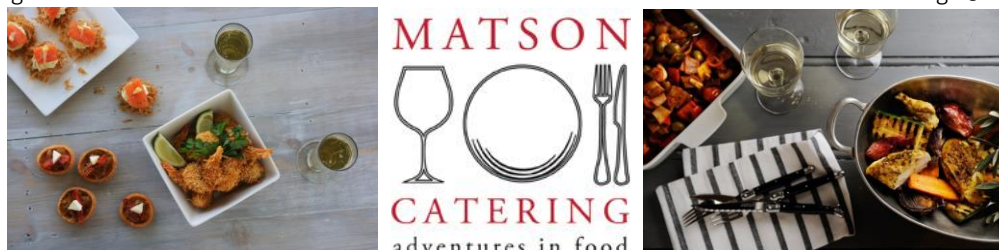
DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Hiring and staffing please refer to schedule below



Shared Banquet cont.

All prices include GST

Mini Desserts: \$5.00 ea.

Espresso coffee crème brulee (GF)

Mini Passionfruit panna cotta (GF)

Double chocolate mousse (GF)

Mini lemon curd tartlets

Salted caramel chocolate cheesecake

Raspberry and white chocolate cheesecake

Mini rhubarb and apple and star anise crumble

Raspberry cream meringues (GF)

Ice creams in mini waffle cones

Mini chocolate profiteroles

Fruit kebabs with honey yoghurt (GF)

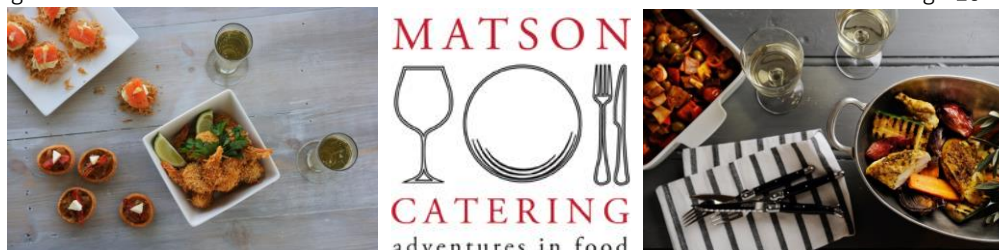
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VEGAN (VE)

VEGETARIAN (V)

Hiring and staffing please refer to schedule below



GOURMET BARBECUE

A gourmet barbecue can be either prepared fresh for you to cook, be dropped off hot and ready for your guests to eat or cooked by our chef. Waiting staff optional. Combine with canape and desserts as an additional option

\$35.00 pp

All prices include GST

Meats: pick 3 of these

- Gourmet Tasmanian lamburgers
- Chilli lime prawn kebabs (gf)
- Cajun char-grilled chicken (gf)
- Lamb, rosemary and mint sausages
- Malaysian chicken satays (gf)
- Greek lamb kebabs/ tzatziki (gf)
- Herb marinated sirloin steak/ mustards (gf)
- Moroccan chicken with minted yoghurt raita
- Salmon fillets/ lemon and dill beurre blanc (gf)
- Panko crumbed veggie burgers/ tomato chutney(v)

Served with Sandys Sourdough bread

Salads: pick 3 of these

- Greek salad with tomatoes, feta, cucumber, red onion, olives
- Tossed garden leaf salad with vinaigrette
- Beetroot, dill, orange & feta salad
- Rocket, pear & parmesan salad
- Pumpkin, spinach, semidried tomato & chickpea salad
- Pearl barley and puy lentil salad with sweet potato, green beans, spicy mustard vinaigrette
- Warm salad of roast vegetables
- Caesar salad with parmesan, bacon, garlic croutons
- Cabbage, carrot and kale slaw
- Tomato, red onion, Kalamata olive, basil vinaigrette

Pick one of these

- Potato salad with mustard, chives, creamy dressing
- Jacket potatoes with sour cream and chives

DAIRY FREE (DF)

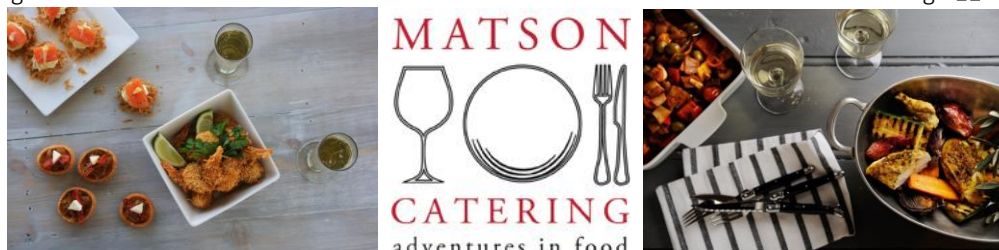
GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN

(V)

Hiring and staffing please refer to schedule below



Plated Menu

All prices include GST

If you are wanting to impress dinner guests, our menus reflect the freshest locally sourced produce

Entrees: \$15.00

- Spinach, leek and pumpkin tart/rocket, basil and tomato relish (v)
- Smoked salmon tian/ wasabi aioli/ rocket salad (gf)
- Butterflied Rannoch quail/ sweet corn and coriander fritters (gf)
- Vietnamese chicken salad/ crispy greens/ shallots/ lime ginger dressing (gf)
- Cajun chicken salad/ lemon, mint and coriander dressing (gf)
- Thai beef salad/ soba noodles/ crispy shallots/ lemongrass dressing
- Smoked salmon salad/ lemon myrtle blinis, capers/ remoulade
- Tiger prawn salad/ zucchini ribbon noodle pancake/ kewpie mayo (gf)
- Greek lamb salad / feta /olives/ rocket (gf)
- Swiss brown mushroom/ herb stuffing/ parmesan wafers /balsamic glaze (v) (gf)
- Crisp pork belly / fennel salad/ orange glaze (gf)

Main Courses: \$35.00

- Crispy skin chicken/ sweet potato mash/ seasonal vegetables/ tarragon mustard sauce (gf)
- Roasted pork belly/ star anise orange caramel glaze (gf)
- Atlantic salmon fillet/ fresh herb crust/ greens/ lemon beurre blanc
- Longford sirloin of beef/ roasted vegetables / cabernet stock reduction (gf)
- Slow cooked lamb shoulder/ capers/ thyme, garlic and red wine jus (gf)
- Tenderloin of beef/ pink eye crush/ roast vegetables/ cabernet stock reduction (gf) (POA)
- Whole stuffed Rannoch quail wrapped in crispy speck/ potato pave and redcurrant glaze
- Cressy lamb rump, pinkeye crush, seasonal greens, red wine reduction (gf)
- Spiced lentil stuffed capsicums/ Greek yoghurt (v)

Dessert: \$15.00

- Citrus Lemon tart/ passionfruit coulis/ double cream
- Ice cream terrine/ fresh berries/raspberry coulis/ almond biscotti
- Tasmanian berry summer pudding
- Warmed chocolate fudge cake/ raspberry coulis /ice cream
- Vanilla bean panna cotta w/ summer fruits (gf)
- Orange and almond cake/citrus coulis/double cream (gf)
- Hot sticky date pudding/ butterscotch sauce/ ice cream
- A selection of Tasmanian cheeses /fresh fruit/ crackers

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

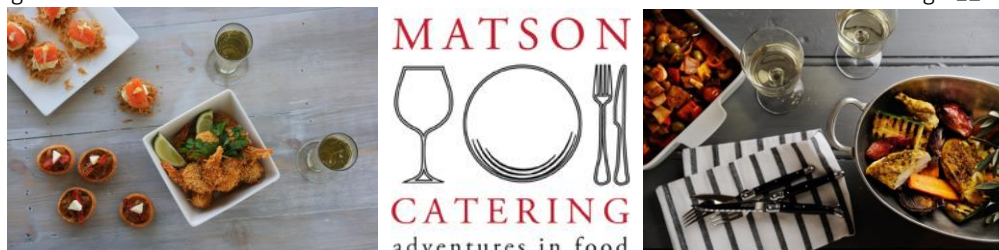
VEGETARIAN

(V)

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FAQS

How will the Food be delivered?

The food will be delivered to you at an appointed time or can be picked up at our base at 10 South Street, Invermay. Cold food is presented either on white melamine platters, or in quality disposable boxes if you prefer.

Hot food will be delivered in an insulated food container, either plattered, in bulk for you to platter, or in quality disposable boxes if you would prefer. If you aren't planning on eating the food until later, we can have the food on domestic sized oven trays, ready for you to heat and serve.

Do I need waiting staff?

The Plated menu requires a chef. For all other catering, staffing can be optional, depending on your requirements, or how much you wish to do yourself.

Our staff are professionally trained, and wear our uniform, apron and name tag.

For any professional or business event over more than 1 hour, we would absolutely recommend that you utilise staff.

For any at home functions, it can be very wise to use staff, as it can be a burden trying to serve and entertain guests at the same time. We will also clean up and take anything away, leaving your place spotless

Waiting Staff guideline

Staff requirements		Cocktail	BBQ	Buffet	Sit down	Platter
Beverage service		1:40	1:40	1:40	1:40	1:40
Food Service		1:40	1:40	1:50	1:30	1:30
Chef		1:80	1:40	1:30	1:20	1:30

Staff Rates

Food and Beverage Waiting Staff: Mon to Fri: \$44.00 per hour. Sat: \$46.00 per hour. Sun: \$50.00 per hour.

Chef and Kitchen staff: Mon to Fri: \$46.00 per hour. Sat: \$50.00 per hour. Sun: \$55.00 per hour.

All rates are per staff member per hour. Minimum hire of 2.5 hours per staff member.

Staff are charged out ex Launceston.

Dietary requests

With prior notice, we are happy to cater for all dietary requirements.

What about Drinks?

We can either supply drinks on either a package or on consumption basis or can supply the drink service staff if you prefer to purchase your own. We can provide a chilling service, ice, and glassware.

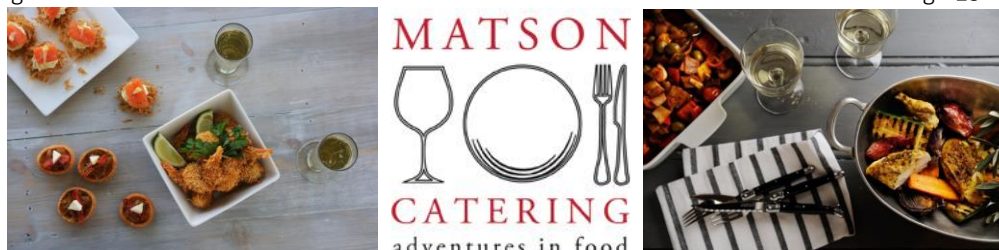
Children's meals

Children aged 12 and over Full adult tariff

Children aged 11 and under Kids menu available upon request or ½ adult price on above menus

Delivery charges may apply for all drop offs outside of the Launceston area that do not require staff

We provide our own ovens, or barbecues when staff are hired



Equipment Hiring Prices (when part of a Function Package)

Glassware hire (champagne, wine, beer, tumblers)	\$10.00 per dozen
Coffee cup/saucer/teaspoon & side plate	\$1.80 per set
Carafes (1 litre)	\$2.50 each
Ice (3.5kg bag)	\$4.50 per bag
White chair (limited)	\$4.00 each
6 foot Trestle table (0.75m wide)	\$15.00 each
Table linen trestle cloth	\$12.00 each
Commercial barbecue and gas	\$100.00 ea
1 Course (includes: side plate, side knife, main plate & cutlery, white paper serviettes, salt & pepper shaker, coffee cup and saucer)	\$5.00 per person
2 Courses (includes: same as 1 course plus entrée or dessert plate and cutlery)	\$8.00 per person
3 Courses (includes: same as 1 course plus entrée and dessert plates and cutlery)	\$10.00 per person
Items can be picked up and/or returned	FREE of charge
*Fees may apply for items to be delivered and/or collected	\$46 per hour
Cost of staff to set up function – per hour, minimum 2.5 hours per staff member ex Launceston	See staff charges

Terms and Conditions for functions 2018

Confirmation of Reservation

- Deposit: a non-refundable deposit of \$500 is payable upon booking to confirm your reservation.
- We cannot hold or confirm a date until the deposit and completed booking confirmation form is received.

Numbers for all Functions

- Minimum 12 guests for cocktail style and 20 guests for dinners. A surcharge applies if your numbers are less

Final numbers

- Please provide final numbers of guests 7 days prior. We can accommodate increases in numbers, however they cannot be decreased. You can however, make guest substitutions.

Surcharges

- A 15% surcharge will apply for Sundays on the total food bill.
- For all public holidays special surcharges will apply.

Staff Travel costs

- Staff travel costs are based on the distance from Launceston to your venue and return. We are happy to provide a quote for this.

Dietary requests

- With prior notice, we are happy to cater for all dietary requirements.

Final Payment

- We will send you an invoice after your function. Payment terms is net 7 days.
- Accounts can be settled by direct deposit, bank cheque, cash or credit card. We do not accept personal cheques unless by arrangement. Credit card fees: Visa and MasterCard 1.94%
- Direct deposit details - Matson Catering - ANZ Bank BSB: 017042 ACC: 110914006

Pricing and Menu variation

- Prices and menus are subject to change depending on seasonal availability and market price. We would inform you of any changes in writing/email.