

## 2019 / 2020 Wedding Packages (July 2019 to June 2020)



Congratulations on your engagement and thank you for considering Matson Catering to share your special day!

At Matson Catering we understand that the lead up to your big day can sometimes get a little overwhelming, however with over 30 years of catering experience, you can relax in the knowledge that we will be completely focused on providing your guests with the highest calibre of locally sourced food and professional service.

We are pleased to present you with our Wedding Packages and have included a range of menus for your consideration. We will design your Wedding Reception to specifically suit your individual needs and are happy to create a tailor-made menu just for you.

Once you have decided to book your Wedding with Matson Catering, please contact our Event Manager to confirm availability of your chosen date. We will discuss all your requirements and forward a detailed quotation outlining all your booking details. To confirm your wedding with Matson Catering, please complete our booking confirmation form and return along with your deposit.

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

[matsoncatering.com.au](http://matsoncatering.com.au)



## Cocktail Grazing – Canape style food ideal for pre-dinner drinks & stand-up events

### **Vegetarian Cold**

- 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)
- Carrot, cumin & chickpea tapenade on potato rosti (GF)(V) (VE) (DF)

### **Seafood Cold**

- Smoked salmon on crisp potato rosti & horseradish cream (GF)
- Thai prawn salad spoons (GF) (DF)

### **Meat Cold**

- Mini finger club sandwiches
- Asian poached chicken and coconut salad spoons (GF)
- Rare beef en crouete, caramelised onion and semidried tomato (DF)
- Shredded pork belly and apple spoons with crunchy crackling (GF) (DF)

### **Vegetarian Hot**

- Mixed arancini balls /Pumpkin, pea & parmesan /Mushroom & thyme (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)
- Vegetable spring rolls with sweet chilli sauce (V) (VE) (DF)

### **Seafood Hot**

- Barbecued scallops wrapped in prosciutto (GF)(DF)
- Coconut prawns with mango chutney
- Salmon croquettes with remoulade sauce
- Thai fish cakes with sweet chilli (DF)

### **Meat Hot**

- 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
- Yakitori chicken skewer with kewpie mayo (GF)
- Peking duck pancakes with spring onion, cucumber and hoisin
- Beef mignons wrapped in speck (GF) (DF)
- Greek lamb kofta skewers with tzatziki (GF)
- House made mini sausage rolls with tomato relish

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



## Cocktail Grazing – Canape style food ideal for stand-up events

### A Bit Bigger – (part of the cocktail grazing packages)

Smoked salmon rolls and brie rolls with rocket, capers and aioli  
 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 veggie slider (V)  
 Pea and chickpea falafel with whipped garlic fetta (V)(GF)  
 Sticky pork belly, Asian slaw, orange caramel vinegar (GF)  
 Beer battered flathead and fries in bamboo cones  
 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

### Grazing Tables

the grazing table is best enjoyed as a light graze with pre-dinner drinks or tailored into the Cocktail Grazing Wedding...(price on application)

Example Feasts...

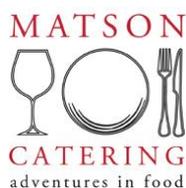
Cured Deli meats - Shaved leg ham, mild salami, prosciutto  
 Vintage cheddar, creamy double brie, Wasabi cheddar  
 House made dips and condiments, assorted pickles, marinated vegetables, olives  
 Fresh seasonal vegetables and fruit  
 Fresh sliced sourdough loaf, toasted flat breads, water crackers and grissini

### Mini Desserts – (part of the cocktail grazing packages)

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

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

Tea and coffee station with disposable cups



## Tasmanian Barbecue – Fresh local produce with buffet style service

Your selection of items from our cold/hot canapé menu on page two

### Meats (please select 3)

Gourmet Tasmanian lamburgers  
 Chilli lime prawn kebabs (GF)  
 Marinated Cajun chicken (GF)  
 Lamb, rosemary and mint sausages  
 Malaysian chicken satays/ peanut sauce (GF)  
 Sirloin steak /herb marinated / 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...

Jacket potatoes with sour cream and chives  
 Served with thick slices of Sandy's Sourdough

### Salads/Sides (please select 3)

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  
 Spinach, puy lentil, pumpkin, currants, red wine vinaigrette  
 Thai style glass noodle salad with tomato, cucumber, Thai herbs + chilli with a sesame soy dressing  
 Warm salad of roast vegetables  
 Caesar salad with parmesan, bacon, garlic croutons  
 Spicy cous-cous with saffron + pistachio nuts  
 Cabbage, carrot and kale slaw  
 Tomato, red onion, Kalamata olive, basil vinaigrette  
 Mediterranean penne pasta salad

### Mini Desserts (please select 3)

Espresso coffee crème brulee (GF)	Salted caramel chocolate cheesecake
Mini Passionfruit panna cotta (GF)	Raspberry and white chocolate cheesecake
Double chocolate mousse (GF)	Mini rhubarb, apple and star anise crumble
Mini lemon curd tartlets	Raspberry cream meringues (GF)
Ice creams in mini waffle cones	Mini chocolate profiteroles

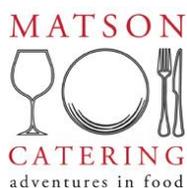
DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Tea and coffee station



## Interact & Indulge – Shared platters designed for a relaxed night with a variety of food

Your selection of items from our cold/hot canapé menu on page two

### Main Platters (please select 3 meats)

- Char grilled butterflied quail with honey soy ginger glaze
- Atlantic salmon with lemon and parsley crust sauce beurre blanc
- Eye fillet of Tasmanian beef with a cabernet stock reduction (GF)
- Chicken, spinach and prosciutto with seeded mustard white wine sauce (GF)
- Greek butterflied leg of lamb (GF)
- Roasted pork belly, star anise orange caramel glaze (GF)

#### Served with...

Crispy garlic and rosemary potatoes

### Salads /Sides (please select 2)

- 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
- Spinach, puy lentil, pumpkin, currants, red wine vinaigrette
- Thai style glass noodle salad with tomato, cucumber, Thai herbs + chilli with a sesame soy dressing
- Warm salad of roast vegetables
- Caesar salad with parmesan, bacon, garlic croutons
- Spicy cous-cous with saffron + pistachio nuts
- Cabbage, carrot and kale slaw
- Tomato, red onion, Kalamata olive, basil vinaigrette
- Mediterranean penne pasta salad

### Mini Desserts (please select 3)

- |                                     |  |
|-------------------------------------|--|
| Espresso coffee crème brulee (GF)   | Raspberry and white chocolate cheesecake   |
| Mini Passionfruit panna cotta (GF)  | Mini rhubarb, apple and star anise crumble |
| Double chocolate mousse (GF)        | Raspberry cream meringues (GF)             |
| Mini lemon curd tartlets            | Ice creams in mini waffle cones            |
| Salted caramel chocolate cheesecake | Mini chocolate profiteroles                |

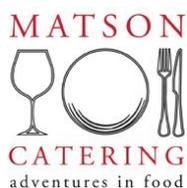
DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)

Tea and coffee station



## Let's Be Seated – Full table service, individually plated sit-down menu

Your selection of items from our cold/hot canapé menu on page two

### Entrée -(Please select 2: alternate service)

- Spinach, leek and pumpkin tart/rocket, basil and tomato relish (V)
- Swiss brown mushroom/ herb stuffing/ parmesan wafers /balsamic glaze (V)(GF)
- Warm goats cheese and caramelised onion tart (V)
- Smoked salmon and rocket salad, lemon myrtle blinis, horseradish cream
- Crisp pork belly / fennel and orange/ orange caramel vinegar (GF)
- Tiger prawns / zucchini ribbon noodle pancake/ wasabi mayo (GF)
- Butterflied Rannoch quail/ sweet corn and coriander fritters/ soy ginger dressing (GF)
- Vietnamese coconut chicken salad/ crispy greens/ shallots/ lime ginger dressing (GF)
- Thai beef salad/ soba noodles/ crispy shallots/ lemongrass dressing
- Peppered rare beef/ cucumber and tomato salad
- Greek lamb salad / feta /olives/ rocket (GF)
- 5 spice duck and orange salad, lime and coriander dressing

### Main Course -(Please select 2: alternate service)

- Atlantic salmon fillet/ fresh herb crust/ greens/ lemon butter
- Crispy skin chicken/ spinach and semidried tomato / tarragon mustard sauce (GF)
- Roasted pork belly orange caramel vinegar glaze/ seasonal vegetables (GF)
- Filet mignon/ root vegetables/ potato galette/ red onion marmalade/ béarnaise
- Slow cooked lamb shoulder/ capers/ thyme, garlic and red wine jus (GF)
- Rannoch Farm quail with crispy speck/ asparagus/ potato pave and redcurrant glaze
- Salmon and leek filo parcels/ champagne beurre blanc
- Herb crusted lamb rump, seasonal greens, red wine and mint jus (GF)
- Tenderloin of beef/ pink eye crush/ cabernet stock reduction (GF)
- Braised beef cheek, roasted garlic mash, mirepoix of vegetables
- Spiced lentil stuffed capsicums (VE)
- Roasted pumpkin, spinach and chickpea coconut curry (VE)

### Dessert -(Please select 2: alternate service)

- 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 (set platter only)
- DAIRY FREE (DF)      GLUTEN FREE (GF)      VEGAN (VE)      VEGETARIAN (V)

Tea and coffee station



## BYO beverage package

Want to take the stress out of chilling and storing your beverages prior to your day?

- Drop off all beverages to us prior to the wedding, and we will chill them and deliver to your wedding.
- Includes beverage staffing for a 6-hour duration.
- All glassware for pre-dinners and table setting.
- All water carafes for tables.
- Chilling on site in a portable coolroom, beverage tubs, ice for behind bar, and waiter trays.
- At the end of the night we can either take all your left-over beverages back to base to pick up at a later date or leave it at the venue for you to take on the night.

## Tableware packages

Cocktail grazing menu

Included in packages

Sit down menu (white crockery, silver cutlery, serviettes)

from \$5.00pp for one course

Set up of event if required additional.

## Staffing Details

- Staff travel costs are based on the distance from Launceston to your venue and return. We are happy to provide a quote for this. Also, a petrol fee applies when distances are over 100 km.
- Kitchen and food waiting staff costs are included in the menu price from when they arrive to when they finish at your event. This is for a maximum of 6 hours in duration. If staff are required to stay beyond this time, they will be charged for excess time.
- If you decide not to have the BYO beverage package and require staff to serve your drinks, we can provide beverage service staff only for your event.

## Pricing & Menus

Prices and menus are subject to change depending on seasonal availability, market prices and industry increases. You would be notified in writing/email of any changes.

## Booking your wedding

Deposit: a non-refundable deposit of \$500 is payable upon booking to confirm your reservation.

We are happy to hold a date for up to two weeks on request while you make a decision on your caterer, to confirm the date a deposit and completed booking confirmation form required.