



## Canapés and cocktail parties

Minimum of 12 of each canape.

### Canapé quantities guideline:

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

### Cold canapés - \$3.20 each

- Mini finger club sandwiches
- Sushi rolls with soy, ginger & wasabi dipping sauce (gf) (v)
- Vegetable frittata with basil pesto (v) (gf)
- Italian bruschetta with tomato, basil, red onion (v)
- Crostini with semidried tomato tapenade
- Rare beef en croute, caramelised onion and semidried tomato
- Vietnamese rice paper rolls with mint & coriander (v) (gf)
- Thai style chilli lime prawn salads in spoons (gf)
- Mini Szechwan beef in crisp wonton

### Cold canapés - \$3.60 each

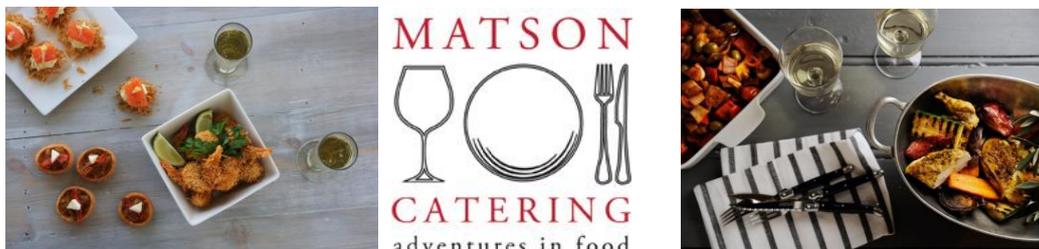
- Parmesan tarts with Persian feta, caramelised onion, semidried tomato (v)
- Shredded pork belly and apple spoons with crunchy crackling (gf)
- Smoked ocean trout on zucchini, lemon blinis, wasabi aioli
- Smoked salmon pinwheels with wasabi aioli and crispy shallot
- Hoi Sin chicken rice paper rolls
- Smoked salmon on crisp potato rosti & horseradish cream (gf)
- Fresh Pacific oysters with mirin, soy, lime and ginger (gf) POA

### Cold substantial - \$5.50 each

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

### Cold platters \$8.50 per person

- 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



### Hot canapés \$3.20 each

- Beef mignons wrapped in speck
- Spanish beef empanadas
- Barbecued scallops wrapped in prosciutto (gf)
- Pumpkin, pea and parmesan risotto balls (v)
- Mushroom and thyme arancini balls with garlic aioli (v)
- Polpettini: Italian chicken, pork, lemon, herb meatballs
- Little mushrooms en croute with grilled blue cheese and rosemary
- Thai chicken balls with kaffir lime and ginger
- Roasted vegetable tartlet with pesto (v)
- Goat's cheese and caramelised red onion tartlet (v)
- Indian samosas with dipping sauce (v)
- Homemade shepherds pies with minted pea mash
- Sesame chicken satays with peanut sauce (gf)
- Smoked salmon, dill & spring onion tart
- Mushroom caps with sage and rosemary stuffing, parmesan
- Greek feta and spinach in crispy filo triangles (v)
- Mini spring rolls with dipping sauce (v)
- House made mini sausage rolls with tomato relish
- Chicken and leek pies
- Tempura fish with tartare
- Panko crumbed chicken tenderloins

### Hot canapés \$3.60 each

- Tandoori chicken kebabs with mint raita
- Thai fish cakes with sweet chilli
- Greek lamb kofta skewers with tzatziki
- Coconut crumbed prawns with mango chutney
- Chinese pancakes with duck breast, spring onion and hoi sin
- Haloumi and mint filo cigars

### Hot substantial \$5.50 each ❖

- Pulled pork hoi sin soft shell tacos
- Mini beef burger sliders with tomato relish and rocket
- Mini chicken burger with wasabi mayo
- Moroccan chicken and cous cous

❖ These items need a chef to prepare on site  
(v) Vegetarian (gf) Gluten free



### **Mini Bowls (Hot) \$7.50 each ❖**

- Beer battered fish and chips with tartare and lemon
- Navarin of lamb with bush damper crust
- Panko crumbed squid with lemon chilli aioli
- Caponata: Sicilian eggplant and vegetable stew (v)
- Indian lamb korma curry with papadums
- Spanish cassoulet with chorizo, tomato, white beans & olives
- Beef Bourgignon and rice
- Thai green chicken curry with rice

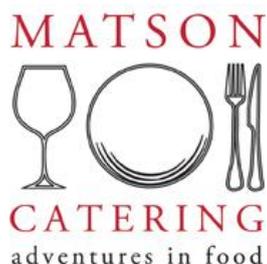
## **Sweets**

### **Sweet treats - \$4.00 each**

- Apple and cinnamon muffins
- Blueberry muffins
- Chocolate chip cookies
- Coconut lemon slice
- Fresh scones with jam and cream
- Homemade chocolate and raspberry brownie
- Shortbread cookies
- Homemade carrot cake
- Meringue and raspberry slice
- Orange and almond slice (gf)
- Homemade coconut macaroons (gf)

### **Mini Desserts \$5.00 each**

- Espresso coffee crème brulee (gf)
- Mini Passionfruit panna cotta (gf)
- Double chocolate mousse (gf)
- Mini lemon curd tartlet
- Raspberry and white chocolate cheesecake
- Mini rhubarb and apple and star anise crumble
- Fruit kebabs with honey yoghurt (gf)
- Raspberry cream meringues (gf)
- Ice creams in mini waffle cones



## FAQS

### How will the Food be presented?

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.

For fully staffed cocktail functions, we can provide a chef and waiting staff. We will generally turn up about ½ an hour prior to service.

### Do I need waiting staff?

We offer a full range staffing service. Our staff are professionally trained, and wear our uniform with a 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.

### Staff Hire rates

Food and Beverage Waiting Staff: Mon to Fri: \$42.00 per hour. Sat: \$45.00 per hour. Sun: \$50.00 per hour.

Chef and Kitchen staff: Mon to Fri: \$45.00 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. Ratio's vary depending on your requirements.

### 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

### Do you have portable ovens?

For any functions that require a chef, we also provide our own portable ovens and/or barbecues

**Equipment Hiring Prices (when part of a Function Package)**

Glassware hire (champagne, wine, beer, tumblers)	\$9.00 per dozen
Coffee cup/saucer/teaspoon & side plate	\$1.70 per set
Carafes (1 litre)	\$2.50 each
Ice (3.5kg bag)	\$4.50 per bag
White chair	\$6.00 each
6 foot Trestle table (0.75m wide)	\$15.00 each
Table linen trestle cloth	\$12.00 each
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 <b>may</b> apply for items to be delivered and/or collected	\$45 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 2017

### 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.
- All payment details are on the booking confirmation form

### Numbers for all Functions

- Minimum 12 guests
- A surcharge applies if your numbers are less

### Important Dates for your Consideration

- 4 weeks prior: final menu selection is due
- 1 week prior: final guest numbers are due

### 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.

### Bar staff

- If you require staff to serve your drinks, we can provide beverage service staff

### 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 1.5%, Amex 4%
- 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.