



Wedding Packages



Our team of dedicated wedding and catering specialists will bring your dream to life.

Matson Catering has been delivering exceptional catering and event concepts over the past 20 years.

Our range of packages offer a catering solution for every wedding.



1: Cocktail Grazing/ Canapes

Canape style food ideal for stand-up events

Vegetarian Cold

- Sushi rolls with soy, ginger & wasabi dipper (V) (GF) (VE)
- Roasted vegetable frittata (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)
- Fresh Pacific oysters with mirin, soy, lime and ginger (GF)(DF) POA

Meat Cold

- Mini chicken and herb mayo finger sandwich
- 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)
- Hoi Sin chicken noodle rice paper rolls (GF) (DF)

Vegetarian Hot

- Mixed arancini /pumpkin, pea & parmesan, mushroom & thyme (V)
- Roasted vegetable tart with pesto (V)
- Persian feta, thyme and caramelised red onion tartlet (V)
- Sweetcorn, parmesan and basil fritter with lemon aioli (v)
- Indian samosas with mint raita (V)(VE)(DF)

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



Cocktail Grazing/ Canapes cont...

Canape style food ideal for stand-up events

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)
- Panko crumbed flathead with tartare
- Smoked salmon, spinach and dill quiche

Meat Hot

- Italian chicken lemon and herb meatballs
- Sesame chicken satays with peanut sauce (GF)
- Thai chicken balls with kaffir lime and ginger (GF)(DF)
- Panko crumbed chicken tenderloins with sweet chilli
- Chicken and leek pies
- Yakitori chicken skewer with wasabi mayo (GF)
- Peking duck pancakes with spring onion, cucumber and hoisin
- Greek lamb kofta skewers with tzatziki (GF)
- House made mini sausage rolls with tomato relish
- Shepherds pies with tomato relish

More substantial items: bowls, cones, plates

- 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)
- Beer battered flathead and fries in bamboo cones
- Indian lamb korma curry with papadums
- Moroccan chicken with cous cous
- Cheese and Fruit Platters

DAIRY FREE (DF)

GLUTEN FREE (GF)

VEGAN (VE)

VEGETARIAN (V)



2: Plated Formal

Entrée

Served with crusty ciabatta bread rolls

(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)
- Spiced lentil stuffed capsicums (VE)
- Roasted pumpkin, spinach and chickpea coconut curry (VE)



3: Gourmet Barbecue

*Served buffet style
 Relaxed and informal, guests help themselves*

(Please select 3 meats)

Barbecue Main

Sirloin steak / herb marinated / mustards (GF)
 Salmon fillets/ lemon and dill butter (GF)
 Marinated Cajun chicken (GF)
 Gourmet Cressy lamburgers
 Chicken satay kebabs / peanut sauce (GF)
 Panko crumbed veggie burgers/ tomato chutney(V)

Served with...

Jacket potatoes with sour cream
 Crusty ciabatta bread rolls

Salads

(Please select 3)

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



4: Shared Platters

Interact and indulge with share platters to the table

Meats

(Please select 3)

Atlantic salmon with lemon and parsley crust sauce beurre blanc

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 sides of...

Crispy garlic and rosemary potatoes

Crusty ciabatta bread rolls

Oven roasted seasonal vegetables

Pumpkin, spinach, semidried tomato & chickpea salad



5: Grazing Tables

Informal stand up grazing either as a great starter, or accompanied by substantial finger food

A selection of Tasmanian soft and hard cheeses

House made dips and condiments, assorted pickles, marinated vegetables, olives, nuts

Cured meats

Fresh seasonal fruit, roasted vegetable tarts

Fresh sliced sourdough loaf, toasted flat breads, water crackers and grissini



Desserts

Mini Desserts

*Served platter style to the table, or handed around
 (Please select 3)*

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
 Mini Eton Mess
 Raspberry cream meringues (GF)
 Ice creams in mini waffle cones
 Mini chocolate profiteroles

Plated Dessert

(Please select 2: alternate service to the table)

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 with cinnamon poached pears (GF)
 Orange and almond cake/citrus coulis/double cream (GF)
 Coffee espresso crème brulee with almond biscotti
 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)



Wedding Packages

includes kitchen and food staff up to 6 hours
(Complimentary tea and coffee included)

1: Cocktail Grazing

10 canapes, 2 substantial items, your cake cut and plattered
10 canapes, 2 substantial items, 3 mini desserts
8 canapes, 2 substantial items, 3 mini desserts

2: Plated Menu

5 canapes, main, your cake cut and plattered
5 canapés, main, dessert
8 canapes, main, your cake cut and plattered
5 canapes, entrée, main, your cake cut and plattered
5 canapes, entrée, main, dessert

3: Gourmet BBQ

5 canapes, main buffet, your cake cut and plattered
5 canapes, main buffet, dessert
8 canapes, main buffet, your cake cut and plattered

4: Shared Platter Menu

5 canapes, platter style main, your cake cut and plattered
5 canapés, platter style main, dessert
8 canapes, platter style main, your cake cut and plattered
8 canapés, platter style main, dessert

5: Grazing Table Menu

Grazing table, 3 substantial items, your cake cut and plattered
Grazing table, 8 hot canapes, mini desserts
Grazing table, platter style mains your cake cut and plattered



BYO beverage package

Want to take the stress out of chilling and storing your beverages prior to your day?
Drop all beverages to us prior to the wedding, and we will chill them and deliver to wedding.
Includes beverage staffing for a 6-hour duration.
Includes all glassware

Tableware packages

Sit down menu (white crockery, silver cutlery, serviettes)
Set up of event if required additional.

Staffing Details

The food packages include chefs and food service staff for up to 6 hours at your venue.
If staff are required to stay beyond this time, you will be charged for additional hours.
A fuel fee applies when distances are over 100 km.
Travel fee: Staff costs for travel will be incurred for all weddings outside the greater Launceston area.

Bar Staff

If you decide not to have the BYO beverage package and require staff to serve your drinks, we can provide beverage service staff separately. This service is only offered if we are catering.

Booking your wedding

Please contact us to confirm availability of your date.
We will forward a detailed quote with a booking form.
Deposit: your booking is confirmed by payment of a \$500 deposit.