



**karralyka**centre

## **FUNCTION DINNER MENU**

**Suitable for School Formals, Debutante Balls & Valedictory Dinners**

2012

Our Dinner Menu offers a three course meal of soup, main course and dessert. If preferred, the soup may be replaced by an entrée for an additional cost.

Select two choices from each course, to be served to guests alternately.

Functions are of a five hour duration, finishing no later than 12.30am.

Please contact our Function Co-ordinator to arrange a mutually convenient appointment to inspect our function rooms.

<b>Cost per person</b>	<i>Inclusive of continuous supply of Soft Drinks</i>
Soup, main and dessert	
350 or more guests	\$51.00
Less than 350 guests	\$53.00

Cash Bar can be made available for alcoholic beverages to be purchased by guests.

Room hire is complimentary.

Price is subject to change without notice.

Additional charges may apply for functions that occur on, or run into, Public Holidays.

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## **SOUP**

*(your choice of two to be served alternately)*

Cream of chicken and vegetable soup

Bacon corn and spinach chowder

A thick tomato rice and basil soup

Spicy coconut and pumpkin soup with toasted sesame seeds

Cream of zucchini with snipped chives

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## **MAIN**

*(your choice of two to be served alternately)*

Fillet of chicken covered with a sauce of cream, bacon, mushroom & spinach.  
Served with seasonal vegetables.

Traditional roast leg of lamb rubbed with garlic, rosemary and lemon,  
served with pan juices.

Spiced Cajun chicken fillets, covered with a sauce of tomatoes,  
olives, capsicums and basil.

Sirloin steak covered with a sauce of brandy peppercorns shallots and cream.

Sirloin steak with a sauce of mushroom, mustard oregano and cream.

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## **DESSERT**

*(your choice of two to be served alternately)*

A chocolate and almond cake layered with Oreo biscuits covered with chocolate ganache and kiwi sugar syrup.

Moist sticky date pudding covered with a rich caramel sauce, cream and fruit

Caramel Macadamia nut baked cheese cake, topped with toffee shards, cream and fruit.

Individual raspberry crumble tarts with sauce anglaise and cream.

Individual pavlova topped with cream, fresh fruit and passionfruit coulis.

**Freshly brewed coffee and tea with After Dinner Mints  
are served following dessert.**

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