



2023

FUNCTIONS & EVENTS



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FUNCTIONS & EVENTS

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2023

KARRALYKA

Karralyka Events

Karralyka can host events from casual functions with light refreshments through to formal three course meals. Our flexible spaces are ideal for performances, expos, conferences, AGM's, schools, community, sporting functions, family celebrations, funerals and memorials.

What's Included

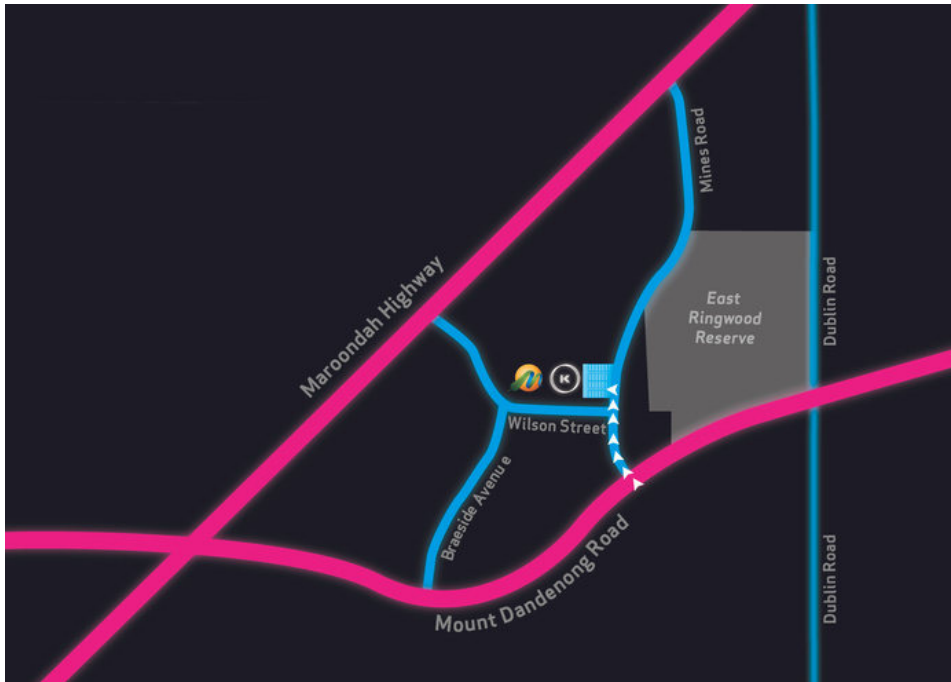
- Dedicated Event Coordinator, staff and chefs
- Hospitality service equipment
- In-house audio visual equipment such as built-in sound & overhead screen projection, focus lighting, integrated plasmas, lectern and cordless hand-held microphones and stands
- Display boards
- Staging (adjustable in size)
- Dance floor (adjustable in size)
- Room hire (provided minimum numbers are met)
- In-house complimentary WIFI
- Customised floor plan and directional signage

Additional Services Available

Charges apply - please discuss with your Events Coordinator

- Dedicated Technical Supervisor to oversee your event
- Event theming and decorating
- Marketing opportunities for your events
- Extra integrated plasmas
- Additional microphones (lapel and hand held)
- Corded microphones
- Whiteboards, Flip chart paper, pens and stand
- In-house photocopying
- Vision switcher
- Specialised lighting plan
- Cash bar for walk-up beverage service
- Security guards - required at functions with alcohol

Location



Karralyka is just 40 minutes from the Melbourne CBD, located at Mines Road Ringwood East. The region of Ringwood has ample accommodation options available suitable for all groups from corporate travelers to families. Karralyka is a 5 minute drive into the heart of Ringwood's bustling town centre including Eastland shopping centre with easy access onto the Eastlink tollway.

Parking

Over 300 free car spaces available on the Karralyka grounds with entrance off Mines Road. Accessible parking is available adjacent to the upper entrance off Wilson Street.

Train Travel

Ringwood train station (Belgrave and Lilydale lines) is a 10 minute drive to Karralyka and Ringwood East train station (Lilydale line) is just a 5 minute drive to Karralyka.

Accessibility

Karralyka is fully accessible for patrons in wheelchairs or with limited mobility. All our function rooms have flat floor access from the upper entrance off Wilson Street. Lift access is available from the Mines Road entry. If you need a wheelchair space in the theatre, please ask for this when booking tickets. A wheelchair ramp onto stage is also available for functions in the Banquet Rooms

Accommodation

Our hotel partner Sebel can provide a discounted rate for your delegates & attendees. Please discuss with your dedicated Event Coordinator.



VENUE

2023

KARRALYKA

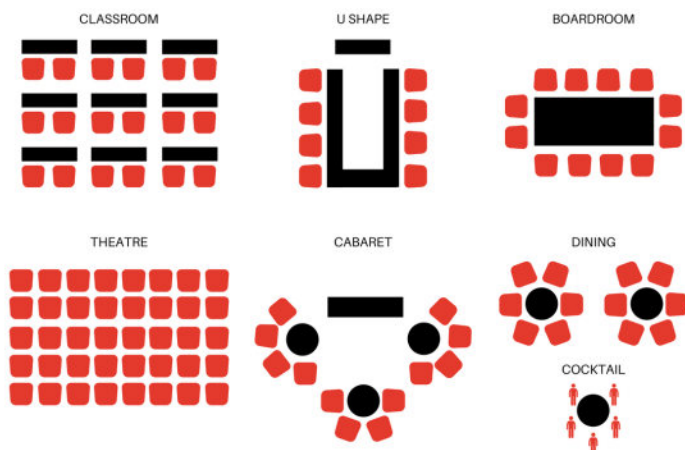
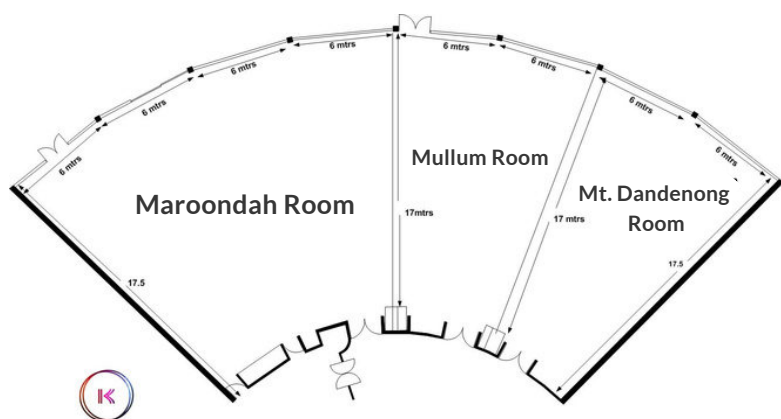
2023 Venue

Functions & Events

Seating Guide

For layout demonstration purposes only

Room Layout



Capacity

Area	Sq Mtr.	Height	Theatre Style	Cabaret*	Cocktail	Dining+
Theatre	-		410			
Banquet Room	600	3 - 4.5	500	304	400	450
Maroondah Room	300	3 - 4.5	250	112	200	160
Mullum Room	150	3 - 4.5	90	48	100	60
Mt Dandenong Room	150	3 - 4.5	90	48	100	60

*Raised staging for guest speakers is included in all the rooms with numbers above.

Cabaret capacity includes a dance floor.

Cabaret seating is based on 8 people per table.

+Based on a specific room set up.

2023 Venue

Functions & Events



ROOM HIRE

Please be advised a room hire applies to seminars, meetings, cocktail functions, breakfasts & platters.

The room hire will be waived for full day conference packages
and seated 2 & 3 course dining where minimum guest numbers are met.

*A \$450 operational and cleaning fee will apply to all waived room hire, events or functions.

Hours	Booking Type	Banquet Room	Maroondah Room	Maroondah & Mullum Room	Mount Dandenong & Mullum Room	Mount Dandenong OR Mullum Room	Lawn
5 hr	Half Day AM Half Day PM	\$2,000	\$1,200	\$1,500	\$1,200	\$800	\$500
8 hr	Full Day	\$2,800	\$1,400	\$1,900	\$1,400	\$1,000	\$700

Additional hours can be added to your event, charges apply.

5hr and 8hr room hire includes 30mins before and after event for set up and pack down.

**Room Hire rates may increase when little or no catering is required
and numbers fall below 50 people.**

Please discuss all pricing with your Event Coordinator

FUNERAL HIRE RATES

Funeral package - \$2,500 for 4 hours

Includes 4hr Banquet Room hire with technician, water station and use of AV equipment.

Food and beverages are available, charges apply.

SECURITY GUARDS

Monday - Friday (per hour, per guard)	\$58.50 inc GST
Saturday (per hour, per guard)	\$72.50 inc GST
Sunday (per hour, per guard)	\$87.50 inc GST
Public Holiday (per hour, per guard)	\$109.00 inc GST

**Please be advised that Security Guards will be supplied at the discretion of
Karralyka staff based on capacity and alcohol service. Rates subject to change.*



THEATRE

2023

KARRALYKA

2023 Theatre Functions & Events



THEATRE HIRE

Karralyka's point of difference is our flexible package options that can be facilitated across multiple spaces within the venue. The 410 theatre can be hired in conjunction with banquet rooms for school performances, graduations, award nights, dance concerts, large seminars, presentations or live stage shows.

Karralyka Theatre offers a minimum booking time of 4 hours.

THEATRE SNAPSHOT

- A modern, fully equipped venue suitable for all performance types
- Tiered seating for 410, so that every seat has a great view with no obstruction
- State-of-the-art lighting and audio systems
- Five large dressing rooms and a green room
- A full range of scenery options including full-sized background cloths, projections and atmospheric effects
- An orchestra pit for 25 musicians
- Experienced team of in-house Production Coordinators and Technicians

CORPORATE HIRE RATES - PER HOUR

Monday to Friday Rehearsal	\$346.00
Monday to Friday Performance	\$362.00
Saturday Rehearsal	\$362.00
Saturday Performance	\$383.00
Sunday/Public Holiday Rehearsal	\$373.00
Sunday/Public Holiday Performance	\$394.00



2023 Theatre

Functions & Events



THEATRE RATES DETAIL

COMMUNITY HIRE RATES - PER HOUR

Monday to Friday Rehearsal	\$278.00
Monday to Friday Performance	\$294.00
Saturday Rehearsal	\$289.00
Saturday Performance	\$310.00
Sunday/Public Holiday Rehearsal	\$299.00
Sunday/Public Holiday Performance	\$315.00
Theatre Dark Day	\$550.00
Streaming from Theatre to Banquet holding rooms	\$250.00

Extra dressing room spaces available with price on application based on availability.

2 Hour Plotting Session	\$335.00
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Includes one Technician to assist with recording lighting scenes and creating a cue list for playback during performances.

STAFF REQUIREMENTS

Technical staff and Front of House staff are required to ensure your event runs smoothly and efficiently. Staff numbers are based on your event and service required. Minimum of 4 hours are required for all technical staff.

STAFF RATES - PER HOUR

TECHNICAL STAFF

Monday to Friday before 10pm	\$58.00
Monday to Friday between 10pm and 6am	\$87.00
Saturday before 10pm	\$72.50
Saturday after 10pm/Sunday/Public Holiday	\$116.00
Exceeding 10hr per call	\$116.00

ADDITIONAL STAFF

Merchandise Seller (min 2hr call)	\$55.00
Front of House Supervisor (min 3hr call out)	\$58.00
Ushers (min 2hr call out)	\$55.00
Additional Box Office (min 2hr call out)	\$55.00
*Cleaner (min 2hr call)	\$43.00

*Compulsory cleaning required between matinee and evening performances when 2 x performances are held on the same day.



MENU

2023

KARRALYKA

2023 Menus

Functions & Events



CONFERENCE & SEMINAR

Full Day (8hr) - \$72.00

Full menu is provided in this service

Half Day (4hr) - \$63.00

Choice of morning or afternoon tea

Build your own options available

Minimum of 40 pax

On Arrival

\$8.50 per person

Water
Nespresso
Chilled orange & apple juice
Herbal and fruit infused tea
Seasonal whole fresh fruit VG V GF

Morning tea break

\$13.50 per person

Water
Nespresso
Chilled orange & apple juice
Herbal and fruit infused tea

*Select one sweet or savoury item from morning
and afternoon break menu
(refer to page 13)*

**Add additional sweet or savoury item
or seasonal sliced fruits platter for
\$4.50 per person**

Lunch break

\$43.00 per person

Water
Nespresso
Selection of soft drinks
Herbal and fruit infused tea

*Select one hot fork or one street food dish
(refer to page 13)*

Chef selection of two salads
Cheese platter VG
Seasonal sliced fruits VG V GF

Selection of freshly baked filled baguettes

Add one extra hot fork dish for \$8.50 per person

Afternoon tea break

\$13.50 per person

Nespresso
Herbal and fruit infused tea
Selection of soft drinks
Water

*Select one sweet or savoury item from morning
and afternoon break menu
(refer to page 13)*

**Add one extra sweet or savoury item or
seasonal sliced fruits platter for
\$4.50 per person**

Coffee Cart

Additional costs apply

**Minimum 2 hour duration - Roasted freshly ground
coffee made by a professional Barista**



2023 Menus

Functions & Events



CONFERENCE & SEMINAR

Morning and afternoon tea break

Sweet

- Vanilla, raspberry and almond cake VG
- Selection of muffins include apple and cinnamon, blueberry and triple chocolate VG
- Buttermilk scones with Yarra Valley strawberry jam and cream VG
- Nutella chocolate brownies VG
- Selection of friands include mixed berry, apple and cinnamon, orange chia and poppy VG GF
- Double chocolate lamington
- Mini jam donuts VG
- Selection of hand-crafted cookies VG
- Flourless orange & almond cake GF

Nut Free option available for additional \$1.50 per person

Savoury

- Roasted pumpkin, zucchini, thyme and mozzarella muffin VG
- Caramelised onion, kale and Persian Feta tart VG
- Tomato, spinach, spring onion and goat cheese frittata VG
- Beef and rosemary sausage roll with tomato sauce
- Aussie classic vegemite and cheese scroll VG
- Braised Lamb and rosemary pie with sweet mustard relish
- Chicken and mushroom filo with tomato relish
- Quiche Lorraine

Hot fork dish

- Beef burgundy with rosemary and garlic roasted potatoes
- Lemon, garlic, and parmesan crumbed chicken tenderloin with chef choice of two dipping sauces
- Roast of the day with herb roasted potatoes GF
- Lamb and vegetable stew with rice
- Roasted vegetable lasagne with tomato sugo and cheese mozzarella VG
- Chicken and mushroom casserole with roasted root vegetables
- Pasta carbonara with spinach and spring onion
- Roasted cauliflower and eggplant curry with steamed basmati rice VG V GF

Street Food

- Butter chicken with roti naan and cucumber raita
- Satay chicken with coconut rice
- Lamb tagine with minted almond couscous
- Korean fried chicken with sweet and sour chili sauce
- Mongolian style beef and vegetable stir fry with jasmine rice
- Greek lamb with pita and tzatziki
- Green curry chicken with jasmine rice



2023 Menus

Functions & Events



BREAKFAST

This package is 3 hours in duration

Minimum of 40 pax

Plated breakfast

\$51.00 per person

Served directly to the table

Freshly brewed roasted coffee

Herbal and fruit infused tea

Assorted fruit juices

Freshly baked Danish pastries VG

Locally grown seasonal sliced fruit VG V GF

Please select one of the following hot options:

- Grilled Vienna bread with scrambled eggs, crispy bacon, chicken and chive breakfast sausage, herb and balsamic roasted Roma tomato and hash brown
- Avocado and mascarpone spread on sourdough toast, with poached egg, smoked salmon, wilted spinach and hollandaise
- Milawa goat cheese and char-grilled Mediterranean vegetable frittata, grilled asparagus, hash brown and roasted tomato relish VG
- Turkish toast with scrambled eggs, grilled button mushrooms, crispy bacon, lamb and rosemary breakfast sausage, grilled asparagus, and potato rosti
- Eggs benedict with poached egg, toasted English muffin, wilted spinach, champagne ham and hollandaise

Upgrade to Premium Nespresso coffee for \$5.50 per person

Stand-up light breakfast

\$27.00 per person

(vegetarian and gluten free options available)

Freshly brewed roasted coffee

Herbal and fruit infused tea

Assorted fruit juices

Locally grown seasonal sliced fruit VG V GF

Please select one of the following options:

Sweet

- Selection of muffins VG
- Selection of freshly baked Danish VG
- Bircher muesli pots VG
- Selection of friands VG GF
- Chocolate croissants VG
- Petit pancake with Canadian maple syrup and double cream VG

Savoury

- Roasted pumpkin, zucchini, thyme, and mozzarella muffin VG
- Eggs benedict roll- egg omelette, Champagne ham, spinach and hollandaise
- Grilled vegetable and spring onion frittata VG GF
- Champagne ham and cheese croissant
- Tomato and cheese croissant
- Breakfast burrito

Add one extra item for \$6.00 per person

Coffee Cart

Additional costs apply

Minimum 2 hour duration - Roasted freshly ground coffee made by a professional Barista



2023 Menus

Functions & Events



PLATED LUNCH

Entrée

- Satay marinated grilled chicken skewers with pineapple, cabbage, and watercress salad
- Pan fried potato gnocchi with sauté mushroom and basil pesto cream
- Smoked chicken and asparagus risotto with shaved parmesan
- Roasted vegetable and Milawa goat cheese frittata, with tomato and mustard relish, beetroot and wild rocket
- Coconut crumbed prawns with avocado and green mango salsa and red curry sauce
- Spicy salt and pepper squid with green papaw, cucumber, and coriander salad

Main

- Beef rogan josh with saffron and cumin rice, cucumber raita and papadum
- Pan seared salmon fillet with ratatouille and crispy pancetta
- Red wine and herbs braised Victorian beef shoulder with buttered mash potato, caramelized onion and gravy
- Parmesan, lemon, and panko crushed fish bake (chef choice of fish fillet) with Cajun roasted potato, rocket salad and tartar sauce
- Lemongrass, ginger and chilli grilled chicken fillet with Asian salad and sesame dressing
- Slow cooked Victorian lamb with creamy potato and green pea mash and shallot gravy
- Panko parmesan and herb crusted chicken fillet with mushroom, spinach, spring onion crushed potato and mushroom sauce

Dessert

- Caramel and macadamia cheesecake with salted caramel sauce
- Tiramisu with dark roasted coffee chocolate sauce, cream fraiche and fresh raspberries
- Pavlova with berry mousse and seasonal fruits
- Lemon meringue tart with blue berry compote
- Chocolate mousse filled profiteroles with raspberry sauce
- Warm chocolate pudding with rich chocolate sauce and vanilla ice cream

Add a shared cheese and fruit platter for
\$6.00 per person

***This package is 5 hours in duration
Minimum of 60 pax***

Two main & two dessert \$70.00

Two entrée & two main \$73.00

Two entrée, two main, two dessert \$84.00

Alcoholic/Non Alcoholic Beverages

**Freshly brewed roasted coffee
Herbal and fruit infused tea
included with dessert**

Cash bar available or beverages on consumption

**\$230 flat rate per 100 guests
Including bartender/s for the duration
of your event**



2023 Menus

Functions & Events



FOOD STATIONS

SEATED BUFFET

Roast

\$37.00 per person

- Mustard roasted porterhouse with red wine jus
- Rosemary and garlic chicken with lemon herb sauce
- Roasted root vegetables
- Green salad
- Selection of breads

Seafood

Starting from \$53.00 per person

- New South Wales cooked tiger prawns
- Tasmanian oysters
- Poached whole salmon
- Spicy marinated half shell mussels
- Assorted condiments and sauces

Braised meat

\$37.00 per person

- Tuscan braised lamb shanks
- 8 hour braised beef shoulder
- Mashed potato and roasted root vegetables
- Green salad
- Assorted breads

Christmas Feast

\$45.00 per person

- Roast turkey and leg ham with cranberry sauce
- Rosemary and garlic roasted lamb with minted gravy
- Herb roasted root vegetables
- Selection of bread rolls
- Christmas plum pudding with brandy custard

Minimum of 40 pax

Alcoholic/Non Alcoholic Beverages

Cash bar available or beverages on consumption

\$230 flat rate per 100 guests

Including bartender/s for the duration of your event



2023 Menus

Functions & Events



FOOD STATIONS COCKTAIL BUFFET

Antipasto

\$32.00 per person

- Locally produced small goods
- Assorted marinated vegetables
- Selected bread and dips
- Selection of cheeses, pate and quince paste

Sausage sizzle

\$15.00 per person

- Sausages including chicken and chives, lamb and rosemary, beef, pork and fennel
- Grilled onion and grated cheese
- Selection of breads and condiments

(This option is only available as an outdoor offering)

Hot dog

\$15.00 per person

- Steamed frankfurter sausage
- Hot dog rolls
- Grilled onion and grated cheese
- Sauces and condiments

Sushi

\$22.00 per person

- Handmade selection of sushi and California rolls with wasabi mayonnaise, pickled ginger and light soy sauce

Pies and sausage rolls

\$18.00 per person

- Selection of handmade pies with tomato sauce including beef burgundy, Moroccan lamb, chicken and mushroom and curried vegetable
- Assorted sausages rolls including beef and herb, pork and fennel and roasted vegetables
- Assorted pickles and sauces

Curry

\$35.00 per person

- Chicken and potato curry with lemon and cumin rice
- Lamb rogan josh with naan bread
- Roasted cauliflower, lentil and spinach curry
- Saffron rice
- Cucumber and tomato raita

Dessert

\$20.00 per person

- Variety of cakes, petit fours, chocolate dipped profiteroles, pavlovas, mousses, marshmallows and lollies

Chocolate Fountain dipping foods

\$20.00 per person

- Profiteroles, chocolate brownies, wafers, macarons, marshmallows
- Fresh fruits including strawberries, grapes and pineapple

Additional costs apply for chocolate fountain hire



2023 Menus

Functions & Events



BUFFET DINING

This package is 5 hours in duration
Minimum 40 pax

\$85.00 per person

Freshly brewed roasted coffee
Herbal and fruit infused tea
Iced water station

Cold

- Freshly cut deli meat including champagne ham, Hungarian salami, prosciutto, and smoked chicken
- Herb marinated grilled vegetable - including eggplant, pumpkin, capsicum, sun dried tomato, artichoke, mushroom and kalamata olives
- Chef's selection of three salads

Hot

Choose from two of the following:

- Mustard roasted porterhouse with mushroom sauce GF
- Herb roasted lamb rump with rosemary jus GF
- Lemon and thyme roasted chicken fillet with mustard sauce
- Chicken and potato curry with rice GF
- Beef Rogan josh with cumin and lemon rice
- Lamb and root vegetable stew GF

Accompanied with:

- Rigatoni pasta with roasted vegetable and Napoli sauce and grated parmesan VG
- or
- Roasted vegetable with spinach and basil pesto and chardonnay cream
- Garlic and herb roasted new potatoes VG V GF
- Steamed mixed vegetables VG GF
- Ciabatta dinner rolls VG

Dessert

- Freshly cut seasonal sliced fruit VG
- Premium Australian cheese and quince paste VG
- Cake, slices, and petit fours VG
- Sticky date pudding with salted caramel sauce VG

Upgrade to Premium Nespresso coffee for \$5.50 per person



2023 Menus

Functions & Events



PLATTERS

Hot Platters

\$115.00 per platter

- Selection of handmade pies with tomato sauce-beef burgundy, Moroccan lamb, and chicken and mushroom
- Panko and herb crumbed chicken tenderloins with chef's selection of two dips
- Gourmet sausage rolls -beef and herbs, pork and fennel and roasted vegetables
- Selection of quiches - Lorraine, spinach and feta and roasted vegetable
- Asian cuisine- spring rolls, wontons, and dim sum with sweet chilli sauce VG
- Indian vegetarian -samosas, Aloo bonda and pakora with coriander and mint yoghurt VG
- Sliders - pulled pork and Asian coleslaw, Korean chicken, and sweet and sour chili sauce
- Mixed platter - including lamb and rosemary mini pies, quiche Lorraine, vegetarian mini pizzas and beef sausage rolls

Hot Seafood Platter

Starting from \$120.00 per platter

- Tempura prawns, salt and pepper calamari and barramundi goujons with wasabi mayo

Gluten Free Platter

\$165.00 per platter

- Chefs selection of three items with sauces

Cold Platters

\$110.00 per platter

- Cheese platter VG
- Assorted cakes and slices

\$115.00 per platter

- Antipasto platter
- Seasonal fruit platter VG GF V
- Crudit  grazing platter VG V - seasonal raw vegetables, chef selection of three dips and grissini/bread

\$135.00 per platter

- Assortment of sandwiches
- Selection of wraps
- Gourmet filled baguettes

\$140.00 per platter

- Hand crafted sushi and California rolls

Cold Seafood Platter

Seasonal price on application

- Seafood selection with prawns, oysters, smoked salmon with lemon and cocktail sauce

Platters serve 10 people

Please be advised that if you proceed with the platter only menu, a minimum order of 3 platters of the same item is required.



2023 Menus

Functions & Events



COCKTAIL MENU

Select 10 items from

cold & warm, hot and sweet canapés below

Cold & warm canapés

- Seared beef with beetroot, dill, hazelnut pesto and garlic roasted croutons
- Bruschetta - capsicum, tomato, onion, basil, and goat cheese VG
- Peking duck rice paper roll with Vietnam mint and coriander, lemon and palm sugar dressing GF
- Petit chicken, avocado and cream cheese sandwich
- Smoked salmon with lemon, dill, baby capers, cream and pickled cucumber
- Shredded five spiced chicken in wonton cup with avocado and chilli salsa
- Tasmanian oyster with tomato, chilli and coriander salsa GF
- Zucchini and halloumi fritter with avocado and chilli salsa VG
- Herb marinated shredded lamb with green pea mash and beetroot relish

Hot canapés

- Grilled tenderloin of beef on crispy potato rosti and chilli jam
- Forest mushroom and mozzarella arancini with mustard aioli VG
- Satay chicken skewer with peanut dipping sauce
- Crispy fried spicy salt and pepper prawn with lime aioli
- Chicken and mushroom filo with spiced tomato relish
- Potato, green pea and cauliflower samosa with coriander and green mango mayonnaise VG
- Beef wellington with tomato sauce
- Spiced lamb kofta with minted yoghurt and cucumber
- Prawn ginger and garlic Gow with soy, chilli and honey sauce

Sweet canapés

- Nutella chocolate brownie VG
- Assorted petit fours VG
- Profiter roll with chocolate dipping sauce VG
- Rocky road slice VG
- Assorted macaroons VG
- Hazelnut and chocolate mousse with fresh raspberries VG
- Green tea tiramisu with white chocolate and pistachio crumb VG
- Chocolate cupcake VG

Substantial canapés

- Barramundi goujon
- Korean chicken with sweet chilli mayonnaise
- Green curry chicken with jasmine rice
- Singapore style fried vegetable noodles

This package requires a minimum 50 pax

Cocktail Package \$64.00

Add one substantial canape for \$8.50

Add two substantial canapes for \$15.00

ALCOHOLIC BEVERAGES

Cash bar available or beverages on consumption

\$230 flat rate per 100 guests

Including bartender/s for the duration of your event

A security charge will apply at the discretion of Karralyka when alcohol is served.



2023 Menus

Functions & Events



PREMIUM DINING MENU

Entrée

- Thai herb marinated grilled king prawns with avocado, green mango and coriander salsa with red curry sauce
- Slow cooked high country pork belly with apple and red cabbage confit, cauliflower puree and spiced plum sauce
- Beetroot, orange, and gin cured salmon with dill cream, avocado and cucumber, sesame crackers with orange and ginger dressing
- Massaman spiced grilled lamb eye of loin with Wattle Valley goat cheese polenta, broad beans and red currant sauce
- Lobster tail and prawn ravioli with butternut pumpkin puree, champagne and herb cream, roasted chilli and garlic oil
- Pan fried pumpkin and sage gnocchi with burned butter and lemon cream sauce, roasted macadamia, pumpkin and spring onion salsa and parmesan wafers VG
- Moroccan spiced chicken skewers with pineapple, cabbage and water cress with chilli and palm sugar dressing GF

Main

All dishes accompanied by two varieties of seasonal vegetables

- Grilled Gippsland tenderloin of beef with parmesan and chive potato pave, beetroot and blue cheese puree, braised mushroom and demi glaze
- Pistachio, cumin, and sesame crusted roasted Tasmanian salmon fillet with grilled vegetable gratin and dill hollandaise sauce

Mains continued

- Preserved lemon, chilli and thyme rub grilled chicken fillet with herb roasted root vegetable mash with tomato and olive jus
- Chimichurri rub grilled Victorian lamb rump with roasted mustard cream new potato, baba ghanoush and mint jus
- Pan seared barramundi fillet with potato and spinach rosti, crispy pancetta and lemon beurre blanc
- Slow cooked Victorian beef cheek with buttered potato and parsnip mash, braised onion, sweet potato crisp and smooth gravy
- Provincial herb roasted chicken fillet with Wattle Valley goat cheese, grilled polenta and pickled grape jus

DINING

**This package is 5 hours in duration
Minimum 60 pax**

Two main & two dessert \$80.00

Two entree & two main \$85.00

Two entree, two main, two dessert \$100.00

BEVERAGES**Non Alcoholic Beverages**

Dessert served with tea and coffee

Alcoholic Beverages

Cash bar available or beverages on consumption

**\$230 flat rate per 100 guests
Including bartender/s for the duration
of your event**



2023 Menus

Functions & Events



PREMIUM DINING MENU

Sharing bowls to the table

Serves 10 people

\$12.00 per bowl

- Seasonal green salad tossed with champagne and herb vinaigrette
- Creamy buttered mash potato
- Greek style salad with basil pesto dressing
- Rosemary and garlic roasted potatoes
- Steamed mixed vegetables with rosemary butter

Dessert

- Belgium mousse filled profiterole with pistachio crumb, dark chocolate sauce and mixed berry sorbet
- Lemon tart with blueberry compote, sugar caramel, roasted coconut and cream
- Vanilla bean panna cotta with pineapple and mango salsa
- Tiramisu with walnut crumble and coffee ice cream
- Tropical fruit cheesecake with white chocolate, fruit salsa and mango sorbet
- Chocolate and raspberry brownie with dark chocolate sauce and raspberry sorbet

Please be advised that dinner events are 5 hours in duration including 30 mins set up and pack down, finishing no later than 12.30am.

A security charge will apply at the discretion of Karralyka when alcohol is served.

CONTACT KARRALYKA



(03) 9870 2888



KARRALYKA@MAROONDAH.VIC.GOV.AU



**MINES ROAD,
RINGWOOD EAST 3135**

Enquire through our website



**WE LOOK FORWARD TO
HEARING FROM YOU**



2023 Menus

Functions & Events



SCHOOL, SPORT & CLUBS DINING MENU

Soup

- Pumpkin, thyme, and parsnip with mascarpone cream
- Lamb, vegetable, and barley
- Potato, fennel, and leek with basil oil VG
- Roasted carrot, parsnip, and bacon
- Creamy tomato and fennel
- Potato, green pea zucchini and chicken
- Roasted root vegetables and Tuscan herbs
- Carrot, sweet potato, cumin, and coconut
- Chicken and sweet corn chowder

Entrée

- Smoked chicken risotto with thyme, lemon, asparagus, and shaved parmesan GF
- Chicken Caesar salad- butter milk poached chicken, bacon, shaved parmesan, boiled egg, and croutons
- Coconut crumbed prawns with avocado and green mango salsa and red curry sauce
- Pan fried potato and ricotta gnocchi parmesan and basil cream, roasted pumpkin, shitake mushroom and Spanish onion salsa VG
- Moroccan spiced chicken skewers with pineapple, cabbage and water cress with chilli and palm sugar dressing GF
- Pasta rigatoni, spiced tomato and herbs sauce, English spinach parmesan and smoky chorizo
- Roasted Mediterranean vegetables and Milawa goat cheese frittata, tomato, and mustard relish VG GF
- Salt and pepper calamari, green pawpaw, cucumber, watercress, and lemon mustard aioli GF

DINING

This package is 5 hours in duration
Minimum 60 pax

Canapes on arrival

Chef selection - \$12.50 per person

Including chef selection of two hot and one cold or warm canape

Two main & two dessert \$71.00

Two entree & two main \$73.00

Two soup, two main, two dessert \$79.00

Two entree, two main, two dessert \$84.00

BEVERAGES

Non Alcoholic Beverages

Dessert served with tea and coffee

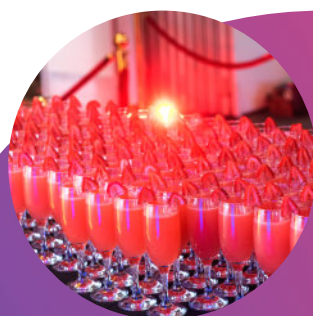
*Continuous supply of Soft Drinks
with all dining options*

Alcoholic Beverages

*Cash bar available or beverages on
consumption*

**\$230 flat rate per 100 guests
Including bartender/s for the duration
of your event**

*Note: Anaphylaxis meals are specially prepared prior to the event and will be charged \$30.00 per additional meal. **Epipens are not kept on premises.**



2023 Menus

Functions & Events



SCHOOL, SPORT & CLUBS

DINING MENU

Main

All dishes accompanied by two varieties of seasonal vegetables

- Lemon and Provencal herbs roasted chicken fillet with mushroom risotto and lemon butter sauce GF
- Slow cooked Gippsland beef shoulder with creamy, and cheesy mash potato, sauté Swiss brown mushroom with rosemary jus GF
- Lemon, oregano, and garlic roasted lamb rump with root vegetable puree and roasted beetroot and thyme jus GF
- Italian herbs and parmesan crusted baked chicken fillet with roasted garlic and sweet potato cream and lemon mustard sauce GF
- Red wine and herbs braised Victorian beef cheek with buttered mash potato, caramelized onion and smooth pot gravy GF
- Panko parmesan and herb crusted chicken fillet with mushroom, spinach, spring onion crushed potato and mushroom sauce
- Curry braised lamb shank with roasted garlic mash potato and spiced mustard sauce GF
- *Pan seared Tasmanian salmon fillet with cauliflower and leek puree and lemon sage butter sauce GF
- *Grilled Gippsland tenderloin of beef with mustard, creamed new potatoes and carrot and cumin puree with beef jus GF

(*Above Salmon and Beef options - additional \$5.00)

Dessert

- New York baked cheesecake with fresh raspberries and cream VG GF
- Chocolate and raspberry brownie with berry sorbet VG
- Vanilla bean panna cotta, mango and pineapple salsa VG GF
- Belgium chocolate mousse cake with berry compote and chocolate soil VG
- Lemon and lime tart, with roasted coconut, caramelized sugar and lemon and ginger syrup VG
- Warm sticky date pudding with salted caramel sauce and vanilla bean ice cream VG

Sharing bowls to the table

Serves 10 people

\$10.00 per bowl

- Seasonal green salad tossed with champagne and herb vinaigrette VG GF
- Creamy buttered mash potato VG GF
- Greek style salad with basil pesto dressing VG GF
- Rosemary and garlic roasted potatoes VG GF

Please be advised that dinner events are 5 hours in duration including 30 mins set up and pack down, finishing no later than 12.30am.

A security charge will apply at the discretion of Karralyka when alcohol is served.

CONTACT KARRALYKA



(03) 9870 2888



KARRALYKA@MAROONDAH.VIC.GOV.AU



**MINES ROAD,
RINGWOOD EAST 3135**

Enquire through our website



**WE LOOK FORWARD TO
HEARING FROM YOU**



2023 Menus

Functions & Events



JUNIOR SCHOOL

Entrée

- Mushroom and spinach risotto with goat cheese VG
- Chicken salad - crispy chicken with coleslaw
- Salt and pepper calamari with green mango salad and ginger soy dressing
- Spinach and ricotta tortellini with tomato sugo and parmesan VG
- Penne pasta tossed with poached chicken basil, pesto cream and spinach

Main

- Tuscan braised beef with corn cob, mash potato, green salad and tomato sauce
- Chicken Parma - ham, Napoli sauce, potato wedges and green salad
- Lamb kofta with sweet potato mash, green salad and coriander and yoghurt dressing
- Tuscan marinated grilled chicken skewers with rosemary roasted potato, green salad and lemon herb sauce GF
- Crumbed fish fillet with potato wedges, green salad and tartar sauce
- Pasta penne bolognese with shaved parmesan

Dessert

- Steamed chocolate pudding with rich chocolate sauce and vanilla ice cream
- Sticky date pudding with salted caramel sauce and vanilla ice cream
- Rainbow brownie with chocolate sauce and vanilla ice cream
- Vanilla ice cream with chocolate topping, M&Ms and chocolate wafers
- Rocky road with vanilla ice cream and chocolate sauce
- Seasonal fruit salad with vanilla ice cream VG GF V
- Pavlova with seasonal fruits and cream topped with fairy floss VG GF

DINING

**This package requires a minimum 60 pax
Suitable for children under 12 years**

One main & one dessert \$35.00

Two main & two desserts \$40.00

One entrée, one main, one dessert \$45.00

Two entrée, two main, two dessert \$50.00

BEVERAGES**Non Alcoholic Beverages**

Dessert served with tea and coffee

*Continuous supply of Soft Drinks
with all dining options*

**Note: Anaphylaxis meals are specially prepared prior to the event and will be charged \$30.00 per additional meal.
Epipens are not kept on premises.*



KARRALYKA

2023 Packages

Functions & Events



PARTY PACKAGE

\$85.00 per person

This package requires a minimum of 60 pax

Welcome mocktail

2 course dinner menu of your choice
(entrée/main or main/dessert)

5 hour venue space

Unlimited soft drinks

Chair covers and table linen

Dancefloor

Lectern/microphone/stage

Red carpet arrival

Mirror ball

Selection of Karralyka centrepieces

Experienced wait staff and
event supervisor

Dedicated Event Coordinator
to assist with planning

Upgrade to 3 course dining options

\$91.00 pp - Soup, Main, Dessert

\$96.00 pp - Entrée, Main, Dessert

WHY CHOOSE KARRALYKA

Our premium functions and events space is located just 40 minutes outside of Melbourne CBD providing the luxury high end quality you would expect from an inner city venue at a competitive rate. Karralyka is set within the native, eastern landscape that highlights the beauty of its natural surroundings.

With pillarless rooms and floor to ceiling windows, you can truly appreciate the expansive space. Karralyka also includes a large lawn area, substantial complimentary parking, wheelchair accessibility and our very own dedicated team of professional chefs and in-house audio visual technicians that can cater events up to 500pax.

With additional access available to our theatre for presentations, we can ensure your function or event is tailored to best suit your needs.



2023 Upgrades

Functions & Events



UPGRADES

Speak to your Event Coordinator for a price guide

Mocktails

Refreshing fruity mocktails served on arrival

Popcorn Machine

Freshly popped salty popcorn

Donut Wall

Theme iced donuts in your event colours

Ice Cream Selection

A miniature sweet treat on the go

Chocolate Fountain

Chocolate dipped profiteroles, fresh fruits, pavlovas, marshmallows, lollies and more

Photo Booth

Hours of posing no selfies required

Photographer

Roaming your event capturing the night

Live Entertainment

Acoustic, band or DJ options available

Red Carpet Arrival

Roll out the red carpet for your VIP guests

Mirror Ball

Dance the night away under a sky of sparkling lights

Chair Covers

Elegant fitted chair covers for your Gala Event

Table Centrepieces

Your Event Coordinator can assist with multiple selections

AV Technician

For all of your audio visual needs

TAKE IT TO THE NEXT LEVEL

Enhance your event with a little bit of extra sparkle!

To make it a night you'll never forget, take a look at some of our additional upgrades you can add to your package to ensure the party fun continues all night long.

From sweet treats to interactive entertainment, choose the perfect enhancement that's right for you!





T&C'S

2023

KARRALYKA

Terms & Conditions

Karralyka is a service of Maroondah City Council

BOOKING, CONFIRMATION & PAYMENT

1. To confirm an event application, a non-refundable deposit must be paid within the time specified on the contract. Should the client cancel the booking, the centre retains the deposit paid.
2. Deposits are \$1,000 for events held in the theatre and function rooms.
3. Final numbers for catering purposes are to be provided seven days prior to the date of the event before midday. The charges for the event will be based on this number, and it is not possible to lower this charge. Additional numbers may not be guaranteed the specified catering.
4. Clients are permitted access to the centre for two hours outside booking times or at a time advised by centre, additional charges may apply. Clients requiring more time than this should discuss requirements with centre staff; however, additional time may not be guaranteed. Clients at the conclusion of event are permitted 30mins to bump out equipment and time after this will incur additional charges.
5. Catered functions are to be paid for in full by the time specified, which may be before, or after the date of the function. All costs, fees and expenses incurred by Maroondah City Council including but not limited to administrative costs, debt collection agency fees and legal costs and expenses will be met by the client (hereinafter to mean the person or organisation named in the Hiring Agreement) for non-payment of account.
6. The foyer is a general service area for all the Centre venues. Specific use of the foyer, other than for arrival/departure of guests, is not included for the event unless specified on the contract or advised in writing by the centre.

LIABILITY OF CLIENT

7. Clients are responsible for workers' compensation or similar insurance over their servants or voluntary workers and for all insurance coverage on goods and services they cause to be brought into the complex. No responsibility will be borne by the centre for any goods and services owned by any client.
8. The client shall at all times indemnify Council from and against the loss of or damage to the centre, any property owned or possessed by Council and situated therein, and any person on the premises, from what-ever cause; the same may arise during the period of hire.
9. No part of the building may be broken or pierced by nails, screws or other means, nor may anything be taped, glued or affixed to any part of the building. No scenery, fittings, decorations, posters, advertisements, flags, logos, shields or emblems may be displayed in or around the building without the prior consent of the Manager.

Terms & Conditions

LIABILITY OF CLIENT

10. The repair of any damage to the centre caused by negligence whatsoever including incorrect fastening of items, and damage caused by others acting on behalf of the client, will be the responsibility of the client for which a charge will be payable.
11. All items brought into the Centre, including packing boxes, cartons, paraphernalia from stands etc., must be removed at the conclusion of the function. Items left behind, whether it be by the client or others acting on behalf of the client, that require clearing by centre staff will generate an additional charge to the client.
12. Rice, confetti, glitter and similar decorative items (sometimes desired for table decoration) are not permitted in the Centre. All decoration requirements are to be approved by the Functions Manager prior to the day of the event.
13. Releasing of balloons outside the venue is not permitted.

ADHERENCE TO LAW

14. The client shall comply with all Acts and Statutory Rules, Provisions and Regulations and By-laws of the Commonwealth of Australia, State of Victoria and Maroondah City Council and shall be liable for any breach of such.
15. The Centre has an On-Premises Liquor Licence. No other alcohol or liquor may be brought into or consumed in the Centre without the permission of the Manager, nor may alcohol purchased or supplied at a function be taken from the premises. See over for further information about provision of alcohol.
16. Smoking is not permitted in any part of the Centre or on Council grounds
17. Management reserve the right to terminate any event prematurely due to safety or RSA concerns.
18. Any amplification used as part of an event shall not exceed 98% decibels. Sound checks to be carried out by Karralyka staff prior to commencement of event and throughout the event.
19. Catering must be provided for correct number of guests booked and attending.
20. No external food or beverage is permitted at any time to be brought into the venue for consumption, with the exception of celebration cakes.
21. Minimum numbers must be adhered to or additional charges will apply.
22. If dietary requirements for invited guests exceed 15% of the total number booked an extra fee will apply for extra kitchen staff and front of house staff to co-ordinate. This will be discussed once final numbers and dietary's are given to the Event Coordinator.

Terms & Conditions

ADHERENCE TO LAW

23. Smoke and fogger machines are prohibited from use unless prearranged with management. If the MFB is required to attend through the use of these items, the function organiser will be liable for any charges incurred to Council.
24. Unforeseen circumstances – In the event of inability to comply with any of the provisions of this contract by virtue of cessation or interruptions of gas, electricity, industry dispute, plant or equipment failure, unavailability of food, other unforeseen contingency or accident, the venue reserves the right to cancel any bookings and refund any deposits at any time.
25. Liquor licensing requirements – Management reserves the right to exclude or remove any person from a function or any other areas of the venue in accordance with the liquor control act of Victoria. No pints or shots are permitted during events.
26. Dress Code – Appropriate foot wear should be worn at all times in the venue. Bare feet are not permitted at any time.
27. Security (a) – It is the responsibility of the client to ensure that the behaviour of all persons attending the event and arriving and departing from the Centre, does not cause any disturbance or distress to others. In conjunction with the Manager, the client may require a guest or trespasser to leave the Centre. Should the Manager need to obtain assistance from Victorian Police in this regard, the client shall pay any associated costs.
28. Security (b) - Any event that has alcohol present requires security to be hired at the clients costs. This is determined at the discretion of management.

PRIVACY STATEMENT

Maroondah City Council is committed to protecting your privacy as prescribed by the Privacy & Data Protection Act 2014 and the Health Records Act 2001. The information you provide on this form is being collected by Maroondah City Council for the strict purpose of conducting Council business. Your information will not be disclosed to any external party without your consent, unless Council is required or authorised to do so by law. Failure to provide the information requested may make you ineligible to receive the service or be part of an event/ function that is the subject of this form. Any access to the information, amendments that may be required or any privacy enquiries may be directed to Council's Privacy Officer & Health Records Officer on 9298 4211 or email - privacy@maroondah.vic.gov.au

**WE
WELCOME
YOU TO
KARRALYKA**

2023

KARRALYKA

karralyka@maroondah.vic.gov.au

facebook.com/karralyka

@karralyka

(03) 9870 2888

www.karralyka.com.au

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