



FUNCTIONS & EVENTS INFORMATION KIT

2024

KARRALYKA

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FUNCTIONS & EVENTS



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Karralyka Events

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

What's Included

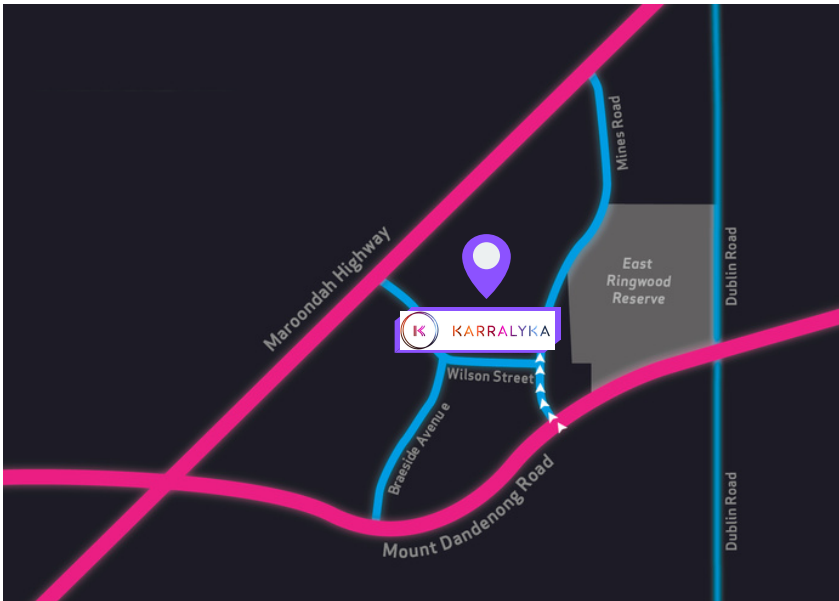
- Dedicated Event Coordinator, staff and chefs
- Hospitality service equipment
- In-house audio visual equipment such as built-in sound and overhead screen projection, focus lighting, integrated plasmas, lectern and cordless hand-held microphones and stands
- Display boards
- Staging (adjustable in size)
- 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 and printing
- Vision switcher
- Specialised lighting plan
- Cash bar for walk-up beverage service
- Security guards - required at functions with alcohol

Venue Location



Karralyka is just 40 minutes from the Melbourne CBD, located at 22A Mines Road Ringwood East. Ringwood has ample accommodation options available that are suitable for all groups from corporate businesses to families. Karralyka is a five minute drive into the heart of Ringwood's bustling town centre including Eastland Shopping Centre, with easy access on to Eastlink.

Parking

Over 300 car spaces are available at Karralyka, and can be accessed from the entrance off Mines Road. Accessible parking is available adjacent to the upper entrance off Wilson Street.

Train Travel

Ringwood Station (Belgrave and Lilydale lines) and Ringwood East Station (Lilydale line) are a five to ten minute drive from 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.

Accommodation

Our hotel partner The Sebel Ringwood is conveniently located just a short six-minute drive from Karralyka. They offer a discounted rate for delegates and attendees attending events or conferences at Karralyka. To learn more and make arrangements, please discuss the available options with your dedicated Event Coordinator.



VENUE



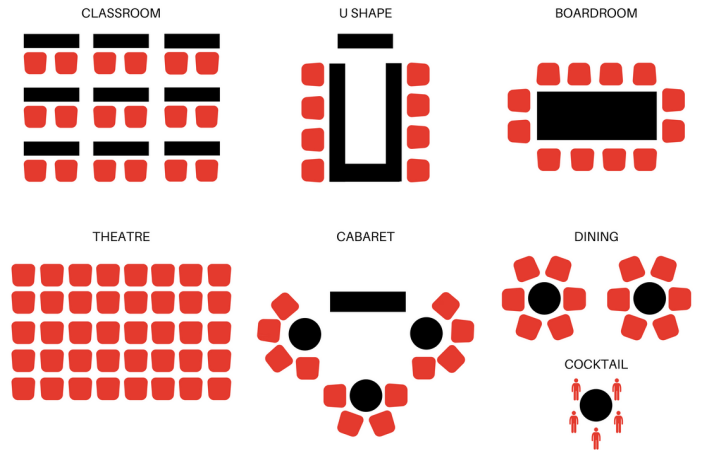
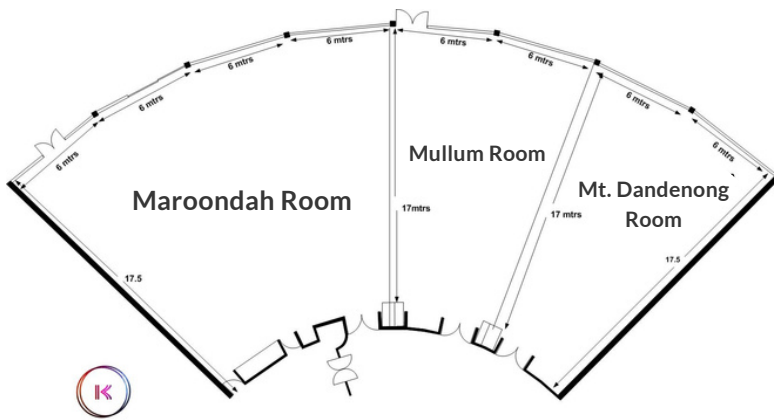
KARRALYKA

2024 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 available in all rooms with numbers over 40 people.

*Cabaret seating is based on 8 people per table.

+Based on a specific room set up.

2024 Venue Functions & Events



ROOM HIRE

A room hire applies to seminars, meetings, cocktail functions, breakfasts and platters. The room hire will be waived for full day conference packages and seated 2 and 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	\$2,100	\$1,300	\$1,600	\$1,300	\$900	\$600
8 hr	Full Day	\$2,900	\$1,500	\$2,000	\$1,500	\$1,100	\$800

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 if there is limited or no catering required and attendee 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

KARRALYKA

2024 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 seat 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	\$360.00
Monday to Friday Performance	\$386.00
Saturday Rehearsal	\$376.00
Saturday Performance	\$398.00
Sunday/Public Holiday Rehearsal	\$388.00
Sunday/Public Holiday Performance	\$410.00



2024 Theatre Functions & Events



THEATRE RATES DETAIL

COMMUNITY HIRE RATES - PER HOUR

Monday to Friday Rehearsal	\$289.00
Monday to Friday Performance	\$305.00
Saturday Rehearsal	\$300.00
Saturday Performance	\$322.00
Sunday/Public Holiday Rehearsal	\$311.00
Sunday/Public Holiday Performance	\$328.00
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	\$350.00
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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. A minimum of 4 hours are required for all technical staff.

STAFF RATES - PER HOUR

TECHNICAL STAFF

Monday to Friday before midnight	\$59.00
Monday to Friday between midnight and 6am	\$88.50
Saturday between 6am and 10pm	\$75.00
Saturday after 10pm/Sunday/Public Holiday	\$118.00
Exceeding 10hr per call	\$118.00

ADDITIONAL STAFF

Merchandise Seller (min 2hr call out)	\$56.00
Front of House Supervisor (min 3hr call out)	\$59.00
Ushers (min 2hr call out)	\$56.00
Additional Box Office (min 2hr call out)	\$56.00
*Cleaner (min 2hr call out)	\$45.00

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



MENU

KARRALYKA

2024 Menus

Functions & Events



CONFERENCE & SEMINAR

Full Day (8hr) - \$74.00

Inclusions: on arrival, morning tea, lunch and afternoon tea

Half Day (4hr) - \$65.00

Inclusions: on arrival, choice of morning or afternoon tea

Pads and Pens

Included with Full and Half day packages or \$3.50 per person with build your own

Build your own options available
Minimum of 40 pax

On arrival

\$9.00 per person

- Water
- Premium Nespresso
- Chilled orange, apple, cranberry juice
- Herbal and fruit infused tea
- Seasonal whole fresh fruit VG V GF

Morning tea break

\$14.00 per person

- Water
- Premium Nespresso
- Chilled orange, apple, cranberry 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 \$5.00 per person

Lunch break

\$45.00 per person

- Water
- Premium Nespresso
- Selection of soft drinks
- Herbal and fruit infused tea

Select one hot fork or one warming curry dish (refer to page 13)

Chef selection of two salads (including one plant base)

Cheese platter VG

Seasonal sliced fruits VG V GF

Selection of freshly baked filled baguettes

Add one extra hot fork dish for \$9.00 per person

Afternoon tea break

\$14.00 per person

- Premium 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 \$5.00 per person

Coffee Cart

*Additional costs apply

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



2024 Menus

Functions & Events



CONFERENCE & SEMINAR

Morning and afternoon tea break

Sweet

- Butter milk scones with strawberry conserve and clotted cream VG
- Milk chocolate and raspberry muffin with macadamia crumble
- Orange, carrot and almond cake with white chocolate and toffee crumb GF
- Selection of friands including mixed berry, apple and cinnamon, orange chia and poppy seed VG GF
- Chocolate pain au croissant
- Portuguese style custard tart with blueberry compote
- Chia seed, granola, and mixed berry pudding with toasted coconut and walnuts

Nut free option available for additional \$1.50 per person

Savoury

- Egg and cucumber rye bread finger sandwiches
- Beef and rosemary sausage roll with tomato sauce
- Roasted pumpkin, zucchini, thyme and mozzarella muffin VG
- Spinach, spring onion and goat cheese quiche VG
- Chicken, mushroom and thyme pie with spicy tomato sauce
- Roasted vegetable, sun dried tomato and Persian feta frittata VG/GF
- Pumpkin, sweet potato, spinach and roasted pine nut Empanadas VG

Hot fork dish

- Beef and mushroom Ragu with creamy mashed potato
- Stir fry hoisin pork and Asian vegetable with sticky rice
- Beef lasagne with rich tomato sauce
- Roasted vegetable lasagne with Napoli sauce
- Lemon, garlic and parmesan crumbed chicken tenderloin with chef selection of two dipping sauces
- Mediterranean lamb and sweet potato stew with minted and roasted almond cous-cous
- Roast of the day served with herb roasted potatoes GF
- Grilled fish of the day with lemon and saffron sauce with Cajun roasted potatoes
- Mongolian style beef and vegetable stir fry with jasmine rice

Warming Curries

- Sri Lankan style chicken curry with saffron rice
- Roasted cauliflower and eggplant almond curry with lemon and cumin rice VG V GF
- Butter chicken with roti naan and cucumber raita
- Beef rendang with turmeric and cardamom rice
- Lamb Rogan Josh with roasted almond and mint couscous
- Tofu and roasted vegetable curry with aromatic basmati rice
- Slow cooked beef and potato curry with rice pilaf and roasted cashew
- Green chicken curry with zucchini, butternut pumpkin and okra with jasmine rice



2024 Menus

Functions & Events



BREAKFAST

**This package is 3 hours in duration
Minimum of 40 pax**

**Plated breakfast
\$52.00 per person
Served directly to the table**

- Freshly brewed roasted coffee
- Herbal and fruit infused tea
- Assorted fruit juices
- Selection of breakfast pastries VG
- Locally grown seasonal sliced fruit VG V GF

**Please select one of the following
hot options:**

- Big breakfast with scrambled eggs, crispy bacon, lamb and rosemary breakfast sausage, roasted balsamic glazed Roma tomato, sauté Swiss brown mushrooms, potato rosti and grilled sour dough bread
- Poached egg, wilted spinach, chicken and herb chipolata, maple glazed bacon, hash brown, hollandaise and toasted Vienna bread
- Smoked salmon, scrambled eggs, avocado, spinach, capers and chive cream cheese on an open bagel
- Tomato, basil, caramelized onion and Persian fetta quiche with avocado, cucumber and spinach salad drizzled with roasted tomato and fennel vinaigrette VG
- Poached egg, smoked chicken, avocado, spinach, and melted cheese on a toasted English muffin
- Egg, bacon, spinach, spring onion and mozzarella quesadillas with avocado, corn and cilantro salsa

**Upgrade to Premium Nespresso coffee for
\$5.50 per person**

**Stand-up light breakfast
\$34.00 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 sweet and one
savoury option:**

Sweet

- Raspberry and chocolate muffin with macadamia crumble VG
- Apple and cinnamon strudel with vanilla anglaise VG
- Bircher muesli with fresh blueberries VG
- Buttermilk scones with strawberry conserve and clotted cream VG
- Brioche bread and butter pudding with blue berry compote and Canadian maple syrup VG
- Tropical fruit salad with coconut yoghurt and manuka honey VG

Savoury

- Ham, Zucchini, spring onion and goat cheese muffin
- Green chilli pepper omelette with curried leek and potato sliders VG
- Roasted vegetable and spinach frittata with tomato and red pepper relish VG
- Egg, bacon, guacamole and tasty cheese baked baguette
- Egg benedict roll- egg omelette, champagne ham, spinach and hollandaise sauce
- Chargrilled pumpkin, kale, and roasted pine nut quiche with green tomato chutney VG

Add one extra item for \$6.50 per person

Coffee Cart

***Additional costs apply**

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

2024 Menus

Functions & Events



BREAKFAST

This package is 3 hours in duration
Minimum of 50 pax

Buffet breakfast
\$48.00 per person
Self service from the buffet

- Freshly brewed roasted coffee
- Herbal and fruit infused tea

Chilled Fruit Juice

- Apple and Guava
- Orange
- Cranberry juice

From the bakery

- Croissant and Danish pastries
- Mixed mini muffins
- Multigrain and white bread toast with your choice of condiments including (butter, vegemite, honey and strawberry jam)

Cold dishes

- Sliced seasonal fruits
- Bircher muesli
- Fruit and plain yoghurt
- Maffra cheddar cheese with dried fruit and lavash bread

Hot dishes

- Scrambled eggs
- Crispy bacon
- Chicken and chives grilled chipolatas
- Sauté mushroom
- Grilled tomato
- Hash browns
- Baked beans

Upgrade to Premium Nespresso coffee for \$5.50 per person

Coffee Cart

***Additional costs apply**

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



2024 Menus

Functions & Events



PLATED LUNCH

Entrée

- Steamed prawn and vegetable dumpling with spicy plum sauce
- Poached chicken, grilled asparagus, baby cos, soft boiled egg and cherry tomato salad with blue cheese dressing
- Salmon carpaccio with wild roquette, capers, dill, pickled pears, and champagne vinaigrette
- Aloo Bonda - crispy coated spiced potato and spinach with tomato and mango chutney
- Pulled lamb, roasted beetroot, and thyme risotto with goat cheese
- Satay marinated grilled chicken skewers with pineapple, cabbage and watercress salad

Main

- Tandoori roasted chicken fillet with roasted almond couscous, tomato and cucumber raita
- Beef bourguignon with swiss brown mushrooms and parsley potatoes
- Spinach and ricotta cannelloni with smoky chorizo and Napoli sauce
- Slow cooked Moroccan spiced lamb shoulder with creamy mash potato, green pea puree and shallots gravy
- Lemon, mustard, and honey roasted chicken fillet with Cajun potato, roquette salad and capsicum vinaigrette
- Braised Veal Osso Bucco with creamy mash potato, roast carrots and gremolata

Dessert

- Chocolate and raspberry brownie with mixed berry sorbet and rich chocolate sauce
- Berry fruits and lemon cheesecake with white chocolate shards and fresh mint
- Share cheese platters to the table - including Willow Grove double brie, classic blue and Maffra mature cheddar
- Share petit fours platters to the table - chef selection
- Bread and butter pudding with cinnamon ice cream and cream anglaise
- Pavlova with berry mouse and seasonal fruits

**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**



2024 Menus

Functions & Events



SAVOURY CORNERS

All menus require minimum of 50 pax

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

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 sausage rolls including - beef and herbs, pork and fennel and roasted vegetable
- Assorted pickles and sauces

Hot dog \$15.00 per person

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

Enjoy a flowing chocolate fountain at your event with multiple hire options and sizes available. Ask the function team for a tailored sweet menu to complete the indulgent experience.

Junior taste adventure \$30.00 per person

- Beef pie and sausage roll
- Vegetable spring roll
- Pumpkin and mozzarella arancini
- Mini dim sims
- Parmesan and panko crumbed chicken tenderloin with dipping sauce
- Pulled beef sliders with beetroot relish and Asian coleslaw

Taco \$25.00 per person

- Beef chilli con carne, vegetable chilli con carne, shredded roast chicken
- Hard corn shells and soft flour tortillas
- Cheddar cheese, diced tomatoes, sliced jalapenos, black olives, shredded lettuce and spring onions
- Guacamole, salsa, sour cream and chilli sauce

Souvlaki \$35.00 per person

- Lemon, rosemary and oregano roast lamb, garlic lemon oregano and honey roast chicken
- Grilled vegetables including - eggplant, capsicum and pumpkin
- Pita bread and tortilla wraps
- Cheddar cheese, diced tomatoes, sliced jalapenos, black olives, shredded lettuce and Spanish onion
- Shredded tasty cheese, feta cheese, yoghurt and sour cream
- Dips including - Tzatziki, spicy red pepper and feta and eggplant



2024 Menus

Functions & Events



DELECTABLE BUFFET DINING

Roast galore \$60.00 per person Minimum of 50 pax

Cold

- Chef selection of two salads
- Slice meats including (salami, prosciutto, smoked chicken and champagne ham)

Hot

- Mustard roasted porterhouse beef with red wine jus
- Rosemary and garlic chicken with lemon herb sauce
- Spinach and ricotta tortellini with sauté mushroom and cream pesto sauce
- Herb and garlic roasted new potatoes
- Steamed vegetable medley with herb butter
- Selection of breads and condiments

Sweet

- Seasonal sliced fruits
- Selection of slices and cakes

Oceanic Delight \$120.00 per person Minimum of 75 pax

Cold

- Cooked tiger prawns with cocktail sauce
- Tasmania oysters with fresh lemon
- Poached whole salmon
- Spicy marinated half shell mussels with mango and chilli salsa
- Sliced smoked salmon
- Selection of sushi and sashimi
- Chef selection of three salads
- Assorted condiments, sauces and breads

Hot

- Grilled fish of the day with lemon and dill butter sauce
- Spicy salt and pepper fried squid
- Spinach and ricotta tortellini with Napoli sauce and chilli oil
- Herb roasted root vegetables
- Steamed vegetable medley with herb butter
- Selection of breads and condiments

Sweet

- Seasonal sliced fruits
- Selection of slices and cakes

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



2024 Menus

Functions & Events



DELECTABLE BUFFET DINING

Christmas Celebrations

\$100.00 per person
Minimum of 75 pax

Cold

- Slice meats including - salami, prosciutto, smoked chicken and ham
- Cooked tiger prawns with cocktail sauce
- Poached whole salmon
- Sliced smoked salmon
- Grilled and marinated vegetables including - olive, capsicum, pumpkin, sundried tomato and mushroom
- Chef selection of three salads
- Assorted condiments, sauces and breads

Hot

- Roast turkey and leg ham with cranberry sauce
- Rosemary and garlic roasted lamb with minted gravy
- Grilled fish of the day with lemon and dill butter sauce
- Herb roasted root vegetables
- Spinach and ricotta tortellini with Napoli sauce and chilli oil
- Steamed vegetable medley with herb butter
- Assorted condiments, sauces and breads

Sweet

- Christmas plum pudding with brandy custard
- Chocolate pudding with rich chocolate sauce
- Pavlova with seasonal fruits
- Selection of Christmas cake, slices and petit fours
- Seasonal sliced fruits
- Selection of Australian cheese

Spice Fusion
\$80.00 per person
Minimum of 75 pax

Cold

- Chef selection of three salads
- Cucumber and tomato raita
- Mango chutney
- Tomato, onion and chili sambal
- Green chilli, mint and coconut sambal

Hot/warm

- Vegetarian samosa
- Aloo Bonda
- Lentil Wadai
- Papadum
- Roti Naan
- Roti Chennai

Hot

- Butter chicken
- Beef curry
- Goan fish curry
- Roasted eggplant, cauliflower and lentil curry with roasted almond
- Steamed vegetable medley with herb butter
- Pan fried potato with spices
- Lemon and cumin rice

*Vegetarian substitutes available

Dessert

- Seasonal sliced fruits
- Mango mousse
- Sticky date pudding with caramel sauce
- Selection of cakes, slices and petit fours

Create your own customized buffet with the help of our dedicated function team. Whether you have dietary preferences, cultural choices, or specific requirements, we will work closely with you to design a menu that perfectly suits your needs.

2024 Menus

Functions & Events



PLATTERS

Hot Platters

\$110.00 per platter

- Gourmet sausage rolls including -beef and herbs, pork and fennel and roasted vegetable
- Asian cuisine including - spring rolls, wontons, mini dim sims and sweet chilli sauce VG

\$115.00 per platter

- Selection of handmade pies with tomato sauce including - beef burgundy, Moroccan lamb and chicken and mushroom
- Mixed platter including - lamb and rosemary mini pies, quiche Lorraine, vegetarian mini pizzas and beef sausage rolls
- Panko and herb crumbed chicken tenderloins with chef's selection of two dips

\$120.00 per platter

- Selection of quiches - Lorraine, spinach and feta and roasted vegetable

\$125.00 per platter

- Indian vegetarian including - samosas, Aloo bonda and pakora with coriander and mint yoghurt VG

From the Sea

\$130.00 per platter

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

Gluten Free Platter

\$160.00 per platter

- Chefs selection of three items with sauces

Cold Platters

\$110.00 per platter

- Cheese platter including - king island brie, blue cheese, aged cheddar with lavash bread and quince paste

\$115.00 per platter

- Seasonal fruit platter VG GF V
- Crudité grazing platter including - freshly cut vegetables with a selection of dips VG V
- Assorted cakes and slices

\$130.00 per platter

- Antipasto platter including - grilled vegetables and a selection of smallgoods
- Petit fours tartlet selection

\$135.00 per platter

- Gourmet sandwiches
- Selection of wraps
- Gourmet filled baguettes

*all options include a mixture of meat and vegetarian fillings

\$140.00 per platter

- Hand crafted sushi and California rolls iwth wasabi and soy 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.



2024 Menus

Functions & Events



COCKTAIL MENU

Select 10 items from cold & warm, hot and sweet canapés below

Cold & warm canapés

- Rock melon, goat cheese and prosciutto bruschetta with truffle oil
- Roasted beetroot, thyme, walnut, and Persian feta tartlet
- Bloody Mary shrimp shooters with celery lemon and salt
- Turkey, Tarago River brie, cranberry and roasted pistachio Vol au vent
- smoked salmon and caviar Bilinis with dill cream fraiche
- Sweet corn and zucchini fritter with avocado and chilli salsa
- Seared scallops with prawns, spring onion salsa and chilli, orange vinaigrette
- Roast beef and blue cheese cream crostini with basil pesto
- Egg, mayo, lettuce, and cucumber Rye bread ribbon Sandwiches

Hot canapés

- Seared sesame yellow fin tuna with wasabi and green mango mayonnaise
- Prawn and laksa shooters
- Sticky pork belly with cucumber and Yakitori sauce
- Satay chicken skewers with peanut dipping sauce
- Seared lamb fillet and goat cheese polenta with shallot confit and tomato jam
- Pumpkin, feta, and thyme arancini with mustard Aioli
- Rosemary and Wagyu beef sausage rolls with spiced tomato sauce
- Scallops, prawns and Asian vegetable dumplings with hoisin dipping sauce
- Crispy and spicy chicken tenderloin bites with sweet chilli and lime mayonnaise

Sweet canapés

- Lemon, passionfruit and vanilla mousse cup
- Strawberry buttercream cheesecake with berry compote
- Assorted macaroons VG
- Assorted petit fours VG
- Assorted handmade chocolates
- Mixed fruits skewers with chocolate sauce
- Chocolate and salted caramel tart
- Coconut honey and cinnamon sago with mango and mint salsa
- Churros with milk chocolate dipping sauce

Substantial canapés

- Fish goujons
- Korean chicken with sweet chilli mayonnaise
- Green curry chicken with jasmine rice
- Singapore fried vegetable noodles

This package requires a minimum of 50 pax

Cocktail Package 8 items \$50.00
Cocktail Package 10 items \$60.00

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.



2024 Menus

Functions & Events



PREMIUM DINING MENU

Entrée

- Black pepper caramel roasted pork belly with apple and celeriac root puree, Yakitori sauce and seared scallop
- Garlic and lemon fried crispy prawns with pan fried pumpkin gnocchi, tomato fondue and sesame crackers
- Five spiced roasted duck fillets with sweet potato and parsnip cream, mushroom confit, raspberry and port wine sauce
- Pan fried potato and ricotta gnocchi with sauté mushroom, basil pesto cream, roasted pine nut and crispy prosciutto
- Seared lamb loin with blue cheese polenta, orange and fennel salad with spicy pomegranate dressing
- Brie, cranberry chicken roulade with butternut pumpkin puree, maple glazed bacon and capers butter sauce
- Coconut and lemongrass poached salmon with avocado, mango and chilli salsa, orange and miso sauce

Main

All dishes accompanied by two varieties of seasonal vegetables

- Char grilled eye fillet of beef with herb butter fried prawns, potato pave and shiraz jus
- Pistachio, cumin, and sesame crusted roasted Tasmanian salmon fillet with grilled vegetable gratin and dill hollandaise sauce

Mains continued

- Chicken saltimbocca with mustard cream baked new potato and tomato, olive and pickled grape sauce
- Macadamia and herb crusted roast lamb rump with garlic and root vegetable cream and spiced blue berry jus
- Pan seared barramundi fillet with sauté Asian vegetables and green curry sauce
- Red wine and herb braised beef cheek with potato and parmesan gratin, blue cheese and beetroot puree and red wine sauce
- Rosemary, lemon and chilli roasted chicken fillet with sweet potato and parsnip mash, basil and spinach puree with mushroom sauce

DINING

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

Two main & two dessert \$90.00

Two entree & two main \$95.00

**Two entree, two main, two dessert
\$110.00**

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**



2024 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 vegetable with rosemary butter

Dessert

- Sticky date pudding with butterscotch sauce, cream anglaise, vanilla bean ice cream and roasted walnut
- Pistachio and chocolate profiterole, mixed berry sorbet, dark chocolate sauce and white chocolate shards
- Lemon and lime tart, tangerine pearls, blueberry compote with vanilla and lemon cream macaron
- Dark chocolate, salted caramel and hazelnut mousse cake, clotted cream, raspberry sauce and chocolate soil
- Vanilla bean and citrus cream Brule, raspberry powder, sugar caramel and fresh berries
- Tiramisu with walnut crumble and coffee ice cream and almond bread

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



9870 2888



KARRALYKA@
MAROONDAH.VIC.GOV.AU



22A MINES ROAD,
RINGWOOD EAST 3135

[Enquire through our website](#)



**We look forward to
hearing from you**



2024 Menus

Functions & Events



CHRISTMAS DINING MENU

Entrée

- Salmon carpaccio with wild roquette, capers, dill, pickled pears, and champagne vinaigrette
- Grilled prawns with saffron and broad beans risotto, chilli oil and parmesan
- Pan seared lamb loin with beetroot, artichoke, roquette, roasted hazelnut, goat cheese and spiced capsicum vinaigrette
- Mushroom, ricotta and thyme tortellini with champagne and basil cream, crispy pancetta, and parmesan wafers
- Pan fried pumpkin and ricotta gnocchi with butternut pumpkin puree, sage butter sauce, spring onion and roasted macadamia salsa
- Black pepper caramel roasted pork belly with apple and celeriac root puree, Yakitori sauce and seared scallop

Main

All dishes accompanied by two varieties of seasonal vegetables

- *Grilled eye fillet of beef with potato fondants, beetroot and blue cheese puree and mushroom sauce
- Maple-mustard glazed roasted chicken fillet with goat cheese and orange infused grilled polenta, roast carrot and lemon butter sauce

Mains continued

- Herb and pistachio crusted roasted lamb rump with garlic, honey and roasted root vegetable cream and spiced blueberry jus
- *Pan seared salmon fillet with roasted vegetable gratin, herb and spinach puree with beurre Blanc sauce
- Pistachio and herb roasted turkey with potato and parmesan pave, Yorkshire pudding, honey, mustard, carrot puree and cranberry jus
- Five spiced roasted duck fillets with sweet potato and parsnip cream, mushroom confit, raspberry and port wine sauce

(*Salmon and Beef options incur an additional \$5.00)

DINING

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

**Two main & two dessert \$90.00
Two entree & two main \$95.00
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**



2024 Menus

Functions & Events



CHRISTMAS 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 vegetable with rosemary butter

Dessert

- Passion fruit mousse pavlova roulade with white chocolate crumble and mango salsa
- Sticky date pudding with butterscotch, cream anglaise, salty caramel ice-cream and roasted walnut
- Plum pudding with brandy custard cream, cherry compote and vanilla bean ice cream
- Chocolate pudding with raspberry sorbet and caramel popcorn
- Tiramisu with walnut crumble and coffee ice cream and almond bread
- Lemon meringue tart with raspberry powder, toasted coconut and candied orange

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.

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2024 Menus

Functions & Events



SCHOOL, SPORT & CLUBS DINING MENU

Soup

- Butternut pumpkin, ginger and honey
- Potato, leek and bacon
- Moroccan lamb lentil and vegetable
- Chicken vegetable and pesto
- Mushroom, zucchini and asparagus
- Roasted tomato, bell pepper and basil
- Carrot, parsnip and cumin
- Cauliflower, leek and thyme

Entrée

- Huon smoked salmon salad including - avocado, cucumber, tomato and dill with champagne vinaigrette
- Pan fried pumpkin and sage gnocchi with sauté mushroom, spinach and cream basil pesto sauce
- Spinach and ricotta ravioli with chorizo, tomato coulis and parmesan
- Prawns, lemon, thyme and chilli risotto with parmesan wafers
- Beef carpaccio with wild rocket, green pears, capers, truffle oil and shaved Romano cheese
- Dukka rub roast lamb, Persian feta and herb grilled polenta, beetroot, cucumber salad with red current vinaigrette
- Moroccan spiced chicken skewers with pineapple, cabbage and water cress with chilli and palm sugar dressing

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.



2024 Menus

Functions & Events



SCHOOL, SPORT & CLUBS

DINING MENU

Main

All dishes accompanied by two varieties of seasonal vegetables

- Lemon, thyme and garlic roasted chicken fillet with sweet potato and parsnip puree and lemon butter cream sauce
- Slow cooked Victorian beef cheek, roasted garlic and spinach crushed potato with tomato and olive jus
- Tuscan braised lamb shanks with smoky paprika and root vegetable mash and mustard gravy
- Panko, parmesan, herb crust roasted chicken fillet with spinach, spring onion crushed potato and mushroom sauce
- Chimichurri rub grilled Victorian lamb rump with pot roasted new potato, baba ghanoush and red current jus
- Herbs and red wine braised beef shoulder with creamed mash potato, confit onion and peppercorn sauce
- *Char grilled eye fillet of Gippsland beef with potato, herbs and parmesan pave, cauliflower and blue cheese puree with red wine sauce
- *Pan fried salmon fillet with roasted vegetable gratin, spinach and butter cream with lemon burre-blanc

(*Salmon and Beef options incur an additional \$5.00)

Dessert

- Warm chocolate pudding with rich chocolate sauce and vanilla bean ice cream
- Caramel and macadamia baked cheesecake with raspberry and roasted coconut
- Chocolate profiterole with chocolate soil and berry fruit sorbet
- Warm sticky date pudding with butterscotch sauce and vanilla bean ice cream
- White chocolate and vanilla bean Panna cotta with mango salsa and salted caramel sauce
- Tiramisu with coffee chocolate sauce, clotted cream and berry compote
- Lemon meringue tart with sugar caramel, fresh raspberries and mint

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 minutes 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.



2024 Menus

Functions & Events



JUNIOR SCHOOL

Entrée

- Garlic and honey chicken skewers with BBQ sauce
- Pasta rigatoni with napolitana sauce and chorizo
- Pumpkin and mozzarella arancini with mustard aioli
- Beef wellington with tomato relish
- Vegetable spring rolls and wontons with sweet chilli sauce
- Salt and pepper squid with garlic mayonnaise

Main

- Beef lasagne with Napolitana sauce and green salad
- Chicken Parma including - ham, tomato sugo and mozzarella cheese with potato wedges and green salad
- Beef steak with herb butter cream sauce, potato wedges and green salad
- Herb roast sliced lamb with sweet potato mash, mustard gravy, broccoli, carrot and asparagus
- Panko, lemon, and parmesan crusted grilled fish of the day with Cajun roast potato, green salad and lemon and dill cream sauce
- Oven baked chicken fillet with creamy and cheesy mashed potato, parmesan cream sauce, carrot, asparagus and broccolini

Dessert

- Chocolate mousse with fresh berries and caramel pop corn
- Pavlova with mango and pineapple salsa, passionfruit coulis topped with fairy floss
- Trio of ice creams and toppings including - vanilla, chocolate and strawberry
- Vanilla custard filled eclairs with chocolate sauce and fresh raspberries
- Sticky date pudding with vanilla ice cream and caramel sauce
- Cookies and cream cheesecake with white chocolate shards and Oreos

DINING

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

Two main & two desserts \$42.00

Two entrée & two main \$45.00

Two entrée, two main, two dessert \$52.00

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.



2024 Menus

Functions & Events



SCHOOL BUFFET

Junior Buffet

\$40.00 per person

Minimum of 60 pax

Savoury

- Hot dogs including - steamed frankfurter sausage, hot dog rolls, grated cheese, sauces and condiments
- Mini pies and sausage rolls
- Mini spring rolls and dim sims

Sweet

- Seasonal sliced fruit
- Dixie cups and chef selection of 2 types of cakes

Senior Buffet

\$48.00 per person

Minimum of 60 pax

Savoury

- Sliders including crumbed chicken and pulled pork with Asian coleslaw
- Panko crumbed chicken tenderloins with chefs selection of two dips
- Gourmet beef sausage rolls
- Hand crafted sushi

Sweet

- Seasonal sliced fruit
- Chef selection of Mini drumsticks or magnums
- Profiteroles

Vegetarian and gluten free options available

BEVERAGES

Non Alcoholic Beverages
Continuous supply of Soft Drinks available from the buffet

\$12.00 per person

*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.

Our dedicated function team are here to help you create a customized school buffet that meets your specific requirements. Whether you have a minimal budget, a less formal event, or specific dietary needs, we will work closely with you to design a menu that perfectly suits your needs



2024 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.



2024 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

Audio Visual 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

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
2024**

KARRALYKA

9870 2888

karralyka@maroondah.vic.gov.au

www.karralyka.com.au

22A Mines Road, Ringwood East 3135