



FUNCTIONS & EVENTS INFORMATION KIT

2024

KARRALYKA

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**



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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.

**WE
WELCOME
YOU TO
KARRALYKA
2024**

KARRALYKA

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