



20
22

FUNCTIONS & EVENTS

**PRICING
JAN-DEC**



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FUNCTIONS & EVENTS

KARRALYKA

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KARRALYKA

Karralyka Events

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

What's Included

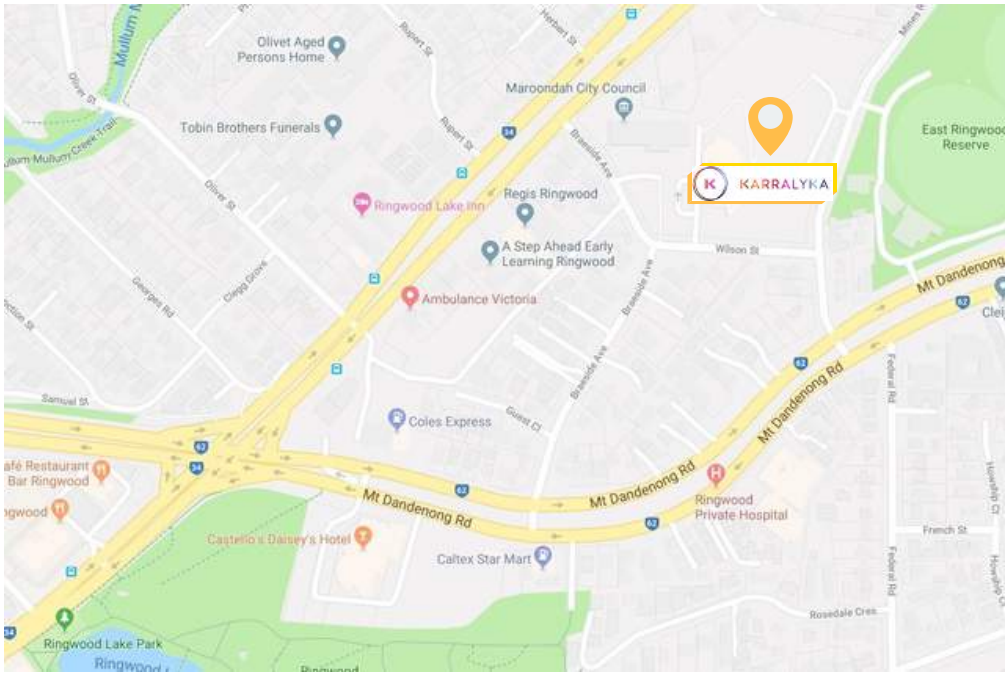
- Dedicated Event Coordinator, staff and chefs
- Hospitality service equipment
- In-house audio visual equipment such as built-in sound & overhead screen projection, focus lighting, integrated plasmas, lectern and cordless hand-held microphones and stands
- Whiteboards and display boards
- Staging (adjustable 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 may apply

- Dedicated Technical Supervisor to oversee your event
- Event theming and decorating
- Marketing opportunities for your events
- Extra data projector and pull up screen/s
- Extra integrated plasmas
- Additional microphones (lapel and hand held)
- Corded microphones
- 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.



VENUE

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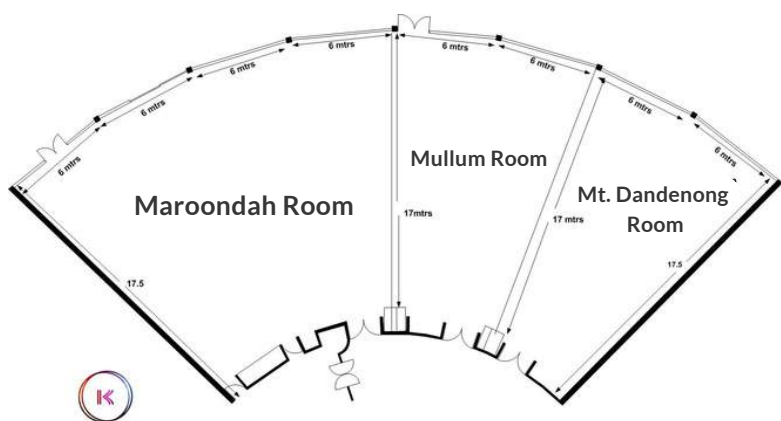
KARRALYKA

KARRALYKA

2022 Venue

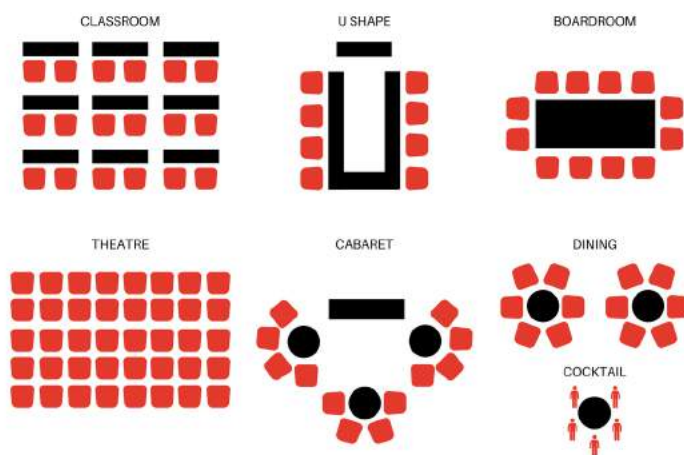
Functions & Events

Room Layout



Seating Guide

For layout demonstration purposes only



CAPACITY						
Area	Sq. Metres	Height	Theatre Style	Cabaret*	Cocktail	Dining
Theatre			428			
Banquet Room	600	3-4.5	500	304	450	500+
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.

KARRALYKA

2022 Venue Functions & Events



ROOM HIRE

Please be advised a room hire applies to seminars, meetings, cocktail, breakfast and platters and does not apply to conference and dining events where minimum guest numbers are met.

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	\$600	\$500
8 hr	Full Day	\$2,800	\$1,400	\$1,900	\$1,400	\$800	\$700

Please speak to your Event Coordinator to discuss adding additional hours to your event.
Not for Profit - 20% discount on room hire only.

****Room Hire under 5hrs available - quote upon application**

OTHER 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)	\$56.00 inc GST
Saturday (per hour, per guard)	\$70.00 inc GST
Sunday (per hour, per guard)	\$82.00 inc GST

**Please be advised that Security and Covid Marshals will be supplied at the discretion of Karralyka staff based on capacity and alcohol service*



THEATRE

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KARRALYKA

2022 Theatre Functions & Events



THEATRE HIRE

Karralyka's point of difference is our 428-seat theatre. The theatre can be hired for school performances, graduations, award nights, dance concerts or live stage shows. It can also be used for large seminars and presentations or why not host a cocktail party on the stage!

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 428, so that every view is a great view with no obstruction
- State-of-the-art lighting and audio systems
- Three large dressing rooms and a band room
- A range of scenery options, including full-sized background cloths, decorations and effects
- An orchestra pit for 25 musicians

CORPORATE HIRE RATES - PER HOUR

Monday to Friday Rehearsal	\$330
Monday to Friday Performance	\$345
Saturday Rehearsal	\$345
Saturday Performance	\$365
Sunday/Public Holiday Rehearsal	\$355
Sunday/Public Holiday Performance	\$375



2022 Theatre Functions & Events



THEATRE RATES DETAIL

NFP & COMMUNITY HIRE RATES - PER HOUR

Monday to Friday Rehearsal	\$265
Monday to Friday Performance	\$280
Saturday Rehearsal	\$275
Saturday Performance	\$295
Sunday/Public Holiday Rehearsal	\$285
Sunday/Public Holiday Performance	\$300
Theatre Dark Day	\$550
Streaming from Theatre to Banquet holding rooms	\$250
Plotting Session	available on application

Extra dressing room spaces available with price on application

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 12am	\$55
Monday to Friday between midnight and 6am	\$83
Saturday before 10pm	\$55
Saturday after 10pm/Sunday/Public Holiday	\$110
Exceeding 10hr per call	\$110

ADDITIONAL STAFF

Merchandise seller (min 2hr call)	\$52.50
Front of House Supervisor (min 3hr call out)	\$55
Ushers (min 2hr call out)	\$52.50
Additional box office (min 2hr call out)	\$52.50
*Cleaner (min 2hr call)	\$41

*compulsory cleaning required between Matinee and Evening Performances when 2 x performances are held on the same day.



MENU

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KARRALYKA

2022 Menus

Functions & Events



CONFERENCE & SEMINAR

Full Day (8hr) - \$68.00

Full menu is provided in this service

Half Day (4hr) - \$60.00

Choice of morning or afternoon tea

Build your own options available

Minimum of 40 pax

On Arrival

\$8.00 per person

Water

Nespresso

Chilled orange & apple juice

Herbal and fruit infused tea

Seasonal whole fresh fruit

Morning tea break

\$12.00 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*

\$4.00 per person

Lunch break

\$41.00 per person

Water

Nespresso

Selection of soft drinks

Herbal and fruit infused tea

*Select one hot fork dish menu
(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 \$8.00 per person

Afternoon tea break

\$12.00 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
\$4.00 per person*

Coffee Cart

Additional costs apply

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



2022 Menus Functions & Events



CONFERENCE & SEMINAR

Morning and afternoon tea break

Sweet

- 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 raspberry, lemon and thyme with Canadian maple pecans VG GF
- Cherry and coconut lamington VG
- Locally grown seasonal fruit salad with fruit toppings VG GF V
- Lemon custard and fresh fruit tart VG
- Freshly baked fruit and chocolate Danish VG
- Chocolate, banana, mango and roasted macadamia cake VG
- Mini jam donuts VG
- Selection of hand-crafted cookies VG

Savoury

- Roasted vegetable and thyme muffin VG
- Caramelised onion, kale and Persian Feta tart VG
- Zucchini, spinach, spring onion and goat cheese frittata VG
- Beef and rosemary sausage roll with tomato sauce

Savoury continued

- Aussie classic vegemite and cheese scroll VG
- Spinach, pine nut and pumpkin quiche VG
- Egg omelette, champagne ham and cheddar cheese sliders VG
- Smoky chorizo and spinach Portuguese style tart
- Chicken and mushroom pie with tomato relish

Hot fork dish

- Butter chicken with minted yoghurt and roti bread
- Slow cooked beef and mushroom stew with rosemary roasted potato GF
- Lamb tagine with minted almond couscous
- Pasta carbonara with spinach and spring onion
- Home style chicken and potato curry with saffron rice GF
- Roasted cauliflower, lentil and almond curry with cumin rice VG GF
- Mongolian style beef and vegetable stir fry with jasmine rice
- Tuscan style braised lamb shoulder with creamy mash potato GF
- Roasted vegetable lasagna with tomato sugo and cheese mozzarella VG
- Roast of the day with herb roasted potatoes GF
- Lemon , garlic and parmesan crumbed chicken tenderloin with chefs choice of two dipping sauces



2022 Menus

Functions & Events



BREAKFAST

*This package is 3 hours in duration
with a minimum 40 pax*

Plated breakfast

\$48.50 per person

Served directly to the table

Freshly brewed 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:

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

Stand-up light breakfast

\$23.50 per person

(vegetarian and gluten free options available)

Premium Nespresso Coffee

Herbal and fruit infused tea

Assorted fruit juices

Locally grown seasonal sliced fruit VG V GF

Bircher muesli cups VG

Please select one of the following
options:

- Selection of freshly baked Danish pastries VG
- Spinach, kale and sun-dried tomato frittata VG GF
- Selection of muffins VG
- Champagne ham and cheese croissant
- Eggs Benedict roll with egg omelette, champagne ham, spinach and hollandaise
- Selection of friands VG GF
- Caramelised onion and kale polenta tart VG

Add one extra item for \$3.00 per person

*Alternating service option available for an
additional \$5.00 per person*

Coffee Cart

Additional costs apply

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



2022 Menus

Functions & Events



PLATED LUNCH

*This package is 5 hours in duration
with a minimum 40 pax*

Main and dessert \$59.00 per person

Entrée and main \$59.00 per person

Entrée, main and dessert \$64.00 per person

Entrée

- Caesar salad with bacon, shaved parmesan, boiled egg, and croutons
- Roasted vegetable and Milawa Goats Cheese frittata, tomato and mustard relish, beetroot and wild roquette VG GF
- Spinach and ricotta cannelloni with tomato sugo and roasted chorizo
- Bruschetta on grilled sourdough bread, tomato, capsicum and Spanish onion with goats cheese VG
- Mushroom, asparagus and chilli risotto with shaved parmesan VG GF
- Coconut crumbed prawns with watercress salad and wasabi mayonnaise

Main

- Parmesan, lemon and panko crusted fish fillet with Cajun roasted potato, roquette salad and tartar sauce
- Tandoori marinated chicken fillet with roasted almond, mint couscous and cucumber raita
- Slow braised beef oyster blade with creamy mashed potato, shallots and gravy
- Garlic and thyme roasted chicken fillet with Asian salad and spiced capsicum vinaigrette

Mains continued

- Beef potato and mushroom curry with Basmati rice and cucumber tomato salad
- Roast of the day with rosemary roasted potato and vegetables GF

Dessert

- Lemon and lime tart with lemon crumble and raspberries VG
- Seasonal fruit salad with vanilla ice cream VG GF V
- Baked berry cheesecake with raspberry sauce and mint VG
- Chocolate mousse filled profiteroles with raspberry sauce VG
- Pavlova with berry mousse and seasonal fruits VG GF
- Lemon and lime tart with fresh cream VG

*Alternating service option available for an
additional \$5.00 per person*

Non-Alcoholic Beverages

Continuous supply of soft drinks with
all dining options

Alcoholic Beverages

Cash bar available or beverages on consumption

\$230 flat rate

Including bartender/s for the duration
of your event

One bartender per 100 guests



2022 Menus

Functions & Events



FOOD STATIONS

This package requires a minimum 50 pax

Roast

\$35.00 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

Tapas

\$30.00 per person

- Assorted delicatessen items
- Assorted marinated vegetables
- Selection of bread and dips
- Selection of cheeses, paté and quince paste

Sausage sizzle

\$15.00 per person

This option is only available as an outdoor offering

- Selection of sausages including chicken and chives, lamb and rosemary, beef, pork and fennel
- Grilled onions
- Selection of breads and condiments

Burgers and sliders

\$25.00 per person

- Mini beef burger and mini panko crumbed chicken burger
- Sliders including pulled pork and Asian coleslaw, curried potato with leeks and baby spinach

Sushi

\$25.00 per person

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

Pies and sausage rolls

\$17.00 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

Soup lunch

\$12.00 per person

Chefs selection of one vegetarian soup and one meat soup served with crusty bread and butter

Seafood

Starting from \$49.00 per person

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

Braised meat

\$35.00 per person

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



2022 Menus

Functions & Events



FOOD STATIONS

Christmas Feast

\$42.00 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

Hot dog

\$15.00 per person

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

Tacos

\$25.00 per person

- Taco shells and tortilla wraps
- Chilli con carne beef or vegetarian
- Toppings including salsa, guacamole, shredded cheese, lettuce and jalapeno

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

Cheese and fresh fruits

\$19.00 per person

- Locally sourced selection of cheeses, seasonal sliced fruit, whole fruits, fruit salad and toppings

Please speak to your Event Coordinator if you would like to add beverages to your event for an additional cost



2022 Menus

Functions & Events



PLATTERS

Hot Platters

\$110.00 per platter

- Selection of mini pizzas
- Selection of handmade pies with tomato sauce including beef burgundy, Moroccan lamb, chicken and mushroom
- Panko crumbed chicken tenderloins with chefs selection of two dips
- Assorted sausages rolls including beef and herb, pork and fennel and roasted vegetables
- Selection of quiches including Lorraine, spinach and feta and roasted vegetables
- Asian cuisine including spring rolls, wonton and dim sum with sweet chilli sauce
- Indian vegetarian cuisine including samosas, aloo bonda and pakora with coriander and mint yoghurt VG
- Aussie selection including assorted pies, quiches and sausage rolls

Seafood Platter

Starting from \$110.00 per platter

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

Platters serve 10 people

Sliders

Pulled pork and Asian coleslaw, curried potato, leeks with baby spinach
\$110.00 per platter

Mini burgers include panko crumbed chicken, beef and herbs
\$110.00 per platter

Gluten free platter including chefs selection of three items with sauces
\$160.00 per platter

Cold and Takeaway options

\$98.00 per platter
Cheese platter VG

- \$110.00 per platter
- Antipasto platter
- Crudité platter VG V
- Seasonal fruit platter VG GF V

\$130.00 per platter
Assortment of sandwiches
Selection of wraps
Gourmet filled baguettes

- \$140.00 per platter
- Hand crafted sushi and California rolls

Starting from \$175.00 per platter

- 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.



2022 Menus

Functions & Events



INDIVIDUAL BOXES

Individual Boxed Breakfast

\$15.00 per person

Vegetarian and gluten free option available

- Bottle of water or orange juice
- Fresh whole fruit
- Fruit infused yoghurt VG GF

Please select one item from below
(Add one extra item for \$3 per person)

- Apple cinnamon and white chocolate muffin VG
- Raspberry and almond friand VG GF
- Ham, cheese and tomato baguette
- Banana and walnut bread with butter VG
- Vanilla cream and sultana twist VG

Individual Conference Box Packages

Vegetarian and gluten free option available

Corporate Box 1 - \$19.00 per box

- Whole fresh fruit
- Fresh baguette
- Bottle of water
- Orange and almond cake VG GF

Corporate Box 2 - \$24.00 per box

- Whole fresh fruit
- Fresh baguette
- Chef selection of one salad
- Cheese and crackers VG
- Bottle of water
- Orange and almond cake VG GF

Corporate Box 3 - \$28.00 per box

- Whole fresh fruit
- Select two baguettes
- Chef selection of one salad
- Cheese and crackers VG GF
- Bottle of water
- Orange and almond cake VG GF

Baguettes

- Egg, lettuce and mustard mayonnaise VG
- Chicken, avocado and lettuce
- Ham and cheese with tomato relish
- Roast beef, onion marmalade and pickled gherkin
- Turkey, cranberry and roquette



KARRALYKA

2022 Menus

Functions & Events



SCHOOL, SPORT, CLUBS & COMMUNITY

Soup

- Butternut pumpkin and parsnip with basil oil VG
- Mushroom, asparagus, thyme with Persian feta cheese VG
- Potato, fennel, and leek with herbs and roasted croutons VG
- Moroccan spiced lamb lentil and vegetable
- Carrot, parsnip and roasted cumin VG
- Spiced roasted tomato, bell pepper and basil VG
- Cauliflower, thyme with smoky chorizo
- Chicken and sweet corn chowder

Entrée

- Chicken Caesar salad served with poached chicken, bacon, shaved parmesan, boiled egg and croutons
- Forest mushroom risotto, broad beans, shaved parmesan and truffle oil VG GF
- Pasta rigatoni, spiced tomato and herbs sauce, English spinach, parmesan and smoky chorizo
- Roasted vegetable and Milawa goat cheese frittata, tomato and mustard relish, beetroot and wild rocket VG
- Salt and pepper calamari, green pawpaw, cucumber, watercress and wasabi aioli
- Pan fried potato and ricotta gnocchi with parmesan and basil cream, roasted pumpkin, shitake mushrooms and Spanish onion salsa VG

DINING

Minimum 60 guests

Canapes on arrival
Chef selection - \$12.00 per person

Two main & two dessert \$70.00
Two entree & two main \$70.00
Two soup, two main, two dessert \$75.00
Two entree, two main, two dessert \$80.00

Dessert served with tea and coffee

BEVERAGES

Continuous supply of Soft Drinks with all dining options

Alcoholic Drinks

Cash bar available or Beverages on consumption

\$230 flat rate
Including bartender/s for the duration of your event

One bartender per 100 guests



2022 Menus

Functions & Events



SCHOOL, SPORT, CLUBS & COMMUNITY

Main

All dishes accompanied by two varieties of seasonal vegetables

- Lemon and herb marinated grilled chicken fillet, sweet potato and parsnip cream, shallots and shitake mushroom sauce GF
 - Buttermilk and sage braised high-country pork scotch fillet, celeriac puree, crackling with honey mustard gravy GF
 - Rosemary, lemon and cumin roasted lamb rump, smoked paprika and sweet potato puree with thyme infused gravy
 - Panko parmesan and herb crusted chicken fillet, mushroom, spinach, spring onion, crushed potato with mushroom sauce
 - Slow cooked Gippsland beef shoulder, caramelized onion and potato mash with stock sauce GF
 - Tuscan braised lamb shank, roasted vegetable mash, tomato, rosemary and olive jus GF
 - Slow roasted Tasmanian salmon fillet, cauliflower and leek bake, garlic, sage and butter sauce GF*
 - Char grilled Gippsland tenderloin of beef, mustard cream roasted potato with Bourguignon sauce GF*
- (*Above Salmon and Beef options - additional \$5pp)

Dessert

- Tiramisu, dark roasted coffee chocolate sauce, creme fraiche with fresh raspberries VG
- Vanilla bean panna cotta, mango and caramelized pineapple salsa VG
- Warm date and ginger pudding with salted caramel sauce and vanilla bean ice cream VG
- Rich chocolate baked cheesecake, white chocolate shards and raspberry sauce VG
- Raspberry, white chocolate and vanilla cream mousse cake, creme anglaise with fresh raspberries VG
- Lemon and lime tart, roasted coconut, caramelised sugar with lemon and ginger sauce VG

Sharing bowls to the table

Serves 8 people

- Seasonal green salad tossed with champagne and herb vinaigrette VG GF \$10
- Creamy buttered mash potato VG GF \$10
- Greek style salad with basil pesto dressing VG GF \$10
- Rosemary and garlic roasted potatoes VG GF \$10
- Selection of dinner rolls VG \$5

Please be advised that dinner events are 5 hours in duration, 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



2022 Packages Functions & Events



PARTY PACKAGE

\$80.00 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

Black 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 an alcoholic beverage package
starting from \$10.00 per person*

*Upgrade to 3 course dinner option
\$85.00 pp - Soup, Main, Dessert
\$90.00 pp - Entrée, Main, Dessert*

WHY CHOOSE KARRALYKA

Our premium functions and events space located just 40 minutes outside of Melbourne CBD provides the luxury high end quality you would expect from an inner city venue at a competitive rate. Karralyka is set within the leafy, 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 technicians that can cater events up to 500pax.

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



2022 Upgrades Functions & Events



UPGRADES

Speak to your Event Coordinator for a price guide

Strawberry Mocktails

Refreshing fruity mocktails served on arrival

Popcorn Machine

Freshly popped salty popcorn

Donut Wall

Theme iced donuts in your school colours

Ice Cream Selection

A miniature sweet treat on the go

Miniature Dessert Platter

Chocolate dipped profiteroles, 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 and visual needs

TAKE IT TO THE NEXT LEVEL

Enhance your school 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!



2022 Menus

Functions & Events



JUNIOR KIDS

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

Two main and two desserts
\$40.00 per person

One entrée, one main and one dessert
\$45.00 per person

Two entrée, two main and two dessert
\$50.00 per person

Entrée

- Pasta bolognaise with shaved parmesan
- Mushroom and spinach risotto with goat cheese
VG
- Chicken salad with crispy chicken and 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

Alternative option of 3 chef selection hot canapes on arrival

Main

- Cheeseburger with cheddar cheese and mustard pickle (VG option available)
- Tuscan braised beef with corn cob and tomato jus GF
- Chicken parma with ham, Napoli sauce and mozzarella
- Pork and fennel meatballs with tomato and basil sauce
- Tuscan marinated grilled chicken tenderloins with lemon and herb sauce GF
- Crumbed fish fillet with green peas and tartar sauce

Please select one side item to serve with main:

- Mashed Potato, green salad, garlic roasted sweet potato mash, steamed vegetables, oven roasted potato wedges or rosemary roasted potatoes

Dessert

- Vanilla ice cream with chocolate topping sprinkled with M&Ms
- Vanilla ice cream with rocky road topping
- Creamy classic mini magnum
- Seasonal fruit salad served with vanilla ice cream VG GF V
- Rainbow brownie with chocolate sauce and vanilla ice cream
- Pavlova with seasonal fruits and cream VG GF

Continuous service of soft drinks is included in this package

ADD ON TO YOUR EVENT

- Variety of cakes, petit fours, chocolate dipped profiteroles, pavlovas, mousses, marshmallows and lollies.
- Karralyka donut wall - variety of flavours and toppings available
- Chocolate fountain - including fruits, strawberries, marshmallows and profiteroles
- Ice cream - including mini magnums, mini cones, and gelato



2022 Menus

Functions & Events



CHRISTMAS

This package requires a minimum 40 pax

On arrival canapes
\$12 per person

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

Entree and main - \$75.00 per person

Main and dessert - \$75.00 per person

Entree, main & dessert - \$85.00 per person

Entrée

- Prawn cocktail with jalapeno, celery, iceberg lettuce and Marie Rose sauce GF
- Oyster Kilpatrick with fresh lemon (4 pieces)
- Spinach and ricotta tortellini with butternut pumpkin puree, champagne cream and chilli oil VG
- Pan fried potato and ricotta gnocchi with sauté mushroom and blue cheese, sage and walnut sauce VG
- Chilli prawns and asparagus risotto with shaved parmesan GF
- Slow roasted pork belly with apple, celeriac puree and Yakitori sauce

Main

- Roast turkey and leg ham with roasted vegetables served with cranberry sauce
- Rosemary, garlic and lemon roasted lamb rump with cauliflower bake and redcurrent gravy
- Maple and thyme roasted chicken fillet with mustard cream, roasted potato and mandarin jus GF
- Braised pork shoulder with roasted garlic, parsnip and potato mash with mustard sauce GF

Mains continued

- Roasted Tasmanian salmon fillet with spring onion, spinach and cheese crushed potato with a lemon and dill sauce GF*
 - Grilled tenderloin of beef with garlic roasted mash, Yorkshire pudding and beef jus*
- (*Above Salmon and Beef options - additional \$5pp)

Vegetarian options

- Olive Persian feta, roasted cherry tomato and leek tart with wild rocket salad and spiced tomato vinaigrette VG
- Forest mushroom and Milawa Goats Cheese risotto with truffle oil VG GF

Dessert

- Traditional Christmas plum pudding with brandy custard and vanilla ice cream VG
- Pavlova with berry mousse and seasonal fruits VG GF
- Sticky date pudding with butterscotch sauce and vanilla ice cream VG
- Lemon meringue tart with raspberry coulis and fresh cream VG
- Chocolate, pear and coconut pudding with cinnamon ice cream VG
- Baked berry cheesecake with raspberry sauce and mint VG



2022 Menus

Functions & Events



COCKTAIL

This package requires a minimum 25 pax

Cocktail Package
\$60.00 per person

Select 10 items from the menu provided below

Cold & warm canapé style dishes

- Shrimp cocktail with jalapenos, iceberg lettuce and Marie Rose sauce GF
- Tasmanian oysters with tomato, chilli and coriander salsa GF
- Rare beef with horseradish cream, onion marmalade and garlic roasted baguette
- Yellowfin tuna with avocado, pickled cucumber and onion
- Korean chicken with tonkatsu sauce, toasted sesame seed and spring onion
- Bruschetta with capsicum, tomato, onion, basil and goats cheese VG
- Smoked salmon crepe sandwich with dill, capers, cream cheese and French mustard
- Shredded five spiced chicken in wonton cup with avocado and chilli salsa
- Persian feta and herb polenta with roasted beetroot and balsamic relish VG
- Shitake mushroom and cabbage tofu roll with ginger and chilli soy sauce VG V

Hot canapé style dishes

- Prawn, ginger and garlic gow gee with soy, chilli and honey sauce
- Fried falafel with hummus and mint yoghurt VG

Hot canapé style dishes continued

- Forest mushroom and mozzarella Arancini with mustard aioli VG
- Satay chicken skewers with peanut dipping sauce
- Potato, green pea and cauliflower samosa with coriander and green mango mayonnaise VG
- Steamed Bao bun with Korean roast chicken, vegetables and sweet chilli sauce
- Smoked cod croquette with saffron and lime aioli
- Ratatouille and goats cheese tartlet VG
- Herb crusted grilled lamb with green pea and potato mash GF
- Peppered beef mignon with American mustard

Sweet canapé style dishes

- Coconut and cinnamon sago pudding with mango salsa VG GF
- Chocolate dipped Profiteroles VG
- Rocky road slice VG
- Assorted macarons VG
- Hazelnut and chocolate mousse with fresh raspberries VG
- Green tea tiramisu with white chocolate and pistachio crumb VG
- Chocolate cupcake VG



KARRALYKA

2022 Menus

Functions & Events



WEDDINGS

Main & dessert: \$85.00
 Entree, main & dessert \$110.00

Pre-dinner canapes
 \$12.50 per person

Chef's selection of one cold and two hot canapes

Entrée

- Butter poached chicken with radicchio, pear, pomegranate and walnut salad with Gorgonzola dressing
- Twice cooked high country pork belly with apple and celeriac cream, grilled scallop and yakitori sauce GF
- Seared duck breast with spiced carrot and ginger puree, caramelised pineapple and cabbage salad with orange and chilli sauce GF
- Lobster tail ravioli with butternut pumpkin purée, champagne and herb cream with roasted chilli oil GF
- Pan fried pumpkin and sage gnocchi with burnt butter and lemon cream sauce, roasted macadamia, pumpkin and spring onion salsa VG
- Greek marinated grilled lamb backstrap with green pea and potato mash, eggplant caviar, mustard and shallot jus
- Pan fried Saganaki salad with arugula leaves, radicchio, olive, pine nut, roasted beetroot pesto and truffle oil dressing VG

Main

- Pan seared Cone Bay barramundi fillet with sauté okra, shitake mushroom, Thai eggplant, potato, lemongrass and coconut sauce GF
- Apple cider braised Victorian High Country pork scotch fillet with sour cream and balsamic mash sweet potato, char grilled brussels sprouts and cinnamon infused pot gravy GF

Mains continued

- Hazelnut and herb crusted roast Victorian Murray Region lamb rump with garlic roasted root vegetables and spiced blueberry jus
 - Lemon, thyme and Jeera roast chicken fillet with garlic roasted vegetable cream, honey glazed crispy bacon and forest mushroom sauce GF
 - Texan style slow cooked beef short ribs with horseradish cream, mashed potato, roasted baby carrots, sour cream cucumber salad and smoky BBQ sauce
 - Grilled Tasmanian salmon fillet with potato, pumpkin and leeks gratin, crispy squid chips and lemon beurre blanc*
 - Grilled Gippsland tenderloin of beef with parmesan and chives, potato and sauté asparagus with braised mushroom and Bordelaise sauce*
- (*Above Salmon and Beef options - additional \$5pp)

Vegetarian options

- Olive Persian feta, roasted cherry tomato and leek tart with wild roquette salad and spiced tomato vinaigrette
- Forest mushroom and Milawa goat cheese risotto with truffle oil

Dessert

- Mango dark chocolate and roasted macadamia pudding with Dulce de Leche ice cream VG
- Crème Brûlée with sugar caramel and fresh raspberries VG
- Baked chocolate and mascarpone cake with fresh raspberries, chocolate soil and berry fruit sorbet VG
- Green tea Panna Cotta with coconut and ginger treacle, caramelized pineapple and mango salsa VG
- Tiramisu with dark roasted coffee chocolate sauce, crème fraîche, fresh raspberry VG
- Yuzu citrus cheesecake





T&C'S

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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. 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. 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 1 hour 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 on 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.
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 event co-ordinator.

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

**COME
TOGETHER
AT KARRALYKA**

**20
22**

KARRALYKA

Contact us

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