



2023

FUNCTIONS & EVENTS



2023 Menus

Functions & Events



CONFERENCE & SEMINAR

Full Day (8hr) - \$72.00

Inclusions: On Arrival, Morning tea, Lunch, Afternoon tea

Half Day (4hr) - \$63.00

Inclusions: On Arrival, Choice of Morning or Afternoon tea, Lunch

**Build your own options available
Minimum of 40 pax**

On Arrival

\$8.50 per person

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

Morning tea break

\$13.50 per person

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

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

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

Lunch break

\$43.00 per person

Water
Nespresso
Selection of soft drinks
Herbal and fruit infused tea

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

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

Selection of freshly baked filled baguettes

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

Afternoon tea break

\$13.50 per person

Nespresso
Herbal and fruit infused tea
Selection of soft drinks
Water

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

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

Coffee Cart

Additional costs apply

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



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Morning and afternoon tea break

Sweet

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

Nut Free option available for additional \$1.50 per person

Savoury

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

Hot fork dish

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

Street Food

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



**WE
WELCOME
YOU TO
KARRALYKA**

2023

KARRALYKA

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