



FUNCTIONS & EVENTS INFORMATION KIT

2024

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, lunch and 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



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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



**WE
WELCOME
YOU TO
KARRALYKA
2024**

KARRALYKA

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