

FUNCTIONS & EVENTS INFORMATION KIT

2024

KARRALYKA

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 layash bread

Hot dishes

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

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WELCOME YOU TO KARRALYKA 2024

KARRALYKA

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