



# Functions Package

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Thank you for considering The Karalee on Preston to host your special event. The following package is designed to provide you with all the necessary information required to ensure your function is a success.

Should you have any further questions please do not hesitate to contact our functions coordinator on 08 9367 1848 or via email [karaleemanager@revel.net.au](mailto:karaleemanager@revel.net.au)

# COCKTAIL MENU

The cocktail menu is available for functions of up to 30 people in the bar area. Please see set menu options below for restaurant functions. All menu items are made in house and there is a minimum order of 20 pieces of each item selected.

## COLD OPTIONS

Traditional bruschetta	3.0 ea
Ribbon tri-level sandwich	3.0 ea
Mixed vegetable or meat frittata squares with olive tapenade	3.0 ea
Prawn and avocado crostini	3.5 ea
Smoked salmon and horseradish bellini	4.0 ea

## HOT OPTIONS

Party pies	2.5 ea
Pizza bites	2.5 ea
Mini quiches	2.5 ea
Satay chicken wings	2.5 ea
Mini beer battered fish	2.5 ea
Homemade mini sausage rolls with relish	3.0 ea
Traditional arancini balls with aioli	3.0 ea
Chicken and camembert pie	3.0 ea
Tandoori chicken skewers	3.0 ea
Asian chicken spoon	3.0 ea
Crumbed calamari with aioli	3.0 ea
Herb crusted chicken goujon with garlic aioli and tomato	3.5 ea
Vegetarian or meat quiches	3.5 ea
Croatian chicken vol au vents	3.5 ea
Prawn, chilli and coriander croquettes	3.5 ea
Courgette wrapped lamb kofta	3.8 ea
Gourmet mini pizzas	4.0 ea
Wedges with sour cream and chilli sauce	9.0 per bowl
Beer battered chips with tomato sauce	9.0 per bowl

# SET MENUS

## 2 COURSES

\$49 per head

### ENTREE (choice of)

**Asian Style Salt & Pepper Squid** on rice noodle salad with a chilli & lime dressing, served with mixed greens

**Tandoori Chicken Skewers** chargrilled & served with peppery rocket, raita & sourdough bread

### MAINS (choice of)

**Herb Crusted Crispy Skin Atlantic Salmon** with beetroot puree, potato gratin & sweet balsamic

**300g Black Angus Sirloin** chargrilled & served with creamy mash, buttered garden vegetables & sauce of your choice

**Mushroom & Truffle Oil Risotto** with shaved parmesan & sage

## 3 COURSES

\$69 per head

### ENTREE (choice of)

**Freshly Shucked Natural Oysters (1/2 dozen)**

**Spinach & Ricotta Ravioli** with shaved pecorino cheese in a romesco sauce

### MAINS (choice of)

**Confit Duck** slow cooked, served with orange & cinnamon sauce, braised cabbage, leeks, carrots, prosciutto spear and roasted vegetables with mint sauce

**300g Rib Eye** with mash & steamed vegetables in a red wine jus

**Potato & Pumpkin Gnocchi** cooked in a creamy tomato sauce with shaved pecorino cheese & basil

### DESSERTS (choice of)

**Tiramisu** with ice cream

**Lemon & Lime Tart** with ice cream

# CHRISTMAS SET MENU

## 3 COURSES

\$59 per head

### ENTREE (choice of)

Smoked Salmon & Avocado Bruschetta

Mediterranean Chicken Skewers with Cous Cous

### MAINS (choice of)

Chargrilled Lamb Cutlets with a medley of roasted vegetables & mint sauce

Herb Crusted Crispy Skin Atlantic Salmon with beetroot puree, potato gratin & sweet balsamic

Potato & Pumpkin Gnocchi cooked in a creamy tomato sauce with shaved pecorino cheese & basil

### DESSERTS (choice of)

Christmas Pudding with Ice Cream & Vanilla Custard

Mixed Trio of Ice Cream & Sorbet

# FUNCTION ENQUIRY FORM

**Please complete this booking form and either email it to [karaleemanager@revel.net.au](mailto:karaleemanager@revel.net.au) or bring it into The Karalee. Once we have received your enquiry form, one of our friendly staff will be in touch to discuss your function.**

Name \_\_\_\_\_

Company (if applicable) \_\_\_\_\_

Phone \_\_\_\_\_ Mobile \_\_\_\_\_

Email \_\_\_\_\_

Contact person on the day \_\_\_\_\_

Day of Function \_\_\_\_\_ Date of Function \_\_\_\_\_

Arrival Time \_\_\_\_\_ Number of Guests \_\_\_\_\_

What's the Occasion? \_\_\_\_\_

Bar Tab Required YES/NO \_\_\_\_\_ Bar Tab Limit \$ \_\_\_\_\_

## CREDIT CARD DETAILS

Credit Card Type VISA MASTERCARD AMEX

Card Number \_\_\_\_\_ Date of Expiry \_\_\_\_\_ CCV \_\_\_\_\_

Cardholders Name \_\_\_\_\_

Signature of Cardholder \_\_\_\_\_

I, \_\_\_\_\_, authorise the deduction from my credit card for services rendered at The Karalee on Preston for the above restaurant reservation.

PLEASE NOTE: If the Bar Tab is not settled upon the end of the function, this credit card will be charged for any outstanding amount, unless otherwise discussed.

# TERMS AND CONDITIONS

## 1. Confirmation of booking

Bookings will be confirmed upon receipt of:

- Minimum deposit of 20% of your total estimated charge;
- "Terms and Conditions" duly signed; and
- "Credit Card Authorisation Form" duly signed.

Please note that we are unable to make tentative bookings or reservations for functions.

## 2. Cancellations

With the exception of bookings on Melbourne Cup Day & those in the month of December, cancellations made more than 7 days prior to the date of the function will incur no charge; your deposit will be refunded.

For bookings on Melbourne Cup Day & those in the month of December, a minimum 14 days notice is required for a full refund of your deposit.

Cancellations made less than 7 days prior to the booking (or 14 days in the case of Melbourne Cup Day & December bookings) will incur a charge of 50% of total cost of the function.

Menu choices and dietary requirements must be confirmed 7 days prior to the event. This allows our chefs to ensure the quality and availability of food. Final numbers of guests must be confirmed 7 days prior to your function. **THIS IS THE MINIMUM NUMBER YOU WILL BE CHARGED FOR.**

## 3. Final Payment

Payment in full must be received at the end of your function. We accept debit cards, all major credit cards (excluding Diners) and Cash. We do not accept payment by EFT or cheque on the day of the function.

## 4. General

No food may be brought on site (cakes for special occasions must be approved by the functions coordinator). Food and beverages purchased at The Karalee are strictly for consumption on the premises. Only beverages purchased at The Karalee may be consumed on site. Only staff are permitted behind the bar area; this applies to guests at all times. To comply with WA law, guests under the age of 18 years **MUST** be accompanied by their own parents or a legal guardian at all times and must be under their supervision during the entire visit. Acceptable forms of identification are strictly limited to a current passport, driver's license and proof of age card.

## 5. Unforeseen circumstances

The Karalee reserves the right to cancel any booking without notice due to unforeseen circumstances. This may be due to (but not limited to) power outages, mechanical failure or other factors beyond our control.

## 6. Smoking

In compliance with the Health Act 2006, guests are only allowed to smoke on the balcony provided. The rest of the tavern is non-smoking.

## 7. Function

The client agrees to conduct any function in an orderly manner, respecting the rights of other clients and guests of The Karalee. All conduct must be in full compliance with all applicable laws. The Karalee accepts no responsibility for any gifts or goods at the function, or left behind at the conclusion of a function. The client accepts any damages caused by their guests, and any excess costs for cleaning or repairs will be assessed by the venue manager and passed on to the client. No nails, staples, screws, blu tac or other fixing materials are to be used without prior consent. We also request that all decorations are discussed with the function coordinator before the commencement of your function.

## 8. Liquor Licensing

Under the Liquor Control Act 1988, it is an offence to sell or supply liquor to a person under the age of 18 years on a licensed premise, or for a person under the age of 18 years to purchase, or attempt to purchase liquor on a licensed premise. The Karalee practises the responsible service of alcohol. We will exercise the right to refuse service to intoxicated persons, refuse entry & service to underage persons & remove any persons creating a disturbance. Any person deemed by staff to be intoxicated will be asked to leave the premises in a respectful manner. These guidelines reflect both the legal requirements and the desire of The Karalee to be caring, ethical and a leader in the hospitality industry.

SIGN \_\_\_\_\_ PRINT NAME \_\_\_\_\_

DATE \_\_\_\_\_