

Krystal FUNCTION CENTRE

Events

The People

As a family owned and operated business we understand the importance of the mile stones in life. Let us help you organise your event with care and professionalism but most of all
with experience!

The Room

Do you need to host an Awards Night or Formal, perhaps celebrate an Engagement or Birthday bash? Krystal Functions can provide all you need for a sensational and unforgettable event

Are you a performer or performance school? Entertain on Krystal Concert Stage or maybe host the perfect Dinner & Show Beautifully decorated with an elegant chandelier hanging gracefully over a parquet dance floor. Well-appointed lighting and audio-visual amenities in house for your event.

Our versatile space caters for 50 guests or spaciouly hosts up 800. Always including a generous dance floor and stage area for your entertainment or awards ceremonies.

In addition to all the great amenities there is ample parking for full capacities

The Food

Here at Krystal Functions catering is the nature of our business We sought out the perfect space and fabulous kitchen to present our wares. Your event coordinator will team with you and our professional chefs to create a menu styled specifically for each event. Anything is possible, Buffet, Canapes, 1 course to 5 courses or a wine dinner. You may want to add our dessert bar for that wow factor.

We love what we do!



Event Packages

Set Menu Packages

Selection of 2 Mains Courses (served alternately)

1 Dessert selection

\$42.00

1 Entrée selection

Selection of 2 Mains Courses (served alternately)

1 Dessert Selection

\$48.00

Shared Starter

1 Selection of entrée

Selection of 2 Mains Courses (served alternately)

1 Dessert Selection

\$52.00

Additions

Add Alternating Course: Entree, Main or Dessert **\$2.00**

Change to Choice of Main Course **\$4.00**

Add Choice of Entree **\$4.00**

Add Dessert **\$4.00**

Add Dessert Buffet **\$7.50**

Celebration cake served as dessert less \$2.00pp off your package price

Antipasto Platters **\$5.50**

Individual Antipasto **\$8.50**

Salt & Pepper Calamari Platters **\$4.00**

Prawn Platters **\$9.50**

Cheese Platter **\$8.50**

Fruit platter **\$4.50**

Standard Beverage Package

Krystal selection of Sparkling White, Moscato, Sauvignon Blanc, Chardonnay

Cabernet Sauvignon, Shiraz, Merlot

Premium Beverage Package

Scarpantoni- Fleurieu Brut- McLaren Vale

Tomich Hill - Hill Top Pinot Noir -Adelaide Hills

The Hedonist – Shiraz - McLaren vale

Paracombe Creek - Sauvignon Blanc - Adelaide Hills

All Packages Include

Carlton Draught, Cascade Light, Pure Blonde

Assorted Soft Drinks and Orange Juice

2 hours Standard \$17.00 - Premium \$23.00

3 hours Standard \$19.00 - Premium \$26.00

4 hours Standard \$24.00 - Premium \$34.00

5 hours Standard \$28.00 - Premium \$39.00

4 hours Non- Alcoholic Package \$18.00

****Minimum Spends & CPI apply to all packages please see terms and conditions****

Cocktail Package

2 Hour Canape Service
6 Hot & 5 Cold Selections

\$35.00

Hot

Shot Glass Fondue

Layered Pumpkin Puree and Hot Creamy Cheese with Crispy Pancetta

Chicken Skewers

Grilled and lightly seasoned with Lemon and Herbs

Marinated Meatballs

Italian style meatballs with rich tomato sauce

Beef & Onion Jam Bites

Crispy baked Filo Pastry filled with Spiced Beef and rich Onion Jam

Pork Belly Bites

Crackling Skin Pork Belly with Parsnip puree and red wine glaze

Prawn Skewers

Marinated Garlic Prawns

Mussel & Prawn Gratin

Oven Baked Mussels with Herb Crust topped with Prawn

Salt and Pepper Calamari Skewers

Tender strips of Squid lightly deep fried

Spinach & Feta Parcels (Veg)

Feta & Spinach in filo pastry and baked

Vegetarian Spring Rolls & Samosas (Veg)

Savoury pastries filled with spiced Vegetables

Vegetable Tart (Veg)

Short Bread Tart Filled with Crispy Vegetables

Potato Croquet (Veg)

Pillows of Potato with Crispy Shell and Soft Cheese Centre

Cold

Mini Bruschetta

Tomato and Basil on Crusty Bread with shaved Parmesan and Balsamic Reduction

Arancini (Veg)

Crumbed and deep-fried Rice balls in assorted flavours

Chicken Crouton Caesar

Crouton cup filled with Chicken Caesar salad

Antipasto Cup

A cup made of Capocollo filled with a mix of Ricotta, Herbs, Olives and Sun-Dried Tomato, Shaved Parmesan

Cream Cheese Bites

Flavoured Philadelphia Cheese Balls coated in Poppy Seeds

Vegetarian Frittata

Vegetables in a baked Egg Slice

Citrus Salmon Spoons

Smoked Salmon with Orange and Fennel salsa served in a porcelain spoon

Vodka Lime Oysters

Chilled oysters with vodka and fresh lime

Polenta Crostini

Polenta Base with Butternut Pumpkin, Ricotta and Sage

Olive Fetta Shots

Small glass with mixed Olives and Marinated Fetta

Event Buffet Package

\$65

Starters

Tarama & Tzatziki Dips
Antipasto Platters
Bread Rolls

Pasta

Choice of 2 Pastas

Penne Alla Pana
Penne in a Rose sauce with Garlic
Roasted Confit Tomatoes (GF Veg)
Spinach & Ricotta Ravioli in Napolitana Sauce
Pumpkin and Ricotta Ravioli in a Sage and Burnt
Butter sauce

Salads

Choose 3 Salads

Greek Salad, Caesar Salad,
Seafood Salad, Beetroot Salad
Rocket, Pear & Walnut Salad
Potato Salad, Coleslaw, Pasta Pesto Salad (cold)

Accompaniments

Roast Vegetables
Vegetarian Rice

Seafood

Salt 'n' Pepper Calamari
Crumbed Fish
Add Oysters or Prawns POA

Meats

Choose 4 of the following

Marinated Chicken Drumette
Grilled Marinated Chicken Fillets
Peri Peri Crumbed Chicken Fillets with Lemon Aioli
Dipping Sauce
Meatballs in Rich Tomato Sauce
Continental Sausages

Carvery

Choice of 2 Meats

Roast Beef, Marinated Lamb
Slow Cooked Pork
Includes Gravy and Condiments

From the Fryer

Crumbed Chicken Tenderloins
Hot Chips
Spring Rolls and Samosas (Veg)

Dessert

Your celebration cake served to the buffet
Finished with freshly brewed coffee and tea
or

Choose to add our Dessert buffet

\$7.00

Beverages

5 Hour Standard Beverage Package

Sparkling wine for toasting
Moscato, Sauvignon Blanc, Cabernet Sauvignon, Shiraz
Carlton Draught, Cascade Light, Pure Blonde
Assorted Soft Drinks and Orange Juice

With our compliments

Chair Covers & Lycra Band
Use of Venue's table Centrepieces
Security Guard

Children Under 12yrs \$28 pp, Children Under 5yrs Complimentary

****Minimum spends and CPI apply to all packages please see terms and conditions****

Entree Menu

Seafood Stack

A slice of Smoked Salmon and Prawns nested on a mix of Avocado, Tomato and Spanish onion Salsa drizzled with a lemon infused oil

Salt 'N' Pepper Calamari

Tender Calamari pieces coated in our secret seasoning and lightly fried to perfection nested on a bed of Rocket lettuce served with a house made Tartare sauce

Prawns Saganaki

Prawns sautéed in White wine, Garlic and Virgin olive oil and baked in a fresh tomato sauce finished with Feta and Parsley

Seafood Medley

A blend of Salt 'N' Pepper Calamari and grilled Prawns served with a house made Tartare sauce

Fresh SA Oysters (Subject to surcharge)

Half a dozen of freshly shucked Oysters served with a Shallot & Chardonnay Vinaigrette

Penne Con Pollo

Pasta served with Chicken sautéed in a Garlic and Rose sauce finished with Garlic roasted Confit Tomato

Pumpkin Ravioli

Pillows of Pumpkin and Ricotta filled pasta tossed in a Burnt Butter and Sage sauce topped with toasted Pine Nuts

Tortellini Alla Pana con Prosciutto

Beef Tortellini served with a creamy white sauce tossed with Prosciutto and Mushrooms

Spinach & Ricotta Cannelloni

Cooked fresh pasta sheets with a Spinach and Ricotta Cheese filling baked in a Napolitano sauce

Rotolo Di Pasta

Rolled cooked pasta sheets filled with a creamy Béchamel, Ham and Mozzarella filling baked in a tomato sauce

Mediterranean Chicken Skewers

Tender Chicken pieces with a Mediterranean marinade skewered and grilled to perfection served with a house made Tzatziki

Spanakopita

Our own recipe of Traditional Greek Spinach & Fetta Pie

Mains Menu

Fruits of The Sea

Crumbed Garfish Fillet served with Salt 'N' Pepper Calamari and grilled Prawns

Crispy Atlantic Salmon

Atlantic Salmon Grilled and served with a mixed slaw salad on a bed of fragrant Rice topped with a sweet Ginger and Soy sauce

Barramundi Fillet

Baked Barramundi Fillet served with seasonal Vegetables and topped with a Dill and Lime Aioli

Scotch Fillet Steak

Scotch Fillet Steak aside roasted herb Potatoes and seasonal vegetables served with a Red Wine Jus

Rib Eye Steak (Subject to surcharge)

Prime cut grilled Rib Eye Steak topped with a Red Wine Jus and Sweet Potato crisps aside seasonal greens

Pork Belly

Slow cooked succulent Port Belly with a rich Cider Jus served with blistered Tomato's on a bed of Potato & Parsnip Puree

Chicken Florentine

Tender Chicken Breast filled with Spinach, Ricotta and Sundried Tomato nested on a Sweet Potato puree and topped with a White Wine sauce

Krystal's Chicken Mignon

Tender Chicken Breast wrapped in Bacon baked and served on a bed Roast Vegetables and topped with a creamy White Wine sauce

Roast Lamb

Slices of slow roasted Lamb nested on a bed of Roast Potatoes aside seasonal Roast Vegetables topped with a Rosemary Sauce

Steak and Chicken Medley (Stand-alone dish)

A combination dish of Sirloin Steak and a grilled Chicken Fillet nested on Roast Potatoes aside seasonal Roast Vegetables and topped with a rich gravy

Lamb and Chicken Medley (Stand-alone dish)

A combination dish of Slow Roasted Lamb and grilled Chicken Fillet nested on a bed of Roast Potatoes aside seasonal Roast Vegetables

All suggestions for menus will be considered for specialised events



Dessert Menu

Our Chef will slice your celebration cake and serve with an accompaniment of one of the following

Vanilla Pana Cotta served with a Berry Sauce
Creme Caramel
Brandy Basket filled with Vanilla Ice cream and Berry Coulis
Cream filled Profiteroles drizzled with a Chocolate sauce

Dessert Buffet

A selection of mini desserts beautifully presented on a buffet
Invite your guests to sample all the sweet treats
Menu items for the Buffet Dessert Bar are designed to complement individual menus
Please discuss and confirm with your event coordinator

Coffee & Tea

Following Dessert service your guests will be treated to
Freshly percolated Coffee and Tea

Children's Menu \$50.00

(Under 12 Years includes beverages, starters as per package plus child's meal and dessert)

Chicken Nuggets with Chips & Salad
Chicken Tenderloins with Chips & Salad
Penne Pasta with Alla Pana Sauce
Ravioli with Napolitana Sauce
Fish Fillet with Chips & Salad

Thank You for Choosing the Krystal Function Centre
We look forward to Exceeding your Expectations