

Krystal FUNCTION CENTRE

Weddings The People

As a family, we understand the importance of the mile stones in life. Krystal Function centre is a family owned and operated business Let us help you celebrate this precious moment with care and professionalism but most of all
with experience.

We love what we do!

The Room

The Elegant chandelier hangs gracefully over a parquetry dance floor. Sparkling lights adorn a fully draped ceiling and stunning backdrop. Our versatile space caters to the intimacy of 100 guests or spaciouly hosts up to 400. Always including a generous dance floor and stage area for your favourite entertainment. In addition to all the great amenities there is ample parking for full capacities

The Food

Easy Weddings Testimonial

Wedding Venues

27 Jul 2016

Eleni K says:

It was amazing, I have no words to describe it. Joanna was spectacular to deal with and the staff were all great people to work with.

Food was sensational and the guests were talking about the food and also the service. We honestly had the time of our lives!

Supplier:

The Krystal Function Centre



Krystal Wedding Packages 2019

Platinum \$120

Antipasto Platters
1 Selected Entree
Choice of 2 selected Mains
Mediterranean Salad per table
Your Wedding Cake served with 1 selected dessert
Finished with freshly brewed coffee and tea
5.5 Hours of Beverages
Platinum Inclusions
In house Table Centres & Mirrored Wishing Well
Menu tasting for the Bride and Groom
Venue projector and screen
Dry Ice for the Bridal Waltz
One-night accommodation at "Quest Port Adelaide"

Deluxe \$109

Antipasto Platters
1 Selected Entrée
2 Selected main Courses Served Alternately or Mediterranean Medley
Mediterranean Salad per table
Your Wedding Cake garnished and served as dessert
Finished with freshly brewed coffee and tea
5 Hours of Beverages
Dry Ice for the Bridal Waltz

Premium \$99

1 Selected Pasta Entree or Salt & Pepper Calamari Platters
2 Selected main courses served Alternately or Mediterranean Medley
Mediterranean Salad per table
Your Wedding Cake garnished and served as dessert
Finished with freshly brewed coffee and tea
5 Hours of Beverages

All Krystal Weddings Include

An Exclusive Bridal Retreat to enjoy pre-dinner drinks and nibbles for the Bridal party.
White or Black Chair Covers with Lycra Sash in your selected colour and Diamante Buckle
Chandelier, Sparkling Backdrop and Draping
Raised Bridal Table, Skirting for the bridal, cake table and gift table
Personalised menus and sparkling wine for Toasting
Security Officer

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

Decor

*Krystal Function Room is beautifully appointed with a sparkling crystal chandelier
Full ceiling draping with fairy lights
A soft curtained fairy light backdrop
In addition, we supply chair covers with a Lycra sash finished with diamante buckle
There is a great selection of colours to choose from*

*We will supply draped and skirted bridal table presented on a risen stage
Skirted and draped cake table
Skirted and draped gift table.*

*Each wedding is unique so choose a decorator to suit your style
You may like to use our preferred supplier.*

So, you can enjoy your day, we will coordinate all your providers and decorators and place all your table settings.

Additional Amenities

Coloured LED Room Lighting

Staging

Mirrored Wishing Well

Seating Chart Ease

Flower Stands

Floating Cake Table \$80

Projector and Screen \$120

White Dance Floor \$400

Dry Ice for the bridal waltz \$180

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

Wedding Package Additions

Menu

1/2 Hour pre-dinner beverages and canapes
Select 2 hot and 2 cold Canapes form our menu \$13.00

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

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

Beverages

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

Premium Wine Package

\$11.50

Sparkling for Toasting Scarpantoni- Fleurieu Brut- McLaren Vale
Tomich Hill - Hill Top Pinot Noir -Adelaide Hills
The Hedonist – Shiraz - McLaren vale
Paracombe Creek - Sauvignon Blanc - Adelaide Hills
Carlton Draught, Cascade Light, Pure Blonde
Assorted Soft Drinks and Orange Juice

Beverage Upgrades

1/2 Hour Extension for Standard Package \$3.50

Spirits Packages
Bottled Beer Upgrades

Talk to our Wedding coordinator about a tailored package to suit your budget and taste

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

Cocktail Wedding \$79

Package Inclusions

Includes 4 Hours Standard Beverages
2 Hour Canape Service - Select 6 Hot 6 Cold Canapes
An Exclusive Bridal Retreat to enjoy pre-dinner drinks and nibbles for the Bridal party.
Scattered tables & chairs, skirted then draped cake table and gift table
White or Black Chair Covers and Lycra Sash in your selected colour with Diamante Buckle
Chandelier, Sparkling Backdrop and Draping
Security Officer

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

Arancini (Veg)
Crumbed and deep fried Rice balls in assorted
flavours
Mini Bruschetta
Tomato and Basil on Crusty Bread with shaved
Parmesan and Balsamic Reduction
Antipasto Cup
A cup made of Capocollo filled with a mix of Ricotta,
Herbs, Olives and Sun Dried Tomato, Shaved Grana
Pandano
Chicken Crouton Caesar
Crouton cup filled with Chicken Caesar salad
Cream Cheese Bites
Flavoured Philadelphia Cheese Balls coated in
Poppy Seeds
Vegetarian Fritata
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

Wedding Cake

Served as Dessert with Tea and Coffee

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

Wedding Buffet Package

\$89

Starters

Served to the Table
Antipasto Platters
With Bread Rolls

Carvery

Grilled Marinated Chicken Fillets
Choice of 3 Roast meats
Beef, Lamb, Pork, Turkey
Gravy and Condiments

Pasta

Choice of 2 Pasta Dishes
Penne Alla Pana
Fusilli in a Rose sauce with Garlic roasted
confit Tomatoes.
Pumpkin & Ricotta Ravioli in a Burnt Butter
and Sage sauce

Seafood Selection

Cold Seafood Platter
Salt 'n' Pepper Calamari
Crumbed Fish
Mussels & Cockles served in White Wine sauce

Salads

Choose 3 Salads
Greek Salad, Rocket, Pear & Walnut Salad
Caesar Salad
Beetroot Salad, Potato Salad, Coleslaw
Pasta Pesto Salad (cold)

Accompaniments

Roast Vegetables
Ratatouille
Vegetarian Rice

Dessert

Your Wedding Cake Individually Plated and
served as Dessert
Finished with freshly brewed coffee and tea

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

minimum spends & 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 tomatoes 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 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

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 Cherry Tomatoes served with a Potato & Parsnip Puree

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

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 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 Wedding 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 for your guest help themselves to all sweet treats
Menu items for the Buffet Dessert Bar are designed for each individual wedding.
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 on your Wedding Day