



hotelHQ

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Function Spaces

The Kuraby Room

The Kuraby room is perfect for every occasion or event your planning, such as wedding receptions, school formals, cocktail soirees, award evenings, conference needs, information nights & training sessions, featuring audio-visual equipment, microphone & lectern.







Space Type						
Indoor	60	100	Y	Y	Y	Y



Function Spaces

The Deck

Our deck area is the prefect space for your casual birthday party, office drinks or social occasion. The size of your space is flexible coupled with stylish festoon lighting the atmosphere is just right; your deck space will be fitted out with a variety of lounges & high bar seating options.







Space Type						
Outdoor	-	30	N	N	Y	N



Function Spaces

Garden Dining

The garden dining area situated out the front of the bistro allows for a vast space for the large less formal cocktail function, stylish festoon lighting helps compliment this ideal low key event space perfect for birthdays & celebrations.

Space Type						
Outdoor	50	80	N	N	Y	N



Platters

Beef Sliders (LDO, VO) – 135

Mini brioche bun, wagyu patty, cheese, tomato, lettuce

Pork Belly Bao (LDO) – 135

Steamed bao bun, double-cooked pork belly, hoisin, cucumber, spring onion

Pizza Platter (LDO, LGO, VO, VGO) – 100

Selection of mixed pizzas, including vegetarian

Mini Prawn Rolls – 150

Brioche roll, prawn, cream fraiche, mayo, shallots, parsley, chive

Prawn Gyoza (LD) – 60

Prawn and cabbage Japanese dumplings, soy sauce

Pork Dumpling (LD) – 55

Pork and chive dumplings, char sui, sweet chilli sauce

Mini Dagwood Dogs – 100

Tomato sauce, chipotle BBQ sauce, American mustard

Mini Pies – 80

Mixed meat pies, tomato sauce, BBQ sauce

Mini Quiche (VO) – 100

Mixed quiches, tomato sauce, aioli

Chicken Wings with Onion Rings (LGO) – 70

BBQ, Buffalo, ranch

Satay Skewers with Onion Rings – 100

Satay sauce, chipotle BBQ sauce

Mini Sausage Rolls – 60

Tomato sauce, American mustard, BBQ sauce

Porcini Mushroom Arancini (V, VGO) – 85

Tomato sauce, American mustard, BBQ sauce

Spinach Fetta Pastizzi (V) – 95

Tomato sauce, aioli, BBQ sauce

Mini Falafel (LD, LG, V, VGO) – 35

Hummus, aioli, sweet chili sauce

Sandwich (LDO, LGO, VO, VGO) – 80

Selection of traditional & gourmet sandwiches (vegetarian options included)

Chocolate Dipped Strawberry (LG, V) – 60

Belgium dark chocolate and white chocolate dipped strawberry

Mini Portuguese Tarts (V) – 85

Double cream, crushed praline

Mixed Mini Sweets & Petit Fours (V) – 85

Chef's selections

Fruit Platter (LD, LG, V, VG) – 80

Selections of fresh seasonal fruit

Kids Platter – 60

Kids chicken nuggets, battered fish, chips, tomato sauce



Basic Set Menu

2 Course \$60 per person

3 Course \$70 per person

Groups of 15 or more

Please select two dishes from each course that you wish to have.
These dishes will be served alternatively.



Entree

Salt & pepper calamari, aioli, lemon (LD, LG)

Crispy Fried Lamb Ribs, sticky honey soy, Asian seed crunch, coriander (LD, LG)

Confit Duck Stack, 12 hour pulled duck, crispy wonton, house-made plum sauce, spring onion (LD,)

1/2kg Buffalo Chicken Wings, spicy crispy wings, sweet pickles, ranch sauce (LG)

Egyptian Cauliflower, roasted cauliflower and chickpeas, spices, lemon juice, popped sorghum (LD, LG, VG)

Mains

Chicken supreme, crushed kipfler potato, Dutch carrots, broccolini, porcini ragu, chicken jus (LG)

Crispy skinned barramundi, braised leek, potato gratin, warm tomato caper dressing (LG)

Pan roasted lamb rump, dukkha spiced pumpkin, soured carrots, kale, jus, mint yoghurt (LG)

Prawn, Crab & Chorizo Linguini chilli tomato consume, local crab and prawns, fresh gremolata (LD, LGO)

Pesto penne, sun dried tomato, broccolini, king oyster mushroom (LGO, V, VGO)

Dessert

Sticky Date Pudding, Nanna McNamara's recipe, rich toffee sauce, vanilla bean ice-cream (V)

Tropical pavlova, cream, fruit, passionfruit coulis (LG, V)

English Lemon Possit, smooth lemon set cream, macerate berries (LG, V)

Cheese plate, chefs selection of cheese, quince paste, dried fruit, nuts, lavosh (LGO, V)



Pub Classic Set Menu

2 course \$50 per person

3 course \$60 per person

Groups of 15 or more

Please select two dishes from each course.
The dishes will be served alternately.



Entree

Salt & pepper calamari, aioli, lemon (LD, LG)

Crispy Fried Lamb Ribs, sticky honey soy, Asian seed crunch, coriander (LD, LG)

Confit Duck Stack, 12 hour pulled duck, crispy wonton, house-made plum sauce, spring onion (LD)

1/2kg Buffalo Chicken Wings, spicy crispy wings, sweet pickles, ranch sauce (LG)

Egyptian Cauliflower, roasted cauliflower and chickpeas, spices, lemon juice, popped sorghum (LD, LG, VG)

Mains

Chicken schnitzel, gravy, lemon, coleslaw, chips (LD)

Chicken parmy, shaved ham, tomato, basil, coleslaw, chips

Fish and chips, hake, tartare, lemon, seasonal salad (LD)

250g Rump cooked to medium, gravy, chips, seasonal salad (LDO, LG)

Dessert

Sticky Date Pudding, Nanna McNamara's recipe, rich toffee sauce, vanilla bean ice-cream (V)

Tropical pavlova, cream, fruit, passionfruit coulis (LG, V)

English Lemon Possit, smooth lemon set cream, macerate berries (LG, V)

Cheese plate, chefs selection of cheese, quince paste, dried fruit, nuts, lavosh (LGO, V)



Classic Buffet Menu

Adult \$70 per person

5 years – 14 years \$30 per person

Groups of 30 or more



Entree

Bread and Butter classic dinner roll and butter (V, VGO)

Mains

Roasted beef, beef jus (LG)

Roasted pork, crackling, apple gravy (LG)

Thai chicken curry, Jasmin rice (LG)

Baked market fish, lemon caper butter (LG)

Roasted Potato, rosemary, garlic (LDO, LG, V, VGO)

Roasted seasonal vegetables (LDO, LG, V, VGO)

Salads

Potato and bacon salad (LD, LG, VO, VGO)

Greek salad (LG, V, VGO)

Garden salad (LD, LG, V, VG)

Dessert

Sticky Date Pudding, Nanna McNamara's recipe, rich toffee sauce, vanilla bean ice-cream (V)

Tiramisu slices, coffee caramel, mascarpone (V)

Fruit platters (LD, LG, VG, V)



Corporate Packages - Kuraby Room

Rooms includes:

White board

Microphone

Wi-Fi

Projector / Screen

Day Delegate Packages (for groups of 15 or more, including room hire)

Half Day | \$50 per person | 4 hours (8am- midday, 1pm -5pm)

Includes tea, coffee, morning tea OR afternoon tea and lunch menu OR sandwich buffet

Full Day | \$60 per person | 8 hours

Includes tea, coffee, morning tea, afternoon tea and lunch menu OR sandwich Buffet

Cold

Banana bread, (V)

Chocolate caramel slice (V)

Cold cuts, shaved ham, salami, grilled vegetables, artisan cheese, toasted Turkish

Greek yoghurt, tropical fruit, granola pot (V)

Mini donuts (V)

Seasonal fresh fruit (LD, LG, VG)

Scones, dollop cream, house jam (V)

Sweet muffin (V)

Savory muffin (V)

Honey date loaf (V)

Orange almond loaf (V)

Hot

Chefs selection quiche (VO)

Mini ham & cheese croissant (VO)

Sausage roll, artisan ketchup

Spinach & feta quiche (V)

Lunch Menu

Included in day delegate package

Chicken Schnitzel, chips, gravy, salad (LD)

Slow-Cooked Pulled Beef Burger, pulled beef & onion, smoked cheese sauce, lettuce, tomato, toasted milk bun

Pulled Duck Wrap, pulled confit duck wrap, salad leaf, cucumber, ho-sin sauce, served with chips (LD)

Salt & Pepper Calamari, chips, lemon, aioli (LD, LG)

Fish & Chips, Beer battered Hake, chips, salad, lemon, tartare (LD)

Caesar Salad, cos lettuce, bacon, soft-boiled egg, parmesan, croutons, anchovies, caesar dressing (LGO, VO)

Toad in the Hole, classic bangers & mash served in a Yorkshire Pudding with lashings of gravy (LGO)

Corporate Lunch

Sandwich Buffet (LDO, LGO, VO, VGO)

\$25 per person *(Included in day delegate package)*

Selection of traditional & gourmet sandwiches (vegetarian options included)

Buffet served with chef selection of salads, artisan bread rolls & cultured butter

Tea & Coffee

Specialty Tea & Coffee | \$3 per person

All day Specialty Tea & Coffee | \$4 per person

Corporate Platters

Fresh fruit platter (LD, LG, VG) \$6.50

Assortment of freshly baked biscuits (V) \$6.5

Freshly baked scones, jam & cream (V) \$7

Assorted large muffins (V) \$8

Mini assorted donuts (V) \$8.5

Assorted bread, banana, raspberry & pear, coconut (V)\$8.5

Beverage Packages

Standard Package

2 hrs - \$37 per person | 3 hrs - \$49 per person | 4 hours - \$61 per person

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Selection of tap beers

Soft drinks and juices

Premium Package

2 hrs - \$47 per person | 3 hrs - \$59 per person | 4 hours - \$71 per person

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Ca'di Alte Pinot Grigio

Scotchmans Hill "The Hill" Chardonnay

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Wickhams Road YV Pinot Noir

Seppelt "The Drives" Shiraz

Selection of tap beers + your choice

of one premium beer

Soft drinks and juices

Deluxe Package

2 hrs - \$57 per person | 3 hrs - \$69 per person | 4 hours - \$81 per person

Alpha Box & Dice 'Tarot' Prosecco NV

Chandon Brut Rose NV

Spy Valley Sauvignon Blanc

Ca'di Alte Pinot Grigio

Paloma Riesling

Scotchmans Hill "The Hill" Chardonnay

Alkoomi Collection Chardonnay

Bertaine & Fils Rose

Wickhams Roas YV Pinot Noir

Marques de Tezona Tempranillo

Seppelt "The Drives" Shiraz

**Selection of tap beers + your choice
of two premium beers**

Add Ons

Spirits \$25 per person, minimum of 50 guests.

Cocktails on arrival for \$15 per person.

Bar Tab on Consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from extensive beverage selection, which they can purchase throughout your function.