

HQ

WELCOME TO HOTEL HQ.

Located in the heart of Underwood with easy access from Logan Road and plenty of on-site parking, Hotel HQ is your go-to destination for your next special occasion.

Whether you're planning a milestone birthday, corporate event, engagement party, or long lunch with the crew, our newly refreshed venue offers a range of flexible spaces to suit any style. From private rooms to sun-soaked outdoor areas and lively open-air decks, there's a space to match every vibe.

With tailored food and drink packages, full AV capabilities, and a dedicated team, hosting your next event has never been easier.

Let us bring your vision to life.











**DELICIOUS FOOD, GOOD VIBES
AND NEW MEMORIES.**

THE KURABY ROOM







From corporate events to weddings, the Kuraby Room is our fully private indoor function space - a perfect blank canvas for your next special occasion. With full AV capabilities including a projector, microphone, and the option to play your own music, the room comfortably accommodates up to 60 guests seated or 80-100 standing. The space flows seamlessly onto a deck, making it an excellent choice for larger celebrations. Accessible, intimate, and versatile, it's designed for a smooth and memorable event experience.

SPACE TYPE						
INDOOR	60	80-100	N	Y	Y	Y



THE DECK







If you're after a lively, open-air atmosphere, The Deck delivers. This semi-private outdoor space can host up to 30 guests seated or 50 standing, perfect for sports fans, casual get-togethers, and laid-back celebrations. With easy access, cold drinks on tap, and all the buzz of the Sports Bar nearby, it's a great choice for relaxed social events with plenty of energy.

SPACE TYPE						
OUTDOOR	30	50	N	N	N	N



GARDEN DINING

Bask in the sunshine and good vibes in our Garden Dining space. This semi-private outdoor bistro area seats up to 40 guests or 60 cocktail-style, making it ideal for casual celebrations, family lunches, and group gatherings under the open sky. Conveniently located near both kids' zones, it's the go-to spot for family-friendly events, where parents can relax and keep an eye on the little ones while enjoying great food and drinks.

SPACE TYPE						
OUTDOOR	40	60	N	N	N	Y

Platters

AUSSIE \$105

party pies, sausage rolls, mini quiche. tomato sauce, BBQ sauce, aioli. parsley.

BEEF SLIDERS (LDO, LGO) \$195

beef patty, lettuce, cheese, tomato sauce

YUM CHA (VGO, VO) \$100

prawn & chive dumplings, vegetable spring rolls, satay chicken skewers. prawn crackers, soy sauce, sweet chilli, pickled cucumber.

ASIAN PLATTER (LD) \$75

samosas, spring rolls, pork shao mai. sweet chilli sauce, soy sauce, prawn chips. coriander.

SEAFOOD PLATTER (M) \$110

coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon, parsley

MEAT PLATTER \$130

lamb koftas, satay chicken skewers, beef meatballs, tzatziki, satay sauce, tomato sauce parsley

SANDWICH PLATTER (LDO, LGO, VO, VGO) \$75

chefs selection of gourmet sandwiches

ANTIPASTO PLATTER (LDO) \$115

assorted meats, cheese & fruit

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
Seafood Origin: I - Imported | A - Australian | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





Platters

WING PLATTER (LD) \$75

3kg buffalo wings, carrot & celery sticks, ranch dressing

BREAD & DIPS PLATTER (V, VGO) \$90

3 assorted dips, toasted sourdough, lavosh, vegetable crudites

KIDS (LD) \$70

calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce

SWEETS (LDO, VO, VGO) \$95

variety of delicious sweet treats

VEGAN (LDO, VG) \$95

croquettes, samosa, vegetable dumplings, vegan chipotle aioli, tomato chutney, parsley

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BASIC SET MENU

2 COURSE MENU | LD, LG | \$60 PER PERSON 3 COURSE MENU | LD, LG
\$70 PER PERSON GROUPS OF 15 OR MORE

ENTREES

SALT & PEPPER CALAMARI

black garlic aioli, lemon | LD, LG, I

PUMPKIN & SAGE ARANCINI

romesco sauce, fried sage, parmesan | LD, LG

PORK BELLY BITES

fried pork belly, spiced bbq sauce crispy shallots, crackle crumb | LD, LG

MAINS

CHICKEN SCHNITZEL

chicken breast in panko, parmesan and herb crumb, salad, chips, lemon | LD

FISH AND CHIPS

hake, tartare, lemon, seasonal salad, chips | LGO, A

VEGETABLE MOUSSAKA

ratatouille, mozzarella, eggplant, chips and salad | LGO

DESSERTS

STICKY DATE PUDDING

rich toffee sauce, vanilla bean ice-cream | V

WARM APPLE CRUMBLE

vanilla custard, vanilla bean ice-cream | LG, V

CHEESE PLATE

selection of cheese, crackers quince paste | LG, V

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Seafood Origin: I - Imported | A - Australian | M - Mixed



BASIC SET MENU PUB CLASSIC

2 COURSE MENU | LD, LG | \$50 PER PERSON 3 COURSE MENU | LD, LG
\$60 PER PERSON GROUPS OF 15 OR MORE

ENTREES

SALT & PEPPER CALAMARI

black garlic aioli, lemon | LD, LG, I

PUMPKIN & SAGE ARANCINI

romesco sauce, fried sage, parmesan | LD, LG

CHICKEN WINGS

hot honey & chilli, fired onion | LD

MAINS

CHICKEN PARMY

napoli, shaved leg ham, mozzarella cheese, salad, chips

½ ROAST PERI PERI CHICKEN

chips, rosemary salt, apple & current slaw

250G RUMP STEAK

chips, salad, mushroom sauce | LDO

DESSERTS

STICKY DATE PUDDING

rich toffee sauce, vanilla bean ice-cream | V

WARM APPLE CRUMBLE

vanilla custard, vanilla bean ice-cream | LG, V

ETONS MESS

crunchy meringue, whipped cream, strawberry sauce | LG, V

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CLASSIC BUFFET CLASSIC

ADULT \$80 PER PERSON 5 YEARS - 14 YEARS \$30 PER PERSON
GROUPS OF 30 OR MORE

ENTREES

BREAD & BUTTER ROLL | classic dinner roll and butter | V, VGO

MAINS

ROASTED BEEF | beef jus | LG

ROASTED PORK | cracking, 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 | rosemary, garlic | 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 PLATTER | LD, LG, V, VG

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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 LD, LG | 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 LD, LG | 8 HOURS

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



CORPORATE PACKAGE - KURABY ROOM

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

SPINACH & FETA QUICHE (V)

LUNCH MENU

CHICKEN SCHNITZEL

SLOW COOKED PULLED BEEF CIABATTA

CHICKEN & BACON SANDWICH

SALT & PEPPER CALAMARI

FISH & CHIPS

CEASAR SALAD

TOAD IN THE HOLE



CORPORATE PACKAGE - KURABY ROOM

LUNCH BUFFET

SANDWICH BUFFET | sandwich | LDO, LGO, VO, VGO | \$25

CORPORATE PLATTER

CORPORATE FRUIT | fresh fruit | LD, LG, VG | \$7

CORPORATE BISCUITS | assortment of baked biscuits | V | \$7

CORPORATE SCONES | freshly baked scones | V | \$7

CORPORATE MUFFINS | assorted large muffins | V | \$9

CORPORATE DONUTS | mini assorted donuts | V | \$8.50

CORPORATE TEA

TEA COFFEE PP | tea and coffee per person serve | LD, LG | \$3.00

TEA COFFEE ALL DAY | tea and coffee per person all day | LD, LG | \$4.50



BEVERAGE PACKAGES



Standard Package

2 hrs - \$43 per person
3 hrs - \$55 per person
4 hrs - \$70 per person

Premium Beverage Package

2 hrs - \$53 per person
3 hrs - \$68 per person
4 hrs - \$81 per person

Deluxe Beverage Package

2 hrs - \$66 per person 3
hrs - \$78 per person
4 hrs - \$93 per person

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Hahn Super Dry
Tooheys New
XXXX Gold

Selection of soft drinks and juice



Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Hahn Super Dry
Tooheys New
Stone & Wood Pacific Ale
James Squire Ginger Beer
XXXX Gold

Selection of soft drinks and juice

Mr Mason Sparkling Cuvee Brut NV Mount
Paradiso Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Bare Winemakers Merlot

Hahn Super Dry
Tooheys New
Stone & Wood Pacific Ale
Victoria Bitter
James Squire Ginger Beer
XXXX Gold or Great Northern Crisp

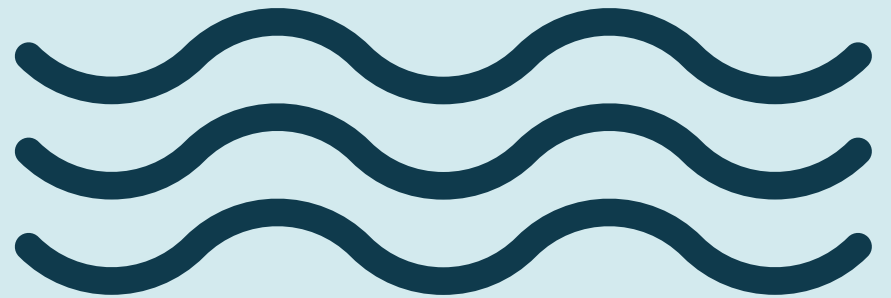
Selection of soft drinks and juice



BEVERAGE ADD ONS

Cocktail on Arrival \$18
Spirits Upgrade \$29pp

AVAILABLE TO ADD TO ALL BEVERAGE PACKAGES, MINIMUM OF 50 GUESTS.



Bar Tab on Consumption

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

Cash Bar

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

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