



INTERNATIONAL

HOTEL WAGGA WAGGA



phone 02 6971 7007 email events@intlhotelwagga.com.au web www.intlhotelwagga.com.au

room layout

	boardroom	u-shape	classroom	theatre	banquet	cocktail	cabaret
avenue one	16	-	9	30	-	30	8
avenue two	25	20	18	40	40	60	24
avenue three	25	25	30	80	80	80	64
full avenue	-	-	-	250	200	300	160
allure restaurant	-	-	-	-	120	250	80



room hire

Avenue 1

Full Day - \$100.00
Half Day - \$75.00
Room Only - \$200.00

Avenue 2

Full Day - \$125.00
Half Day - \$85.00
Room Only - \$225.00

Avenue 3

Full Day - \$175.00
Half Day - \$100.00
Room Only - \$250.00

Full Avenue Room

Full Day - \$300.00
Half Day - \$150.00
Room Only - \$800.00

Business Services

Photocopying - \$0.50 per page
Faxing - \$1.00 per page



audio visual

International Hotel Wagga are equipped with
state - of - the - art in house
AV equipment including:

- Mounted full high definition
projectors & screens
- Integrated sound and PA system
- hand held microphone & Lecterns
- Lapel microphone
- Stage pieces
- Wireless power point remote
- Laptops

Receive support from our dedicated and
experienced in-house audio visual team who have
facilitated events large and small.

For more intricate events, International Hotel has
strong partnerships with a number of leading audio
visual and staging companies who will be able to
assist with your specific requirements.



Full buffet breakfast \$25.00 per person
Minimum 15 people.

Mini baguettes, butter, jams and honey
Baker's basket: butter croissants and
assorted danishes
Seasonal sliced fruit
Natural yoghurt, berries and
homemade granola
Scrambled eggs
Gourmet chipolatas
Rashers of smoked bacon
Grilled tomatoes
Roasted mushrooms
hash browns
Freshly brewed coffee and herbal tea
Selection of juices



Cocktail Breakfast Buffet
\$22.00 per person
OR

Served platters to the table
\$25.00 per person
Minimum 15 people.

Bacon and egg English muffin
Ham and cheese croissants
Seasonal fresh fruit skewers (V,GF,DF)
Layered Natural yoghurt, berries and
granola cups(V)
Smashed avocado and roasted
tomato bruschetta (V,DF)
Home made banana bread with
ricotta and honey
Freshly brewed coffee
and herbal tea
Selection of juices

breakfast

Plated breakfast \$28.00 per person

Served to Table
Baker's basket: butter croissants and
assorted Danishes
Seasonal sliced fruit

Plated Breakfast: selection one of the
following:

Farm fresh eggs, rashers of smoked
bacon, roasted tomato, mushrooms and
turkish bread

Homemade pancake stack topped with
fresh berries and maple syrup

Oven baked spinach and ricotta frittata,
and roasted tomatoes

Freshly brewed coffee
and herbal tea
Selection of juices



Half day @ \$39.00 per person

Up to 4 hours room hire

(If extra time is required, room hire rates may apply).

Electronic white board

Data projector and electronic screen

Lectern and microphone

International notepads and pens

Complementary onsite parking

On Arrival Fresh whole fruit bowl

Freshly brewed coffee & tea selection

Morning Tea - Chef's selection of morning tea options with refreshments.

Working Lunch with refreshments served in your conference room or break-out area.

Half day delegate package including a Hot Buffet Lunch @ \$45.00 per person

day delegate packages

Full day @ \$59.00 per person

Up to 8 hours room hire

(If extra time is required, room hire rates may apply).

Electronic white board

Data projector and electronic screen

Lectern and microphone

International notepads and pens

Complimentary onsite parking

On Arrival Fresh whole fruit bowl

Freshly brewed coffee & tea selection

Morning Tea - Chef's selection of morning tea options with refreshments.

Working Lunch with refreshments served in your conference room or break-out area.

Afternoon Tea - Chef's selection of morning tea options with refreshments

Full day delegate package including a Hot Buffet Lunch @ \$62.00 per person

Please note: Minimum numbers do apply to delegate packages. If numbers drop below 20 people additional room hire may apply.

morning / afternoon tea

Selection of the below items:

Select 2 items for \$10.00 per person

Select 3 items for \$14.00 per person

Select 4 items for \$17.00 per person

Includes freshly brewed coffee and a selection of premium teas and juice

Continual freshly brewed coffee and a selection of premium teas and juice @ \$5.50 per person



savoury

Chef's selection of point sandwiches (V optional)

Chicken and mushroom filo parcels with garlic and thyme dipping sauce

Fetta and caramelised onion tarts (V)

House - made sausage rolls with tomato relish

Individual soup cups (V) (GF)

Spinach and fetta frittata (V) (GF)

Bacon, tomato and mushroom Frittata (GF)

Ham & Cheese Croissants

sweet

Scones with jam and whipped Chantilly cream

Peppermint Slice

Caramel Slice

Cherry ripe Slice

Vanilla Slice

Banana bread

Carrot cake with cream cheese frosting



conference lunch

Basic working lunch \$24.00 per person

Served in your meeting room or break out area

Choice of Chef's selection gourmet sandwiches including
vegetarian options on turkish bread, wraps or
traditional bread

Fresh seasonal fruit platter

Freshly brewed coffee,
selection of premium teas and juices.

Working lunch \$29.00 per person

Served in your meeting room

Choice of Chef's selection of assorted pizzas, and
two seasonal salads
or

Chef's selection of assorted
gourmet sandwiches including
vegetarian options on baguettes,
wraps, or traditional bread and
chef's selection of hot finger food

Fresh seasonal fruit platter

Freshly brewed coffee, selection of
premium teas and juice.



Hot Buffet Lunch \$39.00 per person

Served in the restaurant or breakout area

Select 3 of the following options (including one vegetarian)

- Butter Chicken with jasmine rice
- Roasted root vegetables with rosemary
- Grill porterhouse with sautéed mushrooms and red wine jus
- Roasted chicken supreme stuffed with garlic butter and served with steamed vegetables
- Vegetarian or beef lasagne
- Italian meatballs in Napolitano sauce with fusilli pasta
- Antipasto platter with assorted cured meats, marinated olives, charred vegetables, dips and Turkish bread.
- Roast pork with crackling, jus, apple sauce and roasted vegetables
- Soup with warmed bread rolls

Cheese and fruit platter

Freshly brewed coffee, selection of premium teas and juice.

Business Lunch @ \$32.00 per person

Chef's selection of assorted gourmet sandwiches including vegetarian options on traditional and Sour dough bread, wraps, rolls and bagels

2 x Substantial hot finger food items

Salt and pepper calamari with lime aioli
Thai chicken skewers with a coconut dipping sauce
Satay chicken skewers
Pulled Beef sliders with coleslaw
Pulled chicken sliders with waldorf salad
Pork pies with spiced apple chutney
Gourmet oversized spring rolls with Thai sweet chilli
(can also be vegetarian)

2 x bite size hot finger food items

Roast beef on croute with tarragon aioli
Beetroot mille-feuille with rosemary goats cheese (V)
Asian vegetable pancakes (V)
Seared beef on croute with red onion marmalade
Roasted capsicum, rocket and buffalo mozzarella in
fillo
House-made pork wontons with sweet chilli

conference lunch

2 x fresh home made noodle box salads

Classic chicken Caesar salad
Traditional Greek Salad
Battered flathead with fries and caper mayonnaise
Stir fry hokkien noodles with beef, chicken or vegetarian
Butter chicken with jasmine rice and raita
Nasi goreng (fried rice)

Fresh seasonal fruit platter

Freshly brewed coffee, selection of premium teas and juice.

conference dinner menu

On the table

Warmed Turkish bread with olive oil and balsamic
OR

Warmed dinner rolls with butter

Entrée

Roasted butternut pumpkin and ricotta fettuccini with a
pancetta and cream sauce

House made gnocchi with baby spinach, pine nuts and
roasted pumpkin sage cream sauce

Rigatoni pasta with braised tender beef and Napolitano
sauce

Chicken and mushroom risotto with garlic forest mushrooms in
a herb and parmesan cream sauce

House made spiced beef & corn salsa filo | romesco sauce



2 course (including breads) \$49.00 per person

3 course (Including breads) \$59.00 per person

Selection of 2 options per course served alternate

Main

White meats

Gremolata crusted chicken breast with kipfler potatoes,
roasted cherry tomatoes, asparagus and lemon butter
sauce

Char grilled chicken supreme with beetroot hummus, honey
glazed baby carrots and smoked goats cheese

Pork loin with caramelised apple, prosciutto, sautéed
broccolini, potato galette and port jus

Fish/Seafood

Black King Fish with green broad bean salad and a lemon
caper butter sauce

Barramundi 'en papillote' served with garlic and rosemary
roasted potatoes and a medley of buttered seasonal
vegetables

Almond and herb crusted salmon fillet with buttered green
beans, potato rosti and lemon beurre blanc sauce

conference dinner menu

Mains Continued...

Red meats

Char grilled Sirloin with potato rosti, wild mushroom duxelle, buttered broccolini, jus and olive dust

Scotch fillet, creamy mashed potato, green vegetables, jus, garlic butter disc and crispy fried leeks

Scotch fillet topped with caramelised onion butter, kipfler potato and asparagus and jus

Lamb rump with pressed Mediterranean vegetables, rocket oil, polenta and jus

Vegetarian options

Tempura Cauliflower, nori salt, siracha aioli, snow pea tendrils

Watermelon with grilled haloumi, snow pea tendrils and cherry tomatoes

Stuffed zucchini with minted cumin yoghurt and hommus

Dessert

Smashed meringue and strawberry mousse with fresh berries and white chocolate Shavings

Green tea and coconut pannacotta with green tea ganache, coconut shortbread crumbs, and macaroon

Mint chocolate cheese cake with mint ganache and minted strawberry salad

Individual lemon meringue tart with dark chocolate ganache

Fig and date pudding served with butterscotch sauce, fresh strawberries and Chantilly cream



canapé menu

4 options (1hr) - \$22.50 per person
5 options (1.5hrs) - \$26.50 per person
6 options (2hrs) - \$30.50 per person
8 options (2.5hrs) - \$34.50 per person

Thai Chicken skewers with a coconut dipping sauce
Spring rolls with sweet chilli sauce
Satay Chicken Skewers
Salt and pepper calamari with garlic aioli
Roast beef on croute with tarragon aioli
Beetroot mille-feuille with rosemary goats cheese (V)
Asian vegetable pancakes (V)
Seared beef on croute with red onion marmalade
Roasted capsicum, rocket and
buffalo mozzarella in filo
House-made pork wontons with sweet chilli
Prosciutto and rockmelon skewers
Pumpkin and leek tart with wild mushrooms



Seared scallops topped with chilli pesto and pinenut crumbs
Chicken with asparagus, baby spinach roulade and cranberry sauce
Asian sticky BBQ beef with sesame seed served on coconut rice
Assorted sushi rolls
Snapper with tom kai gai sauce
Smoked salmon on blini with chilli and lemon cream

Vanilla bean panna cotta cup with liquored raspberries
Chocolate truffles
Layered choc mousse with chocolate shavings
Lemon bavarois with chantilly cream and candied lemon rind
Nutella roulade
Chocolate brownie
Custard and strawberry tarts
Caramel slice
Vanilla slice
Cherry ripe slice
Mini Strawberry Eton mess

Substantial items

Substantial hot finger food items \$6.00 per person, per item

Pulled Beef sliders with coleslaw

Pulled chicken sliders with waldorf salad

Pork pies with spiced apple chutney

Gourmet oversized spring rolls with Thai sweet chilli (can also be vegetarian)

Spiced beef and corn salsa cigars



Noodle box items \$6.00 per person, per item

Classic chicken Caesar salad

Traditional Greek Salad

Crumbed flounder (fish) with fries and caper mayonnaise

Stir fry hokkien noodles with beef, chicken or vegetarian

Butter chicken with jasmine rice and raita

Vegetable Korma with steamed rice

Nasi goreng (fried rice)

Fettuccini Carbonara

Smoked salmon and asparagus risotto

Beef ragout with penne



Deluxe - \$32.00 per person for 4 hours

white wine

De Bortoli Sacred Hill Semillon Sauvignon Blanc

De Bortoli Sacred Hill Moscato

red wine

De Bortoli Sacred Hill Merlot

De Bortoli Sacred Hill Shiraz

sparkling

Growers Gate Brut Cuvee

Inclusive of soft drinks, Great Northern, Iron Jack, and
Hahn Premium Light

Premium - \$36.00 per person for 4.5 hours

white wine

De Bortoli Sacred Hill Semillon Sauvignon Blanc

De Bortoli Sacred Hill Moscato

red wine

De Bortoli Sacred Hill Merlot

De Bortoli Sacred Hill Shiraz

sparkling

Growers Gate Brut Cuvee

Inclusive of soft drinks, Great Northern, Iron Jack, and
Hahn Premium Light

beverage package

cocktails

Discuss your signature cocktail options with our Events Manager

On consumption

Beverages can also be on a consumption basis. You can design your own bar account and set your restrictions and limit. For assistance or to discuss your requirements please contact the function co-ordinator.

NOTE

Pricing is inclusive of standard glassware and wait staff

Beverages are subject to availability as cellar stock is seasonal and regularly restocked



beverage list

white wine

house wine

De Bortoli Sacred Hill Semillion Sauvignon Blanc \$7.50 gl / \$22.00 btl
 Warburn Rumours Moscato \$7.50 gl / \$22.00 btl

Bunnamagoo Semillion \$8.50 gl / \$38.00 btl
 Bunnamagoo Pinot Gris \$8.50 gl / \$38.00 btl
 Bunnamagoo Chardonnay \$8.50 gl / \$38.00 btl
 Wishing Well Sauvignon Blanc, *Borambola Winery* \$35.00 btl
 Kirrihill Riesling, *Clare Valley SA* \$35.00 btl
 Grant Burge Benchmark series Rose, *South Australia* \$37.00 btl

red wine

house wine

De Bortoli Sacred Hill Merlot \$7.50 gl / \$22.00 btl
 De Bortoli Sacred Hill Shiraz \$7.50 gl / \$22.00 btl
 Johnny Q Cab Sauv \$8.50 gl / \$37.00 btl
 Vinrock GSM \$8.50 gl / \$37.00 btl
 The Grayling Pinot Noir \$8.50 gl / \$39.00 btl
 Moonlight Cabernet Sauvignon, *Borambola Winery* \$35.00 btl
 Bunnamagoo Cab Sauv, *Mudgee, NSW* \$38.00 btl
 Hirajis Spell Shiraz, *Borambola Winery* \$35.00 btl
 Bad Henry Shiraz, *South Eastern Australia* \$39.00 btl

sparkling wine

Growers Gate Brut Cuvee, *South Australia* \$22.00 btl
 Borambola VIII Sparkling, *Borambola Winery* \$35.00 btl
 Veuve Clicquot Yellow Label NV, *France* \$120.00 btl
 Moet & Chandon Brut Imperial, *France* \$140.00 btl

beer

Hahn Premium Light	\$6.50	James Squires Porter	\$8.00
Iron Jack	\$6.50	James Squires Pale Ale	\$8.00
Carlton Dry	\$7.50	James Squires Swindler	\$8.00
Great Northern	\$7.50	Tuckerbox Hoppy Lager	\$8.50
Coopers Pale Ale	\$7.50	cider	
Corona	\$8.00	Tuckerbox Premium	\$8.50
Peroni	\$8.00	Cloudy Apple Batflow	\$8.50



corporate accommodation

Whenever your company travels to Wagga Wagga, International Hotel is there with flexible, tailored corporate accommodation for medium to large businesses with fixed corporate accommodation rates.

We can put together a fixed rate package for your needs and budget, based on proposed room night stays on an annual basis.

Why the International Hotel for corporate accommodation?

Enjoy the space - International Hotel was specifically designed with the corporate traveller in mind. Suites are more spacious than standard hotel rooms.

Offering complimentary wifi throughout all suites, meeting rooms and common areas, it's easy to stay connected while staying at the International Hotel.

We understand the importance of company budgeting, so we offer discounted fixed corporate rates for 12 months





international confirmation

confirmation

In order to confirm your event, a completed, signed event order along with a deposit needs to be returned to your event coordinator within 14 days of the original booking date.

Any changes to final numbers, catering requirements, or seating arrangements after signing will need to be made in writing on later than 7 days before your event commencement. At this time the indicated details will be charged.

final details

Final numbers, menus, room set ups, starting and finishing times must be confirmed in writing 14 days prior to the function.

guaranteed numbers

Confirmation of numbers is required at midday, 3 days (72 hours) prior to the day of your event. After this time no downward adjustments in the total catering cost is possible.

final payment and account settlement

Final payment is required fourteen (14) days prior to your event unless previously organised with your event coordinator. Payment of account can be made by cash, cheque or credit card. Any amount incurred on the night is payable on the night of the event.

Security and insurance

International Hotel will not accept responsibility for loss of damage to any equipment or merchandise left on the premises prior to, during or after your event.