



INTERNATIONAL  
HOTEL WAGGA WAGGA

*Oh what Fun*

CHRISTMAS

Package



# *Christmas Down Under*

BBQ Package

\$39.00pp

## *Inclusive of the following*

Mouth-watering steaks

Marinated chicken

Gourmet Sausages

Served with the following

Delicious fried onions

Freshly baked bread rolls

Selection of condiments

Salads

Traditional Caesar Salad

Potato salad with roasted shallots & seeded mustard dressing

Penne pesto salad

*Served as a buffet on Allure Terrace*

*Minimum 20 people*



*Add a little extra*

### **Grazing platters**

Savoury - \$60.00 per platter

Grazing of cheese, fruits and crackers

Feeds 10 people per platter

Sweet - \$40.00 per platter

Fresh fruit, Chocolates, and dessert slices

Feeds 10 people per platter

*For alternate dessert options ask our Events Team*



# *A little more formal*

## **Dinner Menu**

2 Course Meal @ \$52.00pp

3 Course Meal @ \$62.00pp

### **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

Caramelised onion and fetta tart with rocket, cherry tomato and radish salad

Crispy skinned pork belly with garlic potato puree and apple sauce



### 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 papilotte' 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

### 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 tomatos

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 meringue

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

Served alternate. Minimum of 20 people.



# Beverage Package

Deluxe - \$32.00pp 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 - \$36.00pp 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