

Welcome to the International Hotel

The International Hotel is one of the most well established hotels in Spring Hill. Founded in the early 1900's and extensively renovated in 2006, the International Hotel is the ideal place for any occasion.

Come in and see for yourself, the atmosphere and all new look International is the latest 'Hot Spot' in the City. Whether you have an important meeting, social engagement or simply just doing lunch, then the International is the destination. We have something for everyone right down to our beautifully designed timber bar with stunning iced beer fonts.

Our Microbrewery is the jewel in the crown, offering 4 of the finest and purest blend beers to accompany one of our meals. As you can see, we have simply left no stone unturned in trying to offer our guest an exceptional experience. We are committed to it.

The International Hotel is easily accessible by public transport and close to accommodation with ample parking spaces making it the perfect location for your next event.

Our friendly team understands the importance of a well organised function that reflects your personality without you having to lift a finger.

We are confident that you will find the International Hotel the perfect location to accommodate your next celebration or event.

The International Hotel team strives to provide a friendly and attentive service, professionalism and understanding as we plan and organise your event to exceed your expectations and those of your guests.



Event Planning

If you are considering a special family celebration, a private dinner, a surprise birthday, anniversary, or perhaps a festive gathering for your workplace, our team will assist you to develop and organise your event.

Our team at the International Hotel understands that organising a function or party can be a rather daunting prospect with so many details to take care of. Thorough planning and research is the key to organising a successful function or party.

Start planning your event as early as possible to establish what services your function or party will need. Our team realises that planning any type of event requires a great deal of commitment and personal effort, and our Manager will ensure that all event details are thoroughly taken care of. A stylish venue, innovative cuisine and attentive service will ensure a memorable event whatever the occasion.

Equipment

Our Manager will be pleased to assist you with your equipment requirements, such as:

- 50 inch plasma screen TV
- Roving Microphone
- Whiteboard
- Helium balloons available for a fee of \$1.00 per balloon
- Room theming available upon request

Music & Entertainment

We have Nightlife Digital playing the latest music videos with loads of Plasma screens for your enjoyment. We also screen all the big Games on Foxtel so you won't miss any of the sports action Live! The Hill's newest hot spot.

Function Spaces

International Café

The International Café offers the discerning diner fresh and modern Australian cuisine at its affordable best. Our dining experience and ambience is outstanding, the décor and atmosphere are the best in Spring Hill. We have indoor and alfresco dining available with a stylish and chic backdrop.

We can cater for any situation and will exceed your expectations. Whether you are having an intimate dinner or social gathering, let us cater for your needs.

To accompany your meal, we can offer you a superb wine list with blend and varietals from the best regions in Australia and New Zealand. Our Wine List has been carefully compiled and we believe compliments our cuisine. At the International, you can enjoy fine wine, cocktails, premium beer or one of our own craft beers brewed on site in pleasant surroundings.

Board Room

The International Hotel has a new modern and private meeting facility available for your conference needs. Full catering menus are available for up to 12 people with break out options available. Our Board Room features a large plasma screen and whiteboard.

Menus

The International Hotel offers an extensive range of food options for functions. With a team of experienced chefs and kitchen staff, the International Hotel guarantees that we can satisfy any appetite.

We are proud to offer succulent food, quality beverages and friendly service in our bars and dining areas. The International Hotel caters for all dietary requirements and we are more than accommodating should you have a special request for a specific menu and/or meal.

Please be aware if ordering from our Set Menus, the International Hotel requires your final menu selections, as well as confirmed attendance numbers, seven (7) days prior to your function to ensure we are able to prepare your preferred food option.

PLATTER MENU

Fruit Platter serves minimum 10 people per platter

Seasonal fruits including pineapple, rockmelon, honeydew, kiwifruit, grapes & strawberries

\$28

Cheese Platter serves minimum 10 people per platter

Selection of cheeses including camembert, blue vein, smoked cheddar served with dried fruit & crackers

\$45

Antipasto Platter serves minimum 10 people per platter

Pastrami, salami, prosciutto, fetta, bocconcini, eggplant, artichoke served with olives & crackers

\$45

Cold Meat Platter serves minimum 10 people per platter

Range of cold cuts including pastrami, salami, sliced ham, chicken pieces & rare roast beef

\$40

Hot Meat Platter serves minimum 20 people per platter

Sumac lamb cutlets, chicken kebabs, beef kebabs & lamb koftas

\$90

Gourmet Sandwich Platter serves minimum 20 people per platter

Assortment of open baguettes of chicken, smoked salmon & beef

\$80

Deep Fried Platter serves minimum 20 people per platter

Spring rolls, twisters, torpedo prawns, chicken tenders, wing dings served with sweet chilli sauce & sour cream

\$80

Sushi Platter serves minimum 20 people per platter

Prawn, chicken, vegetarian & salmon rolls served with wasabi & soy sauce

\$70

Seafood Platter serves minimum 20 people per platter

Smoked salmon, prawns, oysters, moreton bay bugs, blue swimmer crabs & baby octopus served with lemon wedges, tartare & cocktail sauces

\$110

SET MENU 2 Courses \$25 per person or 3 Courses \$35 per person
Minimum 20 people. Meals are 'alternate serve'

ENTREES Choice of two

Soup of the Day served with warm crusty bread

Buffalo Wings hot n spicy chicken wings served with aioli & fresh tomato salsa

Lemon Pepper Calamari dusted in salt & lemon pepper served with lime & wasabi aioli

MAINS Choice of two

Seafood Treasure basket of golden fried calamari, prawns, beer battered fish served with crunchy chips, tartare & side salad

Chicken Parmagiana topped with napoli, shaved leg ham and golden mozzarella

250g MSA Rump served with chips or potato, salad or vegetables and a choice of sauce (mushroom, pepper, béarnaise, red wine jus, dienne or tomato chilli)

Panko Flounder served with crunchy chips, aioli and a choice of mini caesar, pumpkin & rocket salad or thai green salad

DESSERTS Choice of two

Sticky Date Pudding served with caramel sauce & double cream

Day Night Mousse Cake served with mixed berry compote & double cream

SET MENU 2 Courses \$30 per person or 3 Courses \$40 per person
Minimum 20 people. Meals are 'alternate serve'

ENTREES Choice of two

Buffalo Wings hot n spicy chicken wings served with aioli & fresh tomato salsa

Lemon Pepper Calamari dusted in salt & lemon pepper served with lime & wasabi aioli

Garlic Prawns tossed through a creamy garlic sauce with scented rice

Half Dozen Oysters your choice of natural on rock salt & lemon wedge or kilpatrick with bacon and worcestershire sauce

MAINS Choice of two

Pork Cotoletta topped with apple mint sauce served with slaw & fries

Pecan Chicken tender chicken strips crumbed with pecan nuts topped with avocado and hollandaise

Platinum T-Bone 400g served with mini caesar salad, garden salad or vegetables & chips or baked potato and a choice of sauce (mushroom, pepper, dianne, béarnaise, chilli, gravy or garlic butter)

Atlantic Salmon served on stir-fry ginger & sesame noodles with baby bok choy and soy glaze

DESSERTS Choice of two

Day Night Mousse Cake served with mixed berry compote & double cream

Sticky Date Pudding served with caramel sauce & double cream

Brandy Snap Basket served with vanilla bean ice cream in a brandy basket with mixed berry compote & double cream

SET MENU 2 Courses \$35 per person or 3 Courses \$45 per person
Minimum 20 people. Meals are 'alternate serve'

ENTREES Choice of two

Buffalo Wings hot n spicy chicken wings served with aioli & fresh tomato salsa

Lemon Pepper Calamari dusted in salt & lemon pepper served with lime & wasabi aioli

Garlic Prawns tossed through a creamy garlic sauce with scented rice

Half Dozen Oysters/Kilpatrick your choice of natural on rock salt & lemon wedge or kilpatrick with bacon and worcestershire sauce

MAINS Choice of two

Garlic Tiger Prawns pan fried served over steamed rice pilaf in garlic, white wine & herb cream

300g MSA Rib Fillet served with chips or potato, salad or vegetables and a choice of sauce (mushroom, pepper, béarnaise, red wine jus, dienne or tomato chilli)

Atlantic Salmon served on stir-fry ginger & sesame noodles with baby bok choy and soy glaze

Pecan Chicken tender chicken strips crumbed with pecan nuts topped with avocado and hollandaise

Lamb Shank Pie twice cooked lamb shank baked into a puff pastry pie with creamy mash and delicious pan juices

DESSERTS Choice of two

Day Night Mousse Cake served with mixed berry compote & double cream

Sticky Date Pudding served with caramel sauce & double cream

Brandy Snap Basket served with vanilla bean ice cream in a brandy basket with mixed berry compote & double cream

BEVERAGE PACKAGES

Standard Beverage Package \$25 per person for 2 hours

Wines

Hardy's Collection Sparkling

Hardy's Collection Sauvignon Blanc / Chardonnay / Late Harvest

Hardy's Collection Cabernet Merlot / Shiraz Cabernet

Microbrewery & Local Draught Beers on Tap

Spirits (add \$7.00 per every hour for basic spirits)

Basic Spirits (JW Red, Smirnoff Vodka, Slate Bourbon, Bundaberg Rum, Gordons Gin)

Soft Drinks

\$13.00 per person every hour thereafter

Premium Beverage Package \$39 per person for 2 hours

Wines

Omni Sparkling Piccolo

Thomas Mitchell Semillon Sauvignon Blanc

St Hallett Classic Dry White

St Hallett Classic Barossa Shiraz

Cartel Cabernet Sauvignon

Spirits

Basic Spirits (JW Red, Smirnoff Vodka, Slate Bourbon, Bundaberg Rum, Gordons Gin)

Beers

Microbrewery, Local & Premium Draught Beers on Tap

Soft Drinks

\$16.00 pp every hour thereafter

Deluxe Beverage Package \$52 per person for 2 hours

Wines

Grandin Sparkling

Wither Hills Kapuka Sauvignon Blanc

Sticks Chardonnay

Mojo Shiraz

Sticks Pinot Noir

Spirits

Basic Spirits (JW Red, Smirnoff Vodka, Slate Bourbon, Bundaberg Rum, Gordons Gin)

Top Shelf Spirits (Jim Beam, Jack Daniels, Wild Turkey, Kahlua, Tia Maria, Malibu)

Beers

Microbrewery, Local, Premium & Imported Draught Beers on Tap

Crown, Corona & Stella Bottles

Soft Drinks

\$18.00 per person every hour thereafter

International Hotel promotes the responsible service of alcohol and the information provided on this page is not intended for persons under 18 years of age.

MICROBREWERY PACKAGES

Enjoy one of our brilliantly crafted Microbrewery beers or choose from our selection below and pour your own beautiful cold beers for your special gathering from one of our 2 exclusive Party Taps. The Microbrewery backdrop and the ease of serving yourself will make your party a great success and most importantly, hassle free.

International Hotel Keg Pricing for your own exclusive Party Taps Microbrewery Crafted Tap Beers

Irish Red	\$365 per Keg or \$7.50 per litre
Noble Pilsener	\$365 per Keg or \$7.50 per litre
Indian Chief	\$365 per Keg or \$7.50 per litre
Belgian Gold	\$315 per Keg or \$6.50 per litre
Geronimo*	\$405 per Keg or \$8.50 per litre

Local Tap Beers

Fourex Bitter	\$415 per Keg or \$9.00 per litre
Tooheys New	\$425 per Keg or \$9.25 per litre
Boags Draught	\$435 per Keg or \$9.30 per litre
Tooheys Extra Dry	\$475 per Keg or \$10.00 per litre
Hahn Super Dry	\$485 per Keg or \$10.15 per litre

Imported Tap Beers

Heineken	\$525 per Keg or \$11.00 per litre
Becks**	\$535 per Keg or \$11.50 per litre
Kirin**	\$555 per Keg or \$12.50 per litre

* Geronimo is a seasonal brew and supply not guaranteed

** Becks and Kirin can be supplied given sufficient notice

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CONFERENCE PACKAGE

Full Day Package \$250

Onsite Parking
Minimum 4 hours use of the Board Room and Facilities
Large Plasma Screen & Whiteboard
Pens, Paper, Mints

Half Day Package \$150

Onsite Parking
Maximum 4 hours use of the Board Room and Facilities
Large Plasma Screen & Whiteboard
Pens, Paper, Mints

Tea & Coffee \$4.50 per person

Continually replenished during the course of your Meeting

Espresso Coffee & Tea Service \$3.50 per cup

Delivered to the Board Room on request
Includes Cappuccino, Cafe Latte, Mocha (full Merlo Coffee menu available)

Morning & Afternoon Tea Options \$5 per person

Delicious selection of pastries, muffins and fruit delivered to the Board Room on request

Working Lunch \$10 per person

Assorted sandwiches delivered to the Board Room on request

Full Menu & Platter Menus Available on request

Break out for Lunch or Dinner downstairs at the International Hotel
Post meeting beverages in the Hotel downstairs on the same account
Single account payment at the conclusion of your meeting

Function & Event Terms and Conditions

Confirmation & Payment (if applicable)

A booking is confirmed by signing the Terms & Conditions Form and forwarding the requested deposit within three (3) days of receiving this documentation. If the Terms & Conditions Form and requested deposit are not received within this timeframe, management reserves the right to cancel the booking and allocate the space for another function.

A deposit is calculated at \$100.00 or 20% of the estimated function charge, whichever is greater. For functions held in November and December, 50% of the estimated function charge is required.

Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval).

Final numbers, menu, beverage details and room set up details are required a minimum of seven (7) days prior to the function. Function organisers are required to purchase catering for the confirmed attendance numbers and/or minimum numbers specified. Please note you will be charged for the confirmed numbers or actual attendance, whichever is greater.

Half of the estimated value of the function must be paid a minimum of two (2) days prior to the function. Full payment for the function must be made prior to or upon immediate conclusion of the function or by prior arrangement with Management. Please note that company or personal cheques will not be accepted without prior approval from Management.

All 18th and 21st birthday parties may incur a \$200 charge to cover extra security requirements. We also have the right to request additional security to be paid by clients for other functions, should Management deem it necessary.

Cancellations

Notification of a cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

Thirty (30) days or more, deposit refunded in full.

Between thirty (30) and eight (8) days, 25% deposit is forfeited.

Seven (7) days or less, 100% deposit is forfeited.

No refund will be given for function cancellations during November and December.

Decoration & Theming

If you would like to undertake your own decorating, access to the function area can be arranged with our Manager. Table scatters and glitter need prior approval before use. The client is liable for any damages incurred during your function and set up period.

Theme nights and dress up parties are to be approved by our Manager at least 48 hours before the function to ensure costumes meet the required dress code standards. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

Dress Code

A strict dress code policy applies and is to be followed by clients and their respective guests. Failure to comply with this policy may result in being evicted from specific areas of the Hotel. No thongs, singlets or industrial work wear are permitted after 6pm each night.

Entertainment & Equipment

All entertainment requested is at the cost of the client.

Management does not accept responsibility for damage or loss of any property left on the premises prior to, during or after a function. Please advise our Functions Manager of any deliveries being made for your function and safe storage will be arranged.

Any damage caused to the hotel property of fittings during a function is the financial responsibility of the client.

Venue Access & Curfew

All functions will be issued with a curfew time for guests to leave the function area. The venue hire (if applicable) allows you access to the function area prior to your function, depending on other functions booked. It is the responsibility of the client to advise our Functions Manager of any additional access requirements in writing prior to the function.

Responsible Service of Alcohol

All guests must adhere to the current laws of the Queensland Liquor Licensing Act. The International Hotel management and staff, including our contracted crowd controllers, support the responsible service of alcohol. Licensing Laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behavior will be refused service and will be asked to leave the premises. Management will not tolerate any harassment of patrons or staff of any kind. Management supports staff refusing service for unduly intoxicated patrons.

Minors

It is Hotel policy that minors are allowed to attend a function until 10pm, or prior to the start of live entertainment. We require notification at the time of booking of any minors attending your function. Clients are to complete and return to us a Minors Agreement Form prior to the function date.

Minors must be accompanied by their parent or legal guardian at all times. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate ID where there is any doubt that a person is under 18. Management will support staff that practice and enforce ID checking.

Acceptable ID:

A current Australian or International driver's licence or learner's permit (valid with photo)

A current passport (from any country, valid with photo)

An Australian Government issued Proof of Age card (18+ card)

Anyone found obtaining alcoholic beverages for consumption by minors will be asked to leave the venue immediately.

Prices

All prices are inclusive of GST and are valid to 30th June, 2012. Every possible effort is taken to maintain prices, but these are subject to change at Management's discretion to allow for CPI increases, market cost variations and the introduction of any statutory taxes.

I, the undersigned, confirm that I have read and understood the terms and conditions for holding a function at the International Hotel. I acknowledge the conditions and accept full responsibility for the function.

Client Name (please print)

Date

Client Signature

Function Date

Minors Agreement

If Management are not notified of any minors attending a function, the International Hotel can refuse entry even if the minor is with their parent(s) or legal guardian(s). To allow a minor to attend a function, please complete and return this form to the Functions Manager at least 48 hours prior to your function. The International Hotel has the final right of refusal in any situation.

I _____ understand and agree with the above policy and will provide the names and ages of all minors attending our function on __ / ____ / ____.

I agree to the policy that all minors are not allowed to consume alcohol. If a minor is caught consuming alcohol or entering a prohibited area of the Hotel, I agree that he/she and their parent(s)/legal guardian(s) will be asked to leave the premises.

Minors Details

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____