# INTERNATIONAL

HOTEL

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Hotel International's Christmas and New Year's Eve Fairy Tale



Dear guests, partners, and friends of Hotel International, it is our pleasure to present our Christmas and New Year's Eve fairy tale.

We have prepared a wide selection of creative offers for you, and we have no doubt that you will find something to suit; including Christmas receptions, traditional and always popular Christmas cakes and cookies, different kinds of mulled wine, and, of course – our New Year's Eve party, which many look forward to all year.

We hope you will have fun browsing our brochure. Feel free to reach out if you need any information, as well as for reservations and suggestions – we are at your service

HOTEL INTERNATIONAL Miramarska 24 10000 Zagreb Tel: +385 1 6108 800 events.zagreb@maistra.hr www.maistra.com

Prices include VAT and service. The dual display of prices shows prices converted at a fixed rate of EUR 1 = HRK 7.53450. Until 31 December 2022, payment can be made exclusively in kuna.

After a busy day at work or before setting off on an adventure exploring the streets of Zagreb during the festive season, take a moment to unwind in our Lobby Bar.

#### FRAGRANT MULLED WINE 20.00 KN / 2.65 €

Blackberry-flavoured red wine Elderberry-flavoured white wine

#### FLAVOURED COFFE 17.00 KN / 2.26 €

Choco Cookie coffee Hazelnut coffee Peanut Cookie coffee

#### HOT CHOCOLATE 17.00 KN / 2.26 €

Raspberry-flavoured Coconut-flavoured

#### HOT CHRISTMAS COCKTAILS 45.00 KN / 5.97 €

Captain's Punch Winter Grog Aperol Punch Gin Toddy

HOME-MADE PLUM DUMPLINGS 25.00 KN / 3.32 €



# To Take Home or to the Office

VARIOUS HOME-MADE FESTIVE CAKES AND COOKIES at 30.00 kn / 3.98 € for 300 grams

**FRITULE (festive doughnut-like pastry)** at 30.00 kn / 3.98 € for 250 grams

WALNUT ROLL OR POPPY SEED ROLL at 30.00 kn / 3.98 € for 300 grams

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# Codfish Days

From 19 to 24 December 2022

COD IN BIANCO 95.00 KN / 12.61 €

WHIPPED COD ON CRISPY BRUSCHETTA 75.00 KN / 9.95 €

COD FILLET IN A SAUCE OF PREMIUM CROATIAN WINE AND LEMON 120.00 KN / 15.93 €

# Advent Family Lunch

On 27 November 2022 and on 4, 11, 18, and 25 December 2022.

#### CHEF'S CHOICE FAMILY LUNCH 185.00 KN / 24.55 €





Christmas Parties

A Christmas banquet at Hotel International is a truly unforgettable experience. Our team's individual approach will make your event one of a kind.

We thank you for your trust and hope you find the perfect place for your happy moments with us...



# Festive Menu I

Pastry-wrapped cooked ham Fresh cow's milk cheese with cream Cream of broccoli soup Turkey medallions in pršut and sage sauce, gnocchi Warm apple strudel with vanilla cream Coffee/tea

180.00 KN / 23.89 € PER PERSON

# Festive Menu II

Christmas cold cuts (rolled cold suckling pig, home-made ham, pršut) Olivier salad Cream of mushroom soup Baked Zagorje štrukli Veal fillet in truffle sauce with green asparagus White chocolate and orange mousse Coffee/tea

210.00 KN / 27.87 € PER PERSON

# Festive Menu III

Smoked salmon carpaccio on avocado cream with sprouts Creamy seafood soup with shrimp Pistachio and red peppercorn-crusted cod fillet with sweet potato mousse Walnut and apple pie Coffee/tea 210.00 KN / 27.87 € PER PERSON

# Christmas Cocktail I

12 BITES PER PERSON Smoked salmon pâté Mini skewers with mozzarella, tomato and anchovies Shrimp and avocado sticks in curry sauce Warm scones with *pršut* Fried mozzarella cheese sticks Mini baked Zagorje *štrukli* Chocolate Bundt cake Profiteroles Gingerbread cookies Coffee/tea

140.00 KN / 18.58 € PER PERSON

### Christmas Cocktail II

14 BITES PER PERSON
Baby roast beef on coleslaw
Grissini with pršut
Ham rolls with home-made cow cheese on bell pepper salad
Muffins with rosemary and cooked ham
Smoked salmon canapés with horseradish sauce
Istrian *fuži* pasta with shrimp and saffron
Poached salmon in courgette caul
Custard slices
Christmas cookies
Poppy seed roll
Coffee/tea
160.00 KN / 21.24 € PER PERSON





# Holiday Buffet Menu I

Pastry-wrapped home-made ham with horseradish Dalmatian *pršut* with olives Selection of local cheeses Smoked salmon with rocket Cod pâté with olives on a crispy base Tuna carpaccio

Baked Zagorje š*trukli* Green noodles with shrimp Pappardelle with monkfish and pesto

Roasted turkey with *mlinci* (traditional baked pasta) Peasant platter (sarma, *češnjovke* traditional spicy sausages) Sauerkraut, sautéed potato with onions Cod "in bianco" Dalmatian *pašticada* (beef stew) with home-made gnocchi Roasted young suckling pig and potato halves stuffed with cheese

Selection of seasonal salads

Selection of Christmas cookies

Coffee/tea

185.00 KN / 24.55 € PER PERSON

# Holiday Buffet Menu II

Dalmatian *pršut* with marinated goat's cheese Octopus salad with potatoes Tuna salad with pasta Vegetable and cheese salad

Boiled Zagorje štrukli Squid risotto Istrian fuži (traditional pasta) with truffles

Roast lamb with potato and vegetables Turkey medallions in chestnut sauce Salmon fillet in dill sauce with sautéed courgettes Monkfish medallions in white wine with barrel-shaped potatoes Dalmatian beef stew (pašticada)

Selection of seasonal salads

Selection of Christmas cookies

Coffee/tea

210.00 KN / 27.87 € PER PERSON





# Holiday Buffet Menu III

Dalmatian prosciutto with olives Cold rolled suckling pig Samobor salami Olivier salad Mozzarella with tomatoes and basil Chicken, mushroom and vegetable salad Cod salad Monkfish carpaccio on rocket salad

Baked Zagorje š*trukli* Green noodles with salmon Spinach and cheese pie

Roast duck or goose with stewed red cabbage Cod brudet (fish stew) Glazed veal breast, rissole potatoes Peasant platter (sarma, bratwurst) Rolled sea bass fillet in lemon and saffron sauce

Selection of seasonal salads

Selection of Christmas cookies

Coffee/tea

230.00 KN / 30.53 € PER PERSON



Catering

# For Your Office

We will provide Christmas catering of our selected dishes, along with waiter service in your office.

For more information, please contact: events.zagreb@maistra.hr

\*Minimum order: 25 persons



# Catering Cold – Hot Cocktail

13 BITES PER PERSON

Smoked salmon canapés with horseradish sauce Salt cod mousse canapés Shrimp canapés Dalmatian pršut canapé Salted anchovy bruschetta Ham mousse canapés Bruschetta with tomato, mozzarella and fresh basil Fresh cheese mousse with red peppers on bruschetta Marinated shrimp crostini Fresh cheese scones Ham scones Smoked salmon sushi Bacon-wrapped pineapple bites Crispy fried sesame chicken goujons Turkey and vegetable skewers Poached salmon with courgettes Mini cheesecake with pistachios Mini cakes Chocolate pralines Walnut slices

**180.00 KN / 23.89 € PER PERSON** (min. 25 pax)



HOLIDAY BANQUETS BEVERAGE PACKAGES

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# Beverage Package I

selection of Croatian aperitifs - 0,03 I
 0,375 I quality wine bottled
 0,375 I mineral water
 99.00 KN / 13.14 € PER PERSON

# Beverage Package II

0,1 I sparkling wine or juice 1 selection of Croatian aperitifs - 0,03 I 0,375 I quality wine bottled 0,375 I mineral water

#### 129.00 KN / 17.12 € PER PERSON

# Beverage Package III

0,1 I sparkling wine or juice 1 selection of Croatian aperitifs - 0,03 I 0,375 I quality wine bottled 0,375 I mineral water 0,3 I beer

149.00 KN / 19.78 € PER PERSON



New Hear

We invite you to visit the Croatian capital and celebrate New Year's Eve 2023 at Hotel International, where you can expect an amazing atmosphere and dance beats with live music until the early hours of the morning. The exclusive menu will thrill you with its selection of the finest dishes.

NEW YEAR'S EVE DINNER WITH BEVERAGE PACKAGE INCLUDED I 640.00 KN / 84.94 € per person

NEW YEAR'S EVE DINNER WITH BEVERAGE PACKAGE INCLUDED II 690.00 KN / 91.58 € per person NEW YEAR'S EVE PARTY AT HOTEL INTERNATIONAL

### New Year's Gala Menu I

COLD STARTERS: Beef carpaccio on a bed of rocket, Grana Padano, balsamic vinegar cream, capers

SOUP: Beef soup with home-made noodles

HOT STARTERS: Boiled *štrukli* with a butter and breadcrumb topping

MAIN COURSES: Beef fillet with reduced balsamic vinegar sauce over glazed vegetable spaghetti

Duck breast in orange sauce with home-made *mlinci* pasta

Chicken breast stuffed with courgettes and mozzarella in puff pastry with sesame seeds,

Home-made nettle and rocket gnocchi in a Gorgonzola sauce

Seasonal salad

DESSERT: Black Forest gateau

350.00 KN / 46.45 € PER PERSON





#### NEW YEAR'S EVE PARTY AT HOTEL INTERNATIONAL

# New Year's Gala Menu II

#### COLD STARTERS:

Adriatic Tris (prawn tartare, tuna foam, monkfish carpaccio) over flavoured cheese cream and local olive oil

#### SOUP:

Creamy pumpkin and ginger soup with cold sour cream

HOT STARTERS: Home-made stuffed pillows (ravioli stuffed with shrimp, toasted mushrooms and spinach)

#### MAIN COURSES: Cod fillet on beet foam, beet and parmesan crisps, courgette emulsion

Adriatic stone bass fillet on saffron sauce

Potato and asparagus soufflé in carrot caul

Seasonal salad

DESSERT: Black Forest gateau

350.00 KN / 46.45 € PER PERSON

## New Year's Gala Buffet

Selection of cold cuts (*pršut, kulen*, pancetta, Pag cheese, Livno cheese, fresh cheese)

Baked Zagorje štrukli

Istrian *šurlice* with caramelised beetroot and walnuts

Risotto with cuttlefish and fresh herbs

Leek, bacon and courgette fritters

Mediterranean-style roasted lamb with new potatoes

New Year's roasted suckling pig with Olivier salad

Croatian traditional platter (*sarma*, *češnjovke* spicy sausages, ham hock, stewed sauerkraut and sautéed potatoes with onions)

Roasted goose with sweet and sour onion sauce, baked Zagorje *mlinci* pasta

Beef fillet in red pepper sauce, potato ducats

Braised veal shank alla Milanese, barrel-shaped potatoes

Stuffed pork tenderloin with dried fruit in celery sauce

Poached salmon fillet with stewed courgettes

Selection of seasonal salads



#### Walnut roll

Poppy seed roll

Apple pie with vanilla and cinnamon cream

Danube waves

Fruit foams

Dalmatian fritule (doughnut-like small pastry)

Yule log cake over wild berries

Almond cake with tangerine sauce

#### 350.00 KN / 46.45 € PER PERSON

(min. 30 pax)



#### BEVERAGE PACKAGES WITH NEW YEAR'S EVE GALA DINNER

# Beverage Package I

CROATIAN WELCOME APERITIFS: plum brandy, honey brandy, herb brandy, cherry brandy, local vodka, local gin WINE:

Soldo Welschriesling (Graševina), quality white 0.75 l Dika Blaufränkisch (Frankovka), quality red 0.75 l PIVO: Ožujsko, Tomislav dark SPARKLING AND NATURAL JUICES: Coca-Cola, Fanta, orange, and apple (1 l pack) WATER: sparkling and still (0.75 l) Croatian sparkling wine

#### 290.00 KN / 38.49 € PER PERSON

# Beverage Package II

WELCOME APERITIFS: Williams pear brandy, honey brandy, herb brandy, cherry brandy, local vodka, local gin, Ballantine's whiskey, Jägermeister WINE: Soldo Welschriesling (Graševina), superior white 0.75 I Blato Merlot, superior red 0.75 I PIVO: Ožujsko, Tomislav dark SPARKLING AND NATURAL JUICES:

Coca-Cola, Fanta, orange, and apple (1 | pack)

WATER: sparkling and still (0.75 l)

Croatian sparkling wine

#### 340.00 KN / 45.13 € PER PERSON



Wishing you happy holidays and a prosperous New Year 2023!



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