



CHRISTMAS OFFERS

Book and confirm your Christmas and end-of-year party and choose on of our Christmas Offers



JETPARK

AUCKLAND AIRPORT HOTEL
& CONFERENCE CENTRE

Buffet

(Min of 30 guests required)

From \$53 per person

There is something for everyone with our buffet-style menu and dining experience. Our Christmas buffet is designed to be served in the middle of the table so that everyone can enjoy what's on offer.

Enjoy:

FREE on-site parking

FREE direct non-stop shuttle service to and from Auckland airport

A choice of mains, salads, sides and desserts



Plated

(Min of 30 guests required)

From \$65 per person

If you are looking for something a little more traditional and formal then look no further than our sit down plated menu and dining experience.

Enjoy:

FREE on-site parking

FREE direct non-stop shuttle service to and from Auckland airport

A choice of mains, salads, sides, and desserts





Christmas

Buffet (Min of 30 guests required)

All buffet options include baker's breadbasket and butter
Choice of 2 salads / 2 mains / 2 sides / assorted finger food desserts
Designed to be served in the middle of the table.

Choice of 3 salads / 2 mains / 2 sides / 2 desserts
Choice of 4 salads / 3 mains / 2 sides / 3 desserts
Choice of 5 salads / 4 mains / 3 sides / 4 desserts

\$53 pp

\$65 pp

\$75 pp

\$90 pp

Salads

Creamy potato salad, saffron, spring onion (V)(GF)
Broccoli, quinoa and grilled halloumi, lemon dressing (V)
Seasonal garden salad (V)(GF)
Green beans, toasted almonds, feta cheese (GF)
Pancetta, rock melon and rocket leaves, balsamic glaze (V)
Roast potato salad, pickles, mayonnaise (V)
Cinnamon roasted pumpkin, pumpkin seed, balsamic vinaigrette (V)
Cauliflower with pomegranate and blue cheese (V)
Roast vegetable and goat cheese, olive oil (V)
Penne pasta, pickled grapes, asparagus, fresh basil, aioli dressing (V)
Asian style coleslaw with sweet raisin (V) (GF)

Sides

Roast potato tossed with salsa Verde (GF) (DF)
Creamy potato gratin with parmesan cheese (V)
Lyonnais potatoes with bacon, crisp shallots (V)
Cinnamon spiced roast pumpkin and kumara (V)(VG)(GF)
Roast Mediterranean vegetables (V)(GF)
Roasted root vegetables with balsamic glaze (V)(VG)(GF)
Vegetable ratatouille (V) (VG)(GF)(V)
Stir-fried vegetables with oyster sauce
Tossed eggplant and green beans in miso dressing (V)
Orange glaze baby bok choy and carrots (V)
Grilled asparagus with olives (V)(GF)





Christmas

Buffet (Min of 30 guests required)

Mains

Mustard rubbed beef scotch fillet, red wine Jus (GF) (DF)
Moroccan marinated chicken thigh, tomato salsa (DF)
Baked trevally, salsa Verde (GF)
Creamy clam linguine, spinach and vegetables
Pumpkin, ricotta and eggplant lasagne with parmesan cream sauce (V)
Pumpkin risotto cake with pesto sauce (V)
Honey mustard and pineapple-cinnamon glazed champagne ham
Onion and sage stuffed turkey, cranberry sauce
Roasted leg of lamb, mint jus (GF)
5 spice rubbed pork belly porchetta, apple sauce
Steamed half-shell mussel with creamy tomato sauce (GF)

Dessert

Fruit custard trifle (V)
Mini lemon tart (V)
Warm Christmas pudding, vanilla custard (V)
Chocolate and pear tart with lemon mascarpone cream
Strawberry mousse, strawberry compote (V)
Classic Christmas chocolate yule log with meringue
Passionfruit pavlova with whipped cream (GF)
Pecan tart with crème fraiche
Christmas mince pies (V)
Fresh strawberries with chocolate dip (GF)(V)
Fruit salad (v)(GF)

Add ons (to be served in the middle of the table, min 20 guests)

Mix seafood platter of Clevedon oysters / fish ceviche / marinated mussels / poached prawns & squid accompanied with dips.	\$15 pp
Assorted cheese platter, grapes, artisan bread and crackers	\$9.50 pp
Antipasto platter with assorted home-cured meats with pickles, condiments and bread.	\$9.50 pp





Christmas

Plated (Min of 30 guests required)

Two Courses	\$65 pp
Choose one entrée / one main - OR - choose one main / one dessert	
Three Courses	\$78 pp
Choose one entrée / one main / one dessert	
Alternate - 2 Courses	\$77 pp
Choose two entrée / two mains - OR - choose two mains / two desserts	
Alternate - 3 Courses (Min 50 guests)	\$95 pp
Choose three entrees / three mains / three desserts	

Entree

Jet Park Trio

Beef carpaccio with horseradish cream, tiger prawn and avocado salad, truffled mushrooms on toasted brioche

Home-cured South Island salmon infused with gin, crème fraiche, fried capers and dill gel (GF)

Herbs and extra virgin olive oil-marinated tomatoes, charred cauliflower, goat cheese and micro coriander (V) (GF)

Tea smoked duck breast with petit watercress, pickled cucumber and walnut cream cheese finished with balsamic glaze (GF)

Mains

Moroccan marinated chicken breast, thyme and garlic infused potato gratin, creamy herb essence (GF)

Chargrilled eye fillet, confit potato fondant finished with red wine jus (GF)

Pan-seared salmon with parsley puree finished with pickled baby vegetables (GF)

Seared Lamp rump with kumara cake and seasonal baby vegetables finished with mint jus (GF)





Christmas

Plated (Min of 30 guests required)

Dessert

Lemon mascarpone tart with pepper meringue, seasonal berries, mulled wine sorbet (V)

Chocolate truffle slice, spiced cherry compote (V)

Strawberry cheesecake with freshly macerated strawberries (V)(GF)

Salted caramel tart with caramelized banana, pistachio praline macadamia parfait

Warm Christmas fruit pudding with brandy sauce and vanilla bean ice cream (V)

CANAPÉ SELECTION (Minimum order 25 pieces per selection)

**\$6.50 pp
per item**

Cold Canapes

Paprika poached prawn with oriental sauce (DF)

Smoke salmon blinis with crème fraiche

Blue cheese tart with onion jam and toasted walnuts (V)

Filo basket filled with smoked chicken salad

Summer salad and bocconcini bruschetta (V)

Warm canapes

Mini burgers with chipotle mayonnaise

Duck spring roll with mint, cucumber, sesame glaze

Smoke potato, cheddar and mustard croquette

Falafel fritters with smoked eggplant relish and coriander (V)(DF)(VG)

Rare beef rosti and chimichurri dressing

