



Dear Hotel Guest

Welcome to the latest edition of Jetstream News. With Christmas just around the corner, we have delicious Christmas menus out now for your group to enjoy whilst here, plus feel free to take this copy for your 'Recipe of the Month' by Executive Sous Chef, Frank.

Please feel free to send in your feedback; we value this very much as we strive to improve our products and services continually to you. For more information on all stories below and more, search "Hotel News".

Till next time, happy travels and good health!

From the Jet Park Hotel Team

Enjoy a Taste of Christmas

- * **Festive Treats** menu, from \$39.95 per person
- * **Full Christmas Buffet** menu, from \$55 per person

For more information, contact Reception
Book your table now for your Group: Dial #8905.



Meet our new Food & Beverage Manager, Ron Macdonald



Recently accepting the full-time role as F&B Manager, Ron has already made a large impact in the Restaurant:

- We have a new user-friendly layout in the Restaurant.
- We can now offer a private dining area in the restaurant.
- Development of a NEW Coffee Bar and we are about to launch our NEW Coffee Menu which includes our Jet Park Signature Coffee - a single espresso shot with white chocolate - YUM!
- Look forward to a new outdoor 'Dining by the Pool' experience.
- Inspired by local fresh produce, coming soon is our new Summer A-la-carte Menu.

A night out - HANZ Awards 2011

Recently, Jet Park Hotel became **FINALISTS** in two categories of the HANZ (Hospitality Association of New Zealand) Awards 2011 at Airforce Museum, Wigram in Christchurch. These included: Excellence in Customer Service and Excellence in Marketing. Up against some tough competition, unfortunately we didn't take out the win, however to be a finalist in not one but two categories is no mean feat! Thanks team for a fine effort.

Recipe of the month

by Executive Sous Chef, Frank

Special Christmas Scones - makes 20x

Plain flour	1kg
Baking powder	11 tsp
Salt	.5 tsp
Butter	150g
Milk	2-3 cups

Compot:

Blackberries	1kg
Sugar	250g
Cinnamon quill	1x
Shaved nutmeg	pinch
Cream	300ml
Icing sugar	to sweeten cream
Butter for spreading	
Raspberry Jam for spreading	

Scones: Take all dry ingredients and sift into a bowl, cut butter in, rub to a fine crumb. Add two cups of milk and quickly mix to soft dough - use more milk if necessary. Turn out onto a floured bench, press out and roll out until the height of your dough is about 2cm thick. Cut into squares, place onto a greased tray and bake in a pre-heated oven for 10 minutes. **Compot:** Place all ingredients into a saucepan, bring to a boil then simmer for 4-5 minutes and allow to cool. Place cream and some icing sugar in a mixing bowl and whisk to a soft peak. **Prepare:** Cut scones in half, butter and jam them, then spoon on your cream and finish with blackberry compot.

Inspiring works by resident Artist

Noticed the beautiful art in the rooms? The mixed media on canvas works are all hand painted, original and unique, and are inspired by many different themes. These works are a result of Sonja Herrmann's talents as our resident artist. Officially our Human Resources Manager, Sonja somehow finds time to create these amazing works of art, along with juggling a busy family life!



From left: Kym Klein, Jen Schierhout, Ashley Schierhout, Liz Herrmann - at HANZ Awards dinner, November 3, 2011

november/december 2011



Winner
'Restaurant of
the Year'

NZ Culinary Awards 2011

e-Newsletter
Lucky Draw
Winner

Congratulations to
Pat & Hilary Brown of Taupo
for winning our e-newsletter
lucky draw for September/
October. One night in a
luxurious Deluxe King room
including free car-parking
and 14 days free car stor-
age!

Be in to win by subscribing to
our e-newsletter online.
Go to: www.jetpark.co.nz
and click on signup for newsletter at
bottom of page.

Reservations

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