



Dear Hotel guest

Welcome to the latest edition of Jetstream News. An exciting time to be staying with Rugby World Cup starting 9th September till 23rd October (FINAL). We're looking forward to sharing the fun with you over this time. Staff are getting behind their favourite teams - you may come across some competitive banter - all friendly of course!

Please feel free to send in your feedback also; we value this very much as we strive to continually improve our products and services to you. For more information on all stories below, search "Hotel News" on our website (to download Chef's 'Recipe of the Month' go to 'Dining' on our website)

Till next time, happy travels and good health!

From the Jet Park Hotel team

All Day dining options - NEW menus out now



Our food and beverage team have launched a new Classic Kiwi - All Day dining, Lunch and Snack menus for your pleasure. New menus that include such great Kiwi classics as NZ mussels with white wine and cream reduction or Kiwi style "Fish & Chips" with lemon pepper chunky fries and aioli.



Come join us at our award-winning Te Maroro Restaurant. To book your table for either breakfast, lunch or dinner, dial #8905. Alternatively, enjoy tasty snacks from Indaba lounge bar, available from 10.30am - 11pm. Any time of the day or night, we have meal options to suit.

Rugby World Cup - What's happening in-house?

Large screens have been set up to show live matches and replays in Indaba lounge bar and the Restaurant; see flyer in your rooms for some great specials in the Bar during live game matches and a full Match Schedule will be shown on our digital signage in the lobbies. Also, Concierge is a wealth of information on anything from transport options to 'What's On' in Auckland. Our Hotel lobby refurbishment has been completed just in time for Rugby World Cup too!

New Faces at Jet Park Hotel



Duty Manager, Damon Kim is originally from South Korea and he is bi-lingual. If you see him around, say hello, as he is more than happy to have a chat and assist with any queries.

Rental Cars Available on-site

We now offer the convenience of rental cars on-site at the hotel. There is a full range of cars from compact city cars to luxury 8-seaters available at very competitive rates. **As an added bonus there will be no added charges for cars booked over the RWC.** See Concierge for more information or go to: www.assetcarrentals.co.nz to make a booking.



Recipe of the month by Chef, Nancye

Xmas Filo Parcels with vanilla 'n' orange mascarpone

To make the filling:

- 10 each apricots (thinly sliced)
- 10 each figs (cut into halves then quarters)
- Juice of orange and zest
- 80gm white sugar
- 30gm brown sugar
- 100gm chopped roasted walnuts
- Pinch each of nutmeg, ginger powder, ground cloves
- 1 small cinnamon stick (or half of 1)
- 150ml Verjuice cabernet Sauvignon (vinegar)
- ¼ chilli no seeds



Place all ingredients in a medium size pot and bring to a light simmer. Continue to simmer for 12mins on a low heat. Take off the heat and let fuse for a further 20mins

- Filo sheets x8
- 125gm of melted butter
- Castor sugar 50gm
- Ground almonds 50gm

Assembly

Lay the sheets of filo out with a pastry brush - dip into the melted butter and brush over the entire sheet - layer a new filo on top and again brush with butter continue the process until you have done 4 layers. Width ways cut the sheets into 3 pieces. On each piece, place a tablespoon size of the mix at the end of sheet and wrap into a pillow shaped parcel. Place onto a paper lined baking tray. Brush the top of the filo with butter again and sprinkle with ground almonds. Bake in the oven @ 165°C for 10-12mins or until golden brown.

Serve with Mascarpone, orange segments glazed in 50/50 sugar and Verjuice Cab Sav, that's brought to a simmer for 5mins then pour over the oranges when cooled.

september/october 2011



Winner
'Restaurant of the Year'

NZ Culinary Awards 2011

e-Newsletter
Lucky Draw
Winner

Congratulations to
Denise Green from
Tauranga for winning our
e-newsletter lucky draw for
July-August. 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.
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