

















# WRAP UP THE YEAR WITH US

With a dedicated team standing by to assure the success of your event, JetPark Auckland Airport Hotel is your ideal venue for a holly, jolly jamboree this 2023.

\*\*Beverage packages are available on request\*\*

Call: 09 255 4145 or email conference@jetpark.co.nz for enquiries



# Package Pricing:

Holiday Cheer: \$75 per person
Merry & Bright: \$90 per person
Festive Feast: \$100 per person

Minimum of 20 guests required for package of choice.

# Entrée

Selection of bread and dips

### Salads

Holiday Cheer: choose 3 | Merry & Bright: choose 4 | Festive Feast: choose 5

Saffron potato spring onion salad (v)(GF)

Grilled halloumi and quinoa broccoli salad (v)

Green garden salad (v)(GF)

Green bean with toasted almond feta salad (GF)

Pancetta, rock melon, and rocket salad with balsamic glaze

Roast potato salad with pickles (v)(GF)

Cinnamon pumpkin and feta salad with pumpkin seeds (v)

Cauliflower and pomegranate salad with blue cheese (v)

Roast vegetable and feta salad (v)

Penne pasta salad with pickled grapes, asparagus, fresh basil, and mayonnaise (v)

Asian coleslaw and raisin salad (v)(GF)

### Mains

Holiday Cheer: choose 2 | Merry & Bright: choose 3 | Festive Feast: choose 4

Mustard-rubbed beef scotch (GF) (DF)

Moroccan marinated chicken thigh (DF)

Barbecue prawns with chili sauce (GF)

Baked trevally with salsa verde (GF)

Creamy clam linguine with spinach and vegetables

Tandoori-marinated grilled vegetable skewers with paneer (v)

Pumpkin, ricotta, and eggplant lasagna with Parmesan cream sauce (v)

Pumpkin risotto with cream cheese (v)

V Vegetarian | VE Vegan | DF Dairy Free | GF Gluten Free



### Sides

Holiday Cheer: choose 2 | Merry & Bright: choose 3 | Festive Feast: choose 5

Roast Potato (GF)(DF)

Cinnamon-spiced root vegetables (v)

Steamed Brussels sprouts with lemon vinaigrette (v)

Steamed vegetables (v)(GF)

Creamy potato with herbs (GF)

Honey-roasted carrots (GF)

### Desserts

Holiday Cheer: choose 1 | Merry & Bright: choose 2 | Festive Feast: choose 3

Classic pavlova with Baileys cream and berries (GF)

Chocolate and pear tart with lemon mascarpone cream (v)

Strawberry mousse with strawberry compote (v)

Classic Christmas yule log with meringue

Passionfruit pavlova with whipped cream (GF)

Pecan tart with crème fraîche

Cheese platter with bread and crackers (v)

Christmas mince pies (v)

Fruit salad (v) (GF)

# \*Extras

Fresh oysters with dips (\$75 dozen)

Mix seafood platter for \$90 (serves 10)

Antipasto platter \$81 (serves 10)

# \*Carvery Top-ups

\$10 per person: choose 1 | \$15 per person: choose 2

Honey and mustard rubbed champagne ham with pineapple sauce

Roast turkey

Roast leg of lamb (GF)



# Pricing:

\$23 per person for 3 options | Minimum of 20 guests

# Are you looking for something more?

Enhance your experience by adding canapés at just \$6 per person per selection.

# Cold Canapés

Paprika-poached prawn with oriental sauce (DF)
Smoked salmon blinis with crème fraîche
Blue cheese tart with onion jam and toasted walnuts (V)
Smoked chicken in a filo basket

# Warm Canapés

Mini burgers with chipotle mayonnaise
Duck spring roll with mint, cucumber, and sesame glaze
Smoked potato, cheddar, and mustard croquette
Falafel fritters with smoked eggplant relish and coriander (V)(DF)(VE)
Rare beef with rosti and chimichurri