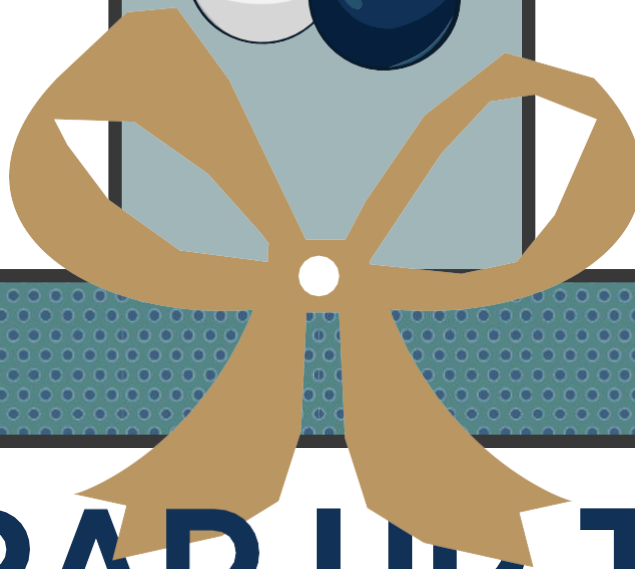
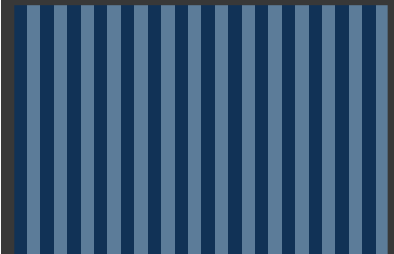
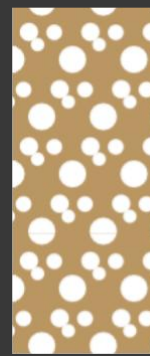




JETPARK
AUCKLAND AIRPORT HOTEL
& CONFERENCE CENTRE



**OHHH
WH^T
FUN!**



WRAP UP THE YEAR WITH US

With a dedicated team standing by to ensure the success of your event, JetPark Auckland Airport Hotel is your ideal venue for a holly, jolly jamboree this 2025!

Each package includes Christmas crackers, festive napkins, and decorations to brighten your space, along with a Christmas tree on display to spread Yuletide joy.

*Complimentary on-site parking

*Beverage packages, cash bar, or bar tab options available.

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





Ho Ho Holiday Buffet

Package Pricing:

Holiday Cheer: \$79 per person

Merry & Bright: \$95 per person

Festive Feast: \$110 per person

A minimum of 20 guests are required for package of choice.

Entrée

Baker's breadbasket and butter

Salads

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

Creamy potato salad, saffron, spring onion (V)(NAG)

Broccoli, quinoa and grilled halloumi, lemon dressing (V)

Seasonal garden salad (V)(NAG)

Green beans, toasted almonds, feta cheese (NAG)

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) (NAG)

Sides

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

Roast potato tossed with salsa Verde (NAG) (DF)

Creamy potato gratin with parmesan cheese (V)

Lyonnais potatoes with bacon, crisp shallots (V)

Cinnamon spiced roast pumpkin and kumara (V)(VG)(NAG)

Roast Mediterranean vegetables (V)(NAG)

Roasted root vegetables with balsamic glaze (V)(VG)(NAG)

Vegetable ratatouille (V) (VG)(NAG)(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)(NAG)

V Vegetarian | VE Vegan | DF Dairy Free | NAG No Added Gluten





Ho Ho Holiday Buffet

Mains

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

Mustard rubbed beef scotch fillet, red wine Jus (NAG) (DF)
Moroccan marinated chicken thigh, tomato salsa (DF)
Baked trevally, salsa Verde (NAG)
Creamy clam linguine, spinach and vegetables
Pumpkin, ricotta and eggplant lasagna 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 (NAG)
5 spice rubbed pork belly porchetta, apple sauce
Steamed half-shell mussel with creamy tomato sauce (NAG)

Desserts

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

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 (NAG)
Pecan tart with crème fraîche Christmas mince pies (V)
Fresh strawberries with chocolate dip (NAG)(V)
Fruit salad (v)(NAG)

V Vegetarian | VE Vegan | DF Dairy Free | NAG No Added Gluten





Ho Ho Holiday Buffet

Add Ons

Mix seafood platter <i>Clevedon oysters, fish ceviche, marinated mussels, poached prawns & squid accompanied with dips.</i>	\$19.00 per person
Assorted cheese platter <i>Cheese, grapes, artisan bread & crackers</i>	\$13.50 per person
Antipasto platter <i>Assorted home-cured meats with pickles, condiments and bread.</i>	\$13.00 per person

Beverage Add Ons

1.5 Litre carafe of fruit juice <i>Apple, Pineapple, Orange, Cranberry</i>	\$16.00 per carafe
330ml Soft Drinks <i>Coke, Sprite, Coke Zero, L&P</i>	\$6.00 per can
Perrier Sparkling Water 750ml	\$13.00 per bottle
Selection of Tea and Filter Coffee	\$5.00 per person
Barista Coffee	From \$7.00 per person

Beverage Packages

Served from the bar

1 Hour beverage Package <i>Includes House Wine, Beer and Soft Drinks</i>	\$30.00 per person
2 Hour beverage Package <i>Includes House Wine, Prosecco, Beer and Soft Drinks</i>	\$50.00 per person
3 Hour beverage Package <i>Includes House Wine, Prosecco, Beer and Soft Drinks</i>	\$60.00 per person

V Vegetarian | VE Vegan | DF Dairy Free | NAG No Added Gluten





Candy Cane Canapés

Pricing:

\$28 per person for 3 options | \$42 per person for 5 options

Minimum of 20 guests

Cold Canapés

Paprika poached prawn with oriental sauce (DF)
Smoke salmon blinis with crème fraîche
Blue cheese tart with onion jam and toasted walnuts (V)
Filo basket filled with smoked chicken salad
Summer salad and bocconcini bruschetta (V)

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

Are you looking for something more?

Enhance your experience by adding canapés at just \$7.00 per person, per selection.

V Vegetarian | VE Vegan | DF Dairy Free | NAG No Added Gluten

