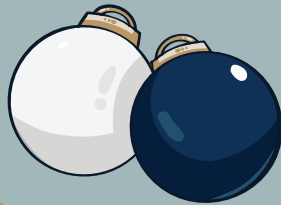
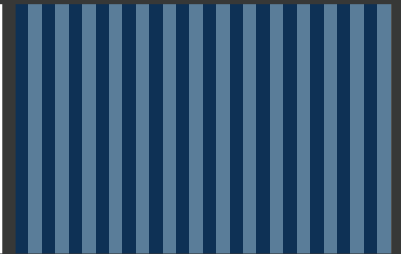
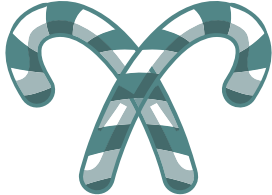


**OHHH
WHAT
FUN!**




JETPARK
HAMILTON AIRPORT HOTEL
& CONFERENCE CENTRE



WRAP UP THE YEAR WITH US

JetPark Hamilton Airport Hotel is the perfect venue for a festive experience. Our team is ready to ensure that your 2023 End of year Function is a success!

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

Call: 09 255 9360 or email hamiltonconference@jetpark.co.nz for enquiries



Candy Cane Canapés

Pricing:

3 items: \$25 per person | 5 items: \$40 per person | Minimum of 20 guests

Are you looking for something more?

Enhance your experience by adding canapés at just \$5 per person per selection.

Seafood

Chili spiced prawns' cutlet mini skewers (GF) (DF)

Half shelled mussel's w/ chili & mango salsa (GF) (DF)

Fried calamari w/ saffron aioli (DF)

Fish

Manuka smoked salmon on croutons w/ wasabi mayo.

Smoked salmon & horseradish cream (GF)

Corn tortilla with citrus ceviche

Meat

Roast Beef & horseradish on croutons

Venison carpaccio w/ cranberry sauce on mini toast

Smoked chicken & brie on corn tortillas

Mini chicken filo

Vegetarian

Falafel w/ dipping sauce (V)

Grilled halloumi on a tortilla w/ sweet chili sauce (V)

Salsa filo w/ parmesan cheese (V)

Vegetarian roll spring w/ dipping sauce (V)

*Antipasto Platter Offering

\$75 per platter serving 5 people.

An exquisite assortment featuring pickled vegetables, cheeses, mini savoury bites, smoked meats and salmon, as well as preserves, all complemented by a selection of dips and fresh breads.

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





Classic Christmas

Pricing:

\$75 per person | Minimum of 20 guests

Entrée

Selection of bread and dips

Salads

Mixed leaves & assorted dressing (V) (VE) (GF)

Potato, bacon, free-range egg, apples, spring onion & mustard aioli

Chickpeas, feta, baby spinach, sundried tomato & sunflower seeds w/ honey dressing (V)

Roasted beetroot, mixed salad greens, green beans, goat cheese & toasted almonds w/ honey dressing (V) (GF)

Mains

Local honey-glazed champagne ham with pineapple & thyme compote (GF)

Slow cooked lamb shoulder w/ rosemary wine jus (GF)

Salmon cooked w/ lemon & thyme, fennel & tomato sauce (GF)

Roasted Potato, garlic butter & rosemary (GF) (V)

Gnocchi, basil pesto, spinach, sundried tomato & roasted cauliflower (V)

Ratatouille of aubergine, courgette, red onion, roasted garlic & capsicum cooked in napoli sauce (V) (VE) (GF)

Dessert

Warm stick date pudding, whipped cream & butterscotch sauce (V)

Pavlova, berry compote & chantilly cream (V)

Chocolate brownie w/ chocolate mousse (V)

Seasonal fresh fruit platters (V) (VE) (GF)

Package Inclusions

Venue hire

Christmas themed menu

Christmas crackers, napkins & decorations

Christmas tree on display

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





BBQ Bash

Pricing:

\$65 per person | Minimum of 20 guests

Entrée

Selection of bread and dips

Salads

Traditional coleslaw (V) (VE) (GF)

Potato, bacon, free-range egg, apples, spring onion & mustard aioli

Chickpeas, feta, baby spinach, sundried tomato & sunflower seeds w/ honey dressing (V)

Roasted beetroot, mixed salad greens, green beans, goat cheese & toasted almonds w/ honey dressing (V) (GF)

Mains

Minute steak sirloin (GF)

Grilled sausage

Chicken thigh, marinated w/ lemon & thyme (GF)

Grilled veggie skewers (V) (VE) (GF)

Grilled corn (V) (VE) (GF)

Served on the side: hot dog bread | white bread | garlic bread

Dipping Sauces

Tomato sauce, BBQ sauce, Dijon mustard & chimichurri

Dessert

Pavlova, berry compote & chantilly cream (V)

Chocolate brownie w/ chocolate mousse (V)

Seasonal fresh fruit platters (V) (VE) (GF)

Package Inclusions

Venue hire

Christmas themed menu

Christmas crackers, napkins & decorations

Christmas tree on display

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





Pricing:

4 items: \$45 per person | 6 items: \$60 per person | Minimum of 20 guests

Cold

Roasted beef, tomato relish, spinach & capsicum on whole grain bread (GF) (DF)

Roasted chicken, brie & pesto, on a crusty baguette

Chargrilled vegetables, goats cheese & garden salad on turkish bread (GF) (V)

Hot

Mini beef burgers w/ tomato relish and spinach

Tandoori chicken skewer w/ coriander dipping sauce.

Battered fish w/ tartare sauce

Vegetarian roll spring w/ dipping sauce (DF) (V)

Sweet

Mini assorted macarons (V)

Chocolate mousse (V)

Mini citrus tart with whipped cream (V)

Mini biscuit (V)

