







When you realise you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible.

- When Harry Met Sally



WELCOME

Hello there! Congratulations on your engagement!

It's time to start planning your special day! We know how overwhelming it can be with all the wedding information out there, but don't worry - we are here to help and with our 30 years combined wedding experience, you are in safe hands.

Here at JetPark Hotels, our team of professionals are here to help you plan one of the biggest days of your life so you have beautiful memories for years and years to come.

If you have any questions, feel free to give us a call or get in touch with our team for assistance. We are here for you every step of the way.

> 0800 538 466 hamiltonconference@jetpark.co.nz www.jetparkhamilton.co.nz



Why choose JetPark Hamilton?

01 - Venue Choice

Whether you're wanting an intimate wedding or something bigger, JetPark Hamilton has a range of venue options to suit wedding parties of all styles and sizes. Our venues can cater up to 120 guests.

03 - Menus

Explore our extensive buffet menu with a wide array of options tailored to your preferences. Elevate your experience with our late-night bites and canape menus for added indulgence.

02 - Accommodation

Our beautiful rooms ensure a romantic start to your honeymoon and your future as a couple. You and your partner will receive a complimentary room on your wedding day from 11h00. JetPark Hamilton has 63 rooms and suites to host family and friends.

01 - Location

JetPark Hamilton Hotel is located only a 6 minute walk from Hamilton airport. Complimentary parking is available to your guests.

JETPARK HOTEL WEDDING PACKAGE

Classic Package

\$89 Per Person | Min 50 guests

Our Classic package is our best value for money offer and ideal for couples on a budget. Our team is here to ensure you have the perfect start to your new journey.

The following items are all included:

- Function room hire
- Free onsite parking for guests
- Buffet menu with a choice of 1 salad, 2 mains, 2 hot sides and 1 dessert
- Table set with black/white linen, white napkins, cutlery, crockery and glassware
- Complimentary mocktail/cocktail on arrival
- Table numbers and stands

Available add-ons:

- Data projector and screen
- Additional catering options
- Late night bites from \$20 per person

Terms and conditions:

- Classic package is available from 5:00 pm - 11:00 pm
- Buffet menu is valued at \$75 per person
- Pricing is subject to change

- One night's accommodation for the bride and groom including a complimentary buffet breakfast
- Picturesque garden area for ceremony and/or photographs
- Head table service up to 10 guests
- Waiting and beverage staff
- Gift table
- Cake table and knife
- Sound system and microphone
- Arrival canapes from \$25 per person
- Minimum number of guests 50
- Maximum number of guests 120
- Contact us for full T's and C's





Being deeply loved by someone gives you strength, while loving someone deeply gives you courage.

- Lao Tzu

BUFFET MENU

Gourmet bread roll served with herb butter

- Salad Bar (Choose 1) -

BLT pasta salad Traditional kiwi potato salad (GF, V) Seasonal herb couscous salad (V) Roasted pumpkin with feta salad (V) Mediterranean chickpea salad (GF, V) Garden salad mix with dressings (GF, DF, V, VG) Broccoli and kale salad with lemon dressing (GF, V) Mixed beans with chickpea salad and fresh herbs (GF, V) Roasted beetroot salad with feta and walnuts (GF, DF, V)

- Side Dishes (Choose 2) -

Rice (V, VG, GF, DF) Ratatouille (V, VG, GF, DF) White cheddar mac and cheese (V) Roasted pumpkin with herbs (V, VG, GF) Roasted potato with rosemary and herbs (V) Glazed honey root vegetables with herbs (V, GF) Steamed vegetables with preserved lemon and olive oil (V, VG, GF)

- Mains (Choose 2) -

Sirloin steak served with basil pesto and wine jus (GF) Marinated beef served in honey soy sauce and bell pepper (GF) Slowly braised lamb ragu served in Napoli sauce (GF) Slow cooked lamb shoulder (GF) Huli Huli chicken wings (GF) Grilled chicken with maple mustard marinade (GF) Akaroa Salmon with creamy mustard sauce and lemons (GF) Slow cooked pork belly, with gravy (GF) Pan fried gnocchi with spinach and basil pesto (V) Vege lasagna served in tomato basil sauce (V)



BUFFET MENU

- Dessert (Choose 1) -

Tiramisu (V) Fruit seasonal pavlova (V) Creamy chocolate brownie Chocolate mousse (V) Vanilla panna cotta and chocolate tuille (V) Cheesecake with berry compote (V) Stick date pudding, caramel sauce and whipped cream (V) Walm blueberry and almond tart

- Additional Items -

We also offer the option to add items to the menu to customize your experience \$8 per salad | \$9 per side dish | \$12 per main | \$8 per dessert

Dietary Requirements

Our food is made in a commercial kitchen, so we can't guarantee no cross-contamination. Please let us know about any dietary restrictions. A **\$3.00** fee per person will apply for any allergies or dietary needs, with plated service for restricted diets.



CANAPES MENU

3 items: \$25 per person | 5 items: \$40 per person

If you desire more than 5 items, you can include each additional item for an extra \$5 per person, calculated based on 1.5 pieces per person

- Seafood -

Chili spiced prawns' cutlet mini skewers Half shelled mussel's with chili and mango salsa Fried calamari cutlet mini skewers

- Vegetarian -

Falafel with dipping sauce (V) Grilled halloumi on tortilla with sweet chili (V) salsa filo with parmesan cheese (V) Vegetarian roll spring with dipping sauce (V)

- Meat -

Roast beef and horseradish on croutons Smoked chicken and brie on corn tortilla Mini chicken filo Sausage rolls with tomato sauce

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LATE NIGHT BITES MENU

2 items: \$20 per person | 3 items: \$28 per person

If you desire more than 3 items, you can include each additional item for an extra \$5 per person, calculated based on 1.5 pieces per person

- Savoury -

Selection of fresh mixed savoury mini pies Fresh baked beef sausage roll Asian fried roll spring vegetable (V, VG) Asian fried samosa vegetable (V, VG)

- Sweet -

Profiterole Vanilla ice cream Mixed macarons Lemon tart and white chocolate tuille (V) Chocolate mousse tart and chocolate tuilles (V)

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JETPARK WEDDING CHECKLIST

Download our complimentary wedding checklist to help you plan your dream wedding.

12 MONTHS BEFORE

- Set a budget
- Make a guest list
- Choose bridal party
- Hire a wedding planner
- Decide style and theme
- Choose a venue
- Sample & select a caterer

11 MONTHS BEFORE

- Choose color scheme
- Hire photographer & videographer
- Hire band or DJ

10 MONTHS BEFORE

- Wedding dress shopping
- Invitations

9 MONTHS BEFORE

Buy dress

8 MONTHS BEFORE

- Choose bridesmaids dresses
- Choose flowers

7 MONTHS BEFORE

- Book rehersal dinner venue
- Choose music for ceremony
- Order decorations
- Hire officiant

6 MONTHS BEFORE

- Book transport for guests
- Book transport for you

5 MONTHS BEFORE

- Book honeymoon
- Book or rent mens tuxedos

4 MONTHS BEFORE -

- Choose cake
- Buy wedding bands
- Hair & makeup trial

3 MONTHS BEFORE

- Choose guests favours
- Write vows
- Select readings

2 MONTHS BEFORE

- Dress fitting
- Pick up marriage license
- Break in wedding shoes

1 MONTH BEFORE

- Assemble gift bags
- Pay vendors in full
- Create seating chart
- Venue walk-through
- hair color refresh
- Mani/Pedi
- Final dress fitting
- Practise vows out loud

NIGHT BEFORE -

- Eat healthy meal
- Drink water
- Get a good nights sleep







We'd love to hear from you! Call us on 0800 538 466 hamiltonconference@jetpark.co.nz