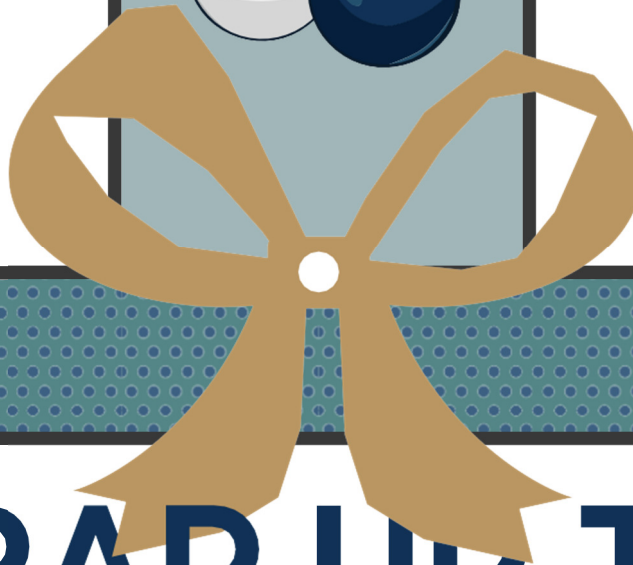
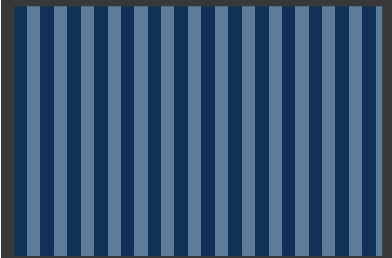




JETPARK
HAMILTON AIRPORT HOTEL
& CONFERENCE CENTRE



**OHHH
WHAT
FUN!**



WRAP UP THE YEAR WITH US

JetPark Hamilton Airport Hotel is an ideal venue for a holly, jolly jamboree this 2025!

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

*Complimentary on-site parking

*Cash bar or Bar Tab options available.

Email hamiltonconference@jetpark.co.nz for enquiries





Ho Ho Holiday Buffet

Holiday Cheer (Lunch bookings only)

\$35 per person

A minimum of 25 guests are required.

Entrée

- White & brown bread rolls served with unsalted butter

Side

- Mélange of steamed vegetables drizzled with extra virgin olive oil & sea salt

Main

- Manuka glazed NZ ham served with grilled pineapple, maple roasted kumara, cranberry & bacon sauce & roast gravy

Desserts

- Flavored baked cheesecake with mixed berry compote

Included Beverage

- Water

Beverage Add Ons

- | | |
|----------------------------|--------------------|
| • Tea & Coffee | \$5 per person |
| • Carafe of Juice (1.5ltr) | \$13.00 per jug |
| • Sparkling water (1ltr) | \$10.00 per bottle |
| • 330ml Soft Drinks | \$6.00 per can |

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





Ho Ho Holiday Buffet

Merry & Bright

\$55 per person

A minimum of 25 guests are required.

Entrée

- White & brown bread rolls served with flavored olive oil, red pepper dip, unsalted butter

Sides

- Duck fat & garlic roasted golden Agria potatoes
- Mélange of steamed vegetables drizzled with extra virgin olive oil & sea salt

Mains

- Manuka glazed NZ ham served with grilled pineapple, maple roasted kumara, cranberry & bacon sauce & roast gravy
- Baked free range chicken breast served with creamy button mushrooms & wilted baby spinach

Desserts

- Steamed Christmas pudding served with warm cognac custard

Included Beverage

- Water

Beverage Add ons

- | | |
|----------------------------|--------------------|
| • Tea & Coffee | \$5 per person |
| • Carafe of Juice (1.5ltr) | \$13.00 per jug |
| • Sparkling water (1ltr) | \$10.00 per bottle |
| • 330ml Soft Drinks | \$6.00 per can |

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Ho Ho Holiday Buffet

Festive Feast

\$68 per person

A minimum of 25 guests are required.

Entrée

- White & brown bread rolls served with hummus, basil pesto & unsalted butter

Salad

- Mix mesclun leaves tossed with capsicum & cherry tomato served with French dressing, balsamic vinegar & olive oil

Sides

- Duck fat & garlic roasted golden Agria potatoes
- Mélange of steamed vegetables drizzled with extra virgin olive oil & sea salt

Mains

- Manuka glazed NZ ham served with grilled pineapple, maple roasted kumara, cranberry & bacon sauce & roast gravy
- Baked free range chicken breast served with creamy button mushrooms & wilted baby spinach

Desserts

- Eton mess – Italian meringue, summer berry & crème de cassis compote, lemon curd Chantilly
- Steamed Christmas pudding served with warm cognac custard

Included Beverages

- Tea & Coffee
- Water

Beverage Add Ons

- | | |
|----------------------------|--------------------|
| • Carafe of Juice (1.5ltr) | \$13.00 per jug |
| • Sparkling water (1ltr) | \$10.00 per bottle |
| • 330ml Soft Drinks | \$6.00 per can |

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Candy Cane Canapés

Pricing:

\$25 per person for 3 options | \$40 per person for 5 options

Minimum of 20 guests

Seafood

- ☐ Chilli-spiced prawn cutlets mini skewers (GF)
- ☐ Half-Shelled Mussels with Chilli and Mango Salsa (GF, DF)
- ☐ Fried Calamari with Saffron Aioli

Fish

- ☐ Manuka Smoked Salmon on Croutons with Wasabi Mayo
- ☐ Smoked Salmon & Horseradish Cream on Mini Toast
- ☐ Corn Tortilla with Citrus Ceviche

Meat

- ☐ Roast Beef & Horseradish on Mini Toast
- ☐ Venison Carpaccio with Cranberry sauce on Mini Toast
- ☐ Smoked Chicken & Brie on Corn Tortilla
- ☐ Mini Chicken Filo Pastry
- ☐ Mini Bliss Topped with Prosciutto & Buffalo Cheese

Vegetarian

- ☐ Falafel with Hummus & Tomato Salsa (V)
- ☐ Grilled Halloumi on Tortilla with Siracha Aioli (V)
- ☐ Salsa Filo with Parmesan Cheese (V)
- ☐ Vegetarian Spring Roll with Sweet Chilli (V)

Dietary Requirements

There will be an additional fee of \$3.00 per person applied for any allergy or dietary requirements

Are you looking for something more?

Enhance your experience by adding canapés at just \$6.50 per person, per selection.

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





Pricing:

\$45 per person for 4 options | \$60 per person for 6 options

Minimum of 20 guests

Meat

- ☐ Mini Beef Burger with Tomato Relish and Spinach
- ☐ Tandoori Chicken Skewer with Coriander dipping sauce
- ☐ Crumbed Natural-Cut New Zealand Hoki with Tartare sauce
- ☐ Spring Rolls filled with Beef Mince and Vegetables
- ☐ Curry Chicken Spring Rolls

Vegetarian

- ☐ Spring roll filled with Soy and Cabbage, with Sweet Chili dipping sauce (V)
- ☐ Mini Falafel Burger with Tomato Relish and Spinach (V)
- ☐ Mushroom Croquette, served with House Aioli (V)

Sweet

- ☐ Mini Assorted Macarons (V)
- ☐ Chocolate Mousse (V)
- ☐ Mini Citrus Tart with Whipped Cream (V)
- ☐ Selection of Mini Biscuits (V)

Dietary Requirements

There will be an additional fee of \$3.00 per person applied for any allergy or dietary requirements

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