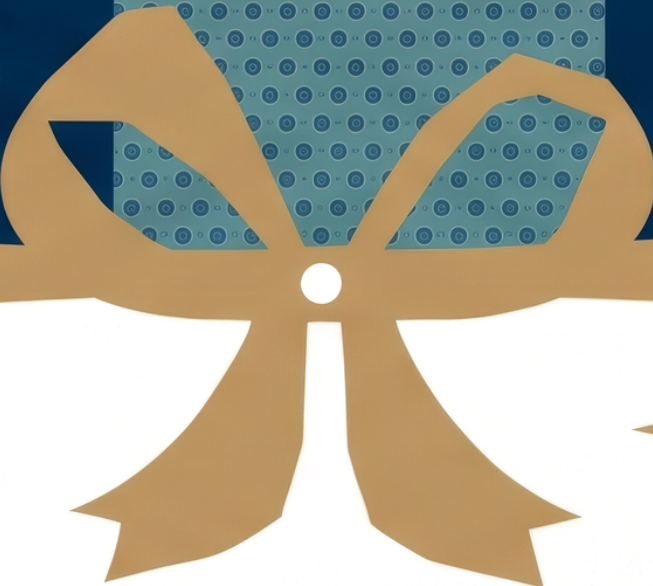




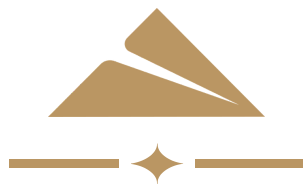
WRAP UP THE YEAR WITH US

JetPark Auckland Airport Hotel & Conference Centre

Celebrate the festive season in style!

Each package includes venue hire, a microphone,
Christmas crackers, and standard festive decorations to
brighten your event space, along with a Christmas tree on
display to spread Yuletide cheer.

Beverage packages, cash bar, and bar tab options available
Complimentary onsite parking



Classic Christmas Roast

\$90pp Minimum 40pax

To start

Bread and Dips

Salads

Seasonal green garden salad with fresh pomegranate and ranch dressing (gf)

Apple, arugula, walnut and blue cheese salad with drizzled honey (v)(gf)

Refreshing cucumber, tomato and feta salad with zesty lemon and balsamic dressing

Cinnamon roasted pumpkin and seed salad with vinaigrette (nag)(df)(vg)

Seafood Platter

Poached prawns, Steamed chilled mussels, Fried salt and pepper squid, Raw fish ceviche,
Fresh fish kokoda in coconut cream, Grilled octopus, Fresh crab surimi sticks

Accompaniments

Cocktail sauce / garlic aioli / chimichurri dressing /
mayonnaise / sweet chili sauce / fresh lemons

Hot Roast Mains

Soy-roasted whole chicken with orange-glazed sauce served with
rosemary and pomegranate salsa (gf)

Roast five-spice flavored pork porchetta with roasted green apple (gf) **OR**

Sticky pineapple brown sugar glazed ham (**choose one pork dish**)

Roast sweet chili salmon on jasmine rice with garlic chili oil (gf) (mild)

Grilled asparagus with bacon and hollandaise sauce

Oven baked cheesy root vegetables (v)

Desserts

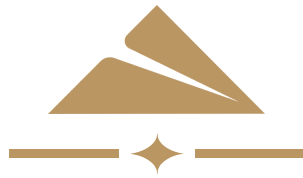
Black Forest trifle with cherries (v)

Deconstructed strawberry cheesecake bowl (v)

Kiwi-style mini pavlova with kiwi fruit and strawberry salsa (v)(nag)

V - vegetarian | VG - vegan | DF - dairy free | NAG - No Added Gluten

We will take all reasonable efforts to accommodate your dietary requirements, however, we cannot 100% guarantee any allergens won't be present in our products. If you have any dietary requirements or allergies, please inform our staff, ideally in advance.



Classic Christmas Barbeque

\$75pp Minimum 20pax

To start

Garlic Bread

Salads

Grilled sweet potato and corn salad with chili yogurt dressing (v)(nag)

Classic Waldorf salad (v)(nag)

Creamy potato salad with herbs (v)(nag)

Marinated mussel platter served with hollandaise sauce (nag)

Hot Mains

Sticky Asian-style garlic pork ribs

Barbeque sweet chili wings with yogurt dressing

Chargrilled beef sirloin with salsa verde (nag)(df)

Grilled asparagus with bacon and hollandaise sauce

Parmesan sweetcorn cobs with garlic mayonnaise (df)(gf)(v)

Dessert

Festive-season Yule cake (v)

Lamington Christmas wreath with strawberry, chocolate and cream chantilly (v)

Kiwi-style mini pavlova with kiwi fruit and strawberry salsa (v)(nag)

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Shared Platter Menu Lunch or dinner

\$48 Minimum 15pax - Maximum 25pax

Choose 2 Salads / 2 Mains / 2 Desserts

To Start

Bread rolls with butter

Salads

Seasonal green garden salad with fresh pomegranate and ranch dressing (gf)
Refreshing cucumber, tomato and feta salad with zesty lemon and balsamic dressing

Creamy potato salad with herbs (v)(nag)
Classic Waldorf salad (v)(nag)

Mains

Sticky Asian-style garlic pork ribs
Sticky pineapple and brown sugar glazed ham
Chargrilled beef sirloin with salsa verde (nag)(df)
Soy-roasted whole chicken with orange-glazed sauce served with rosemary and pomegranate salsa (gf)
Roast sweet chili salmon on Jasmine rice with garlic Chilli oil (gf) (mild)
Grilled asparagus with bacon and hollandaise sauce

Desserts

Black Forest trifle with cherries
Deconstructed strawberry cheesecake bowl
Kiwi-style mini pavlova with kiwi fruit and strawberry salsa (v)(nag)

Menu only available in Flying Fish Restaurant for private groups

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