

Christmas Buffet

from \$55.00 per person

minimum numbers required, please enquire

Available for both Lunch and Dinner

7th November – 31st December 2011

EXTRAS

Selection of petites fours	\$6.00 p.p.
NZ cheeses with marinated figs & Falwasser crackers	\$4.00 p.p.
Clevedon Coast Oysters (3each)	\$11.00 p.p.

ADDITIONAL CARVERY ITEMS

Prime Roast beef with our classic red wine jus	\$7.00 p.p.
Roast lamb with our classic red wine jus and fresh mint tips	\$7.50 p.p.

All Christmas menus are subject to seasonable availability.

Vegetarian options are available upon request.

Dietary requirements can be catered for, please enquire.



te Maroro Restaurant

Winner 'Restaurant of the Year'
NZ Culinary Fare 2011

BOOKINGS ARE ESSENTIAL

Have a larger group? We can meet your needs too.
If you have any further enquiries please contact us
and we will be more than happy to work through
your requirements.

Email:

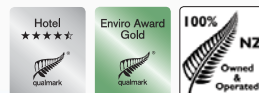
conference@jetpark.co.nz

Phone:

(09) 256 2190



Jet Park Airport Hotel & Conference Centre
63 Westney Road, Mangere, Manukau, Auckland
Tel. +64 (9) 275 4100 • Fax. +64 (9) 275 3291
enquiries@jetpark.co.nz • www.jetpark.co.nz



Christmas 2011

with your Workplace Family

FOR ALL ENQUIRES:

T. 09 256 2190 E. conference@jetpark.co.nz
www.jetpark.co.nz

Festive Treats Menu

Complimentary Glass of Wine

Christmas Crackers

Artesian breads with Oriwa olive oil hummus 'n' dukkah

Hot Meat Platter

Champagne Ham with pineapple & honey mustard sauce

Slowly roasted old English stuffed turkey

Sliced roasted lamb with minted hollandaise

Red wine jus and condiments

A selection of steamed seasonal vegetables sauteed in smoked sea salt 'n' herbed butter

Courgette • Baby carrots • Capsicum

Cauliflower • Broccoli

Seasonal roasted vegetables with olive oil, rosemary and thyme

Kumara • Pumpkin • Gourmet potatoes

Chef's selection of salads

Caesar salad with all the trimmings

Leaf salad with marinated tomatoes and cucumber

Baby beetroot with goats cheese and walnuts

Extra morsels \$12.00 per person

Fruit tartlets with patisserie cream

Christmas morsels with brandy and custard

Pavlova whipped cream 'n' raspberry compote

Seafood delights \$12.00 per person

Chilled garlic prawns on cucumber crostini

Cleveland coast oysters' au natural with soy ginger pearls

from **\$39.95** per person

minimum table of 10 people

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Our Festive Treats menu served to you at the table on platters. For those who want to enjoy a feast between work colleagues or those families and friends looking for something a bit more entertaining and relaxing.



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from **\$55.00** per person

TO BEGIN

Chef's special soup of the day

Selection of sliced loaf bread served with
homemade dips & olive oil

COLD SELECTION OF SALADS AND CONDIMENTS

Antipasto platter – pickled gherkins, onions, olives,
European meat selection with Chutney and relishes

Green salad of tomatoes, cucumber and
capsicums with light vinaigrette

Caesar salad

Potato and egg salad with celery

Apple Slaw with wholegrain mustard dressing

FROM THE CARVERY – SELECT ONE OF THE BELOW OPTIONS

Honey and Mustard Glazed Ham on the bone served
with roasted pineapple

OR

Prime Roast beef with our classic red wine jus

Oven Roasted market fillets with a creamy Mornay sauce

Soy 'n' sesame marinated chicken

Roasted gourmet potatoes with kumara and pumpkin

Freshly steamed seasonal vegetables with herb butter

DESSERTS

Seasonal Fruit salad

Pavlova with whipped cream and berry compote
Selection of sliced cakes, Christmas cake with brandy
and custard, chocolate cake and banana cake

TO FINISH

Tea and coffee

Christmas festivities with your Workplace Family