



The All New
Sfera's Park Suites
& Convention Centre

social packages



check out the #ALLNEWSFERAS

Newly renovated, experienced, reliable and professional; we treat every event like it is our own.

MARQUEE
OF FERAS

STARLIGHT
OF FERAS

Studio
OF FERAS

Paradiso
CAFE & COCKTAIL BAR

Boca
Chica
BAR
+ GRILL



MARQUEE

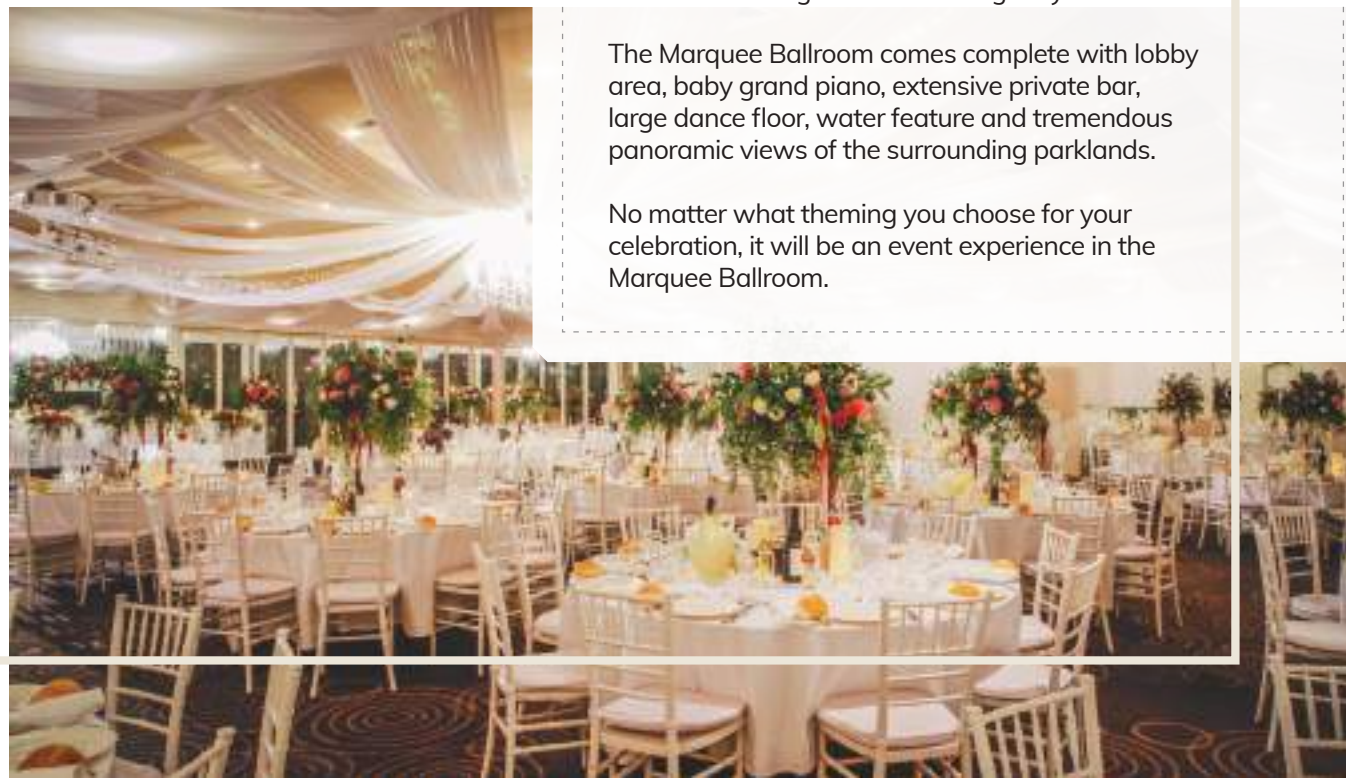
@ SFERAS

The stunning Marquee Ballroom is the largest ballroom on offer at Sfera's, with the capacity to accommodate **120 to 440 guests**.

Designer wallpaper, enchanting fairy lights, sheer floating ceiling sails and breathtaking chandelier create the most glamorous setting for your event.

The Marquee Ballroom comes complete with lobby area, baby grand piano, extensive private bar, large dance floor, water feature and tremendous panoramic views of the surrounding parklands.

No matter what theming you choose for your celebration, it will be an event experience in the Marquee Ballroom.





STARLIGHT

— @ SFERAS —

The stunning Starlight Grand Ballroom is simply breathtaking. Incorporating the Starlight Grand Lobby, this chic facility features an Italian travertine marble foyer, feature staircase, stunning open glass atrium, indoor water feature, grand chandeliers, vintage wine wall, modern bar and picturesque parkland views.

By day, glorious natural light filters in from the tree top views outside; by night, the unique chandeliers, fairy lights, sheer floating ceiling drapes and softened lighting create an enchanting setting for your function.

This highly flexible design can accommodate **30 - 270 guests**, with round, long or cocktail tables.

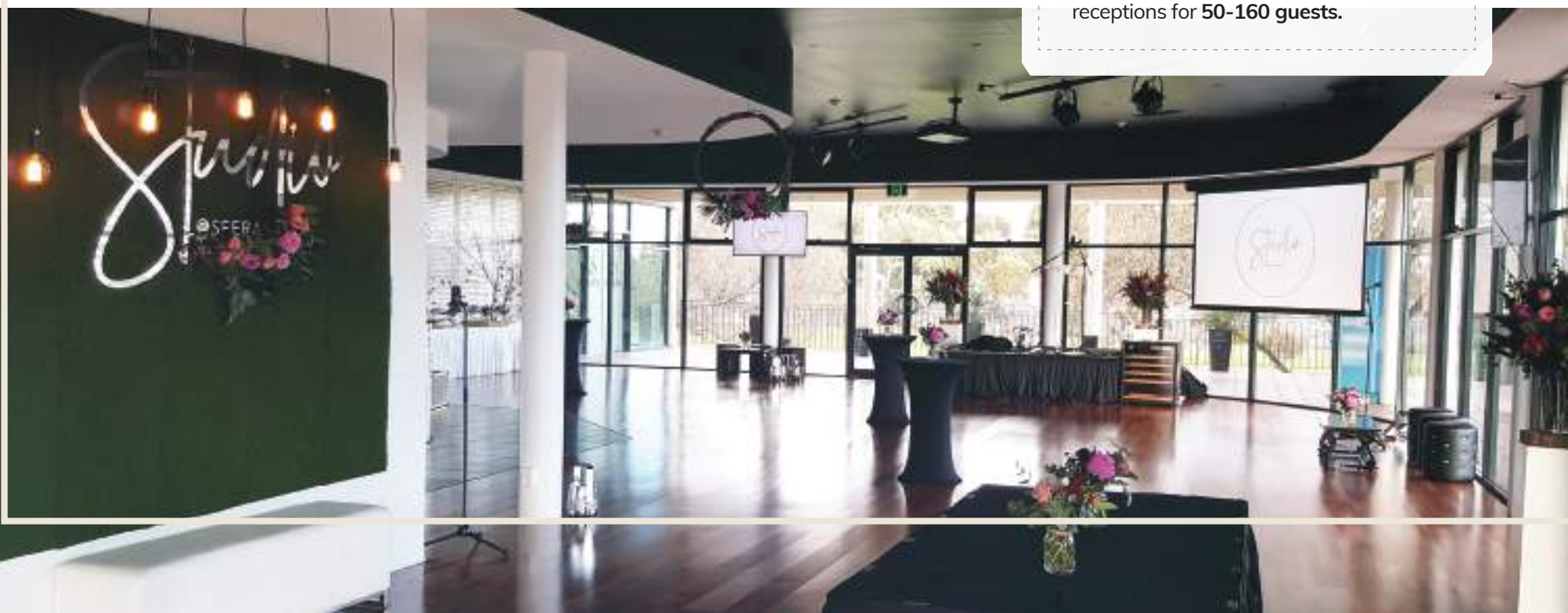




Studio
 @ SFERAS

Adelaide's newest venue and our latest concept in events is now open. Featuring a cool chic vibe, polished floorboards, pressed metal bar and highlights, studio photo wall, new lighting and HD Audio Visual experience.

Studio is our most flexible event space where you can create the look you want for your upcoming celebration, with panoramic views over the parklands. Ideal for sit down dinners or cocktail receptions for **50-160 guests**.





Boca Chica BAR + GRILL

We can cater for groups of **8 – 50 guests**.

The bar features our signature splash of red, Spanish tiled tables with chairs, vibrant wallpaper, a vintage mirror wall, feature frame walls and a garden arch with pots of cacti and succulents adding the finishing touches to the outdoor wine garden.

Our Boca lounge is perfect for intimate gatherings, or if you're booking a function in one of our other spaces, ask us to open the bar for your guests before and after your function.

 [@bocachica.bar](https://www.instagram.com/bocachica.bar)



Paradiso

Paradiso
CAFE & COCKTAIL BAR

Sfera's newest concept! This intimate space is delicately enhanced with German wallpaper, natural light, mediterranean inspired tile collage and enchanting foliage installations. With bi-folding glass windows, Paradiso can be opened to maximise the picturesque parkland views!

Our Paradiso Cocktail Bar is perfect for **30 – 80 guests** for a cocktail event or a seated affair for up to 50 guests, and is complete with fairy lights and illuminated private bar.

 @paradisococktail.bar



accommodation

Sfera's Park Suites & Convention Centre offers guests 22 luxurious suites overlooking Civic Park. We have 2 deluxe large corner spa suites, 14 premier spa suites, 3 queen spa suites, 2 premium suites and our largest room, the loft, with room service available.

Just a short walk across the parklands you will find the newly renovated Westfield Tea Tree Plaza and the brand new O-Bahn for all your transport needs.

For the most relaxing celebration enjoy the convenience of our three distinctive styles of luxury accommodation.



social package

package includes

3 COURSE MENU

- 1 entree, 1 set main or 2 mains alternate drop, 1 side dish, 1 dessert
- Complimentary service of your function cake

4 HOUR HOUSE BEVERAGE PACKAGE

- Chain of Fire NV Brut Cuvee
- Chain of Fire Sauvignon Semillon
- Chain of Fire Pinot Noir
- Chain of Fire Shiraz Cabernet
- Hahn Super Dry
- West End Draught
- Hahn Premium Light
- Soft Drinks and Orange Juice
- Freshly brewed coffee and aromatic teas (served with petit fours and truffles)

ROOM DESIGN

- White chiavari chairs with white cushions
- Round OR long tables
- White damask table linen
- Choice of coloured napkins
- Cake and gift table skirting
- Personalised printed menus for all tables
- Cake knife and toasting flutes
- Choice of in-house centrepieces

total cost

\$75 per person (min 70 guests)

\$80 per person (min 30 guests)

+\$14 per person (add antipasto)



*Extra food options can be added for \$5 per person per choice. Pricing based on a minimum of 60 people.

**Please note beverages in packages are subject to change without notice

deluxe social package

package includes

PRICING

\$100.00pp (off-peak or min 100pax)

\$110.00pp (off-peak or min 30pax)

4 COURSE DELUXE MENU

- Choice of appetiser, 1 set entree, 2 mains, 1 side dish, 1 dessert
- Complimentary service of your function cake

4.5 HOUR CLASSIC BEVERAGE PACKAGE

- Bay of Stones
- Barefoot Moscato
- Bay of Stones Sauvignon Blanc
- Bay of Stones Merlot
- Bay of Stones Shiraz
- Hahn Superdry + West End Draught
- Hahn Light
- Soft drinks and orange juice

ROOM DESIGN

- White chiavari chairs with white cushions
- Round OR long tables
- White damask table linen
- Choice of coloured napkins
- Cake and gift table skirting
- Personalised printed menus for all tables
- Cake knife and toasting flutes

APPETISER

Premium Antipasto

Italian prosciutto, ham, provoletta cheese, cacciatore sausage, vegetable frittata, kalamata olives and chargrilled seasonal vegetables

ENTREE

Nidi di Rondini*

Rondini roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked and served with napolitana sauce

MAIN

Pollo con Ricotta*

Oven roasted chicken breast filled with ricotta, spinach and speck wrapped in a thin layer of prosciutto on rosemary potato chaps served with a wholegrain mustard sauce

OR

Scotch Fillet Steak*

Scotch fillet steak served on a sweet potato mash with a mushroom glaze

ACCOMPANIMENTS

Mediterranean garden salad and sautéed garden vegetable selection

DESSERT

Your function cake served alongside a chocolate lattice tower filled with dark and white chocolate mousse and a mini waffle basket filled with rich Baileys and scorched almond ice cream



*Pasta and mains can be changed to suit set menu

choose your menu options

appetiser/entree

Premium Antipasto

Italian prosciutto, ham, provoletta cheese, cacciatore sausage, vegetable frittata, kalamata olives and chargrilled seasonal vegetables

Salt and Pepper Squid

Rested on rocket and served with a lime aioli

Nidi di Rondini

Rondini roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked and served with napolitana sauce

Cannelloni

Spinach, meat and ricotta cannelloni topped with a basil tomato salsa

Chicken Satays

Skewers of tender chicken breast strips topped with a peanut satay sauce on a bed of pilaf rice

Chicken Salad

Char grilled chicken salad with avocado, peach, roast pumpkin, mesclun lettuce, spanish onion, fetta and walnuts drizzled with a lime and olive oil dressing

Quiche

Quiche filled with spinach, cheese and onion, garnished with rocket and semi dried tomatoes

Penne Ragu

Penne served with a traditional Italian beef ragu

Arancini

Arancini balls served with napolitana sauce

main

Barramundi

Oven baked barramundi served on a nest of wilted spinach with a lemon and parsley butter sauce

Seafood Duo +\$4pp

Atlantic salmon served with a tomato, avocado, cucumber and spanish onion salsa

Spinach & Ricotta Chicken

Free range chicken breast filled with ricotta, spinach wrapped in a thin layer of prosciutto on rosemary chat potatoes served with a wholegrain honey mustard sauce

Chicken Napoleon

Chicken breast wrapped in bacon and filled with camembert and prosciutto and served on a thin bed of fondant potatoes topped with hollandaise sauce

Chef's Combination Plate

Combination of scotch fillet beef and char grilled chicken fillet stack served on a sweet potato mash with red wine rosemary jus

Pork Belly

Served on garlic potato mash

Scotch Fillet Steak 220g

Scotch fillet steak served on a sweet potato mash with a mushroom glaze

Lamb Roast

Lamb roast served on a pea and potato mash with a rosemary glaze

Veal Parmigiana

Veal schnitzel with napolitana sauce, melted cheese served with a mediterranean salad

dessert

Triple Layer Chocolate Mousse Torte

Triple layer chocolate mousse torte served with raspberry coulis and fresh cream

Chocolate Mud Cake

Served with berry coulis and fresh cream

Profiterole Gelato Trio

Three mini profiteroles filled with vanilla macadamia, English toffee, and Baileys and scorched almond ice creams with a Tia Maria fudge sauce

Pannacotta

Vanilla pannacotta topped with passionfruit coulis and served with mascarpone cream and topped with strawberry

Raspberry Cheesecake

Served with berry coulis

Sticky Date Pudding

Served with brandy custard

*Premium menu options
available on request*



social buffet packages

buffet menu

- All prices based on a minimum of 60 full priced guests
- Choose from 3 menu options
- Selected menu will be served on a food table

ROOM DESIGN

- Choice of centrepieces
- White chiavari chairs with white cushions
- Round OR long tables
- White damask table linen
- Choice of coloured napkins
- Cake and gift table skirting
- Cake knife and toasting flutes

ADDITIONAL | MINI DESSERT BUFFET

- From \$15pp (mini cannoli, choc & vanilla profiteroles, mixed cheese, dried fruit, nuts & tropical fruit)

BEVERAGE PACKAGE

- 4.5hr house beverage package from \$30 per person
- See page 18 for comprehensive beverage options

menu option 1

From \$49 per person

Spinach and ricotta cannelloni served with napolitana sauce

Oven Roasted Chicken Roll

Lamb roast served with a port wine jus

Crumbed calamari rings with aioli

Roast vegetable frittata

Steamed and sauteed garden vegetables

Rocket and crisp pear salad with parmesan shavings

Mixed leaf garden salad

Selection of homemade breads

menu option 2

From \$59 per person

Homemade Italian lasagna served with napolitana sauce

Char grilled chicken selection

Scotch fillet roast

Crumbed prawns with aioli

Italian vegetable frittata

Roast garden vegetables

Tomato, cucumber, bocconcini and basil salad

Mixed leaf garden salad

Selection of bread

premium bbq menu

From \$64 per person

Chargrilled lamb cutlets

Chicken, onion & capsicum shashliks

Prawn & calamari shashliks

Char grilled chicken steaks

Continental sausages

Potato salad

Tomato, cucumber, bocconcini and basil salad

Salad of radicchio, orange and fennel with slivered almonds dressed in white wine vinaigrette

Selection of bread



antipasto & dessert bar

THE MENU

- 1 hour Antipasto bar
- 1.5 hour canapes

4 HOUR BEVERAGE PACKAGE

Chain of Fire NV Brut Cuvee
Chain of Fire Sauvignon Semillon
Chain of Fire Shiraz Cabernet
Chain of Fire Pinot Noir
West End Draught
Hahn Light
Soft drinks and orange juice

ROOM DESIGN

- Cocktail style room setup
- 20 white chiavari chairs
- White or black table linen
- Cake knife and toasting flutes
- Present and cake table skirting

From \$75 per person (min. 60 pax.)

Add dessert bar \$25 person (min. 60 pax.)

ITALIAN ANTIPASTO BAR

Prosciutto & Ham, Mortadella & Salami
Bocconcini cheese & Cherry tomatoes
Semi dried tomatoes & Roasted peppers
Kalamata & Spanish olives
Marinated mushrooms & Char grilled eggplant
Arancini
Roast vegetable frittata
Grissini & Fresh selection of breads

OPTIONAL UPGRADES P.O.A

Oyster
Prawns
Seafood
Canapes

DESSERT BAR

Strawberry cheesecake
Mint chocolate cup
Mini profiteroles
Mini pavlova
Mini sfogliatelle
Mini ricotta cannoli
Fresh tropical fruit
Mixed cheese board with dried fruit & nuts

ANTIPASTO & DESSERT BAR

*all pricing is subject to availability and minimum numbers



cocktail packages

option one

2 hours canape service
4 hour beverage package

PRICING

\$75.00pp (peak)
\$70.00pp (off-peak)

HOT CANAPÉS

Mini chicken and beef burgers
Prawn vol-au-vents
Mini arancini balls served with tomato salsa
Thai style beef satays
Mini chicken satay skewers
Spinach and ricotta pastries
Chicken and turkey meatballs
Chicken ballotines with roasted peppers and bocconcini
Mini Hot Dogs

COLD CANAPÉS

Bruschetta with roma tomatoes and bocconcini
Caesar salad cups
Roast vegetable fritatta

BEVERAGES

House Beverage Package
Self-Serve Coffee & Tea Station

option two

2 hours canape service
4.5 hour beverage package
Service of wedding cake & dessert canapes

PRICING

\$100.00pp (peak or less than 200 guests)
\$95.00pp (off-peak or more than 200 guests)

OPTION 1 CANAPÉS PLUS

Salt and pepper squid served in noodle box
Mini char grilled lamb cutlets
Mini prawn cocktail
Gnocchi ragu
Fish and Chips

DESSERT CANAPÉS

Assorted profiteroles and cannoli
Petit cake selection

BEVERAGES

Premium Beverage Package
Filtered Coffee & Aromatic Tea Selection

ALL COCKTAIL PACKAGES INCLUDE:

Tall cocktail tables &/or round tables
White chiavari chairs & white cushions
Skirted cake table and gift table
Toasting flutes and cake knife



platter party packages

your choice of the below platters

MINIMUM ORDER

We recommend

3 platters per 10 guests for dinner
(6:30pm-7:30pm food service)

OR

2.5 platters per 10 guests for supper
(8:00pm-9:00pm food service)

Seasoned potato wedges with sweet
chilli sauce + sour cream \$35.00

Trilogy of dips with pita bread \$50.00

Pizza strips \$60.00

Vegetarian spring rolls
+ vegetable samosas \$60.00

Sweet chilli chicken wingettes \$60.00

Mini parmis \$60.00

Quiche selection \$65.00

Spinach and ricotta rectangles \$75.00

Arancini balls + spicy meatballs \$75.00

Two dozen oysters natural \$75.00

Mini hot dogs \$75.00

Bruschetta with tomato, basil
+ bocconcini \$75.00

Gourmet antipasto \$90.00

Beef satays \$90.00

Crumbed calamari \$90.00

Mini cheese burgers \$90.00

Mini chicken satays \$90.00

Two dozen oysters Kilpatrick \$90.00

Crumbed prawns + calamari
+ salmon potato balls \$110.00

Semi dried tomato & ricotta
savoury mousse cone \$100.00

Ballontines filled with chicken,
roasted peppers & bocconcini \$100.00

BBQ pork ribs \$140.00

Chargrilled lamb cutlets \$150.00

Prawn and calamari shashliks \$150.00

DESSERT PLATTERS

Assorted Danishes \$60.00

Mini chocolate + blueberry muffins \$60.00

Mini continental cakes \$75.00

Fresh tropical fruit selection \$75.00

Local Australian cheeses
with dried fruit and nut selection \$85.00

PLEASE NOTE

Includes a standard room set up

Minimum spend is based on function date and
room hire.



high tea

Min. 30 pax

THE MENU

- Choose from 3 menu options
- Selected menu will be served on a food table

BEVERAGE PACKAGE

- Self serve espresso & aromatic teas
- Drinks as per menu option and on consumption

(see page 13 for additional beverage package options)

ROOM DESIGN

- Your choice of round or long tables
- White damask linen for guest tables
- White chiavari chairs with white cushions
- Skirted cake & gift table

CONDITIONS

- Prices valid until 31st December 2019
- Sunday Surcharge applies | +\$3pp
- Minimum 40 guests for a private function
- 2.5hr package duration

menu option 1

From \$25 per person

Mini ham & cheese croissants
Scones with jam & cream
Assorted danishes
Mini muffins
Petit fours and truffles

menu option 2

From \$34 per person

Mini ham & cheese croissants
Assorted tea sandwiches
Assorted savoury quiches
Scones with jam & cream
Mini tartlet selection
Petit profiteroles
Petit fours and truffles
Orange juice

menu option 3

From \$44 per person

Mini ham & cheese croissants
Assorted tea sandwiches
Assorted savoury quiches
Roast vegetable frittata
Mini chicken ballantines
Scones with jam & cream
Mini tartlet selection
Petit profiteroles
Petit fours and truffles
Sparkling wine and juice selection





 @bocachica.bar



group bookings menu

Groups
8-30 pax

\$30 per person 2 course
\$40 per person 3 course

CHOICE OF ENTREE

Chicken Skewers, piquillo emulsion
Roasted Button Mushrooms w/ garlic & thyme
Fried Calamari, pimenton, roast tomato aioli

CHOICE OF MAIN

Sirloin Steak (300gm) with lemon, pimento herb butter, piquillo peppers
Portuguese Chicken Breast, parsley, lemon, potato
Spanish grilled vegetable salad

CHOICE OF DESSERT

Churros con ciocolata
Valencian Orange & Almond Cake w/ cinnamon ice cream

BANQUET OPTION \$55 PER PERSON

Chef's selection of tapas, ensaladas, paella, mixed grill, churros

BEVERAGE PACKAGE

House Beer, Wine & Soft Drink
Packages available
From \$30pp for 3.5 hours



 @paradisococktail.bar



group bookings menu

Groups
8-30 pax

\$30 per person 2 course
\$40 per person 3 course

SHARED ENTREE

Charcuterie Board with a selection cured meats, pickles & mini toast
Trio of Dips with toasted Flat Bread

CHOICE OF MAIN

Ricotta & Spinach stuffed Chicken Breast w/ potato chats & honey mustard sauce
Lightly Crumbed Fish & Chips with Tartare Sauce
Pasta Puttanesca - short pasta w/ olive, onion, capsicum & spicy tomato sauce

CHOICE OF DESSERT

Churros with Chocolate Ganache
Coconut Pannacotta with Almond Brittle & White Chocolate

BEVERAGE PACKAGE

House Beer, Wine & Soft Drink
Packages available
From \$30pp for 3.5 hours

beverage packages

HOUSE BEVERAGES

Chain of Fire NV Brut Cuvee
Chain of Fire Sauvignon Semillon
Chain of Fire Shiraz Cabernet
Chain of Fire Pinot Noir
West End Draught
Hahn Light
Soft drinks and orange juice

CLASSIC BEVERAGES

Bay of Stones NV Sparkling Brut
Barefoot Moscato
Bay of Stones Sauvignon Blanc
Bay of Stones Merlot
Bay of Stones Shiraz
Hahn Superdry
West End Draught
Hahn Light
Soft drinks and orange juice

SPIRITS

Pricing upon application

PREMIUM BEVERAGES

Taltarni T Series Brut NV
Fiore Moscato
Giesen Sav Blanc
Rymill "The Yearlings" Sav Blanc
Rymill "The Yearlings" Cab Sav
Rymill "The Yearlings" Shiraz
Somersby Cider
Peroni + Hahn Superdry
West End Draught + Hahn Light
Soft drinks and orange juice

LUXE BEVERAGES

La Gioiosa Prosecco Superiore
The Lane "Lois" Blanc de Blancs
The Lane "Block 2" Pinot Gris
The Lane "Block 10" Sav Blanc
Robert Oately GSM
The Lane "Block 5" Shiraz
Somersby Apple Cider
Heineken + Peroni
+ Hahn Superdry
West End Draught + Hahn Light
Soft drinks and orange juice

additional information

CONDITIONS FOR BOOKING

All pricing valid until 30th June 2019
Per head/minimum spend pricing subject to season and room availability
Additional upgrades available for any bookings over 150 guests

KIDS MENU

Available for children 12 years and under. Prices inclusive of soft drinks.
Chicken schnitzel with chips and sauce + Ice cream
Penne Napolitana + Chicken & chips + Ice cream
Antipasto + Penne Napolitana + Chicken & chips + Ice cream

DECOR OPTIONS

Chair covers with coloured sash additional \$5.00 per chair
Satin table runners additional \$15.00 per table
8 metre white or black backdrop \$200.00

ENTERTAINMENT OPTIONS

Data Projector and Screen \$150.00
Ipod/Mp3 connection \$60.00
Roving microphone \$110.00
DJ entertainment \$800.00



testimonials common questions

It was so lovely and everyone enjoyed themselves and said the food was amazing. I would also like to highlight how accommodating Josh was on the night. He was really lovely and didn't hesitate to help when needed. It helped make the night run nice and smoothly.

- Alyssa F.

Zach and myself would like to thank you all for giving us such an amazing night. You were all so helpful and very accommodating to us and all of our guests, we have received a lot of praise for the evening! Everyone has said how good the food was and the space that we used. To the bar staff a very big thank you, we couldn't have asked for a more kind, efficient and awesome team! Finally to Ellen thank you for all you're help with the planning of the evening and to Jess for helping with the setup and all your suggestions on the night they were greatly appreciated!

- Anna & Zach

Just a little note to say thank you for what you did to make my birthday celebration of last Saturday night the outstanding success that it turned out to be. We have received many compliments - both on the night and subsequently. Many have said it was the best celebration they have ever attended. Everybody was impressed with the venue, the food and, in particular, your staff and the pleasant manner in which they attended to us right through to evenings end.

- Kevin G.

Can I bring my own Catering?

No. Sfera's prides itself on being a one stop shop, so let us do all the hard work for you!

How long can I have the room for?

Room hire is generally the same length of your Food & Beverage package. Speak to your dedicated coordinator upon if you require the room for any extra lengths of time.

When can I have my Function?

Anytime! Sfera's caters for all events from breakfast-dinner and into the evening, 365 days a year!

Do you supply cakes?

No we don't, but we do have preferred suppliers that we are happy to put you in contact with.

Can I BYO alcohol?

Generally no. Sfera's is fully licensed and has a wide selection of beverages to choose from.

What's the latest we can stay?

Our events normally conclude at midnight, however in certain circumstances we are happy to remain open until 1am.

Can we bring our own decorations?

Absolutely! We just ask that you refrain from sticking things to the walls. We also have flowerwalls accessible from each room for that perfect group photo!

Can I place a tentative booking?

Yes. Once you decide to have your function here, we can place a 2 week hold on the room for you, in which time you must return our Event Agreement and pay a deposit to secure the room.



*the ultimate venue
and catering experience
contact us today*

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p: 08 8397 8600

e: weddings@sferas.com

w: sferas.com