



The All New
Sfera's Park Suites
& Convention Centre

social packages



MARQUEE
by SFERAS

Check out the #ALLNEWSFERAS

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



paradisococktail.bar



sferas.adelaide

Paradiso
CAFE & COCKTAIL BAR



STARLIGHT
by SFERAS



Studio
by SFERAS



Boca
Chica





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**.





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.





MARQUEE

@ SFERAS

The stunning Marquee Ballroom is the largest ballroom on offer at Sfera's, with the capacity to accommodate **120 to 400 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.



Boca Chica

We can cater for groups of **30– 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**.





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](https://www.instagram.com/paradisococktail.bar)



accommodation

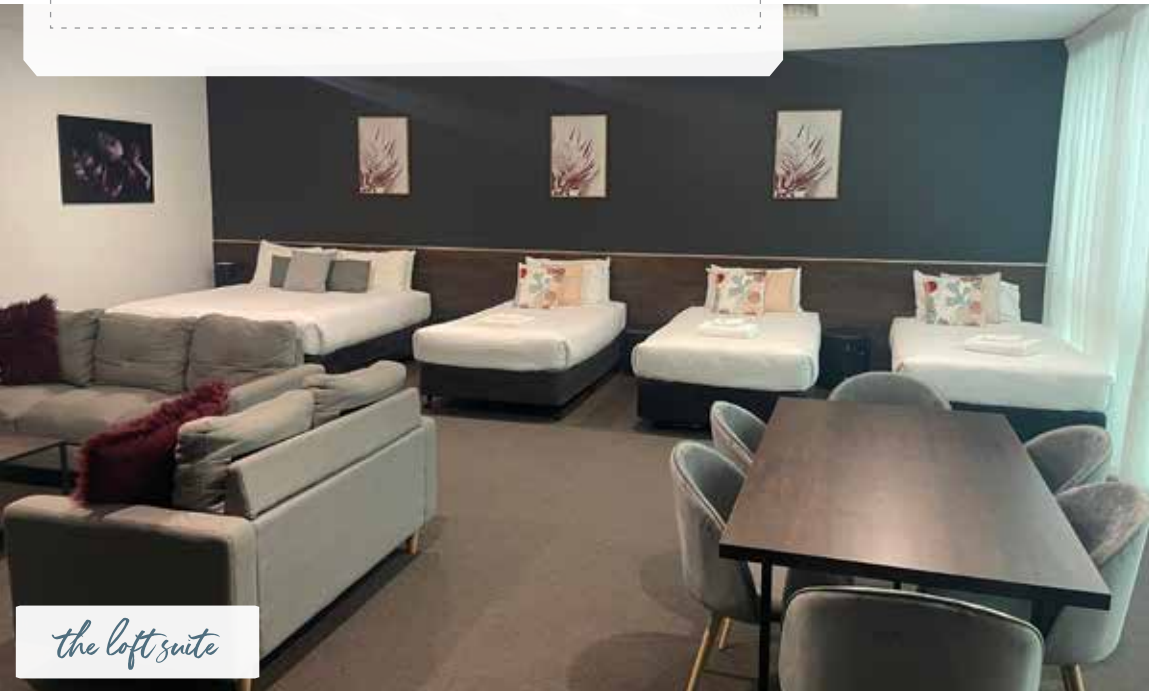
Sfera's Park Suites & Convention Centre offers guests 22 newly renovated luxurious suites overlooking Civic Park. We have 2 deluxe large corner spa suites, 12 premier spa suites, 5 queen single spa suites, 2 standard suites and our largest room, the loft, with room service available.

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.

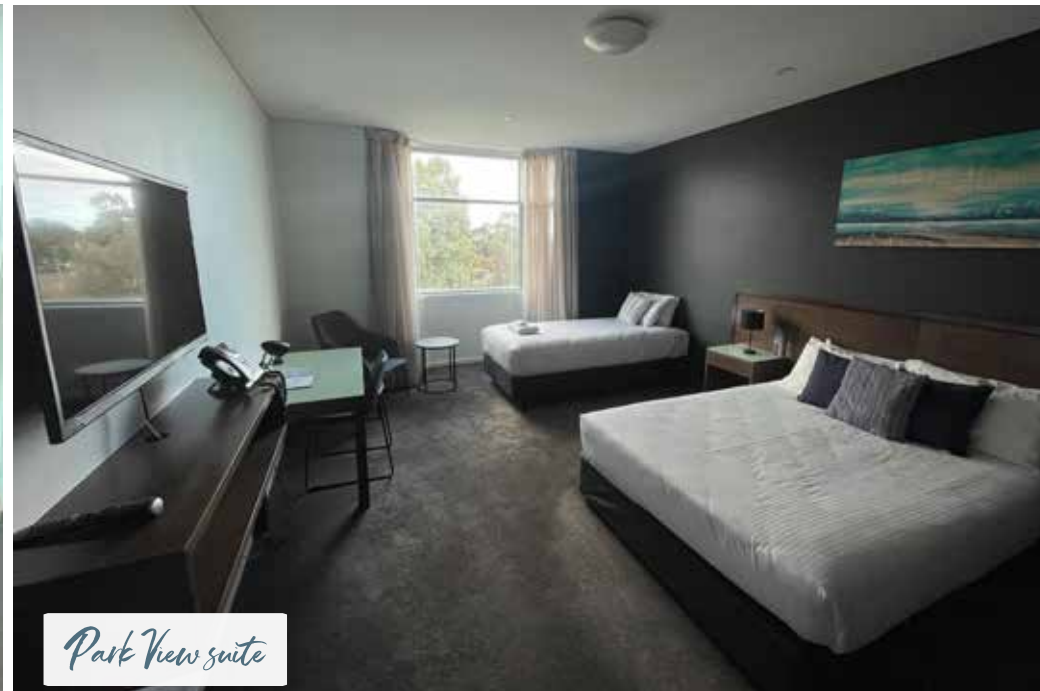
For the most relaxing celebration enjoy the convenience of our three distinctive styles of luxury accommodation.



deluxe spa suite



the loft suite



Park View suite

social package

package includes

3 COURSE MENU

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

4 HOUR HOUSE BEVERAGE PACKAGE

- House Brut Reserve
- House Moscato
- House Sauv Blanc
- House Shiraz Cabernet
- West End Draught
- Great Northern Lager
- 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 tables
- White damask table linen
- Choice of coloured napkins
- Cake and gift table skirting
- Printed menus for all tables
- Cake knife and toasting flutes

total cost

\$80 per person (min 100 guests)

\$84 per person (min 40 guests)

Meal + Soft drink only

\$67 per person



\$5 Surcharge applies on Sunday

*Extra food options can be added from \$5 per person per choice.

***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 (min 40pax)

4 COURSE DELUXE MENU

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

4.5 HOUR CLASSIC BEVERAGE PACKAGE

- Knappenstein 'Beaumont' Sparkling
- Barefoot Moscato
- Grant Burge 'Benchmark' SSB
- Grant Burge 'Benchmark' Shiraz
- Somersby Apple Cider
- Hahn Superdry + West End Draught
- Hahn Light + Great Northern Lager
- 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
- Printed menus for all tables
- Cake knife and toasting flutes
- Base Centrepieces
- AV Plug, Projector & Microphone

*\$5 surcharge applies on Sunday

APPETISER

Antipasto Plate

Italian prosciutto, ham, provoletta cheese, bocconcini, roast vegetable frittata, kalamata olives and chargrilled vegetables

ENTREE

Nidi di 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 on potato chats served with a wholegrain mustard sauce

OR

Scotch Fillet Steak*

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

*Pasta and mains can be changed to suit set menu

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



Menu

appetiser/entree

Chefs Antipasto Selection

Italian prosciutto, ham, provoletta cheese, bocconcini, roast vegetable frittata, kalamata olives and chargrilled vegetables

Salt and Pepper Squid

On rocket with a lime aioli

Nidi di Rondini

Roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked with napolitana sauce

Cannelloni

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

Chicken Satays

Skewers of chicken breast strips topped with a peanut satay sauce on 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 Florentine

Egg, leg ham, spinach & cheese garnished with rocket and semi-dried tomatoes

Penne Ragù

Penne served with a traditional Italian beef ragù

Arancini

Rice balls filled with cheese & served with napolitana sauce and shaved parmesan

main

Barramundi

Oven baked barramundi on wilted spinach with a lemon & parsley butter sauce

Seafood Duo +\$4pp

Atlantic salmon with a grilled prawn skewer rested on rocket with a citrus aioli

Spinach & Ricotta Chicken

Chicken breast filled with ricotta & spinach on chat potatoes, served with a wholegrain honey mustard sauce

Chicken Napoleon

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

Chef's Combination Plate

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

Fillet Steak 220g

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, napolitana sauce & cheese with a mediterranean salad

Pork Belly

served on a garlic potato mash

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 cream with a Tia Maria fudge sauce

Pannacotta

Vanilla pannacotta topped with passionfruit coulis and served with mascarpone cream

Raspberry Cheesecake

Served with berry coulis

Sticky Date Pudding

Served with a rich butterscotch sauce and fresh whipped cream

Brandy Snap Basket

Filled with boysenberry ice cream and topped with Cointreau glazed strawberries



Nidi di Rondini



Chef's Combination Plate



Pannacotta

cocktail package

Package includes

2 hours canape service
4.5 hour house beverage package
Service of celebration cake

HOT CANAPÉS

Mini chicken and beef burgers
Calamari & chip boxes
Prawn vol-au-vents
Mini arancini balls served with tomato salsa
Thai style beef satays
Mini chicken satay skewers
Spinach and fetta pastries
Chicken and turkey meatballs
Chicken ballotines
Mini Hot Dogs
Mini Quiche

COLD CANAPÉS

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

BEVERAGES

House Sparkling
House Moscato
House Sauv Blanc
House Shiraz
West End Draught
Great Northern Lager
Self-Serve Coffee & Tea Station

ALL COCKTAIL PACKAGES INCLUDE

Tall Cocktail Tables &/or Round Tables
White Chiavari Chairs
Skirted Cake Table
Skirted Gift Table
Toasting Flutes
Cake Knife
In-house Audio
Projector and Microphone

PRICING

\$82 (min 120 guests)
\$83 (min 80 guests)
\$85 (min 40 guests)



* \$5 Sunday Surcharge Per Person

platter party packages

your choice of the below platters

MINIMUM OF ONE PLATTER PER 5 PEOPLE

Seasoned potato wedges with sweet chilli sauce + sour cream (VGA)	\$35.00	Mushroom Arancini, Mini Quiche, Chickpea + caramelised onion pastries (V)	\$100.00
Trilogy of dips with pita bread (V)	\$55.00	Crumbed prawns + calamari + salmon potato balls	\$120.00
Pies, Pasties and Sausage Rolls	\$55.00	Semi dried tomato & ricotta savoury mousse cone (V)	\$100.00
Pizza strips (VA)	\$60.00	Ballotines filled with chicken, capsicum & scarmorze (GFA)	\$120.00
Vegetarian spring rolls + vegetable samosas (VG)	\$60.00	BBQ pork ribs (GF/DF)	\$140.00
Sweet chilli chicken wingettes (GFA)	\$65.00	Chargrilled lamb cutlets (GF/DF)	\$150.00
Quiche selection	\$65.00	Prawn + Calamari shasliks (GF/DF)	\$150.00
Spinach and ricotta rectangles (V)	\$75.00		
Mini hot dogs(DF)	\$75.00		
Bruschetta with tomato, basil + bocconcini (V, DFA, GFA)	\$75.00		
Arancini balls + spicy meatballs	\$80.00		
Two dozen oysters natural (GF/DF)	\$80.00		
Mini parmis	\$80.00		
Mini cheese burgers	\$90.00		
Mini chicken satays (GF/DF)	\$95.00		
Gourmet antipasto (GFA, DFA)	\$100.00		
Beef satays(GF/DF)	\$100.00		
Crumbed calamari	\$100.00		
Two dozen oysters Kilpatrick (GF/DF)	\$100.00		

DESSERT PLATTERS

Assorted Danishes	\$60.00
Mini chocolate + blueberry muffins	\$60.00
Mini continental cakes	\$75.00
Fresh tropical fruit selection (VG)	\$75.00
Local Australian cheeses with dried fruit and nut selection (GFA)	\$85.00

ABOUT THIS PACKAGE

Includes a standard room set up

Minimum spend is based on function date and room hire.



Grazing Tables

GRAZING TABLE

- Prosciutto
- Ham
- Mortadella
- Salami
- Bocconcini Cheese
- Cherry Tomatoes
- Roasted Peppers
- Kalamata, Green Stuffed & Spanish Olives
- Marinated Mushrooms
- Chargrilled Eggplant
- Arancini
- Anchovies
- Vegetable Frittata
- Tomato Focaccia
- Grissini

DELUXE OPTIONS

- Seafood Assagini
- Bloody Mary Oysters
- Cheese Wheel

PREMIUM DESSERTS

- Nutella Cheesecake
- Strawberry Cheesecake
- Mint Chocolate Cup
- Mini Pavlova
- Mini Profiteroles
- Mini Sfogliatelle
- Mini Ricotta Cannoli

GRAZING TABLE
OPTIONS AND
COMBINATIONS
AVAILABLE.
CAN BE ADDED TO
ANY PACKAGE.
PRICE ON
APPLICATION.



*Please note there is a surcharge for Sunday weddings from \$5pp

Showers Packages

Bridal Shower, High Tea, Baby Shower... You name it, we can do it!

Table Set - Cake Table - Choice of Napkins

Food Selection

Quiche Selection, Arancini, Spinach & Ricotta Rectangles, Bruschetta, Pizza Strips, Chicken Satays, Sliders, Fruit + Cake Cut

Saturday: \$40 Per Person

Sunday: \$45 per person

(Including Tea, Coffee + 3 hour venue hire)

ADD CHAMPAGNE COCKTAILS

2hrs of flowing champagne cocktails

\$22pp

ADD SANGRIA STATION

Full set up and 4 jugs of Sangria

\$100

ADD A GRAZING BOARD STARTER

Dips, Charcuterie, Crudities

\$15pp

ADD DESSERT BOARDS

Sweets +Treats

\$15pp

Interested? Contact us today! (08) 8397 8600 | events@sferas.com

* Set up available 90 minutes before event

*Minimum 40 Guests (\$1,600). Maximum 3 hours.

*This package is designed for brunch or afternoon tea. For a more substantial food offering please contact your coordinator



high tea

Minimum 40 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

- Choice of fabric napkins \$2pp
- Sunday Surcharge applies | +\$5pp
- Minimum 40 guests for a private function
- 2.5hr package duration
- Bookings available between 10-12:30pm or 2-4:30pm

menu option 1

From \$40 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 + Soft drinks

menu option 2

From \$50 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



beverage packages

HOUSE BEVERAGES

House Brut Reserve
House Moscato
House Sauv Blanc
House Shiraz Cabernet
Hahn Super Dry
West End Draught
Great Northern Lager

CLASSIC BEVERAGES

Knappstein Sparkling
Barefoot Moscato
Grant Burge 'Benchmark' Semillon Sauvignon Blanc
Grant Burge 'Benchmark' Cab Sauv
Grant Burge 'Benchmark' Shiraz
Somersby Apple Cider
Hahn Superdry
West End Draught
Hahn Light
Great Northern Lager
Soft drinks and orange juice

SPIRITS

Pricing upon application

PREMIUM BEVERAGES

Wild Flower Brut Cuvee
Grant Burge Moscato
Wildflower Sauvignon Blanc
Wildflower Shiraz
Sangria
Somersby Cider
Peroni + Hahn Superdry
West End Draught + Hahn Light
Great Northern Lager
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
Great Northern Lager
Soft drinks and orange juice

additional information

CONDITIONS FOR BOOKING

All pricing valid until 30th June 2021
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

Just wanted to say on behalf of the Gumeracha Football Club thank you for all of your help with our event. We really enjoyed the night and the feedback has been great. We were very happy with everything, the room looked very nice, the staff were very friendly and the food was delicious. We will certainly be looking at having future events there thats for sure. Thank you again.

- Julie W

Ellen and the team made the whole process so easy for us. With restrictions still in place on the lead up to our wedding, Ellen was great with her communication in what we could / couldn't do and called to confirmed what we wanted to do. Due to border restrictions, we asked at the last minute to use the TV screens in the Studio room to play some well wishes from our interstate guests and this was organised seamlessly. The team set up exactly how we wanted, the meals came out quickly and on time, our guests enjoyed their meals and had a great night. Thank you for making it such an easy, fun and enjoyable day.

- Ange M.

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.

common questions

Can I bring my own Catering?

No. Sfera's prides itself on being a top quality provider of food and beverages, 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*

a: 191 Reservoir Road, Modbury SA 5091

p: 08 8397 8600

e: events@sferas.com

w: sferas.com

i: [sferas.adelaide](https://sferas.adelaide.com.au/) / paradisococktail.bar