



# CONGRATULATIONS ON YOUR ENGAGEMENT!

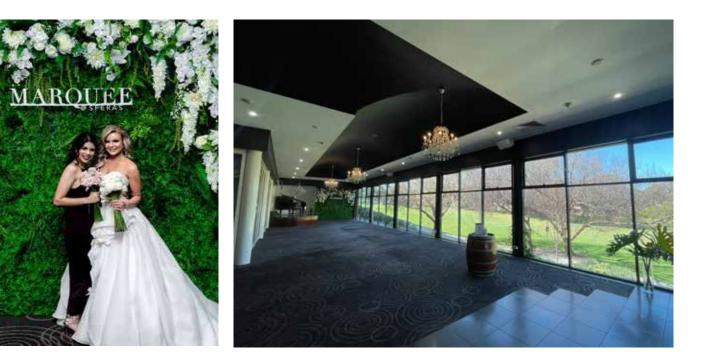
Check out the #ALLNEWSFERAS

MARQUEE









# MARQUEE

The newly renovated Marquee Ballroom can accommodate **140 to 400 guests.** 

Mareuee features a stunning flower wall, fairy lights, a waterfall feature, sheer floating ceiling sails, a breathtaking chandelier, a baby grand piano, private bar, dance floor, privaye bridal space and panoramic parkland views.

The Marquee Ballroom comes complete with a lobby area, private bridal retreat, baby grand piano, private bar, dance floor, and tremendous **panoramic views of the surrounding parklands**.



"I could go on and on about how perfect she made our day but we'd be here forever, the attention to detail and all the swapping and changing she did 24 hours out... she did not once flutter an eyelid. The service and atmosphere Sferas provided made our day so magical and I can never be more grateful" - Courtney S

# STARLIGHT @ SFERAS

Incorporating the Starlight Grand Lobby, this chic ballroom features travertine marble staircase, fountain & stunning open glass atrium, in-room grand chandeliers, vintage wine wall, bud lit balcony, fairy lights, sheer ceiling sails, modern bar and picturesque parkland views.

This highly flexible design can accommodate 30 to 250 guests, with round or long tables.









I recently had my wedding ceremony and reception at Sferas... Everything is included down to the centrepieces and even the DJ and it is all top quality. The food was amazing, the venue is stunning and the staff were so helpful and lovely...- Kate L. 4









Studio features a cool modern vibe, polished floorboards, pressed metal bar and highlights, photo wall, new lighting and an Audio Visual experience. **Studio is surrounded by glass overlooking the park.** 

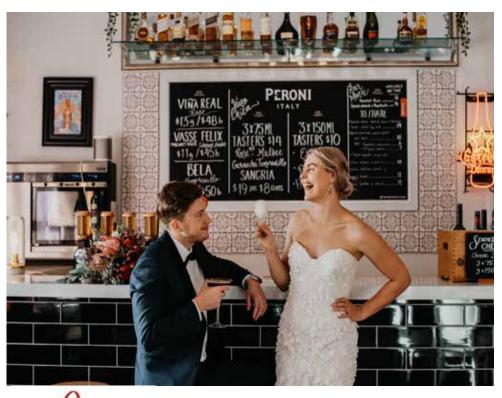
Ideal for sit down dinners or cocktail receptions for **60 to 150 people.** 





Bars & Kestaurants





avadiso

Our Paradiso Cocktail Bar is perfect for **40 to 80 guest cocktail events or a seated affair for 30 to 50 guests**, and is complete with fairy lights and illuminated private bar.

CAFE & COCKTAIL BAR



Our Boca lounge is perfect for smaller sized gatherings. We can cater from **15 to 50 guests** with private space options.

Perfect for Wedding Photos, Hen's Parties, Bridal Showers or your pre and post Wedding Drinks<sup>6</sup>



standard ceremony

# \$15pp (min 50 guests)

- White chiavari chairs with cushions
- Aisle pew bows
- Choice of red or white carpet for aisle
- Skirted table & chairs for signing

deluxe ceremony

# \$40pp (min 60 guests)

- White chiavari chairs with white cushions and aisle pew bows
- Fresh floral arrangement on stands (Colour scheme and floral tailored by you with our florist)
- Red or white carpet for aisle
- Skirted table & chairs for signing
- Use of Wooden Arbour, White Gazebo or White Circular Arch (undecorated)
- Live pianist or acoustic singer

\*Enquire about post ceremony packages.

# **OPTIONAL UPGRADES**

- \$650 Wooden Arch decorated with flowers and hanging tea light tear drops
- \$300 Wooden Arch or white Circular Arch (undecorated)
- \$50 Wine Barrel Hire
- \$20 White Plinth Hire





We are on our way to our honey moon in Thailand but before we head off I wanted to say a massive THANK YOU. Our wedding was a dream come true and we could 7 not have picked a better venue. - Christina W.







- Cake knife and toasting flutes supplied
- Printed menu's for all tables
- White linen table cloths and choice of coloured napkins
- Coffee and aromatic teas
- A range of vouchers and discount offers from our preferred suppliers
- Car parking on site for guests
- No room hire (provided minimum amount of guests is reached)



# set menu one

set menu two set menu three set menu four

1 Set Entrée 1 Set Main (or alternate drop) Cake served with fresh cream

1 Set Entrée Choice of 2 Mains Trilogy Dessert served with your cake

Choice of 2 Entrées Choice of 3 Mains 1 set Dessert + your cake served

Antipasto Appetiser 1 set Entrée Choice of 2 mains + Trilogy of Dessert

House Beverages	\$100pp	\$110pp	\$122pp	\$129pp
Classic Beverages	\$106pp	\$116pp	\$128pp	\$135pp
Premium Beverages	\$114pp	\$124pp	\$136pp	\$143pp
Luxe Beverages	\$125pp	\$135pp	\$147pp	\$156pp
Soft Drink Only	\$85pp	\$95pp	\$107pp	\$114pp

\*Pricing based on a minimum of 60 people. \*\*Beverages in packages are subject to change

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



#### HOUSE BEVERAGES

Sparkling Brut Hardys Stamp of Hill Moscato Chain of Fire Sauvignon Blanc Semillon Shiraz Cabernet Great Northern Lager West End Draught Hahn Light Soft Drinks and Orange Juice

#### **CLASSIC BEVERAGES**

Knappstein 'Beaumont' Sparkling Barefoot Moscato Grant Burge 'Benchmark' Semillon Sauvignon Blanc Grant Burge 'Benchmark' Shiraz Somersby Apple Cider Great Northern Lager Hahn Superdry West End Draught Hahn Light Soft Drinks and Orange Juice

#### SPIRITS

Run a bar tab alongside any of our beverage packages

#### PREMIUM BEVERAGES

Wildflower Brut Cuvee Grant Burge Moscato Wildflower Sauvignon Blanc Wildflower Rose Wildflower Shiraz Somersby Apple Cider Peroni Great Northern Lager + Hahn Super Dry West End Draught + Hahn Light Soft Drinks and Orange Juice

#### LUXE BEVERAGES

Aperol Spritz Aurelia Prosecco 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 Great Northern Lager Heineken + Peroni + Hahn Superdry West End Draught + Hahn Light Soft drinks and orange juice







\*Not the package you had in mind? Talk to our Wedding Coordinator about tailoring your own beverage package.

he lehn appetisers

#### **Deluxe Antipasto**

Italian prosciutto, ham, bocconcini & provoletta cheese, frittata, kalamata olives & chargrilled seasonal vegetables

Vegetarian Platter of gourmet vegetarian antipasto

Seafood Platter of king prawns with marinated calamari and octopus

Bruschetta Platter with roma tomatoes, bocconcini and basil

#### Salt & Pepper Squid Platter

**Oyster Platter** served natural, kilpatrick or salt and pepper

Dip Platter Baba ghanoush, hommus and tzatziki dips served with pita crisps



#### Antipasto Duo

Roasted peppers, chargrilled eggplant and zucchini roll, prosciutto, Italian salami and provoletta cheese roulade

#### **Deluxe Antipasto Plate**

Italian prosciutto, ham, sopressa, bocconcini & provoletta cheese, frittata, kalamata olives & chargrilled seasonal vegetables

#### **Ocean Deliaht**

King prawn and smoked salmon tower served on a string bean and rocket salad with a lime vinaigrette



\*Chefs Antipasto Plate

# entrees

#### **Chefs Antipasto Plate**

Italian prosciutto, ham, sopressa, bocconcini & provoletta cheese, frittata, kalamata olives & chararilled seasonal vegetables

Ocean Delight king prawn and smoked salmon tower served on a string bean and rocket salad with a lime vinaigrette

Salt & Pepper Squid rested on rocket and served with a lime aioli (max 120 quests)

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

Rondini Trilogy of fresh pasta with three fillings; spinach and ricotta, pumpkin and ricotta, champagne ham and mozzarella cheese; oven baked and served with napolitana sauce

Cannelloni filled with ricotta, meat and spinach, topped with a basil tomato salsa

Rotolino pasta rolls filled with spinach and ricotta served on a basil tomato sauce

Rigatoni con Pollo rigatoni pasta tossed with chararilled chicken and broccoli in a pesto cream sauce

**Eggplant Rolette lightly battered** eggplant filled with home made egg noodles and mozzarella cheese served with a napolitana tomato salsa

Fusilli Ragu home made fusilli served with a traditional italian beef ragu (max 80 quests)

Arancini Balls risotto and cheese. crumbed and served with napolitana sauce

Chicken Satays skewers of tender chicken breast strips topped with a peanut satay sauce on a bed of pilaf rice

Chicken Salad with chararilled chicken, avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, fetta and walnuts with a lime and olive oil dressing

Thai Beef Salad with thin rare slices of roast beef served with vermicelli and coriander and a sweet chilli vinaigrette

Quiche Florentine egg, leg ham, spinach, cheese and onion in filo pastry garnished with rocket and semi-dried tomatoes

Roast Pumpkin Soup a rich and creamy soup served with pine nuts and garlic croutons

Chicken & Sweetcorn Soup chicken and sweetcorn soup garnished with coriander

# mains

Oven Baked Barramundi served on a nest of wilted spinach with a lemon and parsley butter sauce

Oven Baked Atlantic Salmon rested on steamed bok choy and served with a fresh tomato, capsicum, avocado and cucumber salsa

Seafood Duo atlantic salmon served with a grilled prawn skewer rested on rocket with a citrus aioli (\$4pp surcharge)

Ricotta Chicken oven roasted chicken breast filled with ricotta & spinach on rosemary potato chats, served with a honey mustard sauce

Involtini di Pollo chicken fillet filled with roast capsicum, scarmorza and basil, rolled in prosciutto and served on soft parmesan polenta

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** of scotch fillet beef and chargrilled chicken fillet served on sweet potato mash, with a red wine rosemary jus

Scotch Fillet served on a sweet potato mash, with a mushroom glaze (220 grams) **Eye Fillet** served on a garlic and potato mash, roast field mushroom and roasted red capsicum, with a port wine jus (surcharge of \$5pp applies)

Beef & Lamb Tower of chargrilled eye fillet wrapped in prosciutto and rosemary lamb cutlet served on parmesan polenta, with a light drizzle of chilli oil; or served on a garlic and potato mash, with a red wine rosemary jus (surcharge of \$5pp applies)

**Chargrilled Lamb Cutlets** seasoned with thyme, basil and rosemary, served with potato, spinach and white cannellini bean mash



desserts

Chocolate Mousse Duo Milk chocolate and white chocolate mousse layered with brandy snaps, served with liqueur strawberries

Profiterole Gelato Trio filled with vanilla macadamia, english toffee, baileys and scorched almond ice creams, with a tia maria fudge sauce

Brandy Snap Basket filled with boysenberry ice cream and topped with cointreau glazed strawberries

Vanilla Panna cotta drizzled with passionfruit coulis, served with mascarpone cream

**Crepes** with rich creamy vanilla ice cream, mixed berries and a chocolate sauce (max 90 guests)

Sticky Date Pudding served with a rich butterscotch sauce and fresh whipped cream

Key Lime Tart served with lemon curd, lime and fresh cream

Chocolate Hazelnut Tart served on a raspberry coulis topped with whipped cream

\* Combination of alternate drop available on request

**Dessert Trilogy** of a chocolate lattice tower filled with dark and white chocolate mousse, a mini waffle basket filled with a rich baileys and scorched almond ice cream served alongside a slice of wedding cake

Wedding Cake served with a red berry coulis and fresh cream



Amazing! They went above and beyond, we were over the moon with them. Food service was perfect.- Melany M.

potion one option two

# option one

2.5 hours canape service 4.5 hour house beverage package + teg & coffee station Service of wedding cake as dessert

# PRICING

**\$90.00pp** (peak or less than 100 guests) **\$87.00pp** (off-peak or more than 200 quests)

# COLD CANAPÉS

- Smoked salmon roulade with cream cheese mousse
- Bruschetta with roma tomatoes and bocconcini
- Caesar salad cups
- Mini prawn cocktail
- Salmon & avocado sushi rolls
- Roast vegetable fritatta

2.5 hours canape service + antipasto grazing table 4.5 hour classic beverage package + tea & coffee station Service of wedding cake & dessert canapes

# PRICING

\$125pp (peak or less than 100 guests) \$122pp (off-peak or more than 100 quests)

# HOT CANAPÉS

- Mini beef burgers
- Prawn vol-au-vents
- Mini arancini balls served with tomato salsa
- Mini chicken satay skewers
- Spinach and ricotta pastries
- Chicken and turkey meatballs
- Lamb cutlets with peso

 Chicken ballotines with roasted peppers and bocconcini

# ALL COCKTAIL PACKAGES INCLUDE:

- Tall cocktail tables &/or round tables
- White chiavari chairs & white cushions
- Skirted cake table and gift table
- Choice of in-house centrepieces
- Toasting flutes and cake knife

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

# \*Ask us more about our grazing table options





The Soiree Package includes

#### PRF-DINNER CANAPÉS

• 1/2 hr pre-dinner canapes

#### THE MEAL

- 4 Course Menu
- Appetiser, 1 Entree, Choice of 2 Mains, 2 Side Dishes, Trilogy Dessert served with your wedding cake
- OR 3 Course Menu:
- Choice of 1 Entree, Choice of 3 Mains, 2 Side Dishes, Trilogy Dessert served with your wedding cake

#### **BEVERAGES**

5.5 hour Premium Beverage Package (see pg. 9 for details)

# DECOR

- Deluxe fresh floral centrepieces in glass vases for all guest tables
- Fresh floral spray for bridal table
- White bridal backdrop
- White chiavari chairs with white cushions and optional sashes

# **ENTERTAINMENT**

- 5.5 hour DJ & professional MC
- Dry Ice

# ACCOMMODATION

• Accommodation for one night in a Deluxe Spa Suite

# **ADDITIONS**

- Cake knife and toasting flutes supplied
- Printed menu for all tables
- White linen table cloths and choice coloured napkins
- Car parking on site for quests
- No room hire (provided minimum number of quests is reached)
- Floral can be replaced with deluxe centrepices

total cost

# \$170 per person (min 70pax)

Winter Wedding or 180 + quests: \$165 per person







The All Inclusive

# *minimum 70 guests \*all inclusive wedding package*

# DELUXE ATRIUM WEDDING CEREMONY

- White chiavari chairs with white cushions and aisle pew bows
- Wooden Arbour, White Gazebo or White Circular Arch (undecorated)
- Fresh floral arrangement on stands (Colour scheme and floral tailored by you with our florist)
- Red or white carpet for aisle
- Skirted table and chairs for signing
- Live acoustic music (pianist not included)

# **POST CEREMONY**

- Acoustic Entertainment
- 1 hour of deluxe roaming canapes, a mixture of cold and hot
- 1 hour free flowing luxe beer, wine & soft drinks

# EXCLUSIVE 4 COURSE ULTIMATE MENU

- Appetizer, Entree, Choice of two premium mains, 2 Side Dishes, Wedding cake or dessert buffet
- Wedding Cake supplied from Sugar & Spice when chosen as dessert (up to \$550)
- Two complimentary mains for menu tasting

Example Menn

Canapes: Chefs' selection (hot and cold)

Appetizer: King Prawn and Smoked Salmon tower served on a string bean and rocket salad with a lime vinaigrette

**Entree:** Rondini Trilogy of fresh pasta with three fillings; spinach and ricotta, pumpkin and ricotta, champagne ham and mozzarella cheese; oven baked and served with napolitana sauce

Main: Eye filet served on a garlic and potato mash, roast field mushroom and roasted red capsicum with a port wine jus

#### OR

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

Side Dishes: Rocket, Pear and Parmesan salad + Sauteed Garden Greens

**Dessert:** Wedding Cake

Beverages

**6.5 hour Luxe free flowing Beverages** (including your 1hr pre dinner drinks, see pg. 9)



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

#### ENTERTAINMENT

- 5 hours of professional DJ and MC service
- Dry ice for Bridal Dance

#### DECOR

- Extravagant floral centrepieces on mirror bases for all guest tables
- White chiavari chairs with white cushions OR chair covers and coloured sash matching colour scheme
- Fresh floral spray for bridal table
- White Bridal Backdrop

#### ACCOMODATION

• Two night stay in the loft for bridal party preparation and retreat; featuring a king bed and 3 single beds, kitchenette and microwave, dining table, lounge suite, luxurious shower, 70" LCD Smart TV with Chrome Cast and deluxe features and amenities.



• One night stay in one of our Deluxe Spa Suites for the Bridal Couple; including a king and single size bed with spa OR a large corner balcony suite with a king bed and sweeping views of foothills. Both including a 2 person oval spa, coffee pod machine and 50" LCD television,

# **ADDITIONS**

- Toasting flutes and cake knife supplied
- Printed menus for all tables
- White linen table cloths and choice coloured napkins
- Car parking on site for guests
- No room hire (provided minimum number of guests is reached)







total cost

\$225 per person (min 70 guests)

Winter Wedding or 180 + guests: \$220 per person \*timings subject to availability

OR

\$250 per person (min 50 quests)





#### GRAZING TABLE

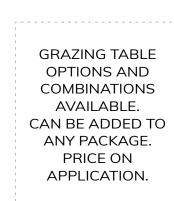
- Prosciutto
- Ham
- Mortadella
- Salami
- Bocconcini Cheese
- Cherry Tomatoes
- Roasted Peppers
- Kalamata, Green Stuffed & Spanish Olives
- Marinated Mushrooms
- Chargrilled Eggplant
- Arancini
- Anchovies
- Vegetable Fritatta
- Tomato Focaccia
- Grissini

#### **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















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 (perfect for the night before and getting ready the day of), with room service available.

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

For all wedding accommodation, a **20% discount** is offered on room rates when booking directly with the hotel; our standard cancellation policy applies.



All the staff including the accomodation staff were happy to do anything we needed, the wedding coordinator made sure nothing was to big or small and that absolutely everything was covered on the day even things we didn't think of.- Sally B.

