



# Sfera's Park Suites & Convention Centre

## Social Functions

### Cocktail Receptions

Duration	Mon-Thurs**	Fri, Sun & Winter**	Sat
3 hours	\$56.00pp	\$58.00pp	\$60.00pp
3.5 hours	\$62.00pp	\$64.00pp	\$66.00pp
4 hours	\$67.00pp	\$69.00pp	\$71.00pp
4.5 hours	\$72.00pp	\$74.00pp	\$76.00pp
5 hours	\$76.00pp	\$78.00pp	\$80.00pp

### Dinner Menus

	Mon-Thurs**	Fri, Sun & Winter**	Sat
Menu 1	\$77.00pp	\$79.00pp	\$81.00pp
Menu 2	\$77.00pp	\$79.00pp	\$81.00pp
Menu 3	\$85.00pp	\$87.00pp	\$89.00pp

- Prices above are based on a minimum of 30 guests.
- For any bookings over 150 guests a discount of \$2.00pp applies.
- \$550 venue hire is applicable for all Friday and Saturday night bookings in Mint Bar and 1877 Restaurant where the clients require the venue *exclusively*.
- Venue hire may apply for Starlight Grand Ballroom bookings.
- \*\*Saturday rates apply on long weekends and public holidays.



### Package Inclusions

#### Room design and decor

- Tall martini glass centrepieces with floating candles
- Cake knife and toasting flutes
- Present and cake table skirting
- White damask table linen and serviettes
- Personalised printed menus for all tables

#### Food package

Choose from four different menu options

#### Beverage package

- Seppelt Stoney Peak Sparkling
- Lindemans Premier Selection - Riesling, Chardonnay, Rothbury Estate Semillon Sauvignon Blanc
- Lindemans Shiraz Cabernet
- Carlton Draught and Cascade Premium Light Beer
- Soft drinks and orange juice

### Optional Catering Extras

- Extra menu choice:
  - Entrée \$4.00pp
  - Main Course \$5.00pp
  - Mixed bruschetta platters \$4.00pp  
Roma tomatoes, bocconcini and pancetta or baked ricotta, black olive tapenade and rocket
  - Dips Trio \$4.00pp  
Taramasalata, hummus and tzatziki dips served with pita crisps
  - Fresh tropical fruit platters \$4.00pp
  - Cheese Platter \$5.00pp  
Platters of Australian and Italian cheeses with a medley of dried fruits and nuts

### Optional extras

- Chair covers with sash matching colour scheme \$5.00pp
- DJ entertainment \$550.00
- Additional décor and theming
- Special accommodation packages available
- Limousine transfer to city





## Menu 1

Pre-reception beverages with an extensive range of hot and cold canapés

**Entrée** (please select one prior to function)

### **Antipasto Royale**

Selection of prosciutto, salami, smoked turkey, leg ham, provoletta cheese, zucchini frittata and a sott'olio selection

### **King George Whiting**

Tower on a baby spinach and yellow capsicum risotto served with a saffron cream sauce

### **Salt and Pepper Squid**

Rested on rocket and served with a lime aioli

### **Nidi di Rondini**

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

### **Cannelloni**

Ricotta, spinach and meat cannelloni served with a basil tomato sauce

### **Pumpkin Ravioli**

Pumpkin and pine nut ravioli served with a rose sauce

### **Rigatoni Con Pollo**

Rigatoni pasta tossed with char grilled chicken and broccoli in a pesto cream sauce

### **Warm Chicken Salad**

Char grilled chicken fillet served with avocado, peach, roast pumpkin, mesclun lettuce, Spanish onions, fetta, walnuts and a lime and olive oil dressing

### **Soup Selection**

Traditional Tuscan minestrone soup or roast pumpkin soup with pine nuts and coriander

**Main** (please select two prior to function)

### **Barramundi**

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

### **Seafood Trio**

Layered stack of pan fried swordfish, Atlantic salmon, skewered prawns, eggplant and roasted peppers served with a dill aioli

### **Chicken Primavera**

Tender chicken breast pocketed with roma tomato, bocconcini and black olive, on a tomato and basil risotto

### **Chicken Napoleon**

Chicken breast filled with camembert and prosciutto served on potato rosti with a hollandaise sauce

### **Chef's Combination Plate**

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

### **Eye Fillet Beef\***

Served on a garlic and potato mash, roast field mushroom and roasted red capsicum with a port wine jus

### **Beef and Lamb Tower\***

Tower of char grilled eye fillet beef wrapped in prosciutto and rosemary lamb cutlets served on parmesan polenta with a light drizzle of chilli oil

**Accompaniments:** Mediterranean garden salad and sautéed garden vegetable selection

**Dessert** (please select one prior to function)

### **Chocolate Mousse Duo**

Layered with brandy snaps served with liqueur strawberries

### **Waffle Basket**

Filled with boysenberry ice cream and topped with Cointreau glazed strawberries

### **Profiterole Duo**

Filled with coffee cream and topped with a chocolate fudge sauce

Function cake served with freshly percolated or filtered coffee and a range of aromatic teas

\*surcharge of \$2 per person applies

Package includes 4.5 hours of sparkling wine, wine, beer, soft drinks and orange juice



## Menu 2

Pre-reception beverages with an extensive range of hot and cold canapés

### Appetiser

#### Antipasto Royale

Selection of prosciutto, salami, smoked turkey, leg ham, provoletta cheese, zucchini frittata and a sott'olio selection served with a selection of home made breads

**Entrée** (please select one prior to function)

#### King George Whiting

Tower on a baby spinach and yellow capsicum risotto served with a saffron cream sauce

#### Salt and Pepper Squid

Rested on rocket and served with a lime aioli

#### Nidi di Rondini

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

#### Cannelloni

Ricotta, spinach and meat cannelloni served with a basil tomato sauce

#### Pumpkin Ravioli

Pumpkin and pine nut ravioli served with a rose sauce

#### Rigatoni Con Pollo

Rigatoni pasta tossed with char grilled chicken And broccoli in a pesto cream sauce

#### Warm Chicken Salad

Chargrilled chicken fillet served with avocado, peach, roast pumpkin, mesclun lettuce, Spanish onions, fetta, walnuts and a lime and olive oil dressing

#### Soup Selection

Traditional Tuscan minestrone soup or roast pumpkin soup with pine nuts and coriander



**Main** (please select two prior to function)

#### Barramundi

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

#### Seafood Trio

Layered stack of pan fried swordfish, Atlantic salmon, skewered prawns, eggplant and roasted peppers served with a dill aioli

#### Chicken Primavera

Tender chicken breast pocketed with roma tomato, bocconcini and black olive, on a tomato and basil risotto

#### Chicken Napoleon

Chicken breast filled with camembert and prosciutto served on potato rosti with a hollandaise sauce

#### Chefs Combination Plate

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

#### Eye Fillet Beef\*

Served on a garlic and potato mash, roast field mushroom and roasted red capsicum with a port wine jus

#### Beef and Lamb Tower\*

Tower of char grilled eye fillet beef wrapped in prosciutto and rosemary lamb cutlets served on parmesan polenta with a light drizzle of chilli oil

**Accompaniments:** Mediterranean garden salad and sautéed garden vegetable selection

### Dessert

Function cake served on a rich chocolate ganache and red berry coulis

Freshly percolated or filtered coffee and a range of aromatic teas

\*surcharge of \$2 per person applies

Package includes 4.5 hours of sparkling wine, wine, beer, soft drinks and orange juice



# Cocktail Receptions



## Menu 3

Pre-reception beverages with an extensive range of hot and cold canapés

### Appetiser

#### Antipasto royale

Selection of prosciutto, salami, smoked turkey, leg ham, provoletta cheese, zucchini frittata and a sott'olio selection

#### Seafood indulgence platters

Local SA gulf prawns accompanied by marinated calamari and octopus

#### Home made breads

A selection of breads served with extra virgin olive oil and balsamic vinegar

### Entrée

#### Nidi di Rondini

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

### Main

#### Chicken primavera

Tender chicken breast pocketed with roma tomato, bocconcini and black olive, on a tomato and basil risotto or

#### Eye fillet beef

Served on a garlic and potato mash, roast field mushroom and roasted red capsicum with a port wine jus

**Accompaniments:** Mediterranean garden salad and sautéed garden vegetable selection

### Dessert

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

Freshly percolated or filtered coffee and a range of aromatic teas

Package includes 4.5 hours of sparkling wine, wine, beer, soft drinks and orange juice

A selection of the following will be served

### Hot canapés

Salt and pepper prawns

Vol au vents with champagne ham and porcini mushroom

Spicy meatballs

Malay spring rolls with sweet chilli

Chargrilled Thai beef satays

Honey and soy wingettes

Pastry triangles filled with ricotta and spinach

Crumbed chicken wingettes filled with a mild cheese

Vegetarian pizza strips

Salmon and potato balls

Chicken and rice croquettes

Tuna and potato croquettes

Vegetable samosas

Dim sim selection

Seafood barquettes

Chargrilled chicken satays

Chilli chicken wingettes

Mini quiche selection

### Cold canapés

Smoked salmon cannelloni with salmon cream cheese mousse

Crostini with black olive tapenade and baked ricotta

Bruschetta with roma tomatoes, bocconcini and pancetta

Bruschetta with eggplant and camembert cheese

Pastry hearts with sun-dried tomato and pesto

Vietnamese cold rolls

Salmon and avocado nori rolls with wasabi

Tapas selection

Duck rillettes with hoisin sauce

Zucchini frittata

Freshly percolated or filtered coffee and a range of aromatic teas

Package includes 4.5 hours of sparkling wine, wine, beer, soft drinks and orange juice

