



Sfera's Park Suites & Convention Centre

Social Functions

Cocktail Receptions

Duration	Mon-Thurs**	Fri, Sun & Winter**	Sat
3 hours	\$55.00pp	\$57.00pp	\$60.00pp
3.5 hours	\$61.00pp	\$63.00pp	\$66.00pp
4 hours	\$66.00pp	\$68.00pp	\$71.00pp
4.5 hours	\$71.00pp	\$73.00pp	\$76.00pp
5 hours	\$75.00pp	\$77.00pp	\$80.00pp

Dinner Menus

	Mon-Thurs**	Fri, Sun & Winter**	Sat
Menu 1	\$73.00pp	\$75.00pp	\$81.00pp
Menu 2	\$73.00pp	\$75.00pp	\$81.00pp
Menu 3	\$80.00pp	\$82.00pp	\$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

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
Crostinis 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



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

