



*The All New*  
Sfera's Park Suites  
& Convention Centre

wedding packages



# welcome

*Congratulations on your engagement!*

**Discover our 5 stunning, newly renovated ballrooms**, all different with unique atmosphere, elegance and style, set in the picturesque parklands of Civic Park.

At Sfera's, we specialise in all inclusive packages where the ceremony, photographer, photobooth, video, décor, flowers, cake, bridal suite through to your limousine or helicopter transfer can all be organised through your coordinator.

Read on to find out more about our rooms, where we can accommodate from **30 to 420 guests**.

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check out the **#ALLNEWSFERAS**

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**MARQUEE**  
@SFERAS

**STARLIGHT**  
@SFERAS

*Studio*  
@SFERAS

*pavilion*  
@SFERAS

*Paradise*  
COCKTAIL BAR

*Boca  
Chica*  
BAR  
+ GRILL





our rooms...

# MARQUEE

@ SFERAS

The stunning Marquee Ballroom is the largest ballroom on offer at Sfera's, with the capacity to accommodate **140 to 440 guests**.

Designer wallpaper, enchanting fairy lights, in-room waterfall feature, sheer floating ceiling sails and breathtaking chandelier create the most glamorous setting for your wedding.

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

*No matter what theming, it will be the ultimate romantic experience in the Marquee Ballroom.*





# STARLIGHT

— @ S F E R A S —

The stunning Starlight Grand Ballroom is simply breathtaking. 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, modern bar and picturesque parkland views.

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

*By day, glorious natural light filters in from the tree top views outside; by night, the fairy lights and softened lighting create an intimate and romantic setting to celebrate your wedding.*





One of Adelaide's newest venues, Studio features a cool modern vibe, polished floorboards, pressed metal bar and highlights, photo wall, new lighting and HD Audio Visual experience. **Studio is surrounded by glass overlooking the park.**

Ideal for sit down dinners or cocktail receptions for **50 to 160 people.**

*Studio is our most flexible event space where you can create the look you want for your upcoming wedding, with panoramic views over the parklands.*







# pavilion

@ SFERAS

The beauty of our Pavilion located on the recently upgraded Civic Park is truly mesmerising. The newest addition to Sferas, it is the ideal way to host a breathtaking affair under the stars. Pavilion in the park is ideally suited for larger sit down functions of **200 to 400 guests**.

A sleek blank canvas, Pavilion is one of our most versatile spaces allowing you to create the wedding of your dreams.

*Complete with a clear roof, purpose built timber dancefloor and décor options, it will capture the magic of your event.*



## option one

### MARQUEE ELEGANCE WEDDING

- Half hour of pre-dinner drinks and canapes
- Antipasto platters to share (3 platters including seafood)
- Share platters of pasta (2 choices)
- Mixed grill platters to share served with rocket and crisp pear salad, roasted root vegetables and wood oven bread rolls
- Wedding cake served on platters to share
- Freshly brewed coffee and aromatic teas
- 5 ½ hours of The Classic beverage package (Including pre-dinners)
- One night accommodation in a Premier Spa Suite
- \$100 tab in Boca Chica Bar & Grill

### total cost

**\$189 per person**  
Minimum 180 adults

### #ALLNEWSFERAS

*New white pavilion with clear roof  
Available to hire for weddings in the  
new parklands*

## option two

### MARQUEE DELUXE WEDDING

- Half hour of pre-dinner drinks and canapes
- Antipasto platters to share (3 platters including seafood)
- Choice of 1 entrée
- Alternate drop main course (2) with rocket and crisp pear salad, broccolini and wood oven bread rolls
- Wedding cake served as dessert with coulis and fresh cream
- Freshly brewed coffee and aromatic teas
- 5 ½ hours of The Premium beverage package
- DJ/MC for 5 hours
- One night accommodation in a Deluxe Spa Suite
- \$200 tab in Boca Chica Bar & Grill

### total cost

**\$215 per person**  
Minimum 180 adults



### package includes

- Pavilion in the park seats from 200 to 400 people
- 5 ½ hours of sparkling, beer, wine, soft drink & orange juice
- Long tables set up with white linen and napkins
- In house centrepieces for guest tables
- Tea light candles along bridal table
- White Chiavari chairs with white cushions
- Dance floor
- Luxury portable toilets



# Ceremonies

## standard atrium

**\$15pp (min 60 guests)**

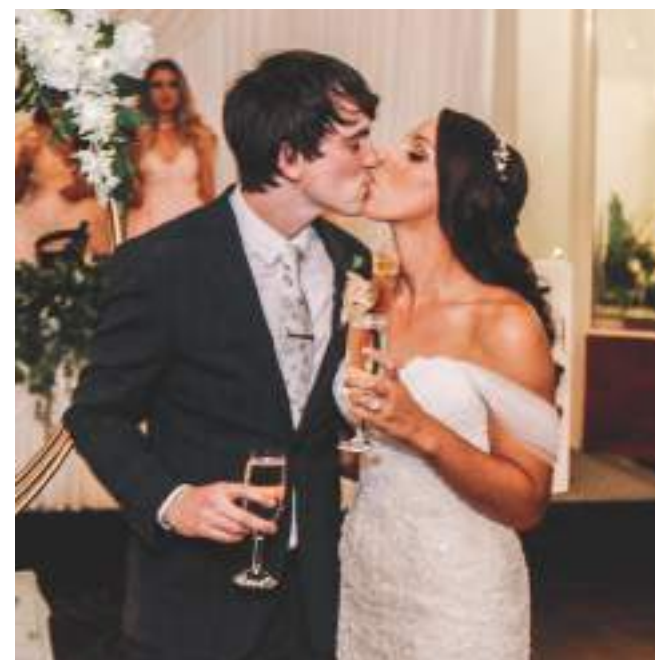
- White chiavari chairs with white cushions
- Aisle pew bows
- Red carpet for aisle
- Skirted table for signing

## parkland ceremony

**\$25pp**

- Chiavari chairs with white organza pew bows
- Red or white carpet for aisle
- Signing table with 2 chairs & 2 floral arrangements on white pedestals
- Your choice of gazebo or arch (undecorated)

\* Pavilion/Marquee available on request.  
See co-ordinator for Pavilion fee





## *deluxe atrium*

**\$30pp (min 60 guests)**

- Chair covers with sash matching colour scheme OR white chiavari chairs with white cushions and aisle pew bows
- Floral displays on stands
- White carpet for aisle
- Skirted table for signing
- Complimentary use of Gazebo or Arch (undecorated)
- Pianist or acoustic singer
- \$60 voucher to use towards drinks in Boca Chica Bar before or after your wedding - terms and conditions apply

### OPTIONAL UPGRADES

- White ceremony gazebo decorated with chiffon, flowers and hanging tea light tear drops - additional \$700 for either package
- Wooden Arch decorated with flowers and hanging tea light tear drops - Additional \$550 for either package
- White carpet for aisle - additional \$110 for standard package





# bars & restaurants

Perfect for Hen's parties, Bridal Showers or your pre and post Wedding drinks



*Boca Chica*  
BAR  
+ GRILL

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

*Paradiso*  
COCKTAIL BAR

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.





# 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.*



# wedding packages

## PACKAGES INCLUDE:

- 1/2 hr pre dinner chef's selection canapes
- 5 hours of beverage package
- White chiavari chairs with white cushions
- Bridal, cake and gift table skirting
- Selection of in house centrepieces
- Accommodation for one night on site in a Premier Spa Suite, including champagne & chocolates on arrival and a late checkout
- Cake knife and toasting flutes supplied
- Personalised printed menu for all tables
- White linen table cloths and choice coloured napkins
- Bread rolls served with entrée, side dishes served with mains
- Coffee and aromatic teas
- A range of vouchers and discount offers from our preferred suppliers
- A dedicated wedding coordinator
- Car parking on site for guests
- No room hire (provided minimum amount of guests is reached)



|                   | <i>set menu one</i>  | <i>set menu two</i>   | <i>set menu three</i>   | <i>set menu four</i>   |
|-------------------|--|---|---|--|
|                   | 1 Set Entrée<br>1 Set Main<br>(or alternate drop)<br>Cake served with<br>fresh cream | 1 Set Entrée<br>Choice of 2 Mains<br>Trilogy Dessert served<br>with your cake | Choice of 2 Entrées<br>Choice of 3 Mains<br>1 set Dessert +<br>your cake served | Antipasto<br>1 set Entrée<br>Choice of 2 mains<br>Trilogy of Dessert |
| House Beverages   | \$95pp   | \$106pp   | \$118pp   | \$125pp  |
| Classic Beverages | \$99pp   | \$110pp   | \$122pp   | \$129pp  |
| Premium Beverages | \$108pp  | \$119pp   | \$131pp   | \$138pp  |
| Luxe Beverages    | \$120pp  | \$131pp   | \$143pp   | \$152pp  |

\*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



# diamond wedding package

## package includes

- 1/2 hr pre dinner chefs selection canapes
- 1 set entrée, choice of 2 mains and dessert trilogy with wedding cake
- 5.5 hour premium beverage package
- White chiavari chairs with white cushions
- Deluxe fresh floral centrepieces for all guest tables
- Fresh floral spray for bridal table
- White bridal backdrop
- 5.5 hour DJ entertainment and professional MC
- Accommodation for one night on site in a Deluxe Spa Suite including champagne and chocolates on arrival and a late checkout
- Cake knife and toasting flutes supplied
- Personalised printed menu for all tables
- White linen table cloths and choice coloured napkins
- Bread rolls served with entrée, side dishes served with mains
- Coffee and aromatic tea station
- \$50 voucher to use towards drinks in Boca Chica or Paradiso (T&C's apply)
- A dedicated wedding coordinator
- Car parking on site for guests
- No room hire (provided minimum number of guests is reached)

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### total cost

**\$140 per person**  
or Winter Wedding or 150 +  
guests: **\$135 per person**

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\*Pricing based on a minimum of 70 people.



# ultimate european

package includes

## PRE-DINNER CANAPÉS

- 1/2 hr pre-dinner canapés

## THE MEAL

- 5 Course La Sfera Menu 1 OR La Sfera Menu 2 (see page 11)

## 5.5 HOUR CLASSIC BEVERAGE PACKAGE

- 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

## CENTREPIECES

- Deluxe floral centrepieces in glass vases for all guest tables with a deluxe floral arrangement for bridal table

## ROOM DESIGN

- Bridal, cake and gift table skirting
- Toasting flutes and cake knife
- Personalised printed menus for all tables
- White Bridal Back Drop
- Chair covers and sashes matching your colour scheme OR white chiavari chairs with white cushions

## ACCOMMODATION

- Accommodation in a Deluxe Spa Suite with jacuzzi at Sfera's Park Suites & Convention Centre for one night including champagne and chocolates on arrival and late check out

## COMPLIMENTARY CAKE CUTTING

- Presentation or cake bags will be provided

## MENU TASTING

- Two complimentary main courses for your menu tasting

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### *total cost*

**\$160 per person** (min 100 guests)  
or Winter Wedding or 180 + guests:  
**\$150 per person**

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# ultimate european menu

## option one

Chef's selection of canapés

### ANTIPASTO DELUXE

Deluxe antipasto plate with Italian prosciutto, cacciatore sausage, bocconcini and provoletta cheese, Kalamata olives and chargrilled seasonal vegetables

### APPETISER

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

### ENTRÉE

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

### MAIN

Chicken fillet filled with roast capsicum, scarmorza and basil rolled in prosciutto and served on soft parmesan polenta

or

Tower of chargrilled eye fillet beef wrapped in prosciutto and rosemary lamb cutlet served on a garlic and potato mash with a red wine rosemary jus

### SIDES

Sautéed garden vegetable selection

Rocket and crisp pear salad with parmesan shavings

### DESSERT

Wedding cake served with a mini waffle basket with baileys and scorched almond ice cream

Freshly percolated coffee and a range of aromatic teas served with petit fours and truffles

\*Pasta and main dishes interchangeable. See menu.

## option two

Chef's selection of canapés

### ANTIPASTO BAR

Prosciutto + Ham

Mortadella + Salami

Bocconcini Cheese + Cherry Tomatoes

Semi Dried Tomatoes + Roasted Peppers

Kalamata, Green Stuffed & Spanish Olives

Marinated Mushrooms + Chargrilled Eggplant

Arancini + Anchovies

Zeppole + Grissini

Seafood Assagini

### ENTRÉE

Your choice of 1 pasta



### MAIN

Your choice of 2 mains and 2 side dishes

### DESSERT BAR

Nutella Mousse

Strawberry Cheesecake

Lemon Tarts

Mini Pavlova

Mini Profiteroles

Mini Sfogliatelle

Mini Ricotta Cannoli

Wedding Cake (served on platters)

Italian & Australian Cheese selection

Self Serve Espresso coffee and a range of aromatic teas served with petit fours and truffles



# ultimate wedding

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

## DELUXE ATRIUM WEDDING CEREMONY

- Complete with a white ceremony gazebo with chiffon, flowers and hanging tea light tear drops (refer to pg. 9)

## POST CEREMONY DRINKS

- Entertainment by an acoustic duo
- Beer, wine and soft drinks
- Tea and coffee station
- 1 hour deluxe pre-dinner canapés
- ½ hour cosmopolitans

## wedding reception

### THE MENU

Exclusive 4 course trilogy menu (see over page)

## 6.5 HOUR LUXE BEVERAGE PACKAGE (INCLUDING POST CEREMONY DRINKS)

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

## WEDDING CAKE

- Complimentary from Sugar & Spice Cakes when chosen as dessert (see overleaf, value \$550)

## CENTREPIECES

- Extravagant floral centrepieces on mirror bases for all guest tables
- Stunning floral arrangement for bridal table

## ROOM DESIGN

- Bridal, cake and gift table skirting
- White chiavari chairs with white cushions OR chair covers and coloured sash matching colour scheme
- Toasting flutes and cake knife
- Personalised printed menus for all tables
- Chocolate heart per guest
- Complimentary use of data projectors and screens

## ENTERTAINMENT

- 5 hours of DJ entertainment
- Professional master of ceremonies
- Dry ice for bridal dance

## MENU TASTING

- Two complimentary main courses for your menu tasting

## FOR YOU

- Enjoy two nights accommodation in one of our Deluxe Spa Suites including champagne and chocolates on arrival and late checkout.

## total cost

**\$200 per person** (min 100 guests)  
or Winter Wedding or 150 + guests:  
**\$190 per person**





# ultimate wedding

## four course trilogy set menu

### APPETISER

Fresh South Australian gulf prawns / salmon and fior di latte roulade / natural oyster accompanied by black olive pesto, sundried tomato pesto served with home made breads

### ENTRÉE

Rondini pasta trilogy featuring three fillings of pumpkin and pine nut; spinach and ricotta; champagne ham and mozzarella

### MAIN

Lamb cutlet served with a tomato and capsicum salsa, eye fillet of beef served on a truffle mash and chicken ballotine with roasted peppers and bocconcini

accompaniments of:

- Radicchio, orange and fennel salad, dressed with slivered almonds and white wine vinaigrette
- Steamed and sautéed seasonal vegetables

### DESSERT (CHOOSE ONE)

Complimentary wedding cake from Sugar & Spice Cakes presented and served to your guests

OR

Dessert Buffet

### AFTER

Freshly percolated coffee and a range of aromatic teas served with petit fours and truffles

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*Please contact our dedicated wedding coordinators for pricing on your special date... You will be pleasantly surprised at the ALL-inclusive cost!*



PLEASE NOTE: Alterations, substitutes & changes cannot be made to the Ultimate Wedding Package

# cocktail weddings

## option one

2.5 hours canape service  
4.5 hour beverage package  
Service of wedding cake as dessert

### PRICING

**\$85.00pp** (peak or less than 200 guests)

**\$80.00pp** (off-peak or more than 200 guests)

### 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

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

### BEVERAGES

Classic Beverage Package  
Self-Serve Coffee & Tea Station

## option two

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

### PRICING

**\$105.00pp** (peak or less than 200 guests)

**\$100.00pp** (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  
Salmon & avocado sushi rolls  
Vegetarian arancini

### DESSERT CANAPÉS

Assorted profiteroles and cannoli  
Petit cake selection

### BEVERAGES

Premium Beverage Package  
Filtered Coffee & Aromatic Tea Selection

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### 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

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# 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

## SPIRIT PACKAGE

*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 Oatley GSM  
The Lane "Block 5" Shiraz  
Somersby Apple Cider  
Heineken + Peroni + Hahn Superdry  
West End Draught + Hahn Light  
Soft drinks and orange juice

# 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

## DESSERT TABLE

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



# The menu

## appetisers

### Antipasto Duo

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

### Chef's Antipasto Selection

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

### Deluxe Antipasto Plate

Italian Prosciutto, Ham, Provolone Cheese, Cacciatore Salami, Arancini Ball, Roast Vegetable Frittata, Bocconcini, semi dried tomatoes, mushrooms and kalamata olives

### Ocean Delight

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

### Deluxe Antipasto Platter

Platter of deluxe antipasto with Italian prosciutto, cacciatore sausage, provoletta cheese, Bocconcini and cherry tomato skewers, chargrilled eggplant, zucchini and kalamata olives

### Antipasto Platter

Chef's prime selection of gourmet antipasto

### Vegetarian Platter

Platters of Gourmet vegetarian antipasto

### Seafood Platter

Platters of king prawns with marinated calamari and octopus

Platters of bruschetta with roma tomatoes, bocconcini and basil

Platters of salt and pepper squid

Platters of one dozen oysters, served natural, kilpatrick or salt and pepper

Baba ghanoush, hommus and tzatziki dips served with pita crisps

## entrees

### Chef's Antipasto Plate

Italian prosciutto, ham, cacciatore sausage, bocconcini and cherry tomato skewer, kalamata olives and chargrilled 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 guests)

**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 chargrilled 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 guests)

**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

**Mediterranean Chicken Roll** served with a selection of vegetables and a light drizzle of pesto oil

**Chicken Salad** with chargrilled 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

**Duck Pie** slow cooked duck and swiss mushrooms encased in pastry topped with onion jam and balsamic glaze

**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

**Ricotta Chicken** oven roasted chicken breast filled with ricotta, spinach and speck wrapped in a thin layer of prosciutto 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

**Scarmorza Chicken** chicken fillet filled with roast capsicum, scarmorza and basil rolled in prosciutto and served on soft parmesan polenta

**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 \$4pp 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 \$4pp 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 Pannacotta** 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

**Limoncello Tartufo** sicilian lemon gelato filled with limoncello syrup and topped with meringue

**Apple & Pistachio Dacquoise** with yoghurt mousse and cinnamon stewed apples, finished with apple macaron

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

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

**Profiterole Duo** filled with italian vanilla and chocolate cream, served alongside a slice of wedding cake and topped with a chocolate fudge sauce

**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



...can't fault the amazing team. The service was professional, friendly and reliable and the food was just amazing! All our guests commented on the quantity and quality of our food on the night. Our wedding coordinator was so easy going which made for a stress-free experience and the all-inclusive packages simplify what can be a very complicated process. The room and decor looked amazing on the night. We would happily recommend Sferas to anyone else getting married.

- Sara G.

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# Testimonials

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

- Melany M.

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We had our wedding in the newly renovated Studio Room. The event was well organised, the room looked fantastic, all requests were managed in a timely manner and the staff were friendly - not to mention the food was delicious! I would definitely recommend Sfera's for those looking to enjoy a stress free evening on their special day. Thank you!

- Nasir C.

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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 not have picked a better venue.

- Christina W.

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We had our wedding recently and it was absolutely amazing. The food was delicious and the staff were very friendly and attentive. The room was set up exactly how we wanted it and we could not fault a thing.

- Amy L.

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*the ultimate venue  
and catering experience  
contact us today*

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