





Ceremony Package

Chairs 32 WHITE AMERICANA OR CHOCOLATE
BROWN BOHO CHAIRS

FLORAL ARRANGEMENT

Wire Barrels at the beginning of the ISLE

Signing Table WINE BARREL OR TABLE WITH WHITE LINEN

Welcome Sign RUSTIC HANDWRITTEN CHALKBOARD
ON A BLACK EASLE

Florals ROSE PETALS IN WHITE, PINK OR RED + SILK
ARRANGEMENTS ON BARRELS

Includes HIRING OF THE GARDENS FOR PHOTOS AFTER
THE CEREMONY

COMPLETE SET UP & PACK UP \$1100





SNEAKY'S WINE BAR

WEDDING PACKAGES INCLUDE

Doors open at 5.30pm

Bridal entrance at 6.00pm

Entrance via the elevator in the foyer

Private balcony & toilet facilities

Fairy lights on half of the windows

Wine barrel for your wedding cake

I DO BANQUET PACKAGE

40 - 60 people // 125 per head // formal sit-down dinner

FIRST COURSE

ARANCINI BALLS // stuffed with onion, bacon, mushroom, capsicum

THE SNEAKY GRAZE // grazing boards of salumi, formaggi with a few extras

ITALIAN MEATBALLS

SECOND COURSE

WAGYU STEAK

PORK BELLY // slow cooked, plum sauce reduction
CHICKEN INVOLTINI // rolled chicken thigh, herb filling, wrapped in bacon
PAPPARDELLE CARBONARA // egg pasta, smoked bacon, cream, cheese

BOWLS OF MEDITERRANEAN SALAD

DESSERT

WEDDING CAKE // customer supplied, served with vanilla gelati & berry coulis

6 HOUR DRINKS PACKAGE

Min. 40 adults

SILVER COCKTAIL PACKAGE

60 - 80 people // 105 per adult // minimum of 60 adults

FIRST COURSE

ARANCINI BALLS // stuffed with onion, bacon, mushroom, capsicum

SMOKED SALMON // slices on house made croutons with a tangy cream cheese

ITALIAN MEATBALLS

SECOND COURSE

WAGYU SKEWERS

CHICKEN INVOLTINI // rolled chicken thigh fillet, herb filling, wrapped in bacon

PORK BELLY // slow cooked, plum sauce reduction

MARGHERITA // wood oven pizza, san marzano tomatoes,
basil, fior di latte

ANTONIO // wood oven pizza, san marzano tomatoes, salami, olives, chilli, provolone, basil

DESSERT//

WEDDING CAKE // customer supplied

6 HOUR DRINKS PACKAGE





GOLD COCKTAIL PACKAGE

50 - 80 people // 130 per head // minimum 50 adults

FIRST COURSE

ARANCINI BALLS // stuffed with onion, bacon, mushroom, capsicum

SMOKED SALMON // slices on house made croutons with a tangy cream cheese

ITALIAN MEATBALLS
SALT & PEPPER SQUID

SECOND COURSE

AGNELLO // Mediterranean lamb cutlets

PORK BELLY // slow cooked, plum sauce reduction

CHICKEN INVOLTINI // rolled chicken thigh, herb filling, wrapped in bacon

MARGHERITA // wood oven pizza, san marzano tomatoes, basil, fior di latte

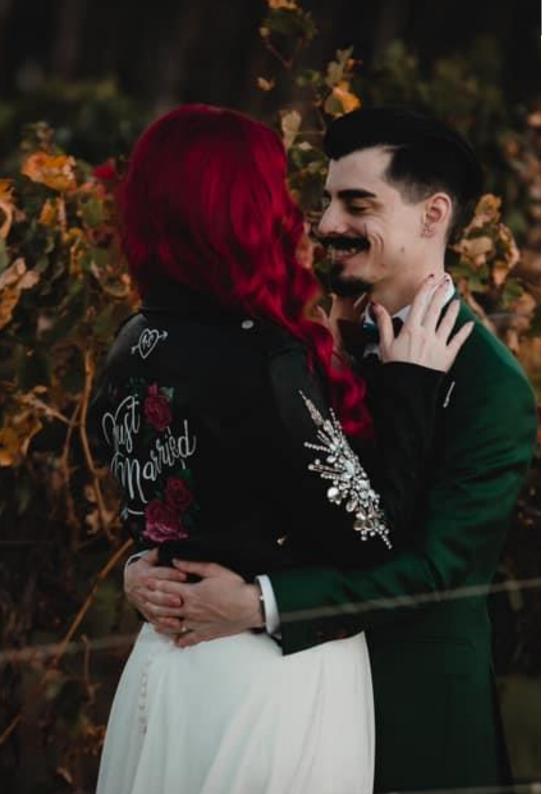
ANTONIO // wood oven pizza, san marzano tomatoes, salami, olives, chilli, provolone, basil

DESSERT //

WEDDING CAKE // customer supplied

6 HOUR DRINKS PACKAGE





SNEAKY'S MAIN RESTAURANT

WEDDING PACKAGES INCLUDE

Doors open at 5.30pm with bridal entrance at 6.00pm
Ceiling draping with fairy lights
Complete privacy with shut down of the restaurant
Illuminated LOVE letters on the lawns
Wine barrel for your wedding cake

PLATINUM GRAZING COCKTAIL

80 - 150 PEOPLE // 165 PER HEAD // MINIMUM 80 ADULTS

GRAZING STATION

SNEAKY'S SIGNATURE GRAZING TABLE

Including Arancini balls, Meatballs, cold cut meats, cheeses, fruits, breads, crackers, dips, olives, chicken schnitzels, pizzas and a few extras

COCKTAIL MENU

OYSTERS // Kilpatrick & fresh

SALT & PEPPER SQUID

PORK BELLY // slices served with Sneaky's rose and plum sauce reduction

CHICKEN INVOLTINI // rolled chicken thigh fillet with a herb filling, wrapped in bacon

MARGHERITA // wood oven pizza, san marzano tomatoes, basil, fior di latte

ANTONIO // wood oven pizza, san marzano tomatoes, salami, olives, chilli, provolone cheese, basil

DESSERT // - WEDDING CAKE // supplied by customer, served with fresh fruit

6 HOUR DRINKS PACKAGE



LA SERATA PACKAGE MENU

85 - 100 people // 155 per adult // formal sit-down dinner

STARTERS

THE SNEAKY GRAZE // meats, cheeses and a few added extras

ENTREE

FUSILLI NAPOLETANA // individual serves

MAIN choice of

POLLO RIPIENO // Chicken breast on the bone stuffed with leg ham and fontina cheese, with creamy gorgonzola sauce and seasonal vegetables

SOTTO FILETTO // delicate, marbled wagyu beef, with baby potatoes and green salad

BARRAMUNDI // Cone Bay Barramundi served on wild rocket, cherry tomatoes, Spanish onion and Bulgarian feta

DESSERT

Wedding Cake (customer supplied) served with Gelati & Coulis

6 HOUR DRINKS PACKAGE

Min. 85 adults



TI AMO PACKAGE MENU

70 - 100 people // 175 per adult // formal sit-down dinner

STARTERS

ANTIPASTO // Individual plates
SALT & PEPPER SQUID // Platters

ENTREE

GNOCCHI NAPOLETANA // individual serves

MAIN choice of

POLLO RIPIENO // Chicken choice of breast on the bone stuffed with leg ham and fontina cheese, with creamy gorgonzola sauce and seasonal vegetables

SOTTO FILETTO // delicate, marbled wagyu beef, with baby potatoes and green salad

BARRAMUNDI // Cone Bay Barramundi served on wild rocket, cherry tomatoes, Spanish onion and Bulgarian feta

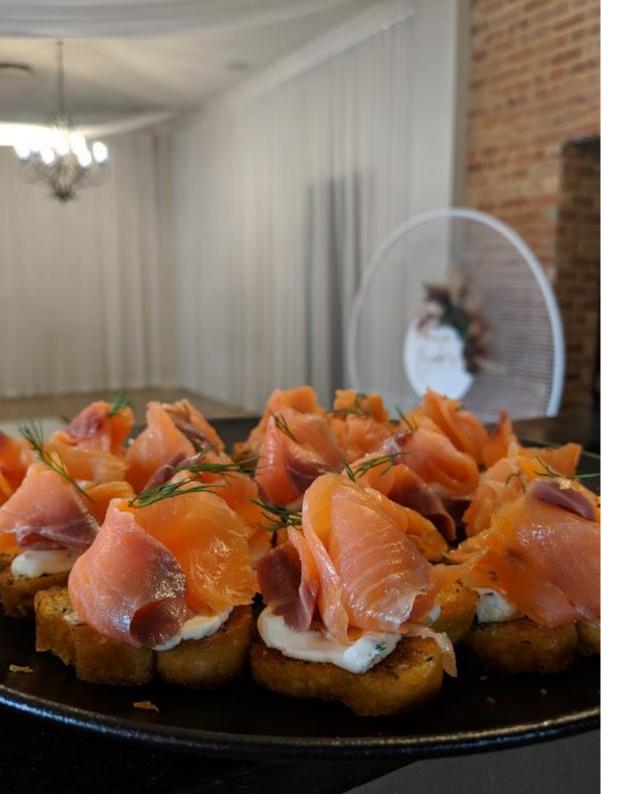
PORK BELLY // Sneaky's rose and plum sauce reduction, with baby potatoes

DESSERT

Wedding Cake (customer supplied) served with mini cannoli & fresh fruit

6 HOUR DRINKS PACKAGE

Min. 70 adults



PRE-DINNER DRINKS & CANAPES

ADDITIONAL \$25 PER PERSON

Served 1 hour before the reception

CANAPES

Choice of 3

Schiacciata // Garlic pizza base with roma tomato, fior di latte cheese, prosciutto & basil, drizzled with extra virgin olive oil

Smoked Salmon // slices on house made croutons with a tangy cream cheese

Italian Meatballs

Caprese // skewers with tomato, fior di latte cheese, basil + extra virgin olive oil

Arancini Balls

Wagyu beef skewers

Frittata // Italian vegetarian omelet

DRINKS

Tap Beer, Cider, Soft drinks, Tea + Coffee

Virgara Wines White // Chardonnay - Sauvignon Blanc - Moscato

Virgara Wines Red // Merlot - Shiraz - Cabernet Sauvignon - Rosé

DRINKS PACKAGE

Included in our wedding packages

From 5.30—11.30pm

Tap Beer, Cider, Soft drinks. Tea + Coffee

Virgara Wines White // Chardonnay
Sauvignon Blanc - Moscato

Virgara Wines Red // Merlot - Shiraz -Cabernet Sauvignon - Rosé



