



# Sneaky's

WEDDING CEREMONIES & RECEPTION GUIDE





# Ceremony Package

*Chairs* 32 WHITE AMERICANA OR CHOCOLATE  
BROWN BOHO CHAIRS

*Arbour* DARK WALNUT TIMBER WITH DRAPING OR  
FLORAL ARRANGEMENT

*Wine Barrels* 2 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



Wine Bar



## 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



Main Room





## 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



