



SNEAKY'S

WEDDING PACKAGES

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CONGRATULATIONS

Congratulations on your engagement. Your wedding day is one of the most important days of your life, so we would like to thank you for your interest in Sneaky's.

A 35 minute drive from Adelaide's CBD, in the heart of the luscious grounds of the Virgara winery we offer gorgeous country surroundings so close to the city.

We understand the importance of perfection on this day, and our dedicated function coordinator will take pleasure in helping create the perfect event.

These wedding packages included have been created as a guide for you to use to begin planning. Please contact us at functions@sneakysrestaurant.com.au to further discuss your options.

FORMAL WEDDING PACKAGES

I DO

40 - 60 PEOPLE
WINE BAR // 125 PP

BANQUET MENU

FIRST COURSE

THE SNEAKY GRAZE // grazing boards of our salumi and formaggi with a few added extras

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

ITALIAN MEATBALLS // house made, served with Napoletana sauce

Served with hot continental bread

SECOND COURSE

PORK BELLY // slow cooked, plum sauce reduction

AGNELLO // Mediterranean style lamb cutlets

PAPPARDELLE CARBONARA // egg pasta, smoked bacon, cream, cheese

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

Served with a Mediterranean salad

DESSERT

Wedding Cake (customer supplied) served with Gelati & Coulis

DRINKS PACKAGE

Min. 40 adults

LA SERATA

85 - 100 PEOPLE
MAIN ROOM // 155 PP

MENU

STARTERS

ANTIPASTO // platters to share

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

DRINKS PACKAGE

INCLUDED // Chair cover + sash
Ceiling draping + fairy lights
Wall lighting
Dancefloor

Min. 85 Adults

TIAMO

70 - 100 PEOPLE
MAIN ROOM // 175 PP

MENU

STARTERS

ANTIPASTO // Individual plates

SALT & PEPPER SQUID // Platters

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 mini cannoli

Fruit Platters

DRINKS PACKAGE

INCLUDED // Chair covers + sash

Ceiling draping with fairy lights

Wall lighting – natural or colored

Dancefloor

Illuminated LOVE lights

Wall barrels for decoration

Min. 70 adults

COCKTAIL WEDDING PACKAGES

SILVER

WINE BAR // 95 PER HEAD
60 - 80 PEOPLE

MENU

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

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

DRINKS PACKAGE

Min. 60 adults

GOLD

WINE BAR // 120 PER HEAD
50 - 80 PEOPLE

MENU

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

PORK BELLY // slow cooked, plum sauce
reduction

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

AGNELLO // Mediterranean lamb cutlets

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

DRINKS PACKAGE

Min. 50 adults

PLATINUM

MAIN ROOM // 120 PER HEAD

110 - 150 PEOPLE

M E N U

F I R S T C O U R S E

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

OYSTERS // Kilpatrick & fresh

ITALIAN MEATBALLS

SALT & PEPPER SQUID

S E C O N D C O U R S E

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

D E S S E R T

WEDDING CAKE // supplied by customer

FRESH FRUIT // platters

D R I N K S P A C K A G E

INCLUDED // Ceiling draping with fairy lights + Wall
lighting either natural or coloured

Wine Barrels for bar tables & cake table

Min. 110 adults



DRINKS PACKAGE

Bubbly on entry

Tap beer + cider

Soft drinks

Tea / coffee

Virgara Wines White // Chardonnay -
Sauvignon Blanc - Moscato

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



Ceremony Package

Chairs 32 WHITE AMERICANA OR CHOCOLATE BROWN BOHO CHAIRS

Arbour DARK WALNUT TIMBER - FLORAL ARRANGEMENTS EXTRA

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 EASEL

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



PRE-DINNER

Served before the reception

CANAPES

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

DRINKS

Tap Beer + Cider - Soft drinks

Tea + Coffee

Virgara Wines White // Chardonnay - Sauvignon Blanc - Moscato

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

25 pp

BOOKING TERMS

Bookings are subject to availability

Prices are subject to change

Functions are to be confirmed with a non-refundable deposit, with full payment to be made 14 days prior to event.

Minimum charges apply if numbers fall below minimum requirements