

A romantic photograph of a couple kissing in a vineyard at sunset. The man is wearing a dark vest over a white shirt and a black flat cap. The woman is wearing a white long-sleeved dress with lace detailing. The background shows rows of grapevines and a warm, golden sunset sky.

# Sneaky's

WEDDING CEREMONIES & RECEPTION GUIDE

[WWW.SNEAKYSRESTAURANT.COM.AU](http://WWW.SNEAKYSRESTAURANT.COM.AU) // 8284 9070 // HEASLIP ROAD, ANGLE VALE









## 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 easel

**FLORALS** • rose petals in white, pink or red + silk arrangements on barrels

**COMPLETE SET UP & PACK UP**

**\$1100**





Nine Bar





## SNEAKYS 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 rice, peas, mozzarella & beef ragu  
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

### 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

Min. 60 adults

## GOLD COCKTAIL PACKAGE

50 - 80 people // 130 per head

### FIRST COURSE

ARANCINI BALLS // stuffed with rice, peas, mozzarella & beef ragu

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

Min. 50 adults









Main Room





## SNEAKYS 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

### 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

Min. 80 adults



## 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







## DRINKS PACKAGE

Included in our wedding packages

From 5.30—11.30pm

### Virgara Wines White //

Chardonnay

Sauvignon Blanc

Moscato

### Virgara Wines Red //

Merlot

Shiraz

Cabernet Sauvignon

Rosé

Tap Beer

Cider

Soft drinks

Tea + Coffee





## 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** // stuffed with rice, peas, mozzarella & beef ragu

**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





