Sueakys

# WEDDING GUIDE 2019/2020

FUNCTIONS@SNEAKYSRESTAURANT.COM.AU | 08 8284 9070



# 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 Formal sit-down function in the Wine Bar

#### MENU

STARTERS Antipasto platters

ENTREE Fusilli Napoletana

MAIN Individual choice of three

DESSERT Wedding Cake *customer supplied* served with Gelati & Coulis

DRINKS PACKAGE

#### EXTRAS

Bridal Table setup Dancefloor

> *Min. 40 adults* 120 per head

### LA SERATA

85 - 100 people Restaurant closed to public for ultimate privacy

#### MENU

STARTERS Antipasto platters

ENTREE Fusilli Napoletana

MAIN Individual choice of three

DESSERT Wedding Cake *customer supplied* served with Gelati & Coulis

DRINKS PACKAGE

#### EXTRAS

Bridal Table setup Chair cover & sash Ceiling Draping Wall draping and fairy lights Dancefloor

> *Min. 85 adults* 155 per head

### ti amo

70 - 100 people Restaurant closed to public for ultimate privacy

#### MENU

STARTERS Individual Antipasto Salt & Pepper Squid Platters

> ENTREE Fusilli Napoletana

MAIN Individual choice of three

DESSERT Wedding Cake *customer supplied* served with mini cannoli

DRINKS PACKAGE

#### EXTRAS

Bridal Table setup Chair cover & sash Ceiling Draping Use of projector Wall draping and fairy lights Dancefloor Illuminated LOVE letters

*Min. 70 adults* 175 per head

# COCKTAIL wedding packages

### SILVER

60 - 100 people Wine Bar | 75 per head

#### MENU

**ARANCINI BALLS** stuffed with onion, bacon mushroom, capsicum with Napolitano sauce SMOKED SALMON slices on house made croutons with a tangy cream cheese PORK BELLY slices served with Sneaky's rose and plum sauce reduction **ITALIAN MEATBALLS** served with Napoletana sauce CHICKEN INVOLTINI rolled chicken thigh fillet with a herb filling, wrapped in bacon WOOD OVEN PIZZA

WEDDING CAKE supplied by customer

Drinks package

Min. 60 adults

### GOLD

50 - 100 people Wine Bar | 95 per head

#### MENU

**ARANCINI BALLS** stuffed with onion, bacon mushroom, capsicum with Napoletana sauce TORTA SALATA slices of Italian quiche PORK BELLY slices served with Sneaky's rose and plum sauce reduction **ITALIAN MEATBALLS** served with Napoletana sauce SMOKED SALMON slices on house made croutons with a tangy cream cheese SALT & PEPPER SQUID CHICKEN INVOLTINI rolled chicken thigh fillet with a herb filling, wrapped in bacon WOOD OVEN PIZZA

WEDDING CAKE supplied by customer

Drinks Package

Min. 50 adults

### PLATINUM

110 - 150 people Main Restaurant | 120 per head **ARANCINI BALLS** stuffed with onion, bacon mushroom, capsicum with Napoletana sauce **OYSTERS** choice of Kilpatrick or fresh 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 **ITALIAN MEATBALLS** served with Napoletana sauce SALT & PEPPER SQUID WOOD OVEN PIZZA

WEDDING CAKE supplied by customer served with fresh fruit platters

DRINKS PACKAGE

EXTRAS Ceiling & wall draping with fairy lights Dancefloor

Min. 110 adults

## DRINKS PACKAGE

72

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

# GRAZING STATION

A selection of cold cut meats, Arancini balls, seasonal marinated delicacies, a variety of Italian & imported cheeses, various crackers, dips, breads, wood oven pizzas, dried & fresh fruit

(POA)

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# CEREMONY

Complete set up of

30 Americana Chairs 2 Wine Barrels for decoration Signing table Welcome sign and stand Scattered rose petals

\$800

# 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

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Smoked salmon slices on house made croutons with a tangy cream cheese

Vitello Tonnato Cold slices of braised veal, topped with a creamy tuna mayonnaise and caper berries

Torta Salata slices of Italian quiche

### DRINKS

Tap Beer / Cider - Soft Drinks - Tea / Coffee Virgara Wines White | Chardonnay - Sauvignon Blanc - Moscato Virgara Wines Red | Merlot - Shiraz – Cabernet Sauvignon - Rosé

18 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