

Benvenuto!

Welcome to functions at Sneaky's!

When planning a function, it's important to have an experienced team supporting you every step of the way. Our functions team have decades of combined experience making them experts in ensuring everything runs smoothly. From our dedicated Functions Coordinator who guides you through the planning process to our professional Wait Staff and Bartenders who run your event on the day, your event is in safe hands at Sneaky's.

In this guide, you'll find information about our function spaces, including their amenities, capacity limits and minimum spend requirements. You'll also discover our different menu options for food, dessert and drinks.

If you'd like to have a chat with our Functions Coordinator about finding the best function space and menu for your event, please call us on 8284 9070 or you can email us at functions@sneakysrestaurant.com.au.

We look forward to helping you bring your event to life!

Love,

The Sneaky's Team

P: 8284 9070 E: FUNCTIONS@SNEAKYSRESTAURANT.COM.AU A: 143 HEASLIP RD, ANGLE VALE 5117

IG: @SNEAKYS_AU FB: @SNEAKYSRESTAURANT





MINIMUM SPEND REQUIREMENTS //

SATURDAY DINNER Seated - \$4,500.00 Cocktail - \$4,000.00 FRIDAY DINNER, SATURDAY LUNCH, SUNDAY LUNCH & SUNDAY DINNER Seated - \$4,000.00

Cocktail - \$3,500.00 WEEKNIGHT - \$2,500.00

FUNCTION TIMES //

LUNCH - 12:30pm-4:30pm DINNER - 6:30pm-11:30pm

CAPACITY //

SEATED - 60 people COCKTAIL - 90 people

Wire Bar

UPSTAIRS PRIVATE FUNCTION SPACE

PRIVATE BAR WITH DESIGNATED STAFF

ACCESIBLE VIA PRIVATE ELEVATOR

OUTSIDE BALCONY

PRIVATE BATHROOMS

SPOTIFY CONNECTIVITY

TV AVAILABLE

AIR CONDITIONED

To arrange a tour of the space, please speak with our Functions Coordinator.

Afgesco I SNEAKY'S FUNCTION SPACE



MINIMUM SPEND //

FUNCTION TIMES //

LUNCH - 12:30pm-4:30pm DINNER - 6:30pm-11:30pm

CAPACITY //

SEATED - 60 people COCKTAIL - 90 people

Affresco

DOWNSTAIRS SEMI-PRIVATE FUNCTION SPACE

SEEMLESSLY BLENDS OUTSIDE AND INSIDE

DIRECT ACCESS TO GRASS AREA

ACESS TO OUTDOOR BAR (WEATHER PERMITTING)

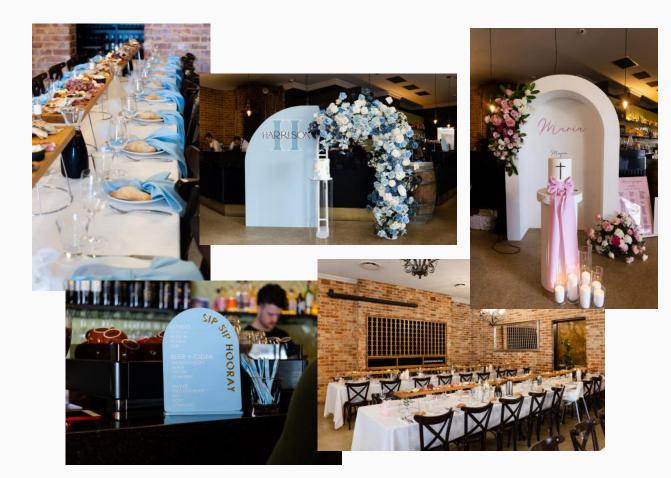
CAN BE ENCLOSED WITH CAFÉ BLINDS

HEATING AVAILABLE IN COOLER MONTHS

To arrange a tour of the space, please speak with our Functions Coordinator.

WEEKEND - \$4,000.00

SNEAKY'S FUNCTION SPACE



MINIMUM SPEND REQUIREMENTS //

FRIDAY DINNER, SATURDAY DINNER & SUNDAY LUNCH -\$10,000.00 SATURDAY LUNCH & SUNDAY DINNER -

\$8,000.00

To book the Main Restaurant with the Alfresco and Paved area, please contact us for a custom quote.

FUNCTION TIMES //

LUNCH - 12:30pm-4:30pm DINNER - 6:30pm-11:30pm

CAPACITY //

SEATED - 130 people (no dancefloor) COCKTAIL - 150 people

Main Restaurant

DOWNSTAIRS PRIVATE FUNCTION SPACE

PRIVATE BAR WITH DESIGNATED STAFF

CAN BE BOOKED WITH ALFRESCO AND PAVED AREA

DANCEFLOOR AVAILABLE UPON REQUEST

PROJECTOR AVAILABLE

AIR CONDITIONED

To arrange a tour of the space, please speak with our Functions Coordinator.



Banquet Menu's

SIT-DOWN MENU

FOOD SERVED IN THE MIDDLE OF THE TABLE TO SHARE

SOFT DRINK, JUICE + WATER ARE INCLUDED

SPECIAL MEALS FOR GUESTS WITH DIETARY REQUIREMENTS ARE INCLUDED

AVAILABLE FOR PRIVATE FUNCTIONS AND LARGE GROUP BOOKINGS

CAKEAGE IS INCLUDED

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BANQUET MENU'S

BANQUET ONE // \$75PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ARANCINI BALLS - With quattro formaggi.

POLPETTE - Italian meatballs in a San Marzano napoletana sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte and basil.

ANTONIO - Wood oven pizza with a house made tomato base, salami, olives, provolone and fior di latte.

FUNGHI - Penne with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

PANCIA DI MAIALE - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

SALATE - Lettuce, cucumber, tomato, onion, olives and feta.

BANQUET TWO // \$110PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ARANCINI BALLS - With quattro formaggi.

SALT & PEPPER SQUID

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte and basil.

PROSCIUTTO PEPI - Wood oven pizza with a house made tomato base, with roasted capsicums, onion and San Daniele prosciutto.

GAMBERI PICCANTE - Penne with wild caught Australian prawns, chilli and fresh basil in a rosé sauce.

SOTTOFILETTO DI WAGYU - Wagyu scotch fillet with chimichurri.

SALATE - Lettuce, cucumber, tomato, onion, olives and feta.

CHILDREN & ADD-ON'S

CHILDREN (12 & UNDER) // \$26PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras. CHOICE OF MAIN MEAL - Spaghetti Bolognese, Ham & Cheese Pizza, Salami & Cheese Pizza, Chicken Nuggets & Chips, Chicken Schnitzel & Chips, Fish & Chips

DRINKS PACKAGE // \$55PP

VIRGARA WHITE WINES - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi TEA & COFFEE

DESSERTS // \$13PP

CHOICE OF TWO (ALTERNATE DROP) -

Lime Cheesecake Sticky Date Pudding Vanilla Bean Panna Cotta Tiramisu Poached Pear Trio of Gelati

functions@sneakysrestaurant.com.au | 8284 9070 | 143 Heaslip Rd, Angle Vale



SetMennis

SIT-DOWN MENU

FOOD SERVED INDIVIDUALLY

SOFT DRINK, JUICE + WATER ARE INCLUDED

SPECIAL MEALS FOR GUESTS WITH DIETARY REQUIREMENTS ARE INCLUDED

AVAILABLE FOR PRIVATE FUNCTIONS AND LARGE GROUP BOOKINGS

CAKEAGE IS INCLUDED

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SET MENU'S

SET MENU ONE // \$80PP

STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

MAINS // CHOICE OF

BARRAMUNDI - Cone Bay barramundi, wild rocket, cherry tomatoes, onion and Bulgarian feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

POLLO RIPIENO - Chicken breast on the bone, stuffed with leg ham and asiago cheese, served with gorgonzola sauce and vegetables.

SOTTOFILETTO DI WAGYU - Wagyu scotch fillet served with Kifler potatoes and chimichurri sauce.

SET MENU TWO // \$95PP

STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ENTRÉE //

FUSILLI NAPOLETANA – House made fusilli in a traditional San Marzano tomato sauce.

MAINS // CHOICE OF

BARRAMUNDI – Cone Bay barramundi, wild rocket, cherry tomatoes, onion and Bulgarian feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce, Kifler potatoes and asparagus.

FILETTO D'OCCHIO - Eye fillet served with mash potatoes, broccolini and red wine jus.

CHILDREN & ADD-ON'S

CHILDREN (12 & UNDER) // \$26PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras. CHOICE OF MAIN MEAL - Spaghetti Bolognese, Ham & Cheese Pizza, Salami & Cheese Pizza, Chicken Nuggets & Chips, Chicken Schnitzel & Chips, Fish & Chips

DRINKS PACKAGE // \$55PP

VIRGARA WHITE WINES - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi TEA & COFFEE

DESSERTS // \$13PP

CHOICE OF TWO (ALTERNATE DROP) -

Lime Cheesecake Sticky Date Pudding Vanilla Bean Panna Cotta Tiramisu Poached Pear Trio of Gelati



Cockfail Menu's

COCKTAIL FOOD WALKED AROUND BY SNEAKY S STAFF

SOFT DRINK, JUICE + WATER ARE INCLUDED

SPECIAL MEALS FOR GUESTS WITH DIETARY REQUIREMENTS ARE INCLUDED

AVAILABLE FOR PRIVATE FUNCTIONS ONLY

CAKEAGE IS INCLUDED

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COCKTAIL MENU'S

COCKTAIL ONE // \$80PP

SMOKED SALMON – Slices on house made croutons with tangy cream cheese.

ARANCINI BALLS - With quattro formaggi and San Marzano napoletana sauce.

POLPETTE – Italian meatballs in a San Marzano napoletana sauce. ASSORTED WOOD OVEN PIZZA

PANCIA DI MAIALE - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

POLLO RIPIENO - Chicken breast stuffed with leg ham and asiago cheese, topped with a creamy gorgonzola sauce.

COCKTAIL TWO // \$110PP

SMOKED SALMON - Slices on house made croutons with tangy cream cheese.

ARANCINI BALLS - With quattro formaggi and San Marzano napoletana sauce.

POLPETTE - Italian meatballs in a San Marzano napoletana sauce.

SALT & PEPPER SQUID - With aioli.

ASSORTED WOOD OVEN PIZZA

PANCIA DI MAIALE - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce.

AGNELLO - Mediterranean lamb cutlets.

CHILDREN & ADD-ON'S

CHILDREN (12 & UNDER) // \$16PP

CHOICE OF MAIN MEAL -Spaghetti Bolognese Ham & Cheese Pizza Salami & Cheese Pizza Chicken Nuggets & Chips Chicken Schnitzel & Chips Fish & Chips

DRINKS PACKAGE // \$55PP

VIRGARA WHITE WINES - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi TEA & COFFEE

DESSERT PLATTERS // \$13PP

Lime Cheesecake Mini Cannoli Sticky Date Pudding Vanilla Bean Panna Cotta



Grazing Station

COCKTAIL SET UP, GUESTS SERVE THEIRSELVES

SOFT DRINK, JUICE + WATER ARE INCLUDED

SPECIAL MEALS FOR GUESTS WITH DIETARY REQUIREMENTS ARE INCLUDED

AVAILABLE FOR PRIVATE FUNCTIONS ONLY

CAKEAGE IS INCLUDED

ONLY AVAILABLE IN SNEAKY S WINE BAR OR MAIN RESTAURANT

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GRAZING MENU'S

GRAZING STATION // \$65PP

SNEAKY'S SIGNATURE GRAZING STATION //

Arancini Balls

Meatballs

Chicken Schnitzels

Assorted Wood Oven Pizza

Cold Cut Meats

Cheeses

Fresh and Dried Fruit

Misto Bread

Bread Rolls

And a few extras

GRAZING COCKTAIL // \$80PP

SNEAKY'S SIGNATURE GRAZING STATION //

Arancini balls, meatballs, chicken schnitzels, assorted wood oven pizza, cold cut meats, cheeses, fresh and dried fruit, misto bread, bread rolls and a few extras.

COCKTAIL //

PANCIA DI MAIALE - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

POLLO RIPIENO - Chicken breast stuffed with leg ham and asiago cheese, topped with a creamy gorgonzola sauce.

CHILDREN & ADD-ON'S

CHILDREN (12 & UNDER) // \$16PP

CHOICE OF MAIN MEAL -Spaghetti Bolognese Ham & Cheese Pizza Salami & Cheese Pizza Chicken Nuggets & Chips Chicken Schnitzel & Chips Fish & Chips

DRINKS PACKAGE // \$55PP

VIRGARA WHITE WINES - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi TEA & COFFEE

DESSERT PLATTERS // \$13PP

Lime Cheesecake Mini Cannoli Sticky Date Pudding Vanilla Bean Panna Cotta