



Sneaky's Function Guide

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

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Wine Bar | SNEAKY'S FUNCTION SPACE



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

Wine Bar

UPSTAIRS PRIVATE FUNCTION SPACE

PRIVATE BAR WITH DESIGNATED STAFF

ACCESSIBLE VIA PRIVATE ELEVATOR

OUTSIDE BALCONY

PRIVATE BATHROOMS

SPOTIFY CONNECTIVITY

TV AVAILABLE

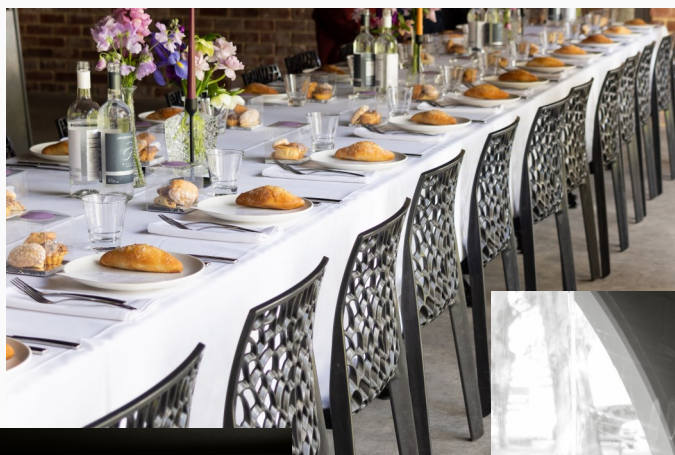
AIR CONDITIONED

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



Affresco | SNEAKY'S FUNCTION SPACE



Alfresco

DOWNSTAIRS SEMI-PRIVATE
FUNCTION SPACE

SEAMLESSLY BLENDS OUTSIDE
AND INSIDE

DIRECT ACCESS TO GRASS
AREA

ACCESS TO OUTDOOR BAR
(WEATHER PERMITTING)

CAN BE ENCLOSED WITH
CAFÉ BLINDS

HEATING AVAILABLE IN
COOLER MONTHS

MINIMUM SPEND //

WEEKEND - \$4,000.00

FUNCTION TIMES //

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

CAPACITY //

SEATED - 60 people
COCKTAIL - 90 people

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



Main Restaurant

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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For any menu alterations, please speak
with our Functions Coordinator for a
custom quote.

BANQUET MENU'S

BANQUET ONE // \$70PP

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 // \$105PP

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 // \$50PP

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 // \$12PP

CHOICE OF TWO (ALTERNATE DROP) -

Lime Cheesecake

Sticky Date Pudding

Vanilla Bean Panna Cotta

Tiramisu

Poached Pear

Trio of Gelati



Set Menu's

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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custom quote.

SET MENU'S

SET MENU ONE // \$75PP

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 // \$90PP

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 // \$50PP

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 // \$12PP

CHOICE OF TWO (ALTERNATE DROP) -

Lime Cheesecake

Sticky Date Pudding

Vanilla Bean Panna Cotta

Tiramisu

Poached Pear

Trio of Gelati



Cocktail 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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custom quote.

COCKTAIL MENU'S

COCKTAIL ONE // \$75PP

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 // \$105PP

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 // \$50PP

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 // \$12PP

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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with our Functions Coordinator for a
custom quote.

GRAZING MENU'S

GRAZING STATION // \$60PP

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 // \$75PP

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 // \$50PP

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 // \$12PP

Lime Cheesecake
Mini Cannoli
Sticky Date Pudding
Vanilla Bean Panna Cotta