



Sneaky's Function Guide

Function Spaces, Catering Packages

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, you are 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 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 give us a call 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



Wine Bar

Our Wine Bar is our upstairs private space with floor-to-ceiling windows draped with fairy lights. It's a space that feels both inviting and refined, ideal for everything from relaxed cocktail gatherings to more formal seated celebrations. With a warm ambience and a sense of privacy, it's designed for occasions that call for something a little more special.

Capacity:

- Seated: 60 people
- Cocktail: 90 people

Bar Options:

- Bar Tab
- Drinks Package
- Cash & EFTPOS

Music:

- Spotify Access
- DJs & Live Bands permitted

Amenities:

- Private balcony & bathrooms
- Private entrance via 'LOVE' letter room
- Air-conditioned space
- TV available via USB or HDMI cord
- Speaker & microphone available



Alfresco

The Alfresco is our downstairs semi-private space with large arches that look out to our grass area. It's a relaxed yet considered space, perfect for long lunches, casual celebrations, and everything in between. You also have the option to extend your hired space to the adjacent Concrete Frontage for larger gatherings.

ALFRESCO ONLY

Capacity:

- Seated: 60 people
- Cocktail: 90 people

Bar Options:

- Bar Tab
- Drinks Package
- Cash & EFTPOS at Outdoor Bar (weather dependent)

Music:

- Background restaurant music only

Amenities:

- Space can be open or enclosed with cafe blinds
- Heating available for cooler months
- TV available via USB or HDMI cord upon request

ALFRESCO + CONCRETE FRONTAGE

Capacity:

- Seated: 60 people in Alfresco + 30 people on Concrete Frontage
- Cocktail: 120 people

Bar Options:

- Bar Tab
- Drinks Package
- Cash & EFTPOS at Outdoor Bar (weather dependent)

Music:

- Background restaurant music only

Amenities:

- Adjacent to grass area (shared space)
- Concrete Frontage is an outside weather dependent space under umbrellas



Main Restaurant

The Main Restaurant is our main indoor dining area where our kitchen and Main Bar are located. It's a spacious and vibrant setting, ideal for larger celebrations, whether seated or cocktail-style. With a lively, social atmosphere and the option for exclusive use, it's designed to bring people together over great food, flowing drinks, and unforgettable moments.

MAIN RESTAURANT ONLY

Capacity:

- Seated: 130 people
- Cocktail: 150 people

Bar Options:

- Bar Tab
- Drinks Package
- Cash & EFTPOS

Music:

- Background restaurant music only

Amenities:

- Air-conditioned space
- Projector available via USB or HDMI cord upon request
- Microphone available upon request

PRIVATE DOWNSTAIRS

Capacity:

- Seated:
 - Without Dance Floor: 130 people in Main Restaurant + 70 people in Alfresco
 - With Dance Floor: 100 people in Main Restaurant + 70 people in Alfresco
- Cocktail: 300 people

Bar Options:

- Bar Tab
- Drinks Package
- Cash & EFTPOS

Music:

- Spotify Access
- DJs & Live Bands permitted

Amenities:

- Air-conditioned space
- Projector available via USB or HDMI cord upon request
- Microphone available upon request
- White dance floor available upon request



Minimum Spends

To hire one of our function spaces, you must meet our minimum spend requirements. The minimum spend requirement is made up of the total spend on food and drinks for the event.

	FRIDAY DINNER	SATURDAY LUNCH	SATURDAY DINNER	SUNDAY LUNCH	SUNDAY DINNER
WINE BAR	\$4,000	\$3,500	\$4,500	\$4,000	\$3,500
ALFRESCO	\$4,500	\$4,500	\$4,500	\$4,500	\$4,500
ALFRESCO + CONCRETE FRONTAGE	\$6,500	\$6,500	\$6,500	\$6,500	\$6,500
MAIN RESTAURANT	\$10,000	\$8,000	\$12,000	\$12,000	\$10,000
PRIVATE DOWNSTAIRS	\$15,000*	\$15,000*	\$17,000*	\$17,000*	\$15,000*

Wine Bar:

- Wednesday Dinner: \$2,500
- Thursday Dinner: \$2,500
- Wednesday-Friday Lunches: available upon request

Function Times:

- Lunch: 12:30pm-4:30pm
- Dinner: 6:30pm-11:30pm

Please contact the Function Coordinator for vendor bump in/out times.

*Minimum spend requirement applies for January-November. For December pricing, please contact our Function Coordinator

Banquet Menus

Our Banquet Menus are generous, shared-style dining experiences designed to bring people together over a selection of Sneaky's most loved dishes. With two curated options and flexibility to tailor the offering, it's perfect for relaxed, social celebrations.

BANQUET 1 // \$79.00PP

To Share:

- The Sneaky Graze - grazing boards of salumi, formaggi, and a few added extras
- Arancini Balls - house made with quattro formaggi
- Polpette - house made Italian meatballs in a traditional napoletana sauce
- Margherita - wood oven pizza with a house made tomato base, with 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 - slices of slow-cooked pork belly, served with Sneaky's rosé and plum sauce reduction
- Salate - with lettuce, cucumber, tomato, olives, Spanish onion, and Bulgarian feta

Dessert:

- Celebration cake, customer supplied

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$26.00PP

- The Sneaky Graze
- Choice of Kids Meal

OPTIONAL UPGRADES:

- Gnocchi - \$5.00pp

BANQUET 2 // \$105.00PP

To Share:

- The Sneaky Graze - grazing boards of salumi, formaggi, and a few added extras
- Arancini Balls - house made with quattro formaggi
- Salsicce Italiane - house made sausages in a napoletana sauce
- Margherita - wood oven pizza with a house made tomato base, with fior di latte, and basil
- Prosciutto Pepi - wood oven pizza with a house made tomato base, roasted capsicum, onion, San Daniele prosciutto, and fior di latte
- Gamberi Piccante - penne with wild caught Australian prawns, chilli, and fresh basil in a rosé sauce
- Sottofiletto Di Wagyu - slices of Wagyu scotch fillet, served with chimichurri
- Salate - with lettuce, cucumber, tomato, olives, Spanish onion, and Bulgarian feta

Dessert:

- Celebration cake, customer supplied

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$26.00PP

- The Sneaky Graze
- Choice of Kids Meal

OPTIONAL ADD ONS:

- Calamari - \$25.00pp

Set Menus

Our Set Menus are more formal dining experiences that blend shared beginnings with individually plated courses. Thoughtfully structured with choice and flexibility, it offers a refined approach to group dining without losing that sense of occasion.

SET MENU 1 // \$85.00PP

Starters // to share:

- The Sneaky Graze - grazing boards of salumi, formaggi, and a few added extras

Mains // choice of:

- Sottofiletto Di Wagyu - Wagyu scotch fillet, served with Kipfler potatoes and chimichurri
- Pollo Ripieno - chicken breast on the bone, stuffed with leg ham and asiago cheese, served with a creamy gorgonzola sauce and seasonal vegetables
- Barramundi - Cone Bay barramundi, served on a salad of wild rocket, cherry tomatoes, Spanish onion, and Bulgarian feta

Dessert:

- Celebration cake, customer supplied

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$26.00PP

- The Sneaky Graze
- Choice of Kids Meal

OPTIONAL SHARED ENTREE ADD ONS:

- Arancini Balls - \$5.00pp
- Polpette - \$5.00pp
- Assorted Wood Oven Pizza - \$10.00pp
- Calamari - \$25.00pp

SET MENU 2 // \$99.00PP

Starters // to share:

- The Sneaky Graze - grazing boards of salumi, formaggi, and a few added extras

Entrée // individual:

- Fusilli Napoletana - house made fusilli with a traditional napoletana sauce

Mains // choice of:

- Filetto D'Occhio - eye fillet, served with mash potatoes, broccolini, and red wine jus
- Involtini - rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with Kipfler potatoes, asparagus, and a chicken sauce reduction
- Pancia Di Maiale - slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction
- Barramundi - Cone Bay barramundi, served on a salad of wild rocket, cherry tomatoes, Spanish onion, and Bulgarian feta

Dessert:

- Celebration cake, customer supplied

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$36.00PP

- The Sneaky Graze
- Fusilli Napoletana
- Choice of Kids Meal

Cocktail Menus

Our Cocktail Menus are roaming-style experiences featuring a selection of canapés, pizzas, and substantial bites served throughout your event. With flexible menu options and a steady flow of food, it's designed for a relaxed and social atmosphere where guests can mingle with ease.

COCKTAIL 1 // \$85.00PP

Cocktail:

- Smoked Salmon Slices - slices of salmon on house made croutons with a tangy cream cheese
- Arancini Balls - house made with quattro formaggi with a traditional napoletana sauce
- Polpette - house made Italian meatballs in a traditional napoletana sauce
- Assorted Wood Oven Pizza
- Pancia Di Maiale - slices of slow-cooked pork belly, served with Sneaky's rosé and plum sauce reduction
- Pollo Ripieno - slices of chicken breast stuffed with leg ham and asiago cheese, topped with a creamy gorgonzola sauce

Dessert:

- Celebration cake, customer supplied - served on platters

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$16.00PP

- Choice of Kids Meal

COCKTAIL 2 // \$105.00PP

Cocktail:

- Antipasto Boats - individual boats of salumi, formaggi, and a few added extras
- Arancini Balls - house made with quattro formaggi with a traditional napoletana sauce
- Polpette - house made Italian meatballs in a traditional napoletana sauce
- Assorted Wood Oven Pizza
- Pancia Di Maiale - slices of slow-cooked pork belly, served with Sneaky's rosé and plum sauce reduction
- Involtini - rolled chicken thigh wrapped in prosciutto, served with a chicken sauce reduction
- Agnello - Mediterranean lamb cutlets

Dessert:

- Celebration cake, customer supplied - served on platters

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$16.00PP

- Choice of Kids Meal

OPTIONAL ADD ONS:

- Calamari - \$25.00pp

Grazing Menus

Our signature grazing experience brings together a curated selection of hot and cold favourites, styled for guests to enjoy at their own pace. Ideal for a more relaxed event, with the option to elevate the offering with additional roaming dishes.

GRAZING STATION // \$65.00PP

Sneaky's Signature Grazing Station:

- Hot Food - arancini balls, polpette, chicken schnitzel, assorted wood oven pizza
- Cold Food - cold cut meats, cheeses, fresh and dried fruits, olives, dips, bread

Dessert:

- Celebration cake, customer supplied - served on platters

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$16.00PP

- Choice of Kids Meal

MINIMUM 40 ADULTS
NOT AVAILABLE IN ALFRESCO

GRAZING COCKTAIL // \$85.00PP

Sneaky's Signature Grazing Station:

- Hot Food - arancini balls, polpette, chicken schnitzel, assorted wood oven pizza
- Cold Food - cold cut meats, cheeses, fresh and dried fruits, olives, dips, bread

Cocktail:

- Pancia Di Maiale - slices of slow-cooked pork belly, served with Sneaky's rosé and plum sauce reduction
- Involtini - rolled chicken thigh wrapped in prosciutto, served with a chicken sauce reduction

Dessert:

- Celebration cake, customer supplied - served on platters

Included Drinks:

- Soft Drink, Juice, Water

CHILDREN 12 & UNDER // \$16.00PP

- Choice of Kids Meal

MINIMUM 40 ADULTS
NOT AVAILABLE IN ALFRESCO

Drinks + Desserts

Finish on a sweet note with a selection of dessert packages suited to both seated and cocktail-style events. Complement your menu with flexible drinks packages or tailored beverage options to suit your celebration.

DRINKS PACKAGE //

- \$49.00PP - LUNCH
- \$59.00PP - DINNER

Sneaky's Drinks Package Includes*:

- Virgara White Wine - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio
- Virgara Red Wine - Merlot, Cabernet Merlot, Shiraz, Grenache
- Virgara Rosé & Sparkling Wine - Sparkling White, Sparkling Red, Sangiovese Alicante Rosé, Wild Rosé
- On Tap - Sneaky's Ale, Peroni, Hard Rated, Asahi
- Non-Alcoholic - Water, Soft Drink, Juice, Tea, Coffee

Drinks offered for the duration of your function, 12:30pm-4:30pm (lunch) or 6:30pm-11:30pm (dinner).

Other Drinks Options:

- Bar Tab
- Cash & EFTPOS
 - Not available in Alfresco unless Outdoor Bar is open (weather dependent)

*Drinks Package inclusions subject to change without notice. Please contact the Function Coordinator for the most up to date version.

DESSERT PACKAGES // \$14.00PP

Banquet & Set Menu // Alternate Drop (choice of 2):

- Lime Cheesecake - baked with fresh cream
- Sticky Date Pudding - with butterscotch sauce and creamed mascarpone
- Vanilla Bean Panna Cotta - with berry coulis and sweet polenta crumb
- Tiramisu - with Savoiardi biscuits, espresso, and mascarpone
- Poached Pear - with shiraz, cinnamon, and creamed mascarpone
- Trio of Gelati - with chocolate, pistachio, and lemon gelati on a bed of sweet polenta crumb

Cocktail & Grazing // Dessert Platters:

- Lime Cheesecake
- Mini Cannoli
- Sticky Date Pudding
- Vanilla Bean Panna Cotta

Other Dessert Options:

- Celebration Cake, customer supplied
 - Cakeage included in function costs
 - Cake/external sweets must be bought from a licensed business/kitchen for health and safety reasons

FAQs

Do you cater for dietary requirements?

Absolutely. We can accommodate a range of dietary requirements and allergies – just let us know in advance so our kitchen can plan accordingly.

Can we customise the menu?

Our menus are thoughtfully curated, however we do offer some flexibility, particularly within our Banquet and Cocktail menus, to ensure the experience feels right for your event.

Can I choose a menu without booking a private event?

Yes – our Banquet and Set Menus are available without booking a private function. For larger groups (40+ guests), we do recommend exclusive hire to ensure the best experience. Non-private bookings can be made up to 6 weeks in advance, subject to availability.

Do you style or decorate the space?

Our spaces are designed to feel warm and inviting as they are, however you are welcome to add your own styling touches. We can also recommend trusted local suppliers if needed.

Is there parking available?

Yes, there is on-site parking available for guests.

When do I need to confirm final numbers?

Final guest numbers are required 7 days prior to your event.

How do I secure a booking?

To secure your date, we require a \$500 non-refundable deposit, which will be taken off the bill at the end of the event. Please contact our Function Coordinator at functions@sneakysrestaurant.com.au for payment details.

Can I tour the spaces?

Tours of the spaces are available by appointment only with the Function Coordinator Wednesday-Friday. We're not able to accommodate tours over the weekend due to spaces being used for private events.

What if I don't meet the minimum spend requirement?

If your event doesn't reach the agreed minimum spend, the remaining balance will be charged as a shortfall on the day.