Sneaky Pete’s provides banquet halls of distinctive elegance for any special occasion. Let our professionally trained staff create memorable wedding for you and your guests, ensuring that your wedding will be a memorable one.

Sneaky Pete’s offers outstanding accommodations for Wedding Ceremonies, Receptions and Rehearsal Dinners
Private dining space features a panoramic view of Lewisville Lake. We can accommodate up to 400 guests, so whether you are planning a small, intimate Wedding or the biggest wedding of the century, Sneaky Pete’s is the perfect location to fulfill your private event needs.

Please contact us for more information at:
Phone : 972-434-2800
Email : Catering@sneakypetesonline.com
Website : Eventsbysneakypetes.com
Address : 2 Eagle Point Rd. Lewisville, Texas 75077
Wedding Pavilion
100 guests or less $600
100-200 guests $850
Includes white folding guest chairs for your ceremony, and a one hour wedding rehearsal upon availability.
Special offer of 50% discount when renting Wedding Pavilion and Monterey Ballroom combination

Room Information
*All Prices Based on 4 Hour Rental*
Reservation of Each Banquet Room will include: Tables, Chairs, China, Glassware, Polished Silverware, Linen Napkins, Water and Tea Station, Buffet table Set Up and Clean Up, our Professional Staff and Onsite Coordinator.

Monterey Ballroom
Seats from 75 - 200 guests
$750 Room Fee with Food and Beverage minimum of $3,600
*$1000.00 Non-Refundable Deposit Required
The Monterey Ballroom overlooks the beautiful Lake Lewisville that includes a private entrance, private restrooms, 500 square foot dance floor, and private patio.

Paradise
Seats from 75 - 95 Guests
$500 Room Fee with Food and Beverage minimum of $2,400
*$500.00 Non-Refundable Deposit Required
The Paradise Room overlooks the Lake with a unique layout.

Redwood
Seats from 10 - 75 Guests
$450 Room Fee with Food and Beverage minimum of $2,000
*$500.00 Non-Refundable Deposit Required
This intimate room provides a great view of Lake Lewisville; a large stone fireplace. This room is ideal for smaller functions.

Lakeside Patio
Seats from 10 - 90 guests
Mon-Thu $300 Room Fee with Food and Beverages minimum of $1,800
Fri –Sun $750 Room Fee with Food and Beverage minimum of $3,000 during Peak Season
*$500.00 Non-Refundable Deposit Required
Side Patio provides easy access to our Sports bar, pool deck, lake shore and boasts a private bar, access our volleyball courts. Additional lawn games are available.

**Deposits are non-refundable and are applied toward the final bill of the event. In the case that you should need to cancel your event, the deposit is transferable and will be applied to a future event with Sneaky Pete’s for up to 12 months**
**Cold Hors d’oeuvres**

**All orders go by 50 pieces**

Mixed Nuts, Pretzels and Bar Mix
$4.00 per person

Fresh Vegetable Crudités
With Ranch Dip
$115.00

Fresh Seasonal Fruit Display
$120.00

Domestic Cubed Cheese
With Assorted Crackers
$110.00

Imported, Smoked Cheese
With Assorted Crackers
$150.00

Chicken Salad
Finger Sandwiches
$99.00

Assorted Cold Cut Finger Sandwiches
$125.00

Tortilla Mini Wraps with Chicken, Spinach, Tomato, Peppers, And Italian Cheese
$94

Pasta Salad
$75 (serves 50/1gal.)

House Made Tortilla Chips
With Salsa Fresca
$65.00 (serves 50/1gal.)

Peel and Eat Gulf Shrimp with Cocktail Sauce and Lemon
$Market Price$
# Hot Hors d’oeuvres

**All orders go by 50 pieces**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caribbean Chicken Skewers</td>
<td>$160.00</td>
</tr>
<tr>
<td>Marinated Beef Skewers</td>
<td>$225.00</td>
</tr>
<tr>
<td>Wings</td>
<td>$100.00</td>
</tr>
<tr>
<td>Cajun, BBQ, Lemon Pepper and Buffalo</td>
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</tr>
<tr>
<td>Golden Chicken Fingers</td>
<td>$115.00</td>
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<tr>
<td>With Honey Mustard Dip</td>
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</tr>
<tr>
<td>Beef or Chicken Quesadillas</td>
<td>$100.00</td>
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<tr>
<td>Add Shrimp for $40.00</td>
<td></td>
</tr>
<tr>
<td>Black Bean Quesadillas</td>
<td>$70.00</td>
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<tr>
<td>Adobe Chicken Puff Pastry</td>
<td>$150.00</td>
</tr>
<tr>
<td>Mini Beef Wellingtons</td>
<td>$240.00</td>
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<tr>
<td>Mini Meatballs with Swedish</td>
<td>$125.00</td>
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<tr>
<td>Or Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Italian Sausage Puff Pastries</td>
<td>$130.00</td>
</tr>
<tr>
<td>Baby Back Riblets with Barbecue Sauce</td>
<td>$150.00</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$185.00</td>
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<tr>
<td>Butterfly Fried Shrimp</td>
<td>$185.00</td>
</tr>
<tr>
<td>Shrimp Garcia wrapped</td>
<td>$240.00</td>
</tr>
<tr>
<td>With zesty Barbecue Sauce</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>$215.00</td>
</tr>
<tr>
<td>Gulf Crab Cakes</td>
<td>$360.00</td>
</tr>
<tr>
<td>Seafood and Cream Cheese Puff Pastries</td>
<td>$150.00</td>
</tr>
<tr>
<td>Shrimp and Cream Cheese Jalapeno Poppers</td>
<td>$130.00</td>
</tr>
<tr>
<td>Egg Rolls</td>
<td>$110.00</td>
</tr>
<tr>
<td>(Vegetable or Pork)</td>
<td></td>
</tr>
<tr>
<td>Signature Spinach and Artichoke Cheese Dip with Pita</td>
<td>$140.00 (serves 50/1gal.)</td>
</tr>
<tr>
<td>Italian Sausage Puff Pastries</td>
<td></td>
</tr>
<tr>
<td>House-Made Tortilla Chips with Queso</td>
<td>$115.00 (serves 50/1gal.)</td>
</tr>
<tr>
<td>Mozzarella Cheese Sticks</td>
<td>$100.00</td>
</tr>
<tr>
<td>With Marinara Sauce</td>
<td></td>
</tr>
</tbody>
</table>
Buffet Style Dinner Options
$26.95 per person

Salads: Choice of One

Spanish Corn Salad
Spinach salad with Oranges, Cranberries and Walnuts
House Salad with Tomatoes, Banana Peppers, Red Onions, and Herb Croutons
Traditional Caesar Salad with Herb Croutons and Fresh Parmesan Cheese
Choice of two dressings available:
Ranch, Blue Cheese, Italian, Caesar, Balsamic,
Raspberry Vinaigrette, Oil and Vinegar

Breads: Choice of One

Dinner Rolls
Assorted Dinner Rolls
Garlic bread
Choice of:
Honey Butter or Regular Butter

For Entrees – Your choice of Classic Buffet or Regular Buffet
Both Options include Two Side Dishes of your choice

Entrées For CLASSIC Buffet:
Choice of One

Crab stuffed chicken
Sliced Prime Rib
Chicken Cordon Bleu
Fresh Salmon with Béarnaise or Lemon Caper Sauce

-OR-

5
Entrees For REGULAR Buffet:
Choice of Two

Pecan Chicken topped with a Praline Sauce
Sliced Roast Beef with Wild Mushroom Au Jus
Slow Roasted Pork topped with a Cherry Sauce
Chicken Parmesan
Chicken Picatta
Beef Lasagna
Grilled Salmon
Bowtie pasta Alfredo and Marinara Sauce
Jumbo Shrimp Pasta with White Wine Sauce
Chicken Ranchero
Beef or Cheese Enchiladas topped with Ranchero or Queso
Chicken or Beef Fajitas with Onions and Peppers
   Sliced Brisket or BBQ sausage
   Chicken Fried Chicken or Steak

Side Dishes: Choice of Two

Asparagus with Hollandaise
Scalloped Potatoes
Mashed Potatoes - Garlic or Regular
   Roasted Rosemary Potatoes
Sautéed medley of Vegetables
Italian Style Green Beans
Caribbean Style Rice
Spanish Rice
Refried or Ranchero Beans
   BBQ beans
   Whole Kernel Corn
Additional Selections for Buffet

Additional Pasta, Vegetable, or Starch add $2.95 per person
Salmon $3.00 per person
Shrimp $2.00 per person

Carving Stations:
Carving fee of $50 must be paid as separate transaction

Roast Beef Round with Au Jus
Roasted Pork Loin
Smoked Turkey Breast
Glazed Honey Ham
$6.95 per person

Prime Rib
$18.95 per person

Mashed Potato Bar:
Served with whipped Butter, Bacon bits, Chives, Sour Cream, and Cheddar Cheese
$4.95 per person

Pasta Creation Station:
Live Station option available fee of $50.00 must be paid as separate transaction
Choice of One Pasta: Bowtie Pasta or Penne Pasta
Choice of Two Sauces: Alfredo, Zesty Marinara, or Spicy Pablano
Toppings include: Sautéed Vegetables, Cracked Black Pepper and Parmesan Cheese
$3.95 per person

Dessert Suggestions

Hot Fruit Cobbler with Fresh Whipped Cream: $4.00 per Person
(Apple, cherry or peach)

Cookies & Cream Puffs or Brownies: $3.00 per Person
Lemon Bars, Cheesecake Petit Fours & Cream Puffs: $5.00 per Person

Assorted Plated Cakes: $5.00 per Person
(NY Cheesecake, Double Chocolate, Carrot Cake and Spice Cake)
Seated Dinner Menus
$36.95 Per Person

**Salads: Choice of One**
Spinach salad with oranges, cranberries and walnuts  
House salad with tomatoes, cherry peppers, red onions, and herb croutons  
Traditional Caesar salad with herb croutons and fresh parmesan cheese  
Choice of two dressings available:  
Ranch, Blue Cheese, Italian, Caesar, Balsamic,  
Raspberry vinaigrette, Oil and Vinegar

**Entrée Selections: Choice of One**
Carved Prime Rib of Beef served with Au Jus

Chicken Cordon Bleu stuffed with Canadian Bacon, Swiss cheese,  
Topped with a Dijon Cream Sauce

Chicken Breast Rolled In Bread Crumbs, Texas Pecans & Fresh Herbs  
Topped with a Praline Sauce

Blackened Red Snapper with Cajun seasonings,  
Topped with a Cayenne Cream Sauce

Fresh Salmon grilled to perfection,  
Served with your choice of sauce Béarnaise or Lemon Caper Sauce

Chicken Piccata Sautéed in Olive Oil and Tossed in a White Wine Lemon Butter Sauce  
with Capers

Tortilla encrusted Chicken Breast with Pablano Cream Sauce

Fresh shrimp, Smoked salmon, & Crab tossed in a Rich Cream Sauce & Served over Pasta

**Side Dishes: Choice of Two**
Asparagus with hollandaise  
Scalloped potatoes  
Mashed Potatoes - Garlic or Regular  
Roasted Rosemary Potatoes  
Sautéed Medley of Vegetables  
Italian Style Green Beans  
Caribbean Style Rice  
Spanish Rice  
Refried or Ranchero Beans  
BBQ Beans  
Whole Kernel Corn
Options for Beverage Service

**Set-up fees apply at the rate of $150 per bartender
A minimum of one bartender per 100 guests is required to ensure proper service for your guests**

-Other Bar Packages available upon request-

Open Bar Packages
(Pricing for all packages below includes unlimited consumption for two hours)

**Beer & Wine**
Wines Include House Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot
Beers include Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra
$20.00 per person
Add Imported and premium beer for $3.00 per person
(Corona, Dos Equis, Heineken, Shiner, Sam Adams)

**Premium Brands**
Titos, Absolute Vodka
Bacardi Silver and Malibu Rum
Beefeaters Gin
Jack Daniels, Jim Beam and Seagram 7 Bourbon
Jose Cuervo Gold Tequila
House Chardonnay, White Zinfandel, Merlot and House Champagne
Budweiser, Bud Light, Coors Light, Miller Light and Michelob Ultra
Corona, Dos Equis, Heineken, Shiner and Samuel Adams
$24.95 per person

**Super Premium Brands**
Stolichnaya Vodka, Chivas Regal and Glenlivet Scotch
Bacardi Silver and Captain Morgan Rum
Tanqueray and Bombay Sapphire Gin
Jack Daniels, Makers Mark, Crown Royal and Southern Comfort Bourbon
House Chardonnay, White Zinfandel, Merlot and House Champagne
Budweiser, Bud Light, Coors Light, Miller Light and Michelob Ultra
Corona, Dos Equis, Heineken, Shiner and Samuel Adams
$27.95 per person

Soft drinks and juices are included in all open bar packages listed above
(All packages above are based on cocktail service, shots are not included. Per state law, alcohol consumption requires a minimum consumption age of 21 years old)
Options for Beverage Service Continued

Champagne Toast
Champagne can be added to any bar package listed above for $3.50 per person

Drink Ticket Options

Beer & Wine Drink Tickets
Beer, Wine, Soda, Bottled water - $5.00 per ticket

Premium Drink Tickets
Liquor, Beer, Wine, Soda, Bottled Water - $6.75 per ticket

Beer by the Keg
(approx 150/12oz servings)

Domestic $300
Budweiser, Bud Light, Coors Light, Miller Light

Premium $400
Heineken, Dos Equis, Shiner

House Wine
$25 Per Bottle
Chardonnay, White Zinfandel, Merlot, and Cabernet
*Additional wine selections are available upon request*
Options for Beverage Service Continued

Champagne
House Champagne $30.00
Korbel $50
Moet $100
Dom Perignon $300

Frozen Drinks
(approx. 65 drinks)
Margaritas
Bellini
Daiquiri
Pina Colada
$250 per batch

Non-Alcoholic Package
Unlimited Coke, Diet Coke, Sprite, Dr. Pepper
$4.00 per person

Festive Options by the Gallon
Classic Punch: $22/gal
Lemonade $15.95 / gal
Coffee $15.95 / gal
Sherbet and Ginger ale Punch: $24/gal
(One Gallon averages 10 guests)
Additional Information
The following information is available as a resource list

Preferred Cake Vendor
The billing of these cake vendors is handled through Sneaky Pete’s. These prices are based on standard wedding cakes, additions to your cake will be charged accordingly.

Delicious Cakes
$5.50 per person
14819 Inwood Rd, Addison, TX 75001
972-233-2133

Price Includes: Tasting, Cake cutting, Plates, Silverware, Delivery & Set-up

Chair Covers
We offer chair covers with complimentary sashes in the following colors:
Chocolate Brown, Black, Red, Ivory, Burgundy, Purple, Coral & Green
$5.00 per chair
If you are interested in a variety of colored sashes, table linens, or napkin linens, we can order these upon your request. Additional charges will apply.

Table Linens
Our Room Rental Package offers ivory, white or black linen table cloths complimentary. Additional colors are available upon request. Additional Charges will apply.

Preferred DJ
Our DJ is familiar with our event setup and can work with you directly to create the playlist and energy level you want. House DJ rate is $175 per hour for a minimum of 3 hours.

Audio Visual Package
Our full audio visual package includes projector, screen, speaker, mixer, and microphone for $320.00. Screen only is $30.00. Projector only is $180.00. Microphone and podium only is $75.00.

House Casino Games
Each Casino Game is available for a minimum of 3 hours and includes a dealer.
Blackjack, Texas Hold'em and Roulette are $175.00 per table.
Large Craps Table is $375.00 per table.
**Additional Charges:**

**Services and Taxes**

Standard Gratuity 21% (Food and Bar)  
Tax 8.25% (Food and Services) added to all bills

**Additional Hours**

If your event requires more than 4 hours of time, additional hours may be purchased for $250.00 per hour