

Miss Money Penny's

B R O A D B E A C H

WEDDING PACKAGES 2024

GOLD COAST RESTAURANT, BAR & EVENT VENUE
AWARDED AGFG CHEF HAT 2021 - 2024



Contents

THE VENUE

The Venue	3
Venue Spaces	4

FOOD MENUS

Menus	6
Canapé Menu	7
Banquet Menu	8
Additional Menu Items	9

BEVERAGE PACKAGES

Standard - Deluxe	11
Premium - Exceptional	12



The Venue

Are you organising a small wedding reception, a lavish cocktail soir ee, or something in between?

Miss Moneypenny's exquisitely designed venue provides a refined yet laid-back ambiance for entertaining your guests.

Simplifying your planning process, we offer a variety of thoughtfully crafted seasonal food and beverage packages, tailored for events of any scale or style.

Discover our renowned banquet dining selections, highlighting the finest creations from the award-winning chefs at Miss Moneypenny's. Alternatively, opt for our casual, share-style packages to impress your guests with a more relaxed celebration on your big day.



MISSMONEYPENNYSBROADBEACH.COM
(07) 5655 0785
SALES@THEGTG.COM.AU
@missmoneypennysgc



Venue Spaces

GROUP GET TOGETHERS

- Standing half deck – 30 maximum guests
- Standing whole deck – 70 maximum guests
- Seated half deck – 20 maximum guests
- Seated whole deck – 35 maximum guests

THE RIMINI ROOM

- Seated – 60 maximum guests
- Cocktail Style – 120 maximum guests

EXCLUSIVE USE

- Seated – 170 maximum guests
- Cocktail Style – 350 maximum guests

EXCLUSIVE USE AND THE RIMINI ROOM

- Seated – 230 guests
- Cocktail Style – 500 guests



Food
Menus

Menus

COCKTAIL

Minimum 50 Guests
\$99 per person

- **8 Canapé Package**
3 Cold, 3 Hot, 1 Substantial and 1 Dessert
- **Tea & Coffee Station**
- **In-Room Audio Visual**
projector, screen, microphone, and in-house audio
- **Custom Room Set-Up**
banquet tables, chairs, scattered cocktail tables, stools, tealight candles, menus and relaxed lounges
- **Cakeage fee \$5 per person**

SIGNATURE SHARED

Minimum 40 Guests
\$129 per person

- **Selection of 3 Canapés served on arrival**
- **Two Course Shared Style Banquet**
2 Entrées, 2 Mains, 2 Sides
- **Tea & Coffee Station**
- **In-Room Audio Visual**
projector, screen, microphone, and in-house audio
- **Custom Room Set-Up**
banquet tables, chairs, scattered cocktail tables, stools, tealight candles, menus and relaxed lounges
- **Cakeage fee \$5 per person**

3-COURSE ALTERNATE

Minimum 40 Guests
\$175 per person

- **Selection of 3 Canapés served on arrival**
- **Three Course Shared Style Banquet**
2 Entrées, 2 Mains, 2 Sides and 1 Dessert
- **Tea & Coffee Station**
- **In-Room Audio Visual**
projector, screen, microphone, and in-house audio
- **Custom Room Set-Up**
banquet tables, chairs, scattered cocktail tables, stools, tealight candles, menus and relaxed lounges
- **Cakeage fee \$5 per person**

Canapé Menu

COCKTAIL

COLD CANAPÉS

CHERRY BOCCONCINI tomato, basil, pistou GF

KING FISH TOSTADA avocado, jalapeño, coriander, corn chips DF

BLOODY MARY OYSTER SHOOTERS GF, DF

LEMONGRASS CHICKEN chilli, coriander, toasted rice, betel leaf GF, DF

BLACK ANGUS RARE ROASTED EYE FILLET horseradish cream, pick on sourdough

MINI TARTLET of white onion jam, gruyere cheese V

MINI TARTLET of goat's curd, baby beetroot, burnt onion V

GOAT CHEESE AND PINE NUT spanish piquillo pepper on charcoal crostini GF

WHOLE ROASTED SPICED DUCK on lettuce cup sweet and sour sauce, chilli GF, DF

HOT CANAPÉS

GREEN PEA CROQUETTE lemon mayo, pea powder V

GRILLED HALOUMI honey, figs V, GF

COCONUT CRUMB CRISPY KING PRAWN mango relish

MAGRA LAMB LOLLIPOP (2pc) mint jelly, pea mousse, horseradish GF, DF

CRISPY FRIED SALT & PEPPER SQUID sweet and sour dressing, chilli GF, DF

MALAYSIAN CHICKEN SATAY crunchy peanut sauce, cucumber GF, DF

HARISSA LAMB SAUSAGE ROLL pistachio, tomato relish

DUCK SPRING ROLL sriracha, plum sauce, spring onion

SUBSTANTIAL

SOBA NOODLE miso glaze salmon, edamame, lime and soy DF

SPICED LAMB KOFTA pistachio and pomegranate cous cous, beetroot yoghurt

KOREAN FRIED CHICKEN cucumber, sriracha mayo, steamed lotus bun

LOBSTER ROLL iceberg lettuce, mayo, spring onion

POTATO GNOCCHI fried sage, truffle cream V

DESSERT

MINI DOUGHNUTS with house made filling

PEAR AND ALMOND TARTELETTE



Banquet Menu

SIGNATURE SHARED & 3-COURSE ALTERNATE

ENTRÉE

SALT BAKED BABY BEETS almond cream, goat cheese, baby cress, preserved lemon vinaigrette V, GF
PETUNA OCEAN TROUT lightly torched trout, bonito cream, cucumber, finger lime, oxalis DF
HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF
SEARED WAGYU BEEF CARPACCIO smoked enoki mushroom, ponzu jelly, spanish onion, shiso GF
MOROCCAN LAMB CUTLET figs, red onion, mint, pomegranate molasses GF, DF
BYRON BAY BUFFALO BURRATA yellow tear drop tomato, zucchini, chilli and saffron oil, olive dust, melba sourdough toast
GRILLED ABROIHOS OCTOPUS palm hearts, buffalo curd, pimentón, smoked almond

MAINS

LOCALLY GROWN SPICED ROAST PUMPKIN ras el hanout spice, chèvre goat's cheese, quinoa salad, burnt sage butter V
QLD LOCAL RED SNAPPER burnt heirloom cherry tomato, saffron, harissa, green olive, capers GF, DF
ORGANIC MIDDLE EASTERN LEMON CHICKEN zhoug, toum, coriander and herb salad GF, DF
ROAST LAMB SHOULDER garlic, oregano, cucumber raita, burnt lemon GF
ROSEMARY AND GARLIC PORCHETTA butternut pumpkin, gremolata GF
ROAST RUMP CAP rock salt crusted roast rump cap, celeriac, gremolata GF

SIDES

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary GF, DF
WILD RICE SALAD wild rice, dry fruit and nuts, toasted cumin seeds, herbs vinaigrette V, GF, DF
TRUFFLE MASH Dutch cream potato, truffle cream, chives
YELLOWFIN TUNA TARTARE CONE white soy, yuzu kosho, sesame, tobiko DF
MAGRA LAMB LOLIPOP ginger, furikake, pickled onion GF, DF

DESSERT

PISTACHIO BAKLAVA buffalo curd panna cotta, pistachio pashmak, rose gel, fig ice cream
MISS MONEYPENNY'S GAY-TIME toffee parfait, chocolate and vanilla crumble, honeycomb, malt caramel

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts

MISSMONEYPENNYSBROADBEACH.COM



Additional Menu Items

PIZZA - PER ITEM

MARGHERITA napoli, basil, fior di latte V 26

VACANZA house smoked ham, caramelised pineapple, napoli, fior di latte 29

WILD FUNGHI rocket, fior di latte, parmesan, candied walnut, truffle oil V 30

PROSCIUTTO roasted pine nut, fior di latte, rocket, napoli, parmesan, cherry tomato 31

SALAMI PICANTE calabrese salami, spanish onion, napoli, asiago, oregano 31

SLOW COOKED LAMB lamb shoulder, tomato, marinated feta, roasted capsicum, yoghurt, mint 32

DEL MARE prawn, local squid, fior di latte, chilli, anchovy, lemon, rocket 34

PLATTERS

CHARCUTERIE PLATTER (up to 15 guests) 300

Jamon Serrano, Truffle Salami, wagyu bresaola, marinated olives, beetroot dip, dried fruits and nuts, sourdough, grissini

CHEESE PLATTER (up to 15 guests) 300

Triple cream brie, occitanes fourme d'ambert, ford farm cave aged cheddar or Spanish manchego Marinated olives, quince paste, red grapes, muscatel, walnut, lavosh, grissini

FOOD STATIONS

LIVE OYSTER SHUCKING STATION (Minimum of 40 guests) 30pp

Local freshly shucked Sydney rock and Pacific oysters dressed with shallots mignonette, or Champagne vinegar with pink peppercorn, lemon

CURED AND CULTURE STATION (Suitable for 50 guests) 1200

Selection of local and imported cheese – triple cream brie, occitanes fourme d'ambert, ford farm cave aged cheddar, Spanish manchego

Selection of slice cold cuts – Jamon Serrano, Truffle mortadella, Salami, wagyu bresaola

Marinated olives, dried fruits and nuts, quince paste, pickled vegetable, sourdough, grissini

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts



*Beverage
Packages*

Standard

\$45 PER PERSON

2 Hours | Additional Hour \$25 per person

Cocktail on Arrival \$15 per person

SPARKLING WINE

Miss Money Penny's Sparkling Cuvée Multi-Regional, Victoria

WHITE WINE

Miss Money Penny's Sauvignon Blanc South East, Australia

Miss Money Penny's Chardonnay Multi-Regional, Victoria

RED WINE

Miss Money Penny's Cabernet Merlot Multi-Regional, Victoria

Miss Money Penny's Shiraz Cabernet Multi-Regional, Victoria

BEER

Miss Money Penny's Lager (Tap)

James Boag's Light

NON ALCOHOLIC

Assorted Soft Drinks

Assorted Juices

Still and Sparkling Water

Deluxe

\$65 PER PERSON

2 Hours | Additional Hour \$30 per person

Cocktail on Arrival \$15 per person

SPARKLING WINE

Pasqua Prosecco *Romeo and Juliet* Veneto, Italy

WHITE WINE

Hesketh Sauvignon Blanc Adelaide Hills, South Australia

Pasqua Pinot Grigio delle Venezie Veneto, Italy

Round Two Chardonnay Barossa Valley, South Australia

ROSÉ

Upside Down Rosé South East, Australia

RED WINE

Hesketh Pinot Noir *Unfinished Business* Adelaide Hills, South Australia

Smokin' Barrels Shiraz Barossa Valley, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money Penny's Lager (Tap)

Miss Money Penny's Mid (Tap)

Stone & Wood Pacific Ale (Tap)

James Boag's Light

Hills Cider Apple or Pear

NON ALCOHOLIC

Assorted Soft Drinks

Assorted Juices

Still and Sparkling Water

Premium

\$85 PER PERSON

2 Hours | Additional Hour \$38 per person

Complimentary Cocktail on Arrival

SPARKLING WINE

Contarini Prosecco Millesimato Extra Dry Italy

WHITE WINE

Haha Sauvignon Blanc Marlborough, New Zealand

Bellvale Pinot Grigio Gippsland, Victoria

Denton Chardonnay *Shed* Yarra Valley, Victoria

ROSÉ

Artea Rosé Provence, France

RED WINE

Storm Bay Pinot Noir Coal River Valley, Tasmania

Torzi Matthews Shiraz *Schist Rock*

Eden Valley, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money Penny's Lager (Tap)

Miss Money Penny's Mid (Tap)

Stone & Wood Pacific Ale (Tap)

James Boag's Light

Hills Cider Apple or Pear

HOUSE SPIRITS

NON ALCOHOLIC

Assorted Soft Drinks

Assorted Juices

Still and Sparkling Water

Exceptional

\$130 PER PERSON

2 Hours | Additional Hour \$60 per person

Complimentary Cocktail on Arrival

SPARKLING WINE

Heidsieck and Co Monopole Champagne Reims, France

WHITE WINE

Craggy Range Sauvignon Blanc Marlborough, New Zealand

Fattori Valparadiso Pinot Grigio delle Venezie Veneto, Italy

Vasse Felix Chardonnay *Premier*

Margaret River, Western Australia

ROSÉ

La Gordonne Rosé *Multi Millesime* Provence, France

RED WINE

Clyde Park Pinot Noir Geelong, Victoria

John Duval Shiraz *Entity* Barossa, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money Penny's Lager or Mid (Tap)

Balter XPA (Tap)

Miss Money Penny's Mid (Tap)

Stone & Wood Pacific Ale (Tap)

James Boag's Light

Hills Cider Apple or Pear

HOUSE SPIRITS

NON ALCOHOLIC

Assorted Soft Drinks

Assorted Juices

Still and Sparkling Water

Miss Moneypenny's

B R O A D B E A C H

@missmoneypennysgc
(07) 5655 0785
sales@thegtg.com.au

MISSMONEYPENNYSBROADBEACH.COM