

Miss Moneypenny's

B R O A D B E A C H

FUNCTIONS & EVENTS

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





THE VENUE

Whether it's a party celebration, high-end corporate event, or anything in between, our beautifully designed venue offers a sophisticated yet relaxed atmosphere in which to entertain your guests.

For ease of planning, you can choose from a selection of carefully thought-out, seasonal food and beverage packages which work perfectly for events of any style and size.

It is here that you will find our famous banquet dining, which showcases the absolute best Miss Money Penny's has to offer. Or, if you prefer a more relaxed affair, you can choose from our informal, share-style packages, perfect for our lounge and deck areas.

CONTACT US TODAY TO BOOK AN AREA

OR TO DISCUSS MINIMUM SPEND OPTIONS

CALL (07) 5655 0785 | EMAIL SALES@THEGTG.COM.AU

Miss Money Penny's

B R O A D B E A C H



TWO GLASS WINNER
AUSTRALIA'S WINE LIST OF
THE YEAR AWARDS 2021 - 2023



CHEF HAT AWARDED
AUSTRALIAN GOOD FOOD
GUIDE 2021 - 2024



READERS CHOICE AWARD
AUSTRALIAN GOOD
FOOD GUIDE 2020

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



TWO COURSE | 79
THREE COURSE | 99
FOUR COURSE | 129

served share style



STARTER (select one)

CHERRY BOCCONCINI tomato, basil, pistou GF

GREEN PEA CROQUETTE lemon mayo, pea powder

YELLOWFIN TUNA TARTARE CONE white soy, yuzu kosho, sesame, tobiko DF

MAGRA LAMB LOLLIPOP (2PC) mint jelly, pea mousse, horseradish

WAGYU BEEF TATAKI wasabi leaf, daikon, ponzu dressing DF

ENTRÉE (select two)

BYRON BAY BUFFALO BURRATA yellow tear drop tomato, zucchini, chilli and saffron oil, olive dust, melba sourdough toast v

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

MOROCCAN LAMB CUTLET Figs, red onion, mint, pomegranate molasses GF, DF

MAINS (select two)

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

DESSERT (select one)

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

CANAPÉS

3 CANAPÉS | 35pp – 2 cold + 1 hot
(available with a seated event only)

6 CANAPÉS | 60pp – 3 cold + 2 hot + 1 subs

8 CANAPÉS | 75pp – 3 cold + 3 hot + 1 subs + 1 dessert

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

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 DONUTS with house made Filling

PEAR AND ALMOND TARTELETTE

ADD-ONS

COLD | HOT | 9

SUB | 12

DESSERT | 9

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

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



BEVERAGE PACKAGES

Minimum 15 guests

STANDARD 2HRS \$45PP

ADDITIONAL HOUR \$25PP

COCKTAIL ON ARRIVAL \$15PP

DELUXE 2HRS \$65PP

ADDITIONAL HOUR \$30PP

COCKTAIL ON ARRIVAL \$15PP



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

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



BEVERAGE PACKAGES

Minimum 15 guests

PREMIUM 2HRS \$85PP

ADDITIONAL HOUR \$38PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

SPARKLING

Contarini Prosecco Millesimato Extra Dry Italy

WHITE WINE

Haha Sauvignon Blanc Marlborough, New Zealand
Bellvale Pinot Grigio Gippsland, Victoria
Denton Shed Chardonnay Yarra Valley, Victoria

ROSÉ

Artea Rosé Provence, France

RED WINE

Storm Bay Pinot Noir Coal River Valley, Tasmania
Torzi Matthews Schist Rock Shiraz Eden Valley, South Australia

BEER AND CIDER (SELECTION OF 2 TAP) Miss

Money Penny's Lager (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

EXCEPTIONAL 2HRS \$130PP

ADDITIONAL HOUR \$60PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

CHAMPAGNE

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 Premier Chardonnay
Margaret River, Western Australia

ROSÉ

La Gordonne Rosé *Multi Millesime* Provence, France

RED WINE

Clyde Park Pinot Noir Geelong, Victoria
John Duval Entity Shiraz Barossa, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money Penny's Lager (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



BOOKING TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

A deposit of 35% of the full function package amount will be required to confirm any booking. The deposit is a non-refundable one-off payment and will be deducted from your final bill. To avoid disappointment, please be aware that functions are never to be considered 'booked' until the deposit is processed, and you have received a booking confirmation.

CANCELLATION

WITHIN 6 MONTHS If for unforeseen circumstances the function is cancelled by you inside 6 months of the function date, the deposit will be forfeited.

WITHIN 3 DAYS Should your function be cancelled by you within 3 days of the event commence date, the full minimum food and beverage spend will be forfeited.

Due to any unforeseen circumstances or accidents, Miss Moneypenny's reserves the right to cancel any booking and refund any deposit at any time.

CONFIRMATION OF NUMBERS & DETAILS

An estimate of numbers will be required at time of booking function. Guaranteed numbers are to be confirmed seven (7) working days prior. If actual numbers are above the guaranteed, additional charges will be made accordingly. Menu selections are to be confirmed two (2) weeks prior.

REDUCTION IN GUESTS

If the total numbers of guests expected do not attend the function or reduce after guaranteed date, there will be no refunds.

DAMAGE, LOSS AND THEFT

Miss Moneypenny's will take utmost care, but no responsibility will be taken for loss or damage to merchandise or other guest property for the duration of your function. Any damage caused by your guests to the venue or property of Miss Moneypenny's may attract an additional fee.

CAKEAGE

We welcome guests to bring their own cake for birthdays/celebrations and a \$5.00 charge per person will apply if you wish to eat on the premises.

DELIVERY AND COLLECTION OF GOODS

Miss Moneypenny's will accept delivery of goods associated with your function the day before the function date. Flowers, other decorator items and cakes must be delivered on the day. All goods, including cakes, must be removed at the completion of the function, unless prior arrangements have been made with the Events Manager. Should all goods not be collected, Miss Moneypenny's accepts no responsibility for these goods. The venue will not accept responsibility for any items delivered or left for collection without staff acknowledgement.

EVENT CONCLUSION

Due to licensing restrictions, all functions are to cease at midnight. Guests are required to vacate the venue by 12.30am.

DECORATIONS

The Miss Moneypenny's packages include placement of decorations. Other persons or companies supplying limited decorations must adhere to the instructions of set up discussed with the events manager.

LIQUOR

We are fully licensed and alcoholic beverages cannot be brought onto the premises. Miss Moneypenny's participates in responsible service of alcohol. Intoxicated and antisocial behavior will not be tolerated, and patrons will be asked to vacate the venue.

MINIMUM SPEND

For area reservations and exclusive use of the venue, a minimum spend will apply. This amount will be discussed and agreed upon at the time of confirmation of your function. A 35% deposit will be required at time of booking and minimum spend must be met or remainder will be charged at end of function.

PACKAGE MENUS

As our menus are changed seasonally, menus at the time of your booking are samples only and new menus will be confirmed closer to your function date. Every endeavor is made to maintain menus as printed, but these may be subject to change due to availability of produce.

PACKAGE PRICES

All prices are based on current costs and may be subject to change. Package prices are subject to increases annually, however the package price agreed upon at the time of confirming your function will not change.

TERMS OF PAYMENT

Final payment is due one week prior to your function. Methods of payment accepted are cash, bankcard, mastercard, visa (surcharge applies) and amex (surcharge applies). You are welcome to pay by direct debit.

PUBLIC HOLIDAYS

A surcharge of 17.5% of the total bill will apply on public holidays.

SURCHARGE FOR GRATUITY

As functions restrict our floor staff from receiving tips, which they would otherwise have received, we encourage the addition of a 5% surcharge on top of your spend.

