



FUNCTIONS AND EVENTS





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 Moneypenny'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) 5474 9999 | EMAIL: EVENTS@MISSMONEYPENNYS.COM

Miss Moneypenny's

6 HASTINGS ST NOOSA



CHEF HAT AWARDED
AUSTRALIAN GOOD
FOOD GUIDE 2022



3 x READERS CHOICE AWARD
WINNER
AUSTRALIAN GOOD
FOOD GUIDE



3 X BEST INTERNATIONAL
BAR AND RESTAURANT
WINNER
RESTAURANT AND BAR AWARDS
LUXLIFE MAGAZINE



BEST REGIONAL BAR
IN AUSTRALIA
WINNER
AUSTRALIAN BAR AWARDS

VENUE SPACES

GROUP GET TOGETHERS

Our lounge and deck areas are ideal for those group meet ups
(limited seating available for group get togethers)

Standing Lounge Area – 30 maximum guests

Standing Deck and Lounge Areas – 60 maximum guests

Standing Restaurant Capacity – 300 maximum guests

FORMAL DINING

Our restaurant can be adapted to small intimate groups to large get togethers

Seated Restaurant Capacity – 80 maximum guests

(can accommodate max 160 at additional price)

Semi-private Dining Area – 14 maximum guests

EXCLUSIVE WHOLE VENUE HIRE

Our venue can be adapted to facilitate large groups
for formal and informal occasions

Standing – 300 maximum guests

Seated – 160 maximum guests



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

served share style



STARTER (select one)

SWEET CORN SALSA fermented chilli, pickled cabbage, corn salsa VE

GREEN PEA CROQUETTE salted lemon mayo, pea dust V

MISS MONEYPENNY'S SIGNATURE PRAWN TOAST local king prawn, yuzu soy, korean chilli, bonito furikaki DF

CONFIT DUCK RILLETTE apple, crostini, cornichon DF

ENTRÉE (select two)

VANILLA STRACCIATELLA ruby grapefruit, pistachio, long leaf rocket mandarin oil GF, V

LOCAL SCALLOPS IN HALF SHELL preserved lemon and paprika butter, morcilla crumb, chives GF

SEARED WAGYU BEEF CARPACCIO smoked enoki mushroom, ponzu jelly, spanish onion, shiso GFA, DF

HIRAMASA KINGFISH CEVICHE pickled jalapeno, pomegranate, aji amarillo citrus dressing GFA

SLOW COOKED PORK BELLY palm sugar caramel, puffed rice, sweet corn, lime GF, DF

MAIN (select two)

MIDDLE EASTERN SPICED PUMPKIN spiced ras el hanout, sherry glaze, pickled mushroom, quinoa and grain salad GF, VE

ORGANIC GRILLED PORTUGUESE CHICKEN citrus dressing, guindillas peppers, pickled red onion, lime, romesco sauce GF, DF

HUMPTY DOO BARRAMUNDI beuree blanc, salmon roe, capers, kipfler potato GF

SLOW COOKED LAMB SHOULDER mint salsa, pomegranate, mustard tzatziki, lemon GF

WAGYU BEEF RUMP CAP pickled eschalot, crispy kale, porcini emulsion, red wine jus GF DF

ON THE SIDE (select two)

TRUFFLE FRIES truffle oil, sea salt, truffle aioli V

BURNT DUTCH CARROTS pepita crumb, roasted wattleseed yoghurt, maple dressing GF,

ASSORTED LOCAL LETTUCE pomegranate, spanish onion, honey pepper dressing GF, V

BROCCOLINI parsley and anchovy butter, crisp almond GF

DESSERT (select one)

BUTTERMILK PANNA COTTA raspberry, french meringue, tarragon GF

MISS MONEYPENNY'S GAY-TIME hazelnut and vanilla parfait coated with chocolate

CHEESE PLATE quince paste, seasonal fruit and lavosh

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

STANDARD PACKAGE 58PP

your selection of
four smaller bites, two substantial bites

DELUXE PACKAGE 68PP

your selection of
five smaller bites, two substantial bites

SMALLER BITES CANAPES MENU

ZUCCHINI FLOWER romesco, preserved lemon,
smoked almonds VE

GREEN PEA CROQUETTES salted lemon mayo,
pea powder, pea shoots, pea flower V

DUCK RILLETTES on apple jam, crostini with
cornichons and micro cress DF

MISS MONEYPENNY'S SIGNATURE PRAWN TOAST
king prawn, yuzu soy, korean chilli paste, bonito furikake DF

MARKET OYSTERS FRESHLY SHUCKED
natural with lemon and sake mignonette GF, DF

LOCAL SCALLOPS IN HALF SHELL preserved lemon and
paprika butter, morcilla crumb, chives GF

ADD ONS

ROAST GARLIC PIZZA BREAD 19.5
confit garlic, parmesan, fior di latte, rosemary, parsley V

MARGHERITA 22 napoli, basil, fior di latte V

VACANZA 27 house smoked ham,
caramelised pineapple, napoli, fior di latte

WILD FUNGHI 28 rocket, fior di latte, parmesan,
candied walnut, truffle oil V

PROSCIUTTO 29 roasted pine nut, fior di latte, rocket,
napoli, parmesan, cherry tomato

SALAMI PICANTE 29 calabrese salami, spanish onion,
napoli, asiago, oregano

SLOW COOKED LAMB 29 lamb shoulder, tomato,
marinated feta, roasted capsicum, yoghurt, mint

WAGYU 32 slow cooked wagyu, fior di latte, kipfker
potatoes, rosemary, garlic, spanish onion, horesradish

*all pizzas available gluten free, add 5

SUBSTANTIAL CANAPES MENU

CRUMBED HALOUMI SANDWICH smoked eggplant, chilli,
soft herbs V

YELLOWFIN TUNA SLIDER fermented chilli, pickled
cabbage, furikake

WAGYU RUMP CAP TACO truffle mayo, lemon DF

ADD ONS CHEESE PLATTER 80

quince paste, seasonal fruit and lavosh GFA
*serves between 4–6 guests

CHARCUTERIE BOARD 80
lavosh, selection of cured meats, condiments
*serves between 4–6 guests

INFORMAL CANAPE PACKAGES

Ideal for sharing
on the deck and bar lounge

Minimum 25 guests



GRAZING STYLE MENU

Served progressively
Ideal for sharing
on the deck and bar lounge

Minimum 10 guests



DELUXE SELECTION 69PP

INCLUDES

Your selection of four Bar Bites

Chef's selection of Miss Money Penny's Signature Pizzas

PREMIUM SELECTION 99PP

INCLUDES

Your selection of three Bar Bites

Chef's selection of Miss Money Penny's Signature Pizzas

Cheese and Charcuterie Board

BAR BITES MENU

MARKET OYSTERS FRESHLY SHUCKED natural with lemon OR eschalot dressing GF, DF

SWEET CORN SALSA fermented chilli, pickled cabbage, corn salsa VE

GREEN PEA CROQUETTE salted lemon mayo, pea dust V

CONFIT DUCK RILLETTE apple, crostini, cornichon DF

MISS MONEYPENNY'S SIGNATURE PRAWN TOAST local king prawn, yuzu soy, korean chilli paste, bonito furikaki DF

PIZZA MENU

ROAST GARLIC PIZZA BREAD confit garlic, parmesan, fior di latte, rosemary, parsley v

MARGHERITA napoli, basil, fior di latte v

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

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

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

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

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

WAGYU slow cooked wagyu, fior di latte, kipfler potatoes, rosemary, garlic, spanish onion, horseradish

CHEESE BOARD quince paste, seasonal fruit and lavosh GFA

CHARCUTERIE BOARD lavosh, selection of cured meats, condiments

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



BEVERAGE PACKAGES

Minimum 10 guests

STANDARD 2HRS \$55PP

ADDITIONAL HOUR \$30PP

COCKTAIL ON ARRIVAL \$18PP

WHITE WINE

Miss Moneypenny's Sauvignon Blanc
SOUTH EAST AUSTRALIA

Miss Moneypenny's Chardonnay
MULTI-REGIONAL VIC

RED WINE

Miss Moneypenny's Cabernet Merlot
MULTI-REGIONAL VIC

Miss Moneypenny's Shiraz Cabernet merlot
MULTI-REGIONAL VIC

SPARKLING WINE

Miss Moneypenny's Sparkling Cuvée
MULTI-REGIONAL VIC

BEER

Miss Moneypenny's Lager (Tap)

Fat Freddy's Pale Ale (Tap)

NON ALCOHOLIC Assorted Soft Drink,
Assorted Juices, Still and Sparkling Water

DELUXE 2HRS \$85PP

ADDITIONAL HOUR \$40PP

COCKTAIL ON ARRIVAL \$18PP

WHITE WINE

2018 Fat Bastard Chardonnay CALIFORNIA USA

2021 821 South Sauvignon Blanc MARLBOROUGH NZ

2021 Hesketh Wines Pinot Grigio LIMESTONE COAST SA

ROSÉ

2020 Barosé BAROSSA VALLEY SA

RED WINE

2022 Hesketh Pinot Noir LIMESTONE COAST SA

2018 Rockbare Shiraz MCLAREN VALE SA

SPARKLING WINE

NV Cielo Love Story Prosecco VENETO ITALY

BEER AND CIDER

Fat Freddy's Pale Ale (Tap)

Fat Freddy's Lager (Tap)

Fat Freddy's Cider (Tap)

Heads of Noosa Japanese lager NOOSA QLD

NON ALCOHOLIC Assorted Soft Drink,
Assorted Juices, Still and Sparkling Water

BEVERAGE PACKAGES

Minimum 10 guests

PREMIUM 2HRS \$110PP

ADDITIONAL HOUR \$55PP

COCKTAIL - SELECTION OF 1 ON ARRIVAL

A selection of classic cocktails and spritzers available

CHAMPAGNE

NV Monopole by Heidsieck and co REIMS FR

WHITE WINE

2022 Penfolds Bin 311 Chardonnay MULTI REGION

2022 Shaw and Smith Sauvignon Blanc ADELAIDE HILLS SA

2020 Pasqua 'Capitolo' Pinot Grigio VENETO IT

ROSÉ

2022 Maison Saint AIX Rose PROVENCE FR

2020 Barosé BAROSSA VALLEY SA

RED WINE

2020 Credaro Kinship Cabernet Sauvignon MARGARET RIVER WA

2022 Penfolds Bin 28 Shiraz SOUTH AUSTRALIA

2022 Catalina Sounds Pinot Noir MARLBOROUGH NZ

BEER AND CIDER

Miss Money Penny's Lager (Tap)

Fat Freddy's Pale Ale (Tap)

'Extra' Cerveza Corona MEXICO

Heads of Noosa Lager 3.5% NOOSA QLD

Peroni 'Nastro Azzurro' ITALY (Tap)

NON ALCOHOLIC Assorted Soft Drink,

Assorted Juices, Still and Sparkling Water

COCKTAIL LIST

CLASSIC BELLINI

Miss Money Penny's sparkling cuvee, peach puree

ROSE PETAL MARTINI

Beefeater London Gin, lychee juice and rose syrup

served with vanilla pashmak

ESPRESSO MARTINI

Wyborowa vodka, kahlua, vanilla syrup and

freshly extracted espresso

ISTANBUL OLD ICED TEA

London Dry Gin and quince liqueur shaken with elderflower

cordial, lemon juice and lightly pressed cucumber topped

with Turkish apple tea

SPICED HONEY MULE

Jack Daniels honey liqueur fused with lightly pressed lime,

chilli pieces, honey water, charged with ginger beer

SINGAPORE SLING

Beefeater London Dry Gin, cherry heering, cointreau and

Dom Benedictine are shaken with pineapple juice,

lime juice, grenadine and bitters

APEROL SPRITZ

Apérol topped with sparkling wine

and a dash of soda, served with fresh orange

TOMMY'S MARGARITA

Olmecca Plata Tequila shaken over fresh lime juice and

agave syrup served on ice with salt rimmed old fashioned

SOLERO

Absolut vodka and Joseph Cartron passionfruit liqueur

shaken with fresh lemon juice, mango purée and orange

juice, topped with white chocolate foam



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 (2% surcharge) and amex (3% surcharge). 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.

