



Function Package

Miss Money Penny's

6 HASTINGS ST NOOSA

The venue

GET TOGETHERS

OUR LOUNGE AND DECK AREAS ARE IDEAL FOR THOSE GROUP MEET UPS.

Seated Deck & Lounge Areas – 30 max guests

Standing Deck & Lounge Areas – 60 max guests

Standing Restaurant Capacity – 300 max guests

FORMAL DINING

OUR RESTAURANT CAN BE ADAPTED TO SMALL INTIMATE GROUPS TO LARGE GET TOGETHERS.

Seated Restaurant Capacity – 160 max guests

(can accommodate max 180 at additional price)

Semi-private Dining Area – 14 max guests

TO DISCUSS BOOKING AN AREA WITH NO PACKAGE
CALL 07 5474 9999 FOR MINIMUM SPEND AMOUNTS.

EXCLUSIVE VENUE HIRE AVAILABLE
PLEASE CONTACT OUR FUNCTION TEAM TO DISCUSS MINIMUM SPEND AMOUNT

TO BOOK AN AREA WITHOUT A PACKAGE PLEASE CALL (07) 5474 9999

Miss Money Penny's

6 HASTINGS ST NOOSA

17.5% surcharge applies on public holidays. Seasonal changes may apply

Informal packages

IDEAL FOR SHARING IN LOUNGE OR DECK AREAS FOR 15+ GUESTS

SELECTION ONE \$46 PER GUEST (friday & saturday \$56 per guest)

CASUAL EATS

SZECHUAN CALAMARI iceberg slaw, black garlic aioli
BBQ PORK BELLY SKEWERS wattleseed, honey, macadamia, pepper, citrus
GREEN PEA CROQUETTE salted lemon mayo

MISS MONEYPENNY'S SIGNATURE PIZZAS
chef's selection of pizzas to share

SELECTION TWO \$58 PER GUEST (friday & saturday \$68 per guest)

CASUAL EATS

SZECHUAN CALAMARI iceberg slaw, black garlic aioli
BBQ PORK BELLY SKEWERS wattleseed, honey, macadamia, pepper, citrus
GREEN PEA CROQUETTE salted lemon mayo

CHARCUTERIE SELECTION sea-salt grissini, lavosh, accoutrements

MISS MONEYPENNY'S SIGNATURE PIZZAS
chef's selection of pizzas to share

SELECTION THREE \$70 PER GUEST (friday & saturday \$80 per guest)

CASUAL EATS

SZECHUAN CALAMARI iceberg slaw, black garlic aioli
BBQ PORK BELLY SKEWERS wattleseed, honey, macadamia, pepper, citrus
GREEN PEA CROQUETTE salted lemon mayo

CHARCUTERIE SELECTION bread, accoutrements

LOCALLY SOURCED CHEESE SELECTION mustard fruits, lavosh, bread

MISS MONEYPENNY'S SIGNATURE PIZZAS
chef's selection of pizzas to share

*chef's selection of pizzas is based on availability and chef's choices.

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Canapes packages

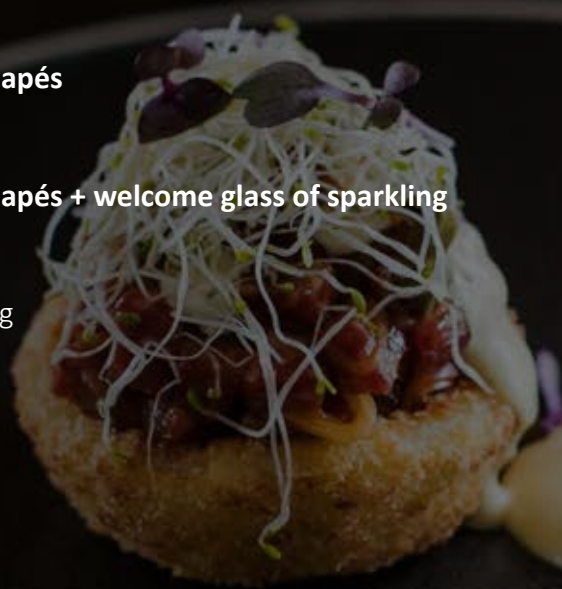
IDEAL FOR SHARING IN LOUNGE OR DECK AREAS FOR 50+ GUESTS

STANDARD PACKAGE \$20 PER GUEST*
your selection, 2 cold and 2 hot canapés

PREMIUM PACKAGE \$28 PER GUEST*
your selection, 3 cold and 3 hot canapés

ULTIMATE PACKAGE \$46 PER GUEST*
your selection, 4 cold and 4 hot canapés + welcome glass of sparkling

*prices based on 30 minutes roaming



COLD CANAPÉS

PACIFIC OYSTERS salmon pearls, dill vinaigrette (gf)
RAW ORA KING SALMON macadamia, lime, bottarga, verjuice dressing (gf)
ROASTED BABY BEETS fresh goats curd, cress, lavosh
TRUFFLED MAC & CHEESE CROQUETTES chive aioli
BEEF TARTARE parmesan, eschalot, nurtured red rambo radish, potato crisp (gf)
CONFIT TOMATO TART burrata, nduja

WARM CANAPÉS

SALT & PEPPER BARRAMUNDI pink peppercorn tartare
BRISBANE VALLEY QUAIL SAUSAGE ROLL native bush tomato chutney
FREE-RANGE BORROWDALE PORK BELLY compressed apple, ginger, maple, finger-lime
CRUMBED & SMOKED CHERRY BOCCONCINI noosa reds tomatoes, basil, vincotto (gf*)
PORK & WAGYU MEATBALLS sugo al pomodoro, buffalo mozzarella
BBQ LAMB RIBS salmoriglio (gf)

Miss Moneypenny's

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Banquet menu

MENU 1 - 3 COURSE \$69 PER GUEST (friday & saturday \$79 per guest)

BITES

HOUSE-MADE FOCACCIA lemon, rosemary, sea-salt, evoo (v/df)
COOLMUNDA ORGANIC OLIVES orange, zaatar (v/gf/df)
GREEN PEA CROQUETTE salted lemon mayo (v*)

MAIN

CURRIED CAULIFLOWER STEAK hummus, cauliflower couscous, balsamic onion, parsley (v)
TROUT FILLET fragrant salt, tahini yoghurt, walnut, chilli, coriander (gf)
SLOW COOKED LAMB SHOULDER pomegranate, herb salad, sheep's milk labneh (gf)

SIDES

SPINACH & ROCKET SALAD pinenuts, parmesan, lemon-honey vinaigrette (gf)
BROCCOLINI garlic breadcrumbs (v)
HERITAGE CARROTS burnt honey, sesame (gf/v)

DESSERT

SHEEP'S MILK PANNACOTTA rhubarb crumble, basil
CHOCOLATE BROWNIE peanut mousse, cherry compote, peanut praline

(gf) gluten free
(gf*) gluten free available
(v) vegan
(v*) vegetarian

Miss Money Penny's

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Banquet menu

MENU 2 - 4 COURSE \$87 PER GUEST (friday & saturday \$97 per guest)

BITES

HOUSE-MADE FOCACCIA lemon, rosemary, sea-salt, evoo (v/df)

COOLMUNDA ORGANIC OLIVES orange, zaatar (v/gf/df)

GREEN PEA CROQUETTE salted lemon mayo (v*)

ENTRÉE

BURRATA dehydrated olives, noosa red tomatoes, basil, lemon, cabernet sauvignon (v*)

HIRAMASA KINGFISH CEVICHE pickled jalapeno, pomegranate, aji amarillo citrus dressing, watermelon radish (gf/df)

BBQ PORK BELLY SKEWERS honey, wattleseed, macadamia, pepper, citrus (gf/df)

MAIN

CURRIED CAULIFLOWER STEAK hummus, cauliflower couscous, balsamic onion, parsley (v)

TROUT FILLET fragrant salt, tahini yoghurt, walnut, chilli, coriander (gf)

SLOW COOKED LAMB SHOULDER pomegranate, herb salad, sheep's milk labneh (gf)

SIDES

SPINACH & ROCKET SALAD pinenuts, parmesan,

lemon-honey vinaigrette (gf)

BROCCOLINI garlic breadcrumbs (v)

HERITAGE CARROTS burnt honey, sesame (gf/v)

DESSERT

SHEEP'S MILK PANNACOTTA rhubarb crumble, basil

CHOCOLATE BROWNIE peanut mousse, cherry compote, peanut praline

(gf) gluten free

(gf*) gluten free available

(v) vegan

(v*) vegetarian

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Banquet menu

MENU 3 - 5 COURSE \$110 PER GUEST (friday & saturday \$120 per guest)

BITES

MARKET OYSTERS natural with lemon

GREEN PEA CROQUETTE salted lemon mayo (v*)

HOUSE-MADE FOCACCIA lemon, rosemary, sea-salt, evoo (v/df)

ENTRÉE

BURRATA dehydrated olives, noosa red tomatoes, basil, lemon, cabernet sauvignon (v*)

HIRAMASA KINGFISH CEVICHE pickled jalapeno, pomegranate, aji amarillo citrus dressing, watermelon radish (gf/df)

WAGYU BEEF CARPACCIO enoki mushroom, ponzu jelly, spanish onion, crispy garlic, shiso (gf)

MAIN

CURRIED CAULIFLOWER STEAK hummus, cauliflower couscous, balsamic onion, parsley (v)

TROUT FILLET fragrant salt, tahini yoghurt, walnut, chilli, coriander (gf)

SLOW COOKED LAMB SHOULDER pomegranate, herb salad, sheep's milk labneh (gf)

SIDES

SPINACH & ROCKET SALAD pinenuts, parmesan, lemon-honey vinaigrette (gf)

BROCCOLINI garlic breadcrumbs (v)

HERITAGE CARROTS burnt honey, sesame (gf/v)

DESSERT

SHEEP'S MILK PANNACOTTA rhubarb crumble, basil

CHOCOLATE BROWNIE peanut mousse, cherry compote, peanut praline

FROMAGE SELECTION

CHEESE SELECTION mustard fruits, local honeycomb, activated charcoal lavosh

woombye black ash, sunshine coast, qld

kenilworth vintage wax cheddar, sunshine coast, qld

(gf) gluten free

(gf*) gluten free available

(v) vegan

(v*) vegetarian

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Beverage packages

ALL PACKAGES ARE 2 HOURS *food must be purchased along side any beverage packages*

STANDARD DRINK PACKAGE \$55 PER GUEST

HOUSE SPARKLING WINES

NV Morgans Bay Cuvée, south east asutralia

HOUSE WHITE

NV Morgans Bay Semillon Sauvignon Blanc, south east asutralia

NV Morgans Bay Chardonnay, south east asutralia

ROSÉ

2019 Barosé, barossa valley sa

HOUSE RED

NV Morgans Bay Cabernet Merlot, south east asutralia

NV Morgans Bay Shiraz Cabernet, south east asutralia

DRAFT BEER AND CIDER

Miss Moneypenny's Lager, vic

Monteith's Crushed Apple Cider, new zealand

PREMIUM DRINK PACKAGE \$70 PER GUEST

PREMIUM SPARKLING

Twill and Daisy Prosecco, south east australia

PREMIUM WHITE

2018 821 South Sauvignon Blanc, marlborough nz

2016 Fat Bastard Chardonnay, california north coast usa

PREMIUM ROSÉ

2018 La Vieille Ferme Rosé, vallée du rhone fr

2019 Barosé, barossa valley sa

PREMIUM RED

2018 Endless Pinot Noir, yarra valley vic

2018 Rockbare Shiraz, mclaren vale sa

DRAUGHT BEER, BOTTLED BEER AND CIDER

Miss Moneypenny's Pale, vic

Heads of Noosa Summer Dusk Lager, qld

Heads of Noosa Japanese Lager, qld

Monteith's Crushed Apple Cider, new zealand

HOUSE SPIRITS

Miss Moneypenny's

6 HASTINGS ST NOOSA

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Beverage packages

ALL PACKAGES ARE 2 HOURS *food must be purchased along side any beverage packages*

ULTIMATE DRINK PACKAGE \$95 PER GUEST

PREMIUM SPARKLING

NV Petit Cordon by Maison Mumm Prestige Brut, marlborough nz

PREMIUM POUR WHITE

2017 Red Claw Chardonnay, mornington vic

2019 Squealing Pig Pinot Gris, central otago nz

2018 Catalina Sounds Sauvignon Blanc, marlborough nz

PREMIUM ROSÉ

2018 La Vieille Ferme Rosé, vallée du rhone fr

2019 Barosé, barossa valley sa

PREMIUM POUR RED

2017 Catalina Sounds Pinot Noir, marlborough nz

2016 Snake and Herring 'Dirty Boots' Cabernet Sauvignon, margaret river wa

2018 Saltram 1859 Shiraz, barossa valley sa

DRAFT BEER, BOTTLED BEER AND CIDER

Miss Moneypenny's Lager, vic

Stone and Wood Pacific Ale. nsw

'Extra' Cerveza Corona, mexico

Monteith's Crushed Apple Cider, new zealand

PREMIUM SPIRITS

CHOICE OF TWO COCKTAILS

*All drinks package selections are required 2 weeks prior to event

COCKTAIL LIST

ROSE PETAL MARTINI

beefeater london gin, lychee juice and rose syrup served with vanilla pashmak

ESPRESSO' YOURSELF

burnt orange, vanilla and almond syrup, absolut vodka, tia maria, disaronno amaretto shaken with freshly extracted espresso, finished with a zest of orange peel

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 and then charged with ginger beer

CITRON MERINGUE

wyborowa vodka and limoncello fused with fresh lemon juice, pineapple juice and egg white

MMP GRASSHOPPER

fernet menta, white chocolate liqueur, mint liqueur are shaken with cream, served in a absinthe rinsed glass rimmed with fernet crystals

SINGAPORE SLING

beefeater london dry gin, cherry heering, cointreau and dom bénédictine 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

olmeca plata tequilla shaken over fresh lime juice and agave syrup served over ice, salt rimmed old fashioned

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Booking Terms & 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

If for unforeseen circumstances the function is cancelled by you inside 6 months of the function date, the deposit will be forfeited. For functions with beverage packages, 2 weeks notice or less, total beverage costs will be charged. For functions with only food packages, 48 hours notice or less, total catering costs will be charged. Due to any unforeseen circumstances or accidents, Miss Money Penny'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.

DAMAGE, LOSS AND THEFT

Miss Money Penny's will take utmost care, but no responsibility will be taken for any 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 Money Penny's may attract an additional fee.

CAKEAGE

We welcome guests to bring their own cake for birthdays/celebrations and a \$4.50 charge per person will apply if you wish to eat on the premises.

DELIVERY AND COLLECTION OF GOODS

Miss Money Penny'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 or the morning after, unless prior arrangements have been made with the Events Manager. Should all goods not be collected by 11.00am the following working day, Miss Money Penny'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 (12AM). Guests are required to vacate the venue by 12.30am.

DECORATIONS

The Miss Money Penny'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 Money Penny'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.

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Booking Terms & Conditions

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 either prior to or at the end of your function (your choice). Methods of payment accepted are cash, bankcard, mastercard, visa

and amex (3% surcharge). You are welcome to pay by direct debit however payment is required 5 working days prior to your function.

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. Please tick and sign box below if you wish not to have the surcharge added.

I, _____ wish NOT to have the additional surcharge added to my final bill.

I acknowledge that I have read these terms and conditions.

Signature

Date

Printed name

Please sign and email to:
functions@missmoneypennys.com

Miss Moneypenny's

6 HASTINGS ST NOOSA

Credit/Debit Card Authority

I, the card holder, authorise Windermere Hospitality Pty Ltd
dba Miss Moneypenny's Hastings,
to use the following credit/debit card details to pay the deposit for the
discussed function.

Credit/Debit Card details
Type of card VISA MASTERCARD AMEX

Card Number _____

Expiry date __ __ / __ __

CVV number ___

Total amount payable: \$ _____

Name on card _____

Signature _____ Date _____

Phone number _____

Email authority to functions@missmoneypennys.com
If making payment by direct deposit please send remittance/proof of payment.

PAYMENT TERMS: Please make payment within 14 days
ACCOUNT NAME: Windermere Hospitality Pty Ltd | BSB: 034 655 | ACCOUNT NUMBER: 400 019
ACN: 163 576 958 | ABN: 71 256 772 789

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