



FUNCTION AND EVENTS

Groups of 10 or more





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) 5474 9999 | EMAIL: EVENTS@MISSMONEYPENNYS.COM

Miss Money Penny's

6 HASTINGS ST NOOSA



ONE GLASS AWARDED

AUSTRALIA'S WINE LIST OF
THE YEAR AWARDS 2023



CHEF HAT AWARDED

AUSTRALIAN GOOD
FOOD GUIDE 2022



3 x READERS CHOICE AWARD

AUSTRALIAN GOOD
FOOD GUIDE



3 X BEST INTERNATIONAL
BAR AND RESTAURANT

RESTAURANT AND BAR AWARDS
LUXLIFE MAGAZINE



BEST REGIONAL BAR
IN AUSTRALIA

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 from 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)

BOCCONCINI cherry tomato, basil, jerez vinegarette GF, V
GREEN PEA CROQUETTE aioli, pea powder, pea shoot V
BRAISED PORK BELLY tapioca cracker, betel leaf, spicy miso caramel, pickled kohlrabi DF
LOCAL SCALLOP BAKED IN HALF SHELL macadamia burnt butter, pancetta, pumpkin, curry leaf GF
MISS MONEYPENNY'S SIGNATURE PRAWN TOAST local king prawn, yuzu soy, korean chilli paste DF
CONFIT DUCK RILLETTE yuzu gel, crostini, cornichon, espelette pepper DF

ENTRÉE (select two)

VANILLA BURRATA confit heirloom tomatoes, fresh basil pesto, mandarin evoo, pistachio V, GF
HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF, GF
SEARED WAGYU BEEF CARPACCIO chiodini mushroom, black garlic emulsion, caramelised pecan, spanish onion DF, GF
GRILLED MOOLOOLABA KING PRAWNS red miso, garlic butter, lemon oil, yuzu gel GFA

MAIN (select two)

BLACK TRUFFLE AND MUSHROOM GNOCCHI local mushrooms, porcini, grana padano, parmesan, chive GF, V
HUMPTY DOO BARRAMUNDI champagne and caviar beurre blanc, caper berries, espelette pepper GF
ORGANIC MIDDLE EASTERN LEMON CHICKEN zhoug, labneh, roasted red peppers, herb salad GF
SLOW COOKED LAMB SHOULDER burnt lemon, red wine jus, mustard tzatziki GFA, DFA
WAGYU BEEF RUMP cavolo nero, kohlrabi, black garlic emulsion veal jus GFA, DF

ON THE SIDE (select two)

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary DF
SALTED BAKED BEETROOT mascarpone, fresh basil pesto, shallot, pistachio, pangrattato, wild rocket GFA, DFA
TRUFFLE MASH dutch cream potato, truffle, chive V
BROCCOLINI garlic and red miso butter, crisp almond GFA, V
MESCLUN LEAVES heirloom tomatoes, pomegranate, spanish onion, cucumber, maple dressing GF, DF, V

DESSERT (select one)

CARAMELISED PINEAPPLE CARPACCIO coconut sorbet, yuzu gel, cointreau, pink peppercorn crumb VE, GF, DF
SAN SEBASTIAN CHEESECAKE burnt basque cheesecake, salted caramel sauce, nasturtium
MISS MONEYPENNY'S GAY-TIME hazelnut and vanilla parfait coated with chocolate
CHEESE SELECTION quince paste, seasonal fruit and lavosh V

*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 CANAPÉ MENU

BOCCONCINI cherry tomato, basil, jerez vinegarette GF, V
ZUCCHINI FLOWER romesco, preserved lemon,
smoked almond GF, DF, VE
GREEN PEA CROQUETTE aioli, pea powder, pea shoot V
MARKET OYSTERS FRESHLY SHUCKED yuzu, finger lime,
espelette pepper GF, DF
KING FISH TOSTADA avocado, jalapeño, coriander,
corn chips GF, DF
BRAISED PORK BELLY tapioca cracker, betel leaf,
spicy miso caramel, pickled kohlrabi DF
MISS MONEYPENNY'S SIGNATURE PRAWN TOAST
local king prawn, yuzu soy, korean chilli paste DF
CONFIT DUCK RILLETTE yuzu gel, crostini, cornichon,
espelette pepper DF

ADD ONS

ROAST GARLIC PIZZA BREAD 19.5
confit garlic, parmesan, fior di latte, rosemary, parsley V
MARGHERITA 26 napoli, basil, fior di latte V
VACANZA 31 house smoked ham,
caramelised pineapple, napoli, fior di latte
PROSCIUTTO 31 fior di latte, rocket, napoli, parmesan,
cherry tomato
SALAMI PICANTE 31 hot sopressa salami, spanish onion,
napoli, asiago, oregano
SLOW COOKED LAMB 32 lamb shoulder, tomato,
marinated feta, roasted capsicum, yoghurt, mint
TRUFFLE WAGYU 34 slow cooked wagyu MB8+,
fior di latte, black truffle
DEL MARE 34 prawn, local squid, fior di latte, chilli,
anchovy, lemon, rocket

*all pizzas available gluten free, add 5

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

SUBSTANTIAL CANAPÉ MENU

CINQUE FORMAGGIO GNOCCHI black truffle,
parmigiano reggiano, black pepper V
SPICED LAMB KOFTA shallot, mint,
pomegranate, labneh, espelette pepper
OCTOPUS ROLL iceberg lettuce, fermented
chilli emulsion, chive DF
BEEF EMPANADAS chilli and tomato relish

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



GRAZING STYLE MENU

Served progressively
Ideal for sharing
on the deck and bar
lounge



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 four Bar Bites

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

Cheese and Charcuterie Board

BAR BITES MENU

MARKET OYSTERS FRESHLY SHUCKED yuzu, finger lime, espelette pepper GF, DF

GREEN PEA CROQUETTE aioli, pea powder, pea shoot v

CONFIT DUCK RILLETTE yuzu gel, crostini, cornichon, espelette pepper DF

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

PROSCIUTTO fior di latte, rocket, napoli, parmesan, cherry tomato

SALAMI PICANTE hot sopressa salami, spanish onion, napoli, asiago, oregano

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

TRUFFLE WAGYU slow cooked wagyu MB8+, fior di latte, black truffle

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

CHEESE BOARD quince paste, seasonal fruit and lavosh

CHARCUTERIE BOARD 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

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

2023 Tai Tira 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

PREMIUM 2HRS 110PP
ADDITIONAL HOUR 55PP

COCKTAIL - SELECTION OF 1 ON ARRIVAL

A selection of classic cocktails and spritzers available

CHAMPAGNE

NV Pommery REIMS FR

WHITE WINE

2023 Credaro Kinship Chardonnay MARGARET RIVER WA
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 Hesketh Wine Pinot Noir LIMESTONE COAST SA

BEER AND CIDER

Miss Moneypenny'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)
Heineken Zero

NON ALCOHOLIC

Assorted Soft Drink,
Assorted Juices, Still and Sparkling Water

COCKTAIL LIST

CLASSIC BELLINI

miss moneypenny'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 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 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.

