Events at Penny Young

2026

OVERVIEW

Positioned in the heart of Moonee Ponds, on the corner of Young Street and Penny Lane, Penny Young is a perfect destination for your next event.

We offer two different style of events to cater to your group.

OUR SPACES

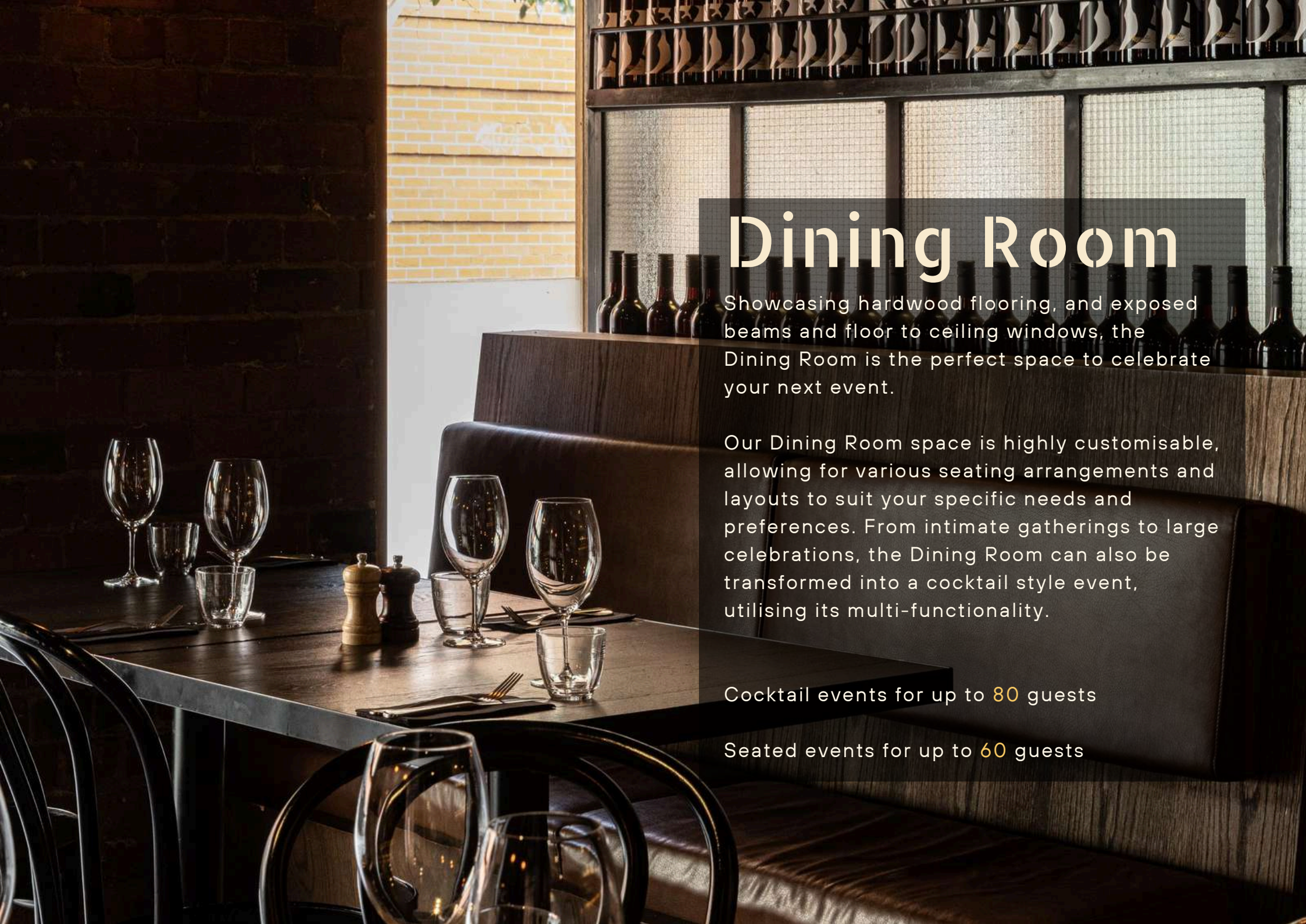
Cocktail Lounge

Our Cocktail Lounge is an oasis of sophistication and style. With its timeless, chic decor, ambient lighting, and comfortable seating, the space is perfect to indulge in our hand crafted cocktails and dance the night away.

Whether you're planning a corporate event, birthday celebration, or an intimate gathering, our Cocktail Lounge can be transformed and customised to suit your needs.

Cocktail events for up to 80 guests.

Seated events for up to 40 guests



Dining Room

Showcasing hardwood flooring, and exposed beams and floor to ceiling windows, the Dining Room is the perfect space to celebrate your next event.

Our Dining Room space is highly customisable, allowing for various seating arrangements and layouts to suit your specific needs and preferences. From intimate gatherings to large celebrations, the Dining Room can also be transformed into a cocktail style event, utilising its multi-functionality.

Cocktail events for up to 80 guests

Seated events for up to 60 guests

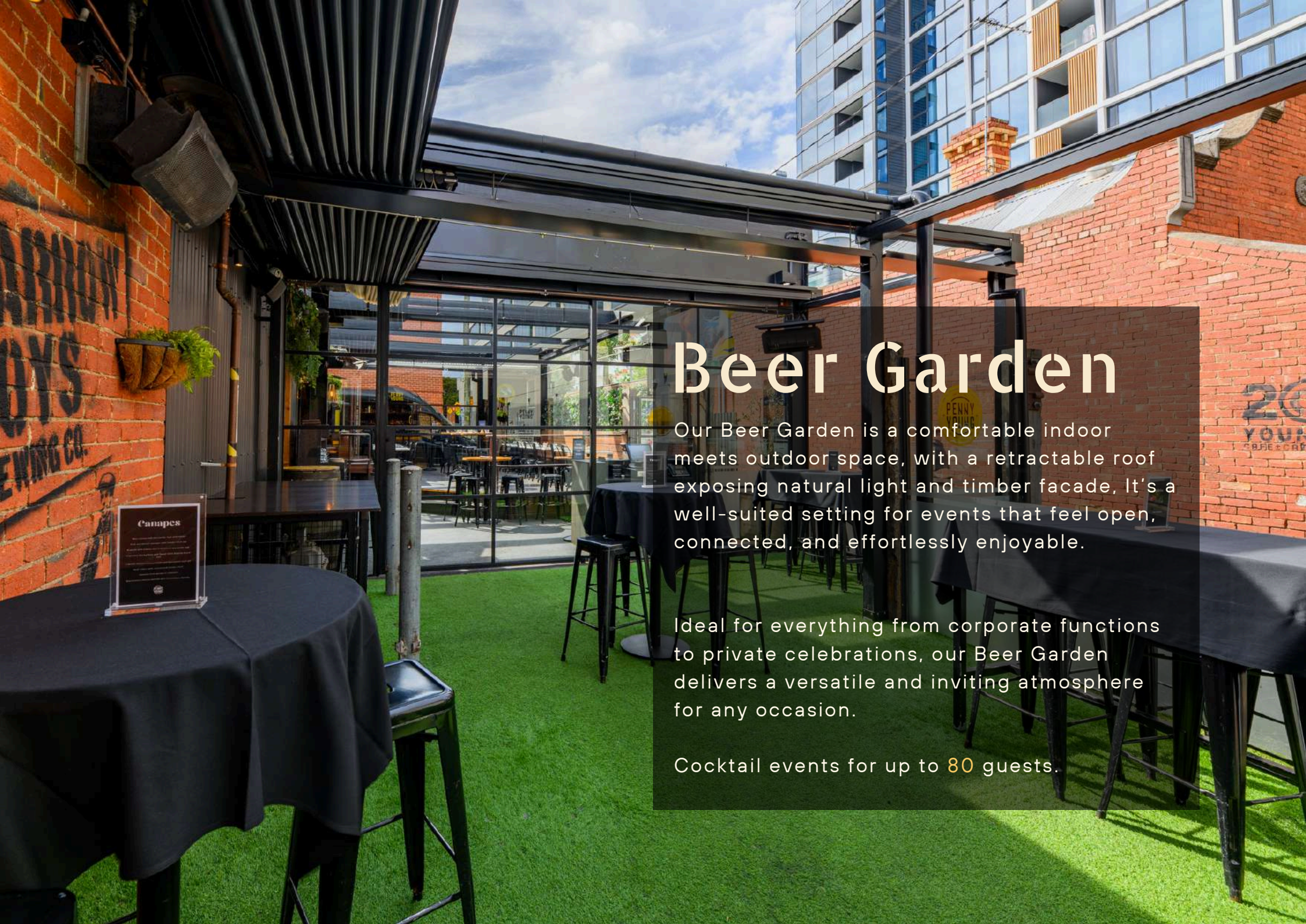
Function Room

The Function Room is the combination of the Cocktail Lounge and Dining Room. A refined, intimate setting where you and your guests can indulge in each other's company in complete comfort and privacy.

The Function Room is perfect for exclusive special occasions, offering flexibility to customise your ideas into real life.

Cocktail events for up to 150 guests

Seated events for up to 100 guests

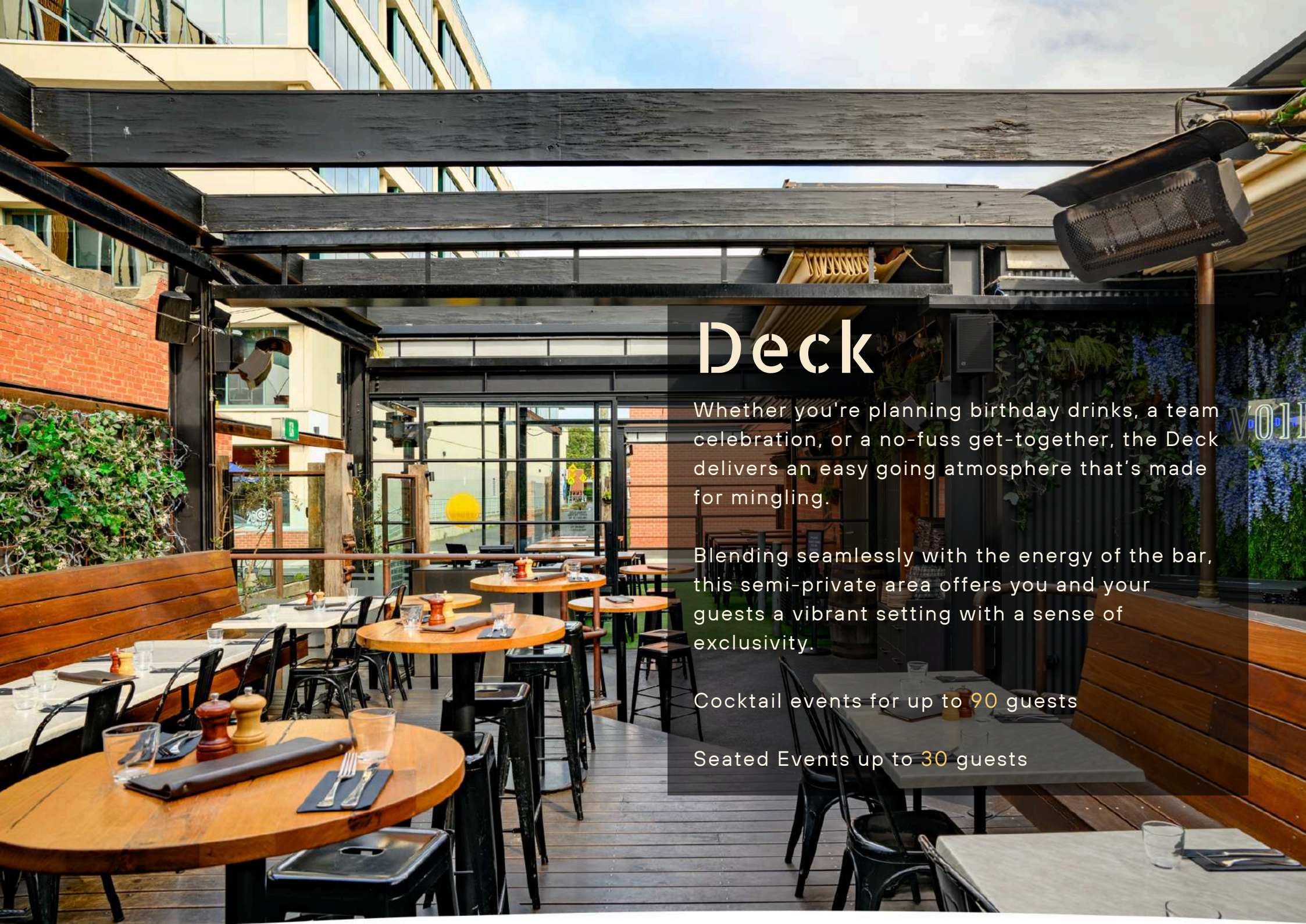


Beer Garden

Our Beer Garden is a comfortable indoor meets outdoor space, with a retractable roof exposing natural light and timber facade, It's a well-suited setting for events that feel open, connected, and effortlessly enjoyable.

Ideal for everything from corporate functions to private celebrations, our Beer Garden delivers a versatile and inviting atmosphere for any occasion.

Cocktail events for up to 80 guests.



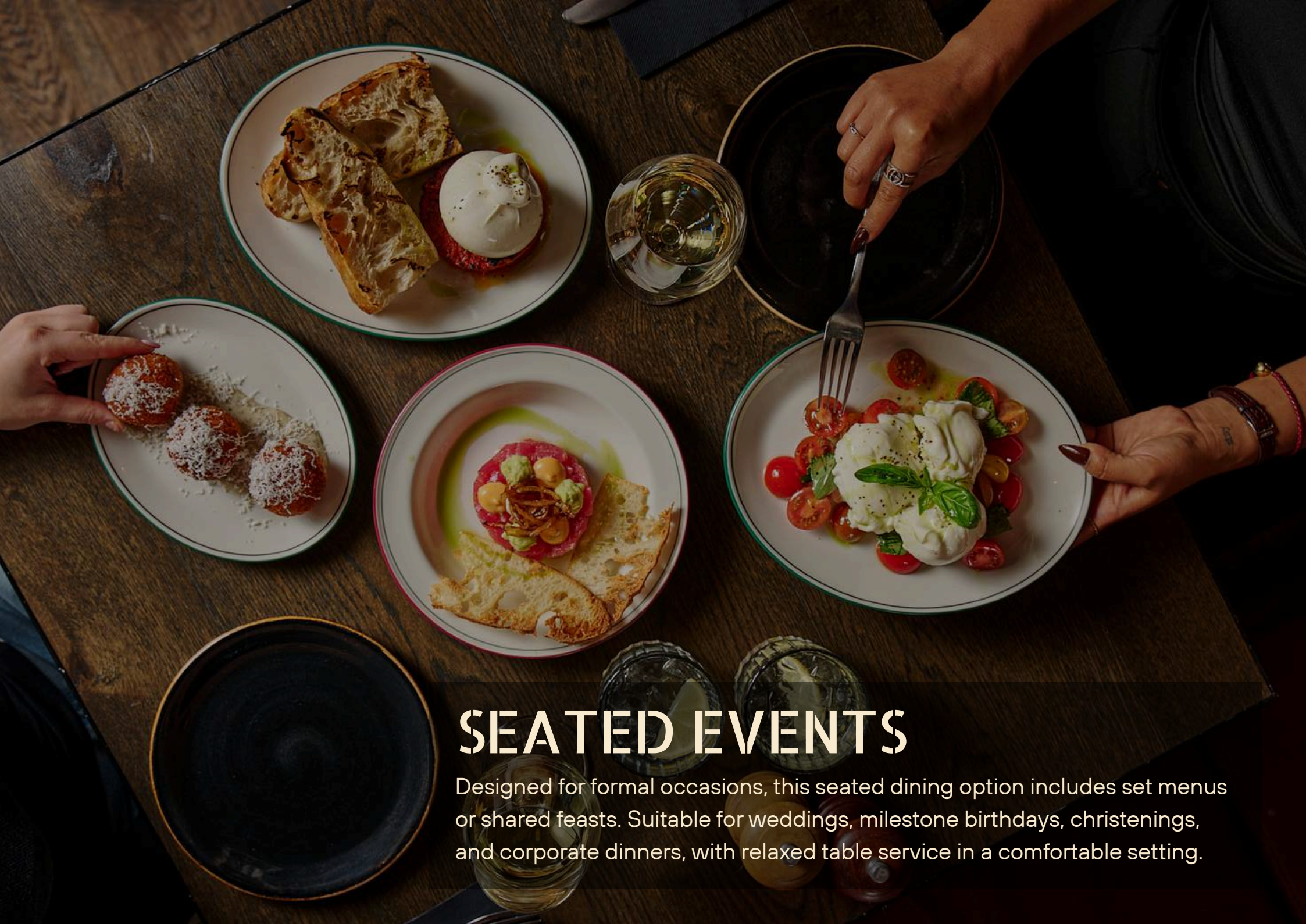
Deck

Whether you're planning birthday drinks, a team celebration, or a no-fuss get-together, the Deck delivers an easy going atmosphere that's made for mingling.

Blending seamlessly with the energy of the bar, this semi-private area offers you and your guests a vibrant setting with a sense of exclusivity.

Cocktail events for up to 90 guests

Seated Events up to 30 guests



SEATED EVENTS

Designed for formal occasions, this seated dining option includes set menus or shared feasts. Suitable for weddings, milestone birthdays, christenings, and corporate dinners, with relaxed table service in a comfortable setting.

Chef's Table Set Menu

$69 Per Head - Shared Appetisers & Shared Mains

SHARED ENTREES

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms and scamorza cheese, served on parmesan and truffle cream

CALAMARI dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (i)

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja

ORTOLANA (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives and zucchini

SHARED MAINS

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano

VODKA RIGATONI (glo) rich vodka sauce with pancetta and parmesan

ROAST CHICKEN (gl) half chicken in a creamy truffle sauce with mushrooms

MIXED LEAF SALAD (vg) (veo) (gl) with cucumber, tomato, feta and honey mustard dressing

ADD
Sydney Rock Oysters
served with
Mignonette Sauce
and Lemon
@ $5pp

*Items are subject to availability and change
VE - Vegan | VG - Vegetarian | VGO - Vegan Option | GL - Gluten Low | GLO - Gluten Low Option
Seafood Origin: A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood

Two-Course Set Menu

$85 Per Head - Shared Appetisers & Individual Mains

SHARED ENTRÉES

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms and scamorza cheese, served on parmesan and truffle cream

CALAMARI dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (i)

POLPETTE FRITTE traditional fried beef meatballs on a rich capsicum and tomato sauce, topped with ricotta salata

PEPERONE roasted capsicum paste, fior di latte, pork sausages, kalamata olives, topped with parmesan

INDIVIDUAL MAINS

PLEASE SELECT ONE PASTA AND ONE MAIN FOR ALTERNATE DROP

3 MAINS OR TWO MEAT/FISH DISHES - EXTRA $5PP

CRISPY SKIN BARRAMUNDI (gl) pan fried with seasonal vegetables on a creamy cauliflower puree (a)

GNOCCHI (glo) tossed in a slow-cooked traditional ossobuco, topped with ricotta salata

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano

SCOTCH FILLET (gl) 300g grass fed with rocket and parmesan served with peppercorn or mushroom sauce

SHARED SIDES

FRIES (vg) (ve)
MIXED LEAF SALAD (vg) (veo) (gl) with cucumber, tomato, feta and a honey mustard dressing

Need a third course? Upgrade for a dessert course @ **$14pp**

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COCKTAIL EVENTS

Perfect for relaxed, social celebrations with a lively atmosphere. Guests enjoy roaming canapés and grazing-style food while mingling throughout the space. Includes flexible layouts, standing tables, and a flowing service designed to keep the energy high and the drinks circulating.

Canape Packages

At Penny Young, we have a large range of canapes to select from. The timeframe of the package selected determines the amount of time in your allocated space.

2 HOURS

6 Pieces $47pp
Please select **4** Canapes and **2** Grazers of your choice

3 HOURS

8 Pieces $52pp
Please select **6** Canapes and **2** Grazers of your choice

4 HOURS

10 Pieces $57pp
Please select **8** Canapes and **2** Grazers of your choice

Additional canapes available for $5 per canape selection and $7 per grazers

Hot Canapes

Tempura Battered King Prawns with Chilli Dipping Sauce (i)

Paprika Marinated Chicken Skewers with Sweet Chilli Dipping Sauce (gl)

Fried Crumbed Cherry Bocconcini (vg)

Mini Calzone with Eggplant, Tomato, Zucchini and Mushroom (vg) (veo)

Mini Calzone with Mozzarella, Ham and Tomato

Pork and Fennel Sausages with Tomato Relish (gl)

Ascolana Olives with Feta and/or Meat

Arancini Rice Balls with Porcini Mushrooms and Scamorza Cheese, served on Parmesan and Truffle Cream

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (ve)

Cold Canapes

Sydney Rock Oysters served with Mignonette Sauce (a)

Toasted Bread with Stracchino and Prosciutto Crudo

Dessert Canapes

Nutella Calzone

Cannoli

Black Forest Cheesecake Tart with Maraschino Cherries

Grazers

Beef Sliders with Cheese and Tomato Relish

Whipped Ricotta Tart with Smoked Salmon and Capers (i)

Tuna Tartare with Chilli Mayo served on Crostini (a)

Selection of Our Gourmet Pizzas (veo)

Calamari Tossed with Lemon and Pepper, Served with Radicchio, Rocket and Aioli (i)

Creamy Risotto with Porcini Mushrooms and Truffle Butter (gl) (vg)

Rigatoni with Rich Vodka Sauce, Pancetta and Parmesan

*Items are subject to availability and change

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Additions

ANTIPASTI $19pp

Our chef will set up antipasto boards within your event area for your guests to indulge in.

Mixed Marinated Olives

Selection of Cured Meats

Selection of Soft & Hard Cheeses

Garlic Focaccia

TIRAMISU TOWER

30 Glasses $300 | 55 Glasses $550

Our homemade traditional coffee tiramisu

CAICO E PEPE WHEEL

$20pp min 70 pax

Homemade pasta theatrically tossed out of a wheel of pecorino cheese

Beverage Packages

CLASSIC PACKAGE

SPARKLING
NV Frankie Brut, Southern Eastern Australia

WHITE WINE
2023 Frankie Sauvignon Blanc, South Eastern Australia

RED WINE
2022 Frankie Shiraz, South Eastern Australia

BEER
Penny Young Lager

Soft Drinks

2 HOURS $45PP
3 HOURS $50PP
4 HOURS $55PP

BAR TAB

At Penny Young, we also offer a bar tab option which allows you to reach your minimum spend by placing the outstanding amount (after food reductions) on a bar tab for your guests to enjoy.

Guests will be given individual wristbands to access the bar tab.

*Items are subject to availability and change

PREMIUM PACKAGE

SPARKLING
Dal Zotto Prosecco King Valley, VIC

WHITE WINE
2022 Aquilani Pinot Grigio Veneto, Italy
2021 Fat Bastard Chardonnay California, USA

RED WINE
2024 Sticks Pinot Noir Yarra Valley, VIC
2022 Hesketh Cabernet Sauvignon Coonawarra, SA

BEER
Carlton Draught
Penny Young Lager
Furphy Refreshing Ale
Byron Bay Lager
Stone & Wood Pacific Ale

SPRITZ
Aperol Spritz
Pink Gin Spritz

Soft Drinks & Juice

2 HOURS $55PP
3 HOURS $65PP
4 HOURS $75PP

Beverage Additions

SPIRITS ADD ON

$16PP PER HOUR

NUVE VODKA
BEGIN DRY GIN
OLD NO.15 BOURBON
BOND 7 WHISKEY
HAVANA CLUB DARK RUM
HAVANA CLUB WHITE RUM
OLMECA REPOSADO TEQUILA

COCKTAIL ON ARRIVAL

$22PP

CHOICE OF THE FOLLOWING:

LYCHEE LOVERS
STRAWBERRY SMASH
ESPRESSO MARTINI
PORNSTAR MARTINI
CLASSIC MARGARITA

SPRITZ ON ARRIVAL

$17PP

CHOICE OF THE FOLLOWING:

ELDERFLOWER SPRITZ
PINK GIN SPRITZ
APEROL SPRITZ
LIMONCELLO SPRITZ

Terms & Conditions

Booking Confirmation & Deposit

- A 30% deposit is required to secure all bookings. Payment can be made via EFT, credit card, cash, or bank cheque. Bookings are not confirmed until the deposit has been received. Completion of this form and payment of the deposit constitute acceptance of these Terms & Conditions.

Final Numbers & Cancellations

- Final menu and beverage selections must be confirmed at least 14 days prior to the event.
- Final guest numbers must be confirmed no later than 7 days prior to the event.
- If guest numbers increase, please notify us as soon as possible so we can assess whether we can accommodate the additional attendees.
- Charges will be based on the final confirmed guest numbers (as adjusted within the allowed limits), or the guest numbers stated on the signed booking form if no update is received.
- Deposits are non-refundable. In the event of a cancellation, a postponement may be offered at management's discretion.
- If your final guest numbers decrease significantly from those stated on your signed booking form, the allocated event space may be adjusted accordingly.

Additionally, for Functions (Excluding Set Menu Bookings):

- Guest numbers may decrease by up to 30% from the number stated on the signed booking form, provided we are notified at least 7 days prior to the event.
- Reductions greater than 30% will incur a minimum spend, even if advised more than 7 days in advance.
- Any cancellations or reductions in guest numbers made within 7 business days of the event will be charged 100% of the per-person cost or minimum spend.

Event Timings & Service Schedules

- It is important that you and your guests arrive on time for your event, particularly when dining on a set menu, as our service schedule must remain time-sensitive. While our team will always do their best to be accommodating, set-menu service will commence within 30 minutes of your confirmed event start time to ensure food quality and smooth delivery.
- If your booking includes a beverage package, please note that unless otherwise discussed in advance and confirmed in writing, the package will begin at your event's scheduled start time and run for the duration selected.

Food Allergies, Dietary Requirements & Menu

- All allergies, intolerances or anaphylaxis must be communicated at the time of booking so we can assess our ability to accommodate dietary needs. While we take great care, our kitchen handles common allergens (e.g. nuts, gluten, dairy, seafood) and uses shared equipment, so we cannot guarantee an allergen-free environment.
- By proceeding with your booking, you acknowledge and accept that any food or drink is consumed at your and your guests' own risk. Penny Young is not liable for any allergic reactions, anaphylaxis, or health issues that arise from allergen exposure.
- If an allergy, intolerance or anaphylaxis is disclosed, we may request the affected guest to complete an Allergen Risk Acknowledgement and Waiver.
- The venue reserves the right to adjust menu offerings due to seasonal availability or supply issues.

Floor Plan Allocation

- While every effort will be made to honour specific space requests, final area allocation is at the discretion of management and may be adjusted due to weather, guest numbers, or operational needs.
- Please note that unless a space is booked exclusively and the associated minimum spend is met, all area requests are considered preferences only and cannot be guaranteed. Allocation is subject to availability and whether the requested space has been reserved for exclusive use by another booking.

Payment Terms

- The full remaining balance must be paid prior to or on the day of the event, unless otherwise agreed in writing.
- If paying by EFT, funds must be received 5 days prior to the event, with remittance sent to: bookings@pennyyoung.com.au

Terms & Conditions

Food & Beverage Policy

- Penny Young is a fully licensed venue. No outside food or beverages may be brought into the venue, with the exception of celebratory cakes and or speciality items that have been pre-approved or advised prior to your event. If you plan to bring a cake, please note a cakeage fee of $3 per person applies for service.
- Shots are not included in beverage packages.

Decorations

- Decorations must not be attached to any wall, surface, or fixture using nails, screws, tape, or adhesives.
- Confetti, glitter, or similar materials are not permitted unless approved in advance by management.
- If you intend to hire an external company to provide decorations, a photo booth, or any similar service, you must advise us before confirming the booking with the supplier. This allows us to ensure we can accommodate the setup and allocate sufficient space. Once approved, you will need to notify us of the confirmed supplier details, and we will advise when they are permitted to set up and pack down. Please note that the setup timeframe may not be confirmed until closer to the event date, as it depends on other functions finishing prior to yours and operational requirements on the day. These timings may change.
- All decorations, cakes, flowers, gifts, signage, and any other items brought into the venue by the client, guests, or external suppliers remain the responsibility of the client. Unless otherwise arranged with management in advance, all items must be collected and removed at the conclusion of the function. If you would like the venue to retain any items for collection after the event, this must be requested and approved prior to the function. Items left behind without prior arrangement may be disposed of, and the venue accepts no responsibility for any loss, damage, or deterioration of such items.

Security, RSA & Minors

- Penny Young reserves the right to refuse entry or service at its discretion.
- Responsible Service of Alcohol (RSA) laws apply at all times.
- Minors must be accompanied by a responsible adult and may not consume alcohol.

Dress Code

- A smart casual dress code applies at all times. Management reserves the right to refuse entry to any guest not adhering to the venue's dress standards.

Damage & Loss

- The client is financially responsible for any loss or damage caused by themselves, their guests, or external contractors to venue property or equipment.
- The venue takes no responsibility for personal belongings or items left on the premises before, during, or after the event.

Run Sheet

- Events will run in accordance with a confirmed run sheet, provided to the client for review and approval prior to the event. Any changes must be communicated in writing and approved by management in advance.

Surcharges

- A 15% surcharge applies on public holidays and 10% on weekends .