

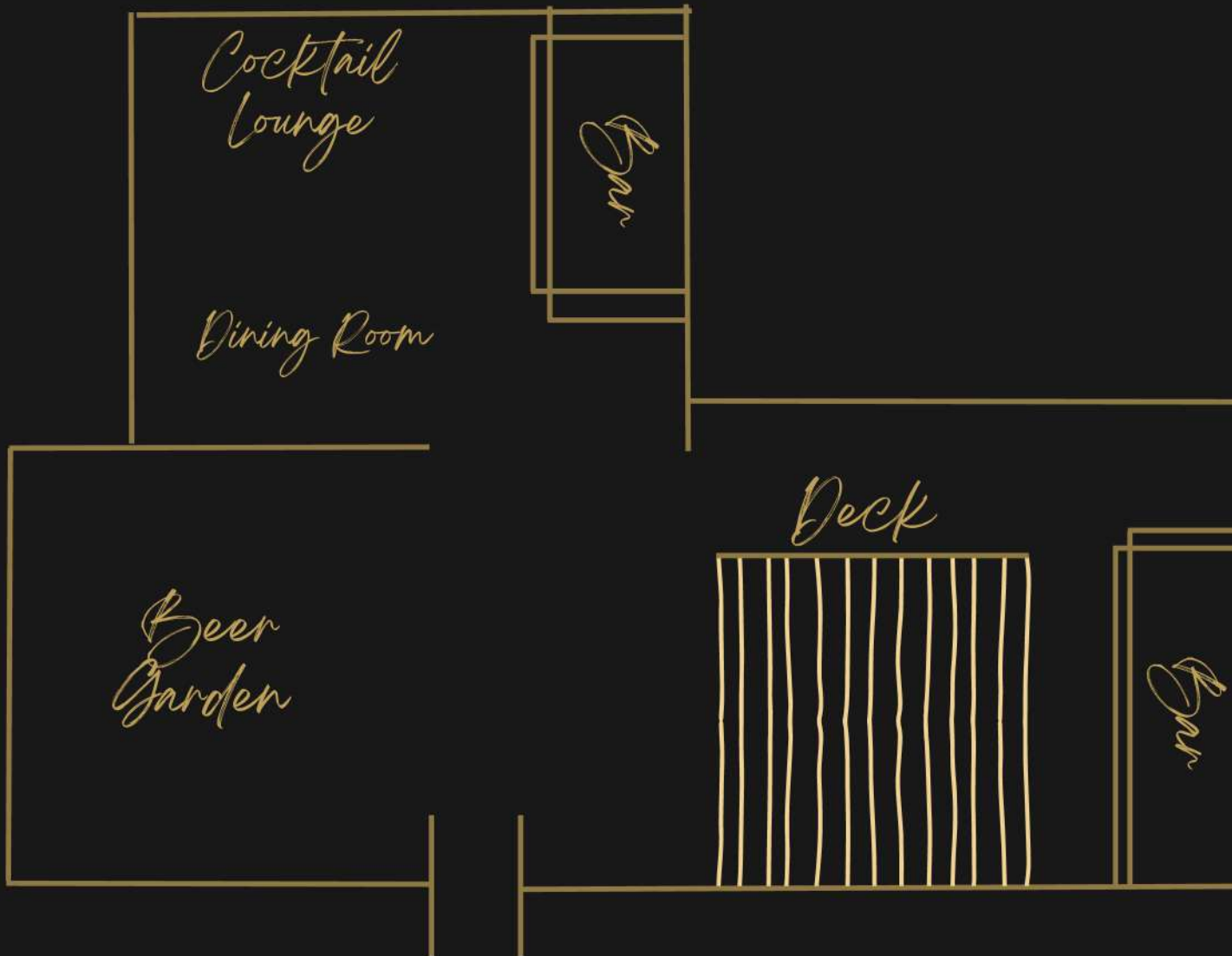


PENNY
+ YOUNG +

Events Pack

2025

Venue Layout



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.

Our modern and authentic Italian menu, cocktails and music make Penny Young an everyday escape to enjoy all day long and well into the night.

Penny Young's spaces cater to all events from networking events to birthdays to end of year parties.

Sit back, relax and we'll take care of the rest!



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



A collage of various Italian dishes. In the top left, a plate of fried calamari with a small bowl of white sauce. In the top right, a pizza topped with prosciutto, mozzarella, and arugula. In the center, a plate of Caprese salad with cherry tomatoes, mozzarella, and basil in a light dressing. In the bottom left, a pizza topped with pesto, shrimp, and mozzarella. In the bottom right, a glass of red wine with a lemon twist. Other plates with pasta and bread are partially visible.

SEATED EVENTS

Chef's Table Set Menu

\$69 Per Head • Shared Appetisers & Mains

SHARED ENTREES

ARANCINI QUATTRO FORMAGGI (vg) parmesan, mozzarella, pecorino and gorgonzola cheese, with mushroom, served on a taleggio and truffle cream

CALAMARI dusted in semolina with rocket and aioli

BEEF SPIEDINI (gl) slow cooked and grilled intercostal beef skewers topped with salmoriglio

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

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

SHARED MAINS

GNOCCHI SORRENTINA (veo) (glo) (vg) oven baked handmade gnocchi with tomato sugo and mozzarella

RIGATONI (glo) with pork sausage ragu and mushrooms, cooked in white wine

POLLO IN BIANCO (gl) pan fried half chicken in mustard sauce with white wine, shallots, and parsley pesto topped with mushrooms

INSALATA MISTA (gl) (ve) radicchio, iceberg lettuce, cos lettuce with honey dressing

VE - Vegan | VG - Vegetarian | VGO - Vegan Option | GL - Gluten Low | GLO - Gluten Low Option

*Items are subject to availability and change

ADD OYSTERS
+ \$5pp





Two-Course Set Menu

\$85 Per Head • Shared Appetisers & Individual Mains

SHARED ENTRÉES

ARANCINI QUATTRO FORMAGGI (vg) parmesan, mozzarella, pecorino and gorgonzola cheese, with mushroom, served on a tallegio and truffle cream

CALAMARI dusted in semolina with rocket and aioli

TUNA TARTARE (gl) topped with chilli mayo, avocado, crunchy red onion, crostini and green oil

PEPERONE homemade 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

BARRAMUNDI (gl) pan fried with dutch carrots on cauliflower puree

RIGATONI (glo) with pork sausage ragu and mushrooms, cooked in white wine

RISOTTO (gl) (veo) with taleggio cheese, pumpkin puree and porcini mushrooms

BISTECCA (gl) 250g, grass fed, MBS 3+ on asparagus, served with peppercorn sauce and topped with salmoriglio

SIDES TO SHARE

FRIES (vg) (ve)

INSALATA MISTA (gl) (ve) radicchio, iceberg lettuce, cos lettuce with honey dressing

VE - Vegan | VG - Vegetarian | VGO - Vegan Option | GL - Gluten Low | GLO - Gluten Low Option

*Items are subject to availability and change

ADD OYSTERS
+ \$5pp

COCKTAIL EVENTS

A photograph of a modern bar interior. The bar features a dark wooden counter with a front panel made of light-colored, square wooden tiles. Behind the counter, there are shelves stocked with various bottles of alcohol. A glass-enclosed upper level, possibly a mezzanine or a display area, is visible, also filled with bottles. Copper piping runs vertically and horizontally, adding a decorative industrial touch. The lighting is warm and focused on the bar area. The text "COCKTAIL EVENTS" is overlaid in the center in a bold, white, sans-serif font.

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





Hot Canapes

Tempura Battered King Prawns with Chilli Dipping Sauce

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 Quattro Formaggi with Parmesan, Mozzarella, Pecorino and Gorgonzola Cheese, with Mushroom, served on a Taleggio and Truffle Cream

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (ve)

Cold Canapes

Sydney Rock Oysters served with Mignonette Sauce

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

Tuna Tartare with Chilli Mayo served on Crostini

Selection of Our Gourmet Pizzas (veo)

Calamari Fritti Dusted in Semolina

Risotto with Taleggio Cheese, Pumpkin Puree and Porcini Mushrooms (gl) (veo)

Rigatoni with Pork Sausage Ragu and Mushrooms, Cooked in White Wine (gl)

VE - Vegan | VG - Vegetarian | VGO - Vegan Option |
GL - Gluten Low | GLO - Gluten Low Option

*Items are subject to availability and change

Package 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

OYSTERS

\$5pp

Sydney Rock Oysters served with Mignonette Sauce and Lemon

DESSERT COURSE

\$14pp

Upgrade your set menu to include a dessert per guest
Choose 2 of the following:

Tiramisu
Chocolate Fondant
Nutella Calzone



Beverage PACKAGES

A close-up photograph of two hands holding glasses of drinks. The hand on the left holds a glass with a clear liquid, ice, and a slice of orange. The hand on the right holds a glass with a pinkish-purple liquid, ice, and a raspberry. Both glasses have black straws. The background is a blurred outdoor setting with greenery and a brick wall.

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.

PREMIUM PACKAGE

SPARKLING

Dal Zotto Prosecco King Valley, VIC

WHITE WINE

2022 Aqualani Pinot Grigio Veneto, Italy
2021 Fat Bastard Chardonnay California, USA

RED WINE

2021 La La Land Pinot Noir Riverina, NSW
2021 First Creek 'Botanica' Cabernet Sauvignon Hunter Valley, NSW

BEER

CBCo Draught Kolsch Ale
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

*Items are subject to availability and change

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

1. 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. Payment of the deposit constitutes acceptance of these Terms & Conditions.

2. Final Numbers, Menu Selections & Cancellations

- Final menu and beverage selections must be confirmed at least 14 days prior to the event.
- Guest numbers cannot decrease by more than 30% from the number advised on the signed and returned booking form. In the event this happens, a package price/minimum spend will apply.
- Final guest numbers must be confirmed no later than 5 days prior to the event.
- Any cancellations or reductions in numbers within 5 days of the event will be charged 100% of the per-person cost. If numbers happen to increase, please notify us as soon as possible so we can assess whether we are able to accommodate the additional guests.
- Charges will be based on the final confirmed number, regardless of actual attendance.
- Deposits are non-refundable. In the case of a cancellation, a postponement may be offered at management's discretion.
- The venue reserves the right to adjust menu offerings due to seasonal availability or supply issues.

3. Food Allergies & Dietary Requirements

- 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 acknowledgement and waiver.

4. 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.

5. Payment Terms

The full remaining balance must be paid 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

6. 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.

7. 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.

8. 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.

9. 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.

10. 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.

11. 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.

12. Public Holiday & Surcharges

A 15% surcharge applies on public holidays and 10% on Sundays or peak periods. If the latter, this will be communicated prior to the event where possible.