

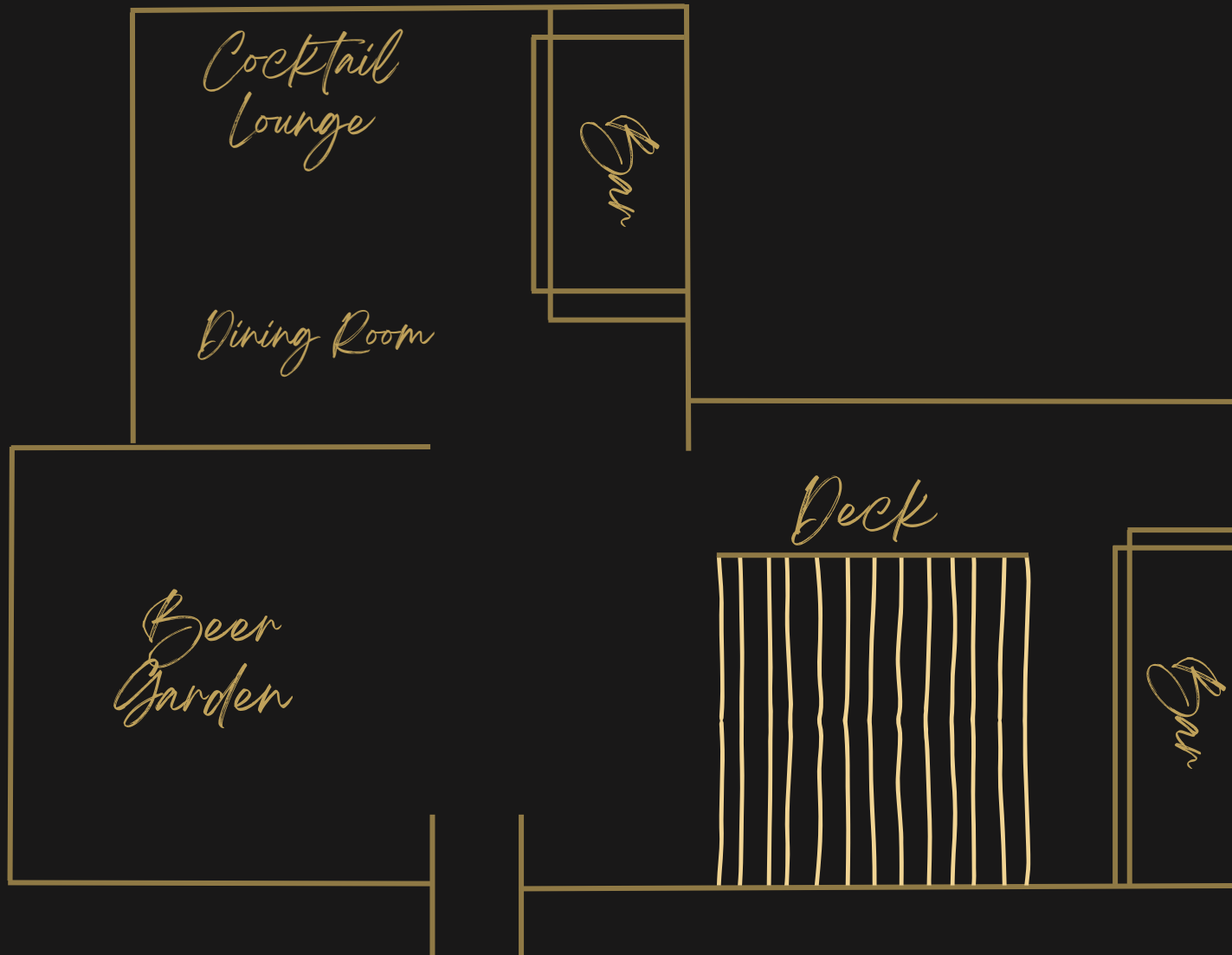


PENNY
+ YOUNG +

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 Italian food including pizzas, fried calamari, a Caprese salad, and a glass of red wine.

SEATED EVENTS

Chef's Table Set Menu

\$69 Per Head • Shared Appetizers & Mains

SHARED ENTREES

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

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

ADD OYSTERS
+ \$5pp



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

*Items are subject to availability and change



Two Course Set Menu

\$85 Per Head • Shared Appetizers & 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 purree 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

ADD OYSTERS
+ \$5pp

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

*Items are subject to availability and change

COCKTAIL EVENTS

A photograph of a modern bar interior. The bar features a dark wooden counter with a front panel made of square wooden tiles. Behind the counter, there are shelves stocked with various bottles of alcohol. A glass-enclosed upper level is visible, containing more bottles and a copper-colored piping system. The lighting is warm and ambient, with some plants visible on the left and right sides.

Canape PACKAGES

At Penny Young, we have a large range of canapes to select from.
The time frame 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)

OR

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 tallegio 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 purée and porcini mushrooms (gl) (veo)

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

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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



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

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 And Conditions

Booking Confirmation

A **non-refundable Security Deposit** of 30% is required to secure your event date at Penny Young. Please note: no date or space is held for you during the initial enquiry stages. Management will tentatively hold your preferred date for 48 hours to allow you to make a deposit and secure your booking.

Prices and Minimum Spend

All prices listed in this brochure are inclusive of GST. Minimum spend requirements apply for all event spaces. If the minimum spend is not met the difference will be charged to you and payable upon completion of your event.

Should you choose to hold your event on a Sunday a 10% surcharge is applicable.

Final Payment

Menu and beverage selections must be confirmed 14 days prior to the day of the booking to ensure goods are in stock.

Final numbers must be provided a minimum of 7 days prior to the booking date.

Should minimum numbers fall below the final numbers, 100% of the charges will still be based on these final numbers.

Item Availability

All menu items are subject to availability. These items may change without notice.

Cakes

You are welcome to bring a celebration cake for your event. Please note we charge a cakeage fee of \$3 per person.