

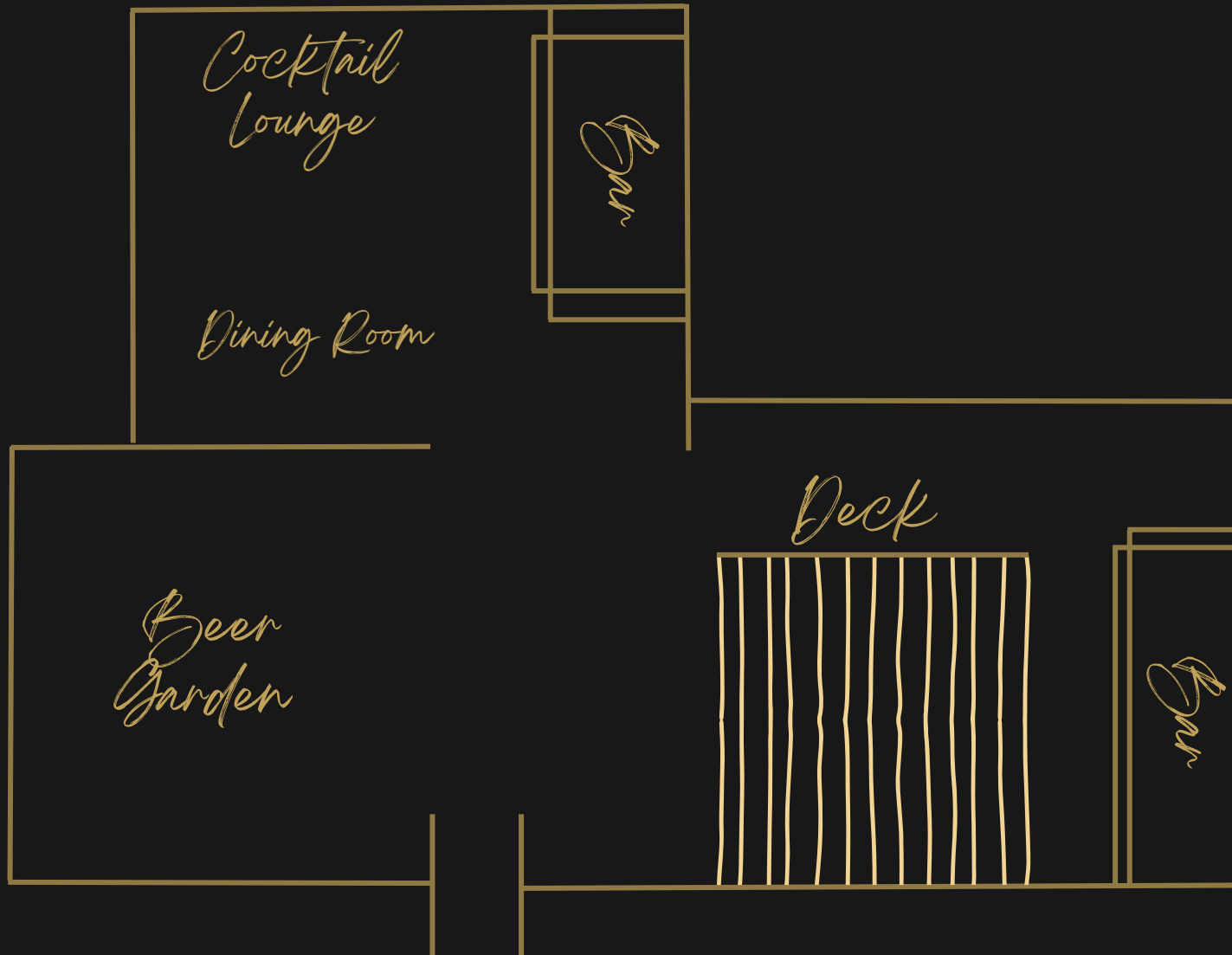


PENNY  
+ YOUNG +

*Events Pack*

2024

# 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 **70** 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 70 guests

Seated events for up to 60 guests



A top-down view of a table with various Italian dishes. In the top left, a plate of fried calamari with a dipping sauce. In the top right, a pizza with prosciutto, arugula, and mozzarella. In the center, a Caprese salad with tomatoes, mozzarella, and basil. In the bottom left, a pizza with pesto and shrimp. In the bottom right, a glass of red wine with a lemon peel. The text "SEATED EVENTS" is overlaid in the center.

# SEATED EVENTS

# Chef's Table Set Menu

\$69 Per Head • Shared Appetizers & Mains

## SHARED ENTREES

**ARANCINI (vg)** rice balls with tomato and scamorza on pea puree topped with ricotta salata

**CALAMARI** dusted in semolina with rocket and aioli

**PALLINI (gl)** slow braised pork sausages with lentils and capsicum

**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 (veo) (glo) (vg)** tomato sugo and straciatella

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

**POLLO (gl)** chicken maryland with bokchoy and chicken mushroom jus

**INSALATA MISTA (gl) (vg) (veo)** tomatoes, pickled fennel, mixed green leaves, orange segments, mixed herbs drizzled with honey, mustard, champagne vinaigrette

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

**CALAMARI** dusted in semolina with rocket and aioli

**ARANCINI** (vg) rice balls with tomato and scamorza on pea puree topped with ricotta salata

**SCALLOPS** cooked with gin, served on cauliflower puree with aromatic breadcrumbs and orange zest

**SBAGLIATA** in bianco, fior di latte, basil pesto, cherry tomatoes and su

## INDIVIDUAL MAINS

PLEASE SELECT THREE OPTIONS FOR ALTERNATE DROP

**BARRAMUNDI** (gl) with sicilian caponata and cauliflower cream

**TAGLIATELLE** (glo) slow cooked beef ossobuco in tomato sugo

**PORCINI RISOTTO** (gl) (vg) arborio rice, porcini mushrooms, ricotta salata and truffle oil

**BISTECCA** (gl) 300g scotch fillet served tagliata with lemon and rosemary

## SIDES TO SHARE

**FRIES** (vg) (ve)

**INSALATA MISTA** (gl) (vg) (veo) tomatoes, pickled fennel, mixed green leaves, orange segments, mixed herbs drizzled with honey, mustard, champagne vinaigrette

vg - vegetarian | veo - 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 metal frame. Behind the counter, there are multiple levels of metal shelving filled with various bottles of alcohol and glassware. A large, illuminated sign in the center of the image reads "COCKTAIL EVENTS". The lighting is warm and focused on the bar area.



# 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)

Mini calzone with mozzarella, ham and  
tomato

Pork and fennel sausages with tomato  
relish (gl)

Ascolana olives with feta **and/or** meat

Arancini with tomato and scamorza on  
pea puree (vg)

Vegetable Spring Rolls with Sweet  
Chilli Dipping Sauce (ve)

## Cold Canapes

Toasted bread with stracchino and  
prosciutto crudo

Caprese skewers cherry tomato and  
bocconcini (vg) (gl)

## Dessert Canapes

Nutella Calzone

Cannoli

Pistachio calzone (ve)

Black forest cheesecake tart with maraschino  
cherries

## Grazers

Beef sliders with cheese and tomato relish

Whipped ricotta tart with smoked salmon  
and capers

Kingfish tartare with lemon zest and  
pomegranate on a savoury biscuit

Selection of Our Gourmet Pizzas (veo)

Calamari fritti dusted in semolina

Porcini risotto with ricotta salata and truffle  
oil (vg) (gl)

Rigatoni pork sausage ragu cooked in white  
wine (glo)

# 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*

## DESSERT COURSE

**\$14pp**

Upgrade your set menu to include a dessert per guest

Choose 2 of the following:

Tiramisu  
Deconstructed Black Forest Cheesecake  
Nutella Calzone  
Pistachio Calzone



# Beverage PACKAGES



## CLASSIC PACKAGE

### SPARKLING

NV Frankie Brut, Southern Eastern Australia

### WHITE WINE

2022 Frankie Sauvignon Blanc, South Eastern Australia

### RED WINE

2018 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

2019 Aqualani Pinot Grigio Veneto, Italy

2018 Snake + Herring "Tough Love" Chardonnay Margaret River, WA

### RED WINE

2021 La La Land Pinot Noir Riverina, NSW

2021 First Creek 'Botanica' Cabernet Sauvignon Hunter Valley, NSW

### BEER

Heineken

Penny Young Lager

Furphy Refreshing Ale

Byron Bay Lager

Stone & Wood Pacific Ale

Byron Bay Lager

### SPRITZ

Aperol Spritz

Pink Gin Spritz

Soft Drinks

**2 HOURS \$55PP**

**3 HOURS \$65PP**

**4 HOURS \$75PP**

# Beverage ADDITIONS

## SPIRITS ADD ON

**\$20PP 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

**\$20PP**

*CHOICE OF THE FOLLOWING:*

LYCHEE LOVERS  
STRAWBERRY SMASH  
ESPRESSO MARTINI  
PORNSTAR MARTINI  
CLASSIC MARGARITA

## SPRITZ ON ARRIVAL

**\$16PP**

*CHOICE OF THE FOLLOWING:*

ELDERFLOWER SPRITZ  
BLOOD ORANGE GIN 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.