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 Moneypenny’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.

GROUP GET TOGETHERS
OUR DECK IS IDEAL FOR SOCIAL OCCASIONS.
Standing half deck – 50 maximum guests
Standing whole deck – 80 maximum guests
Seated half deck – 25 maximum guests
Seated whole deck – 40 maximum guests

FORMAL DINING
OUR RESTAURANT IS SUITABLE FOR FORMAL OCCASIONS.
Seated – 200 maximum guests
Cocktail Style – 500 maximum guests

PRIVATE DINING
THE RIMINI ROOM IS PERFECT FOR PRIVATE DINING/EVENTS AT ITS FINEST.
Standing – 120 maximum guests
Seated – 60 maximum guests

EXCLUSIVE WHOLE VENUE HIRE
OUR VENUE CAN BE ADAPTATED TO FACILITATE LARGE GROUPS FOR FORMAL AND INFORMAL OCCASIONS.
Standing – 650 maximum guests
Seated – 260 maximum guests

PLEASE CALL (07) 5655 0785 OR EMAIL: SALES@THEGTG.COM.AU TO BOOK AN AREA OR TO DISCUSS MINIMUM SPEND OPTIONS
## Day delegate package

<table>
<thead>
<tr>
<th><strong>DAY DELEGATE PACKAGE</strong></th>
<th><strong>MORNING / AFTERNOON TEA</strong></th>
<th><strong>PERSONALISE YOUR PACKAGE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DAY DELEGATE PACKAGE</strong></td>
<td>1 ITEM $15PP</td>
<td>ESPRESSO COFFEE</td>
</tr>
<tr>
<td>$89PP</td>
<td>2 ITEMS $20PP</td>
<td>$7PP per break</td>
</tr>
<tr>
<td><strong>HALF DAY DELEGATE</strong></td>
<td><strong>Including freshly brewed</strong></td>
<td><strong>AUDIO VISUAL</strong></td>
</tr>
<tr>
<td><strong>PACKAGE $75PP</strong></td>
<td><strong>coffee</strong> and a selection</td>
<td><strong>Data projector, screen and</strong></td>
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<td></td>
<td>of teas</td>
<td><strong>microphone $375</strong></td>
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<tr>
<td>minimum of 20 guests</td>
<td></td>
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<tr>
<td>venue hire fee may apply</td>
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</tbody>
</table>

### Inclusions

- Arrival tea and coffee
- Morning tea (1 piece pp)
- Seated Lunch
- Afternoon tea (1 piece pp)
- Chilled water and mints
- Pens and note pads
- Registration table

- **1 ITEM $15PP**
- **2 ITEMS $20PP**

**SANDWICH FINGERS**
- poached chicken, zucchini thyme lemon roulade, furikake

**MINI TARTLET**
- whipped goats curd, caramelised onion, beetroot relish

**BANANA BREAD**
- fresh ricotta and rhubarb compote

**CARAMELISED WHITE CHOCOLATE FRIANDS**
- white chocolate ganache, crème fraîche

**FRESH FRUIT AND YOGHURT**
- in season fruit, burnt honey, edible micro herbs

**SELECTION OF SANDWICHES ON LOCAL SOURDOUGH**
- chef’s choice

**PASSIONFRUIT CURD TARTLET**
- meringue, passionfruit powder

**CHOCOLATE BROWNIE**
- chocolate frosting, caramelised walnuts

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Miss Moneypenny's

**[The Rimini Room](#)**
DELUXE BANQUET $79PP

your selection of 2 entrées, 2 mains, 2 sides and 1 dessert

**ENTRÉE (select two)**
- **STRACCIATELLA** stretched buffalo mozzarella, heirloom cherry tomato, dehydrated olive, basil oil and cabernet sauvignon drizzle. {v, gf}
- **SEARED WAGYU BEEF CARPACCIO** smoked enoki mushroom, ponzu jelly, spanish onion, crispy garlic, shiso. {df}
- **HIRAMASA KINGFISH CEVICHE** pickled jalapeno, pomegranate, aji amarillo citrus dressing. {gf, df}

**MAIN (select two)**
- **ORGANIC MIDDLE EASTERN LEMON CHICKEN** zhong, toum, micro cress, lemon {gf}
- **TWICE BAKED CAULIFLOWER** fried chickpea, curry spiced coyo yoghurt, sherry soaked currants, fried curry leaves {v, df}
- **WILD CORAL COAST BARRAMUNDI** caper, lemon butter emulsion, kipfler potato {gf}

**ON THE SIDE (select two)**
- **TRUFFLE FRIES** truffle oil, sea salt, parmesan aioli {v}
- **BURNT DUTCH CARROTS** pepita crumb, roasted wattleseed yoghurt, maple dressing {v, gf}
- **BROCCOLINI** rosemary and anchovy butter, crisp eschalot

**DESSERT (select one)**
- **CHOCOLATE COGNAC ENTREMÉT** chocolate mousse, green tea and honey gel, cacao tuile
- **LEMON VANILLA BUTTERMILK PANNA COTTA** raspberry cream, meringue shard, hazelnut praline {gf}

**ADD ON BAR BITES $6 PER BITE**
best served canapes style for guests arrival
maximum of 3 selections

**BAR BITES**
- **MARKET OYSTERS** FRESHLY SHUCKED natural with lemon OR eschalot pearl mignonette {gf, df}
- **CHAR GRILLED ORA KING SALMON** “STICK” ginger, furikake, pickled onion {df}
- **GREEN PEA CROQUETTE** salted lemon mayo, pea dust {v}
- **WAGYU BEEF SKEWER** fine red eschalot, aji panca chilli dressing {gf, df}
- **SHREDDED CHICKEN** green papaya nam jim, chilli jam on fresh picked betel leaf {gf, df}
- **FLASH FRIED SQUID** fried parsley, gochujang emulsion, lemon {gf, df}
- **MUSHROOM FRITTER** porcini mayo, burnt onion powder {gf, VEGAN}

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Miss Moneypenny's
BROADBEACH

The Rimini Room
**Premium Banquet**

**PREMIUM BANQUET $95PP**

Your selection of 2 entrées, 2 mains, 2 sides and 1 dessert

**ENTRÉE (select two)**

- **Hiramasa Kingfish Ceviche**
  - pickled jalapeno, pomegranate, aji amarillo citrus dressing GF, DF
- **Local Scallops in Half Shell**
  - rosemary and anchovy butter, chilli pangrattato GF
- **Stracciatella**
  - stretched buffalo mozzarella, heirloom cherry tomato, dehydrated olive, basil oil and cabernet sauvignon drizzle V, GF
- **Seared Wagu Beef Carpaccio**
  - smoked enoki mushroom, ponzu jelly, spanish onion, crispy garlic, shiso DF

**MAIN (select two)**

- **Trout Fillet**
  - fragrant salt, tahini yoghurt, walnut, chilli, coriander GF
- **Organic Middle Eastern Lemon Chicken**
  - zhoug, toum, micro cress, lemon GF
- **48 HR BBQ Organic Short Rib**
  - kale cracker, roasted garlic emulsion, jus GF, DF
- **Wild Coral Coast Barramundi**
  - caper, lemon butter emulsion, kipfler potato GF
- **Twice Baked Cauliflower**
  - fried chickpea, curry spiced coyo yoghurt, sherry soaked currants, fried curry leaves V, DF

**ON THE SIDE (select two)**

- **Truffle Fries**
  - truffle oil, sea salt, parmesan aioli V
- **Burnt Dutch Carrots**
  - pepita crumb, roasted wattleseed yoghurt, maple dressing V, GF
- **Broccoli**
  - rosemary and anchovy butter, crisp eschalot V
- **Assorted Local Lettuce**
  - pomegranate, watermelon radish, cucumber, chive, lime honey pepper dressing V, GF

**DESSERT (select one)**

- **Chocolate Cognac Entremet**
  - chocolate mousse, green tea and honey gel, cacao tuile GF
- **Lemon Vanilla Buttermilk Panna Cotta**
  - raspberry cream, meringue shard, hazelnut praline GF

**ADD ON BAR BITES $6 PER BITE**

Best served canapés style for guests arrival maximum of 3 selections

**BAR BITES**

- **Market Oysters Freshly Shucked**
  - natural with lemon OR eschalot pearl mignonette GF, DF
- **Char Grilled Ora King Salmon “Stick”**
  - ginger, furikake, pickled onion DF
- **Green Pea Croquette**
  - salted lemon mayo, pea dust V, GF
- **Wagyu Beef Skewer**
  - fine red eschalot, aji panca chilli dressing GF, DF
- **Shredded Chicken**
  - green papaya nam jim, chilli jam on fresh picked betel leaf GF, DF
- **Flash Fried Squid**
  - fried parsley, gochujang emulsion, lemon GF, DF
- **Mushroom Fritter**
  - porcini mayo, burnt onion powder GF, VEGAN
Seafood Banquet

LUXE SEAFOOD BANQUET 130PP
an opulent seafood banquet comprising seven dishes served over four courses

INCLUDE A TWO HOUR OFFERING OF
MONOPOLE HEIDSIECK AND CO CHAMPAGNE, CHATEAU LA GORDONNE ROSÉ, HOUSE WINES, BEERS AND SPIRITS – ADD $65PP
UPGRADE TO POMMERY CHAMPAGNE – ADD $90PP

MARKET OYSTERS FRESHLY SHUCKED
eschalot pearl mignonette GF, DF

HIRAMASA KINGFISH CEVICHE
pickled jalapeno, pomegranate, aji amarillo citrus dressing GF, DF

CHAR GRILLED ORA KING SALMON STICKS
ginger, furikake, pickled onion DF

MOOLOOLABA KING PRAWNS
house made seafood sauce, lemon cheek GF

MISS MONEYPENNY’S SIGNATURE FISH PIE
ora king salmon, coral coast barramundi,
mild yellow curry, squid ink cracker

SIGNATURE SINGAPORE CHILLI AND TRUFFLE MUD CRAB
mud crab claw, vermicelli egg noodle, black pepper, chilli cracker

LEMON VANILLA BUTTERMILK PANNA COTTA
raspberry cream, meringue shard, hazelnut praline GF
Informal canape packages

Ideal for sharing on the deck, in the bar area or cocktail style in the rimini room

Minimum of 25 guests

**INFORMAL STANDARD $46PP**
your selection of 4 smaller bites, 2 substantial bites

**INFORMAL DELUXE $58PP**
your selection of 5 smaller bites, 2 substantial bites

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### SMALLER BITES CANAPES MENU

- **CURED OCEAN TROUT** on crispy rice cracker, avocado, lemon DF
- **SHREDDED CHICKEN** green papaya nam jim, chilli jam on fresh picked betel leaf GF, DF
- **MISS MONEYPENNY’S SIGNATURE PRAWN TOAST** local king prawn, yuzu soy, korean chilli paste, bonito furikaki DF
- **DUCK SPRING ROLL**
fried peking duck, sriracha, plum gel, spring onion, micro cress DF
- **STRACCIATELLA** stretched buffalo mozzarella, heirloom cherry tomato, dehydrated olive, basil oil and cabernet sauvignon drizzle GF, V
- **MARKET OYSTERS** FRESHLY SHUCKED natural with lemon OR eschalot pearl mignonette GF, DF
- **CHAR GRILLED ORA KING SALMON “STICK”** ginger mayo, kale furikake, pickled onion GF, DF
- **GREEN PEA CROQUETTE** salted lemon mayo, pea powder, pea shoots, pea flower V
- **MUSHROOM FRITTER** porcini mayo, burnt onion powder, peanuts, seeds, fresh micro leaves

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### SUBSTANTIAL CANAPES MENU

- **ORGANIC MIDDLE EASTERN LEMON CHICKEN SKEWER**
  zhough, toum, micro cress, lemon GF
- **SIR LANKAN FISH CURRY** yellow fish curry, Northern qld barramundi, ora king salmon, cauliflower florets, kipfier potato, caramelised leek, coriander GF, DF
- **SLIPPER LOBSTER ROLL** iceberg lettuce, kewpie mayo, spring onion

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**ADD ONS**

*all pizzas available gluten free, add 5

- **ROAST GARLIC PIZZA BREAD 19.5**
  confit garlic, parmesan, fior di latte, rosemary, parsley V
- **MARGHERITA 22**
  napoli, basil, fior di latte V
- **WILD FUNGHI 27**
  house smoked ham, caramelised pineapple, napoli, fior di latte
- **VACANZA 26**
  roasted pine nut, fior di latte, rocket, napoli, parmesan, cherry tomato
- **SALAMI PICANTE 28**
  calabrese salami, spanish onion, napoli, asiago, oregano
- **SLOW COOKED LAMB 29**
  lamb shoulder, tomato, marinated feta, roasted capsicum, yoghurt, mint
- **DEL MARE 32**
  prawn, local squid, fior di latte, chilli, anchovy, lemon, rocket

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**INTERNATIONAL CHEESE/LOCAL CHEESE PLATTER $80**

smoked prune paste, candied nuts, handmade lavosh, pickled fig, sliced pear

*serves between 4–6 guests

**SPANISH GRAZING PLATTER $80**

jamon serrano, spanish manchego, seasonal paste, fresh grapes

*serves between 4–6 guests

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**DESSERT CANAPES**

- **PASSIONFRUIT CURD TART 4.5** meringue flakes, condensed milk cream
- **CHOCOLATE MOUSSE CAKE 4.5** raspberry gel, choc malto
- **CHEESECAKE 4.5** cheesecake whip, banana cake, burnt honey, marigolds
Beverage packages

**STANDARD BEVERAGE PACKAGE 2HRS $40PP**
Minimum of 15 guests

**COCKTAIL ON ARRIVAL – $15PP**
Wine: Selection of 1 White, 1 Red, 1 Sparkling
Beer: Selection of 2 beers
All soft drinks included.

**WHITE WINE**
Miss Moneypenny’s Sauvignon Blanc
Miss Moneypenny’s Chardonnay

**RED WINE**
Miss Moneypenny’s Cab Merlot
Miss Moneypenny’s Shiraz Cab

**SPARKLING WINE**
Miss Moneypenny’s Cuvee

**TAP BEER**
Miss Moneypenny’s Lager
James Boags Light

**STANDARD BEVERAGE PACKAGE ADDITIONAL HOUR $20PP**

**DELUXE BEVERAGE PACKAGE 2HRS $65PP**
Minimum of 15 guests

**COCKTAIL ON ARRIVAL – $15PP**
Wine: Selection of 2 Whites, 1 Rosé, 2 Reds, 1 sparkling
Beer: Selection of 2 tap and 1 bottle
All soft drinks included.

**WHITE WINE**
Miss Moneypenny’s Sauvignon Blanc
Fat Bastard Chardonnay
Endless Pinot Gris

**ROSÉ**
Upside Down Rosé

**RED WINE**
Miss Moneypenny’s Cab Merlot
Endless Pinot Noir

**SPARKLING WINE**
Miss Moneypenny’s Cuvee

**TAP BEER & CIDER**
Miss Moneypenny’s Lager (Tap)
Asahi Super Dry (Tap)
Hills Cider Apple or Pear
James Boags Light

**PREMIUM BEVERAGE PACKAGE 2HRS $85 PP**
Minimum of 15 guests

**COCKTAIL ON ARRIVAL – $15PP**
Wine: Selection of 2 Whites, 1 Rosé, 2 Reds, 1 Sparkling Wine or Champagne
Beer: Selection of 2 tap and 1 bottle
All soft drinks included.

**WHITE WINE**
821 South Sauvignon Blanc
Fat Bastard Chardonnay
Rockbare Riesling

**ROSÉ**
Chateau La Gordonne Cotes de Provence

**RED WINE**
Mojo Cabernet Sauvignon
T’gallant Cape Schanck Pinot Noir
Seppelt ‘The Drives’ Shiraz

**SPARKLING WINE**
Dal Zotto Prosecco

**CHAMPAGNE**
Monopole Heidsieck

**TAP BEER & CIDER**
Asahi Super Dry (Tap)
Miss Moneypenny’s Lager (Tap)
Peroni Leggera (Tap)
Mountain Goat Steam Ale
Hills Cider Apple or Pear
Stone and Wood Pacific Ale (Tap)
Lost Palms 300 Days of Sunshine Summer Ale
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. 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. Please tick and sign box below if you wish not to have the surcharge added.