



FUNCTIONS AND EVENTS





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.

CONTACT US TODAY TO BOOK AN AREA

OR TO DISCUSS MINIMUM SPEND OPTIONS

CALL (07) 5655 0785 | EMAIL SALES@THEGTG.COM.AU

Miss Moneypenny's

B R O A D B E A C H



TWO GLASS WINNER
AUSTRALIA'S WINE LIST OF
THE YEAR AWARDS 2021, 2022



CHEF HAT AWARDED
AUSTRALIAN GOOD FOOD
GUIDE 2021, 2022, 2023



READERS CHOICE AWARD
AUSTRALIAN GOOD
FOOD GUIDE 2020

VENUE SPACES

GROUP GET TOGETHERS

Standing half deck – 30 maximum guests
Standing whole deck – 70 maximum guests
Seated half deck – 20 maximum guests
Seated whole deck – 35 maximum guests

THE RIMINI ROOM

Seated – 60 maximum guests
Cocktail Style – 120 maximum guests

EXCLUSIVE USE

Seated – 170 maximum guests
Cocktail Style – 350 maximum guests

EXCLUSIVE USE AND THE RIMINI ROOM

Seated – 230 Guests
Cocktail Style – 500 Guests



TWO COURSE | 79
THREE COURSE | 99
FOUR COURSE | 129

served share style



STARTER (select one)

CHERRY BOCCONCINI tomato, basil, pistou GF

GREEN PEA CROQUETTE lemon mayo, pea powder

YELLOWFIN TUNA TARTARE CONE white soy, yuzu kosho, sesame, tobiko DF

CHAR GRILLED ORA KING SALMON 'STICK' ginger, furikake, pickled onion DF

WAGYU BEEF TATAKI wasabi leaf, daikon, ponzu dressing DF

ENTRÉE (select two)

BYRON BAY BUFFALO BURRATA black russian tomato, yellow peach, chilli and saffron oil, olive dust, melba sourdough toast v

SALT BAKED BABY BEETS almond cream, goat cheese, baby cress, preserved lemon vinaigrette v GF

PETUNA OCEAN TROUT lightly torched trout, bonito cream, cucumber, finger lime, oxalis DF

HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

SEARED WAGYU BEEF CARPACCIO smoked enoki mushroom, ponzu jelly, spanish onion, shiso

MOROCCAN LAMB CUTLET figs, red onion, mint, pomegranate molasses GF, DF

MAINS (select two)

LOCALLY GROWN SPICED ROAST PUMPKIN ras el hanout spice, chèvre goat's cheese,
quinoa salad, burnt sage butter v

QLD LOCAL RED SNAPPER burnt heirloom cherry tomato, saffron, harissa, green olive, capers GF, DF

ORGANIC MIDDLE EASTERN LEMON CHICKEN zhoug, toum, coriander and herb salad GF, DF

ROAST LAMB SHOULDER garlic, oregano, cucumber raita, burnt lemon GF

ROSEMARY AND GARLIC PORCHETTA butternut pumpkin, gremolata GF

ROAST RUMP CAP rock salt crusted roast rump cap, celeriac, gremolata GF

SIDES

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary GF, DF

WILD RICE SALAD wild rice, dry fruit and nuts, toasted cumin seeds, herbs vinaigrette v GF DF

DESSERT (select one)

LEMON MYRTLE PANNA COTTA lemon myrtle and buttermilk panna cotta, rhubarb, plougastel biscuit

TRIPLE TEXTURED CHOCOLATE PAVÉ single origin chocolate mousse, pistachio, feuilletine, salted caramel

CHEESE SELECTION preserved fig, muscatel, pear, caramelised walnut, lavosh

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts

CANAPÉS

3 CANAPÉS | 35pp – 2 cold + 1 hot
(available with a seated event only)

6 CANAPÉS | 60pp – 3 cold + 2 hot + 1 subs

8 CANAPÉS | 75pp – 3 cold + 3 hot + 1 subs + 1 dessert

COLD CANAPÉS

CHERRY BOCCONCINI tomato, basil, pistou GF

KING FISH TOSTADA avocado, jalapeño, coriander, corn chips DF

BLOODY MARY OYSTER SHOOTERS GF DF

LEMONGRASS CHICKEN chilli, coriander, toasted rice, betel leaf GF DF

BLACK ANGUS RARE ROASTED EYE FILLET horseradish cream, pick on sourdough

MINI TARTLET of white onion jam, gruyere cheese V

MINI TARTLET of goat's curd, baby beetroot, burnt onion V

GOAT CHEESE AND PINE NUT spanish piquillo pepper on charcoal crostini GF

WHOLE ROASTED SPICED DUCK on lettuce cup sweet and sour sauce, chilli GF,DF

HOT CANAPÉS

GREEN PEA CROQUETTE lemon mayo, pea powder V

GRILLED HALOUMI honey, figs V GF

COCONUT CRUMB CRISPY KING PRAWN mango relish

GRILLED ORA KING SALMON "STICK" ginger mayo, furikake, pickle onion DF

CRISPY FRIED SALT & PEPPER SQUID sweet and sour dressing, chilli GF DF

MALAYSIAN CHICKEN SATAY crunchy peanut sauce, cucumber GF DF

HARISSA LAMB SAUSAGE ROLL pistachio, tomato relish

DUCK SPRING ROLL sriracha, plum sauce, spring onion

SUBSTANTIAL

SOBA NOODLE miso glaze salmon, edamame, lime and soy DF

SPICED LAMB KOFTA pistachio and pomegranate cous cous, beetroot yoghurt

KOREAN FRIED CHICKEN cucumber, sriracha mayo, steamed lotus bun

LOBSTER ROLL iceberg lettuce, mayo, spring onion

POTATO GNOCCHI fried sage, truffle cream V

DESSERT

MINI DOUGHNUTS with house made filling

PEAR AND ALMOND TARTELETTE

ADD-ONS

COLD | HOT | 9

SUB | 12

DESSERT | 9

PIZZA - PER ITEM

MARGHERITA napoli, basil, fior di latte V 26

VACANZA house smoked ham, caramelised pineapple, napoli, fior di latte 29

WILD FUNGHI rocket, fior di latte, parmesan, candied walnut, truffle oil V 30

PROSCIUTTO roasted pine nut, fior di latte, rocket, napoli, parmesan, cherry tomato 31

SALAMI PICANTE calabrese salami, spanish onion, napoli, asiago, oregano 31

SLOW COOKED LAMB lamb shoulder, tomato, marinated feta,
roasted capsicum, yoghurt, mint 32

DEL MARE prawn, local squid, fior di latte, chilli, anchovy, lemon, rocket 34

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts





BEVERAGE PACKAGES

Minimum 15 guests

STANDARD 2HRS \$45PP

ADDITIONAL HOUR \$25PP

COCKTAIL ON ARRIVAL \$15PP

SPARKLING WINE

Miss Money's Sparkling Cuvée
MULTI-REGIONAL VIC

WHITE WINE

Miss Money's Sauvignon Blanc
SOUTH EAST AUSTRALIA

Miss Money's Chardonnay
MULTI-REGIONAL VIC

RED WINE

Miss Money's Cabernet Merlot
MULTI-REGIONAL VIC

Miss Money's Shiraz Cabernet
MULTI-REGIONAL VIC

BEER

Miss Money's Lager (Tap)
James Boag's Light

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

DELUXE 2HRS \$60PP

ADDITIONAL HOUR \$30PP

COCKTAIL ON ARRIVAL \$15PP

SPARKLING WINE

Pasqua Romeo and Juliet Prosecco VENETO ITA

WHITE WINE

Hesketh Sauvignon Blanc ADELAIDE HILLS SA
Pasqua Pinot Grigio delle Venezie VENETO ITA
Mount Macleod Chardonnay GIPPSLAND VIC

ROSÉ

Artea Alpes De Haute Provence PROVENCE FRA

RED WINE

Hesketh Unfinished Business Pinot Noir
ADELAIDE HILLS SA
Rockbare McLaren Shiraz MCLAREN VALE SA

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money's Lager (Tap)
Peroni Leggera (Tap)
Peroni Nastro Azzura (Tap)
Stone & Wood Pacific Ale (Tap)
Asahi 'Super Dry' (Tap)
James Boag's Light
Hills Cider Apple or Pear

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water



BEVERAGE PACKAGES

Minimum 15 guests

PREMIUM 2HRS \$85PP

ADDITIONAL HOUR \$38PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

SPARKLING

Mumm Marlborough Brut Prestige MARLBOROUGH NZ

WHITE WINE

Haha Sauvignon Blanc MARLBOROUGH NZ
The Other Wine Co. Pinot Gris ADELAIDE SA
Denton Shed YARRA VALLEY VIC

ROSÉ

Artea Alpes De Haute Provence PROVENCE FRA

RED WINE

Catalina Sounds Pinot Noir MARLBOROUGH NZ
Rockbare McLaren Shiraz MCLAREN VALE SA

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Moneypenny's Lager (Tap)
Peroni Leggera (Tap)
Peroni Nastro Azzura (Tap)
Stone & Wood Pacific Ale (Tap)
Asahi 'Super Dry' (Tap)
James Boag's Light
Hills Cider Apple or Pear

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

EXCEPTIONAL 2HRS \$125PP

ADDITIONAL HOUR \$60PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

CHAMPAGNE

Heidsieck and Co Monopole Champagne REIMS FRA

WHITE WINE

Levantine Hill Sauvignon Blanc YARRA VALLEY VIC
Hugel Pinot Blanc ALSACE FRA
Woodlands Brook Vineyard Chardonnay
MARGARET RIVER WA

ROSÉ

Domaines Ott by Ott Rosé PROVENCE FRA

RED WINE

La Crema Monterey Pinot Noir
CENTRAL COAST USA
John Duval Entity Shiraz BAROSSA AND EDEN VALLEY SA

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Moneypenny's Lager (Tap)
Peroni Leggera (Tap)
Peroni Nastro Azzura (Tap)
Stone & Wood Pacific Ale (Tap)
Asahi 'Super Dry' (Tap)
James Boag's Light
Hills Cider Apple or Pear

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

