

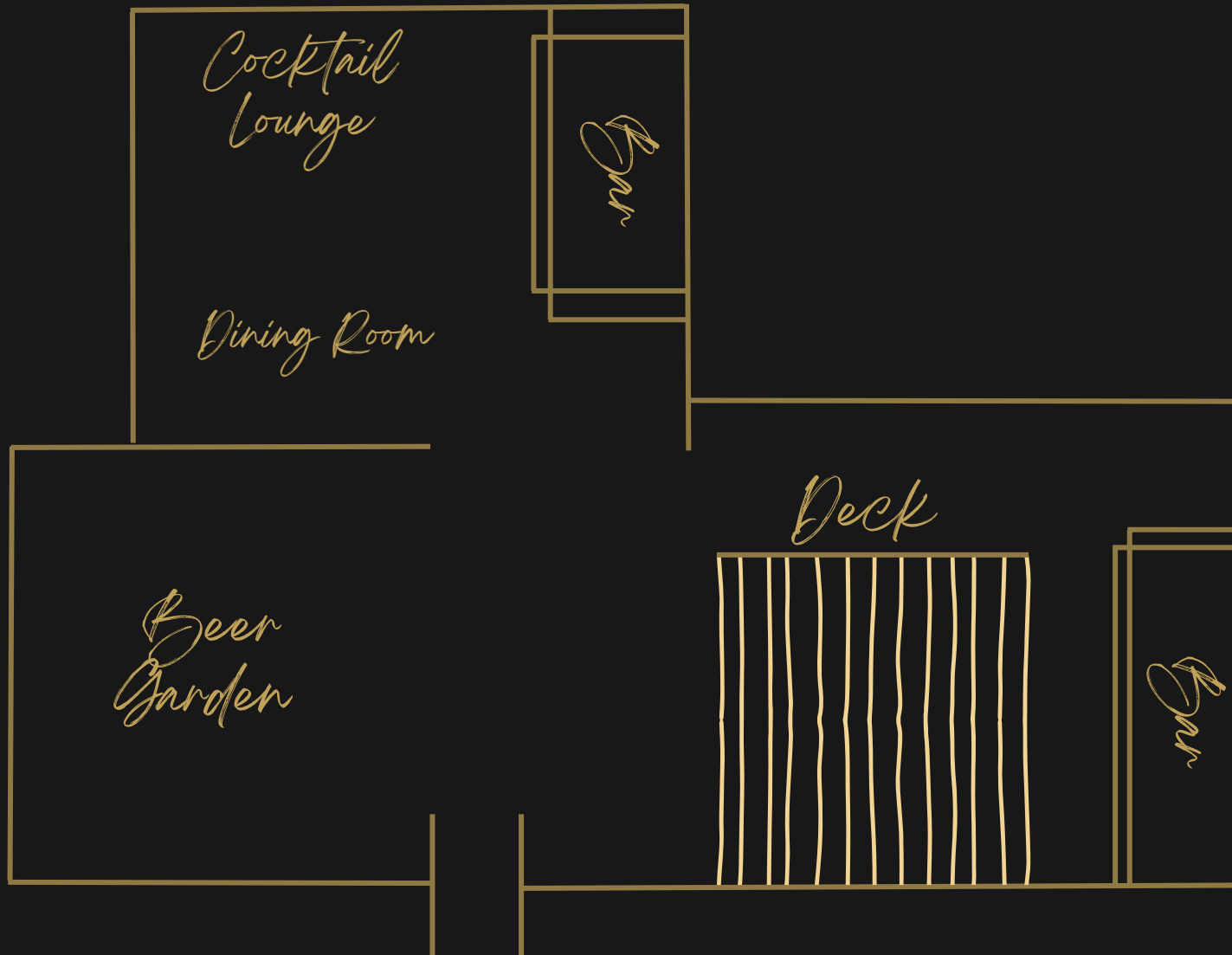


PENNY
YOUNG

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 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 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 porcini mushroom and truffle on a cacio e pepe cream topped with ricotta salata

CALAMARI dusted in semolina with rocket and aioli

PORK BELLY (gl) crispy skin pork belly on pumpkin puree topped with chimichurri

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) in amatriciana sugo with guanciale, onion and pecorino romano

POLLO (gl) chicken maryland with orange jus served on caramelised witloof and potato mash

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





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 porcini mushroom and truffle on a cacio e pepe cream topped with ricotta salata

SCALLOPS cooked with gin, served on Jerusalem artichoke puree with aromatic breadcrumbs and orange zest

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 sicilian caponata on jerusalem artichoke cream

RIGATONI (glo) with slow cooked lamb ragu in a tomato and red wine sugo

RISOTTO (gl) (veo) with zucchini, clams, cherry tomatoes, white wine and chilli

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

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

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COCKTAIL EVENTS

A photograph of a modern bar interior. The bar counter is made of dark wood with a black metal frame. Behind the counter, there are multiple levels of black metal shelving units filled with various bottles of alcohol. A large, polished metal pipe structure is visible on the left side of the bar. The ceiling is dark with recessed lighting. The overall atmosphere is dimly lit and sophisticated. 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 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 with porcini mushroom and truffle on a cacio e pepe cream topped with ricotta salata

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (ve)

Cold Canapes

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

Swordfish 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 in amatriciana sugo with guanciale, onion and pecorino romano

VE - Vegan | VG - Vegetarian | VGO - Vegan Option |
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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
Chocolate panna cotta with fresh seasonal berries
Nutella 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
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.