



Weddings

Miss Money Penny's

6 HASTINGS ST NOOSA



Welcome to

Miss Moneypenny's

At Miss Moneypenny's, we understand the importance of hosting a seamlessly perfect wedding reception that will complement your special day.

Located on Hastings Street, in the heart of Noosa, our beautifully designed venue offers a sophisticated yet relaxed, fun atmosphere in which to entertain your guests.

For ease of planning Executive Chef, Peter Ridland, has created some delicious food selections, whatever your event style and size. With emphasis on home style Mediterranean coastal food both our formal and informal menus are set to impress. Miss Moneypenny's offers the most extensive drink and cocktail offering in Noosa, so please allow us to assist you in choosing the perfect beverage accompaniments.

Rest assured that the Miss Moneypenny's team will plan your wedding with meticulous attention to detail to ensure that every aspect meets your exact requirements.

All Wedding packages include a personal wedding coordinator, table decorations, and an official Miss Moneypenny's wedding certificate.

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Winner

Best Regional Bar in Australia - [Australian Bar Awards 2014](#)

Best 50 Global Finds of 2014 - [Sun Herald](#)

PRE-RECEPTION ROAMING CANAPES



30 mins \$20pp

Your choice of three canapés for your guests to enjoy for 30 mins prior to your arrival at the venue

60 mins \$30pp

Your choice of five canapés for your guests to enjoy for one hour prior to your arrival at the venue

Please make your choices from the following dishes:

Cold Canapés

Oysters, natural or with chefs gamish GF

Smoked salmon, horseradish and sauce gribiche GF

Goats curd, oven dried tomato, olive and crisp sourdough V

Fig, blue cheese, walnut, basil (pear if fig not available) V

Char grilled beef on crouton, sweet potato and chimichuri sauce

Marinated lamb fillet, pomegranate, feta, mint GF

Yellow fin tuna crudo, pickled eschallot, black sesame salt, lime dressing

Hot Canapés

Salt and pepper squid, chilli aioli GF

Pork and fennel sausage roll, spiced seasonal chutney

Popcorn prawn, shellfish mayonnaise, chilli, green shallot GF

Cumin spiced lamb skewers, rockmelon, mint and yoghurt sauce GF

Brie, caramelized onion and lemon thyme tartlet V

Marinated chicken skewer, coconut, lime and chilli sauce GF

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TWO COURSE ALTERNATE DROP



Two course alternate drop \$110

Your choice of two entrees and two mains to be served as alternate drop

Please make your choices from the following dishes:

Entrées

King prawns, confit tomato, olive, zucchini, lemon gel, basil and garlic GF

Braised pork belly, puffed crackling, sweet potato puree, pickled turnip, shallot dressing GF

Seared Tuna, watercress puree, cucumber, ruby grapefruit, black sesame and pink pepper GF

Lemon and garlic marinated spatchcock, chive spätzle, baby spinach, tomato, mustard vinaigrette

Miso cured salmon, salt baked beetroot, pickled radish, goat's curd, miso dressing

Tart of pumpkin, ricotta, caramelised onion and silver beet, lemon vinaigrette, bitter leaf salad V

Mains

Seared barramundi, charred onion, pumpkin puree, witlof, capers, parsley, lemon vinaigrette GF

Roasted beef fillet, potato and onion boulangère, broccolini, green peppercorn sauce GF

Seared Atlantic salmon, croquette, zucchini flower, peas, tarragon, green goddess dressing

Roasted lamb rack, ras el hanout spiced chickpeas, preserved lemon, pomegranate, chermoula dressing GF

Roasted chicken breast, leek puree, voodoo bacon, baby cos, asparagus, cabernet sauvignon jus GF

Carnaroli risotto, crème fraîche, peas, preserved lemon, fine herb salad V GF

V - Vegetarian
GF - Gluten Free

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THREE COURSE ALTERNATE DROP



Three course alternate drop \$130

Your choice of two entrees, two mains and two desserts to be served as alternate drop

Please make your choices from the following dishes:

Entrées

King prawns, confit tomato, olive, zucchini, lemon gel, basil and garlic GF

Braised pork belly, puffed crackling, sweet potato puree, pickled turnip, shallot dressing GF

Seared Tuna, watercress puree, cucumber, ruby grapefruit, black sesame and pink pepper GF

Lemon and garlic marinated spatchcock, chive spätzle, baby spinach, tomato, mustard vinaigrette

Miso cured salmon, salt baked beetroot, pickled radish, goat's curd, miso dressing

Tart of pumpkin, ricotta, caramelised onion and silver beet, lemon vinaigrette, bitter leaf salad V

Mains

Seared barramundi, charred onion, pumpkin puree, witlof, capers, parsley, lemon vinaigrette GF

Roasted beef fillet, potato and onion boulangère, broccolini, green peppercorn sauce GF

Seared Atlantic salmon, croquette, zucchini flower, peas, tarragon, green goddess dressing

Roasted lamb rack, ras el hanout spiced chickpeas, preserved lemon, pomegranate, chermoula dressing GF

Roasted chicken breast, leek puree, voodoo bacon, baby cos, asparagus, cabernet sauvignon jus GF

Carnaroli risotto, crème fraiche, peas, preserved lemon, fine herb salad V GF

V - Vegetarian

GF - Gluten Free

Desserts

“Cookies and Cream”, frangelico semifreddo, chocolate biscuit, hazelnut praline cream

White chocolate parfait, rosé macerated strawberry, pink pepper crumble, raspberry sorbet

Carrot and ginger cake, mascarpone and lime icing, walnut crumb, tea ice cream

Limoncello and lime mousse, elderflower sorbet, blueberry, mint, sumac meringue

70% dark chocolate and passionfruit pots, chocolate brownie, crème fraîche

Formaggio board, walnut, pear compote, muscatel grapes, poppy seed lavosh

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STANDARD COCKTAIL PACKAGE



Standard Cocktail Package \$110

Your choice of two hot canapés, two cold canapés and two substantial canapés
Cheese platters for dessert (One share board serves approx. 10 people)

Please make your choices from the following dishes:

Cold Canapés

Oysters, natural or with chefs garnish GF

Smoked salmon, horseradish and sauce gribiche GF

Goats curd, oven dried tomato, olive and crisp sourdough V

Fig, blue cheese, walnut, basil (pear if fig not available) V

Char grilled beef on crouton, sweet potato and chimichurri sauce

Marinated lamb fillet, pomegranate, feta, mint GF

Yellow fin tuna crudo, pickled eschallot, black sesame salt, lime dressing

Hot Canapés

Salt and pepper squid, chilli aioli GF

Pork and fennel sausage roll, spiced seasonal chutney

Popcorn prawn, shellfish mayonnaise, chilli, green shallot GF

Cumin spiced lamb skewers, rockmelon, mint and yoghurt sauce GF

Brie, caramelized onion and lemon thyme tartlet V

Marinated chicken skewer, coconut, lime and chilli sauce GF

Substantial Canapés

Roasted lamb cutlets, moroccan spiced cous cous and minted yoghurt

Master stock pork shoulder, fragrant seasonal salad and nam jim dressing

Mushroom risotto, parmesan and parsley pesto V

Roasted kingfish, celeriac, fennel and parsley remoulade and a lemon and caper dressing GF

Lamb koftas, fresh herb and rice salad, picante tomato sauce GF

QLD king prawns, kaffir lime rice, chilli, coriander, green shallot and ginger dressing

Marinated chicken bites, crispy noodle salad and honey and sesame sauce

V - Vegetarian
GF - Gluten Free

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PREMIUM COCKTAIL PACKAGE



Premium Cocktail Package \$150

Your choice of three hot canapés, three cold canapés and two substantial canapés
Cheese platters and fruit platters for dessert (One share board serves approx. 10 people)

Please make your choices from the following dishes:

Cold Canapés

Oysters, natural or with chefs garnish GF

Smoked salmon, horseradish and sauce gribiche GF

Goats curd, oven dried tomato, olive and crisp sourdough V

Fig, blue cheese, walnut, basil (pear if fig not available) V

Char grilled beef on crouton, sweet potato and chimichurri sauce

Marinated lamb fillet, pomegranate, feta, mint GF

Yellow fin tuna crudo, pickled eschallot, black sesame salt, lime dressing

Hot Canapés

Salt and pepper squid, chilli aioli GF

Pork and fennel sausage roll, spiced seasonal chutney

Popcorn prawn, shellfish mayonnaise, chilli, green shallot GF

Cumin spiced lamb skewers, rockmelon, mint and yoghurt sauce GF

Brie, caramelized onion and lemon thyme tartlet V

Marinated chicken skewer, coconut, lime and chilli sauce GF

Substantial Canapés

Roasted lamb cutlets, Moroccan spiced cous cous and minted yoghurt

Master stock pork shoulder, fragrant seasonal salad and nam jim dressing

Mushroom risotto, parmesan and parsley pesto V

Roasted kingfish, celeriac, fennel and parsley remoulade and a lemon and caper dressing GF

Lamb koftas, fresh herb and rice salad, picante tomato sauce GF

QLD king prawns, kaffir lime rice, chilli, coriander, green shallot and ginger dressing

Marinated chicken bites, crispy noodle salad and honey and sesame sauce

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ADDITIONAL OPTIONS



Bring your own wedding cake \$5pp

Cake is presented for cutting, then individually plated and beautifully garnished with chantilly cream and raspberry coulis

Charcuterie Boards \$45 each

(starter-size for approx. 10 people)

Hunters salami, spanish jamon, chorizo, grilled artichoke, marinated olives, pickled peppers, buffalo mozzarella, fried capers, Italian relish, grilled local sourdough

Kids Meals \$35pp

Children get the choice of chicken breast, beef fillet or barramundi fillet served with chips and salad

Crew Meals \$45pp

Crew are served a selection of the same main meals chosen for the guests

Sides \$5pp

Your choice of two sides from our sides menu to accompany your alternate drop package

Roasted chat potatoes, duck fat, eschallot, parsley

Broccolini, toasted almonds, lemon vinaigrette

Rocket and parmesan salad, walnut, sweet sherry dressing

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