



*Functions at* **TERMINUS**  
HOTEL

605 Victoria Street, Abbotsford, 3066



# TERRACE BAR

With a clever mix of both seated and standing space, the upstairs timber slated Terrace Bar comes with three large roped jungle style booths, a private bar and 2 plasma TV's.

The space can be extended to include the balcony to increase capacity..



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
TERRACE BAR	30-60	N/A	✗	✓	✗	✓	✓	✓
TERRACE BAR & BALCONY	61-100	N/A	✗	✓	✗	✓	✓	✓

# LEVEL 1 BAR

Our Level One ‘Paris Tropical’ themed bar is reminiscent of a classic roaring 1920’s Parisian watering hole, complete with a banana yellow folded steel bar, lush jungle wallpaper, a dance floor and multicoloured furniture interspersed with booth seating overlooking the public bar and stage through a 6 metre void. The Level One Bar can be booked for private functions and events, or can be extended to include  
The Balcony.



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
LEVEL 1 BAR	60-120	50	✗	✓	✓	✓	✓	✓

# CASUAL BOOTHS

Booth bookings for smaller groups are welcome in the Level 1 Corner Booth, or in our Garden Bar's Sunken Booth. Suitable for a smaller relaxed or more casual style celebrations with a pre-purchased selection of snacks.



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
LEVEL 1 BAR LARGE BOOTH	15-35	16	✗	✓	✗	✓	✗	✗
LEVEL 1 BAR SMALL BOOTH	10-15	12	✗	✓	✗	✓	✗	✗
GARDEN BAR SUNKEN BOOTH	12-20	12	✗	✓	✗	✓	✗	✗

# THE DINING ROOM

## *Banquette*

Group dining is available in our deco style dining room. Located inside on the ground floor between the Public Bar island and the outside Garden Bar, the sun soaked banquette style seating provides a comfortable space for a two or three-course menu for you and your guests as you still absorb the lively atmosphere of the rest of the pub.



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
BANQUETTE	N/A	14-28	✗	✓	✓	✓	✗	✗

# SEATED MENU

## PACKAGE OPTIONS

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40 per person ..... 2 courses; shared starters, choice of main  
10 per person ..... add individually plated dessert  
Minimum of 10 guests .....

### STARTERS

Garlic, thyme + caramelised onion focaccia, Mount Zero olive oil (vg)  
Pan-fried halloumi, peach chutney + balsamic (v, gf)  
Kingfish ceviche, cucumber, chilli, sesame dressing, shallots + lime (gf, df)

### MAINS

Crispy barramundi, caponata, green beans + sherry vinaigrette (gf, df)  
Grass-fed porterhouse (served medium), chips, salad + mushroom sauce (gf)  
Grilled prawn salad w. iceberg, asain herbs, pickled carrot, shallots + nam jim dressing (gf, df)  
*(Vegetarian/vegan dish upon request)*

### DESSERT

Coconut panna cotta, roasted pineapple, mint, macadamia crumb



SEASONAL CHANGES APPLY

V: VEGETARIAN GF: GLUTEN FREE VG: VEGAN DF: DAIRY FREE

# CANAPÉ MENU

## PACKAGE OPTIONS

Package 1 ..... 28 per person ..... 5 canapés  
Package 2 ..... 38 per person ..... 5 canapés + 1 grazer  
Package 3 ..... 48 per person ..... 5 canapés + 2 grazers + 1 sweet

## ADD ONS

Canapés ..... 6 ea.  
Grazers ..... 8 ea.

### COLD CANAPÉS

Assorted sushi, soy sauce + wasabi (vgo, gf, df)  
Avocado + corn salsa, rice tostada, spring onion + coriander (vg + gf)  
Tasmanian oyster, nam jim + lime (gf)  
Chicken, chives + mayo, house-made bun

### HOT CANAPÉS

Crispy fried chicken, chipotle ranch (gf)  
Beef burgundy + mushroom pie, house-made ketchup (gf)  
Char Siu pork bun, sweet chilli jam  
Cheddar cheese toastie, caramelised onion, Dijon mustard (v)  
Patatas bravas croquette, aioli (v + gf)  
Mini pizza w. eggplant, tomato + salsa verde (vg + gf)  
Garlic + thyme chicken skewer, pesto (gf)

### GRAZERS

Fish + chips, tartare, lemon (gf)  
Crispy calamari, iceberg, sweet + sour sauce, fried shallots (gf)  
Mini cheeseburger w. Dijon + pickles  
Prawn + chive roll, cos lettuce, lemon mayo  
Pork belly bao, Asian BBQ sauce, cucumber + spring onion (gf)  
Pumpkin risotto, parmesan + soft herbs, nut crumble (v + vgo + gf)

### SWEET CANAPÉS

Chocolate tart w. strawberries (gf)  
Lemon meringue pie (gf)

### PLATTERS - 30 PCS PER PLATTER

Flinders Island single origin sourdough, house-made dips (v) 40  
Lemon pepper calamari, aioli (gf, df) 70  
Crispy fried chicken, chipotle ranch (gf) 80  
Focaccia toasts, smoked eggplant, confit tomatoes, dukkah + basil 60  
Little beef pies, house-made ketchup 80  
Pork + parmesan sausage rolls, tomato kasundi 80  
Cheese plate: 3 cheeses, quince paste, pear, sourdough + crackers (20pax) 110

### BBQ - MINIMUM OF 50 PAX - 30PP

Pork + fennel sausages (gf)  
Garlic + thyme marinated chicken skewers (gf)  
Grass-fed beef burgers (gf)  
Chat potato salad w. herb mayo, capers, gherkins + red onion (v, gf)  
Crunchy slaw w. chipotle ranch (v, gf)  
Garden salad w. tomato, cucumber + sherry vinaigrette (v, gf)  
Classic BBQ condiments + milk buns  
Lemon meringue tartlets (gf)

MINIMUM OF 20 PEOPLE

V: VEGETARIAN VG: VEGAN VGO: VEGAN OPTION DF: DAIRY FREE GF: GLUTEN FREE GFO: GLUTEN FREE OPTION

TERMINUS HOTEL - 8

# BEVERAGES

## BASIC PACKAGE

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2 hr .....	40 per person
3 hr .....	50 per person
4 hr .....	60 per person

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### INCLUDED BEVERAGES

Ottilie NV Brut  
Heatherlie Semillion Sauvignon Blanc 2020  
Henry & Eliza's Cabernet Shiraz 2019  
Carlton Draught  
Bonamy's Cider (pots)  
Cascade Light (bottles)  
Soft drinks & juices

## PREMIUM PACKAGE

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2 hr .....	50 per person
3 hr .....	60 per person
4 hr .....	70 per person

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### INCLUDED BEVERAGES

The Hare & The Tortoise Prosecco NV  
Mandoleto Pinot Grigio IGT 2019  
Eye Spy Rose 2020  
Semprevino 'McLaren Vale' Shiraz 2019  
All domestic tap beers and ciders (pots)  
Cascade Light (bottles)  
Soft drinks & juices

## ADD ONS

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### ARRIVAL COCKTAIL

10 pp - Seasonal

### SPIRIT PACKAGE

20 pp - House / 25 pp - Premium

### BOTTLED BEER

10 pp - Local / 15 pp - International

# BOOKING CONFIRMATION

**TERMINUS**  
HOTEL

## CONTACT DETAILS

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Occasion: \_\_\_\_\_

Contact email: \_\_\_\_\_

Contact no: \_\_\_\_\_

Function details: \_\_\_\_\_

Day/Date of Function: \_\_\_\_\_

Start/Finish time: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Agreed function space: \_\_\_\_\_

Food ideas: \_\_\_\_\_

Beverage ideas: \_\_\_\_\_

Entertainment requests: \_\_\_\_\_

Minimum spend: \_\_\_\_\_

## PAYMENT OPTIONS

Card Type (please circle):

Amex      Visa      Mastercard

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

CCV: \_\_\_\_\_

Deposit amount: \_\_\_\_\_

Credit card holder: \_\_\_\_\_

Signature: \_\_\_\_\_

Today's date: \_\_\_\_\_

### OFFICE USE ONLY:

Deposit amount &  
process date: \_\_\_\_\_

Final payment amount  
& process date: \_\_\_\_\_

I confirm that I: \_\_\_\_\_

have read and understood the above terms and conditions  
and agree to comply.

Date: \_\_\_\_\_

Signed: \_\_\_\_\_

### Confirmation of bookings:

Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the hold is automatically released if no confirmation is made. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of booking to secure the date, and can be done using any major credit card, EFTPOS / Bank transfer or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

### Prices & minimum spends:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spends quoted for the room is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

### Final payment:

All catering, beverage and room set up requirements are requested a minimum of fourteen (14) days prior to your function date. Final numbers are required seven (7) working days prior to the event. Please note that this number will form the basis for final charging. Once payment has been processed, no refunds will be offered should your numbers decrease, or experience no shows on the evening. All catering and all cost relating to beverage packages must be paid upon confirmation of final numbers. Should payments not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event. paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 2 weeks from the date of the function will forfeit the deposit.

### Cancellations:

Cancellations of functions must be submitted in writing via email to our functions team. Any cancellation made within a period of 60 days prior to the date of the function will forfeit the deposit and any additional payments that have been made. If notice of cancellation is more than 60 days of the date a full refund of all moneys paid will be made.

### Covid postponement or cancellations:

Government restrictions will potentially impact venue capacities and limit our capabilities, we will endeavour to work with all clients. Any government update outside our control (I.e. closure of venue or changes to times / capacities) will result in a full refund of deposit.

If the cancellation or postponement is notified 60 days or more prior to the date of the function, the full deposit shall be refunded.

If the cancellation or postponement is notified less than 60 days but more than 14 days prior to the function, deposit can be transferred to a new date at the same venue.

If cancellation is notified less than 14 days prior to the function, food costs will be charged, and any balance of deposit can be transferred to a new date at the same venue.

### Room allocation:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

### Function conduct:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities always apply to all persons attending functions, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

### Security:

Functions may require additional security. This will be decided at the discretion of the venue management and will be charged to the client prior to the event proceeding.

### Additional requirements:

Any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve all equipment or decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc. are removed from the venue at the completion of the function.

### Damage:

Please be advised that organizers are financially responsible for any damage, theft, breakage, or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

# THE SAND HILL ROAD FAMILY

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