



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

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

STARTERS

Garlic bread, thyme + caramelised onion (v, vg)
Pan-fried halloumi, peach chutney + lemon (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)
Smoky eggplant + focaccia toast, dukkah + basil (v)
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)
Mushroom sausage roll w. caramelized onion (vg)
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 (v) 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 - 35PP

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

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

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

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

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

ARRIVAL COCKTAIL

10 pp - Seasonal

SPIRIT PACKAGE

20 pp - House / 25 pp - Premium

BOTTLED BEER

10 pp - Local / 15 pp - International

THE SAND HILL ROAD FAMILY

FUNCTIONS@SANDHILLROAD.COM.AU



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