Functions at TERMINUS HOTEL 605 Victoria Street, Abbotsford, 3066

WELCOME

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The Terminus offers a range of versatile and visually ground-breaking spaces fit for corporate or private events and parties of any size. The venue houses a total of five bars positioned over two levels, offering a range of incredible spaces that will both excite and inspire your guests; from the 1920's inspired 'Paris Tropical' themed floor on Level One, to the art deco Public Bar and Dining Room on the ground floor and out to the lush 150square metre urban beer garden that extends up to a cosy timber terrace equipped with unique roped booths.

We are specialists in executing pre and post event functions, in addition to dedicated events and parties. Our friendly, professional team understands that every function is unique and will ensure your party is one to remember.

WELCOME

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			WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
LEVEL 1 BAR	60-120	50	~	~	×	~	~	~

BEER GARDEN

The jungle-like Beer Garden has a clever mix of both seated and standing spaces and is suitable for up to 90 guests.

The space is perfect for events in the warmer months.





	COCKTAIL		, 	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
BEER GARDEN	90						

Banquette 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			WIFI		WEATHER PROTECTION	PRIV. BAR	AV	
BANQUETTE	N/A	14-28	×	~	~	~	×	×	



PACKAGE OPTIONS

\$63 per p	person ·	2	course	s; shared	starters,	choice	of main
\$74 per p	person	urses;	shared	starters,	choice of	f main &	: dessert
Minimum o	of 10 guests						

SHARED ENTREES

Cheesy garlic focaccia (v)

Corn, saffron + pecorino croquette, aioli (v)

Burrata, harissa paste, cumin oil, toasted pitta (lgo,v)

Lemon Pepper Calamari, Kewpie mayo, coriander (ld, lg)

MAINS

Market fish (subject to change)

Truffled mushroom gnocchi, cream and pangrattato (ldo, lgo, v, vgo)

250g grass-fed porterhouse, dressed leaves + chips, red wine jus (lg, ld)

Slow roasted eggplant parma, tomato + confit garlic, parsley pesto, dressed leaves + chips (ld, lg, vg)

DESSERT

Dark chocolate torte, salted caramel icecream, honeycomb and freeze dried raspberries (lg, $\ensuremath{\mathtt{v}})$

Seasonal fruit crumble





PACKAGE OPTIONS

ADD ONS

Package	1	-	6	pieces	 35	per	person
Package	2	-	8	pieces	 46	per	person
Package	3	_	10) pieces	 58	per	person

razers 10 ea.

COLD CANAPÉS

Vegetarian sushi roll w. soy + wasabi (vg, lg) Blue Cheese & Leek Tart (v)

Mini pastrami bagel w. dill pickle mayo + Dijon slaw (lg)

Rare beef crostini, horseradish cream, pickle (lgo)

HOT CANAPÉS

Pumpkin arancini (v)

Veg Spring Rolls, sweet chilli sauce (V)

Fried Chicken, maple burbon glaze (lg)

Pork, onion + thyme sausage roll w. ketchup

Sundried tomato, fetta, basil quiche (v)

Beef & Red wine Party pie, tomato sauce

Spicy Sausage skewer, chimmichurri (lg, ld)

SWEET CANAPÉS

Chocolate tart w. strawberries Assorted Maccarons (lg)

GRAZERS

Chipotle chicken taco, slaw, green onion + lime (lg, ld) Calamari & Chips Boats (lg, ld) Prawn Roll, dill mayo (ld)

PLATTERS - 25 PCS PER

Mini cheeseburger, Dijon + pickles

Veg Spring Rolls, sweet chilli sauce (V) 65
Chickpea hummus, red harrisa + labneh + house made focaccia (ldo, lgo) 50
Little beef pies, ketchup 105
Pumpkin arancini (v) 65
Pork + onion sausage rolls w. ketchup 105

GRAZING STATION

Grazing tables include a selection of cheeses, dips, meats, fruit, breads, nuts & pickled vegetables. Two size stations to choose from:

\$600 - great to supplement your canapes or to have alone

\$1200 - for a larger group, supplement your canape package with our feasting table



BASIC PACKAGE

PREMIUM PACKAGE

2 hr	44 per person	2 hr 55 per person
3 hr	57 per person	3 hr 67 per person
4 hr	69 per person	4 hr

INCLUDED BEVERAGES

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter SHiraz Carbernet
Carlton Draught (pots)
James Squire Orchard Crush (pots)
Boags Light (bottles)
Soft drinks & juices

INCLUDED BEVERAGES

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Ca'di Alte Pinot Grigio
Scotchman's Hill 'The Hill' Chardonnay
Bertaine et Fils Rose
Henry & Hunter Shiraz Cabernet
T'Gallant Cape Schank Pinot Noir
Seppelt 'The Drives' Shiraz
All domestic tap beers and ciders (pots)
Boags Light (bottles)
Soft drinks & juices

ADD ONS

ARRIVAL COCKTAIL	SPIRIT PACKAGE	BOTTLED BEER
13 pp - Seasonal	27 pp - House	10 pp - Local / 15 pp - International

^{*}seasonal changes apply



BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR:

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.