FUNCTION PACK

TERMINUS
HOTEL

WELCOME TO TERMINUS

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 three 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.

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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...

SPACE TYPE						
TERRACE BAR	–	30-60	Y	N	Y	Y
TERRACE BAR & BALCONY	–	61-100	Y	N	Y	Y





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.

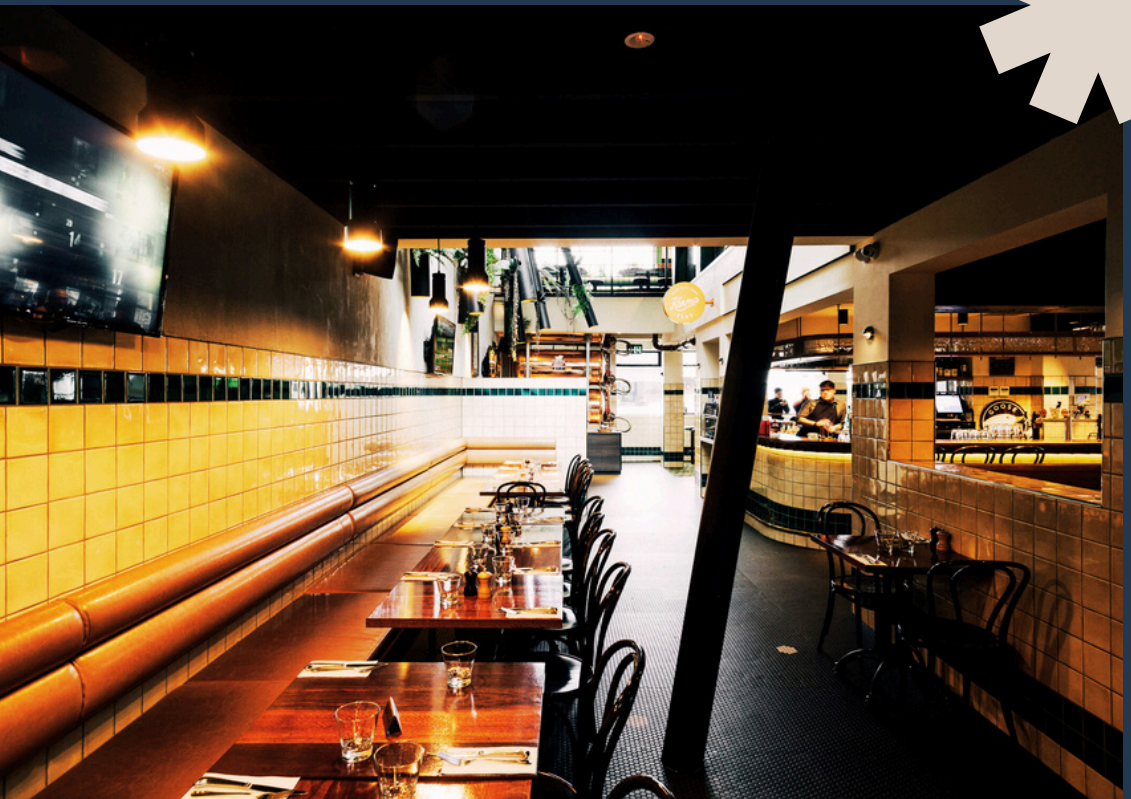
SPACE TYPE						
LEVEL 1 BAR	50	60-120	Y	N	Y	Y

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.

SPACE TYPE						
BEER GARDEN	44	90	Y	N	Y	Y





DINING ROOM

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.

SPACE TYPE						
LEVEL 1 BAR	14-28	-	N	N	N	N

SEATED MENU

$61 PER PERSON 2 COURSES; SHARED STARTERS, CHOICE OF MAIN

$73 PER PERSON 3 COURSES; SHARED STARTERS, CHOICE OF MAIN & DESSERT

MINIMUM OF 10 GUESTS

SHARED ENTREES

CHORIZO & MANCHEGO CROQUETTES, AIOLI, GRATED PARMESAN, FRIED PARSLEY

LEMON PEPPER CALAMARI, KEWPIE MAYO, LEMON, CORIANDER, LEMON PEPPER (LD,LG, A)

FRIED HALLOUMI, HOT HONEY, PICKLED PEAR, GREEN OIL (LG,V)

MAINS

BARRAMUNDI & GARLIC TOMATO BUTTER, CANNELINI BEANS, GARLIC BUTTER POTATOES, CRISPY PARSLEY (LDO, LG, A)

250G PORTERHOUSE, GRASSFED GIPPSLAND, DRESSED LEAVES + CHIPS, MUSHROOM SAUCE (LDO, LG)

MUSHROOM RAGU GNOCCHI, HOUSEMADE RAGU, PARMESAN, CHOPPED PARSLEY (LDO, LGO, V, VGO)

SLOW ROASTED EGGPLANT, TOMATO CHERRY AND CONFIT GARLIC, CAPERS SALSA, MIX HERBS, DRESSED LEAVES, CHIPS (LD, LG, V, VG)

DESSERT

STICKY TOFFEE PUDDING, WARMED SALTED CARAMEL, VANILLA ICE CREAM

WARMED APPLE PIE, COCONUT ICE CREAM

SEASONAL CHANGES APPLY.
LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

CANAPE MENU

PACKAGE 1 - 6 PIECES 37 PER PERSON
PACKAGE 2 - 8 PIECES 45 PER PERSON
PACKAGE 3 - 10 PIECES 56 PER PERSON

ADD ONS
GRAZERS | 10 EACH

COLD CANAPÉS

VEGETARIAN SUSHI ROLL W. SWEET CHILLI SAUCE (LD, LG, VG)

BLUE CHEESE & LEEK TART (V)

MINI PASTRAMI BAGEL W. DILL PICKLE MAYO, SLAW

RARE BEEF CROSTINI, HORSERADISH MAYO, PICKLES

HOT CANAPÉS

PUMPKIN & SAGE ARANCINI (V)

GOURMET ANGUS BEEF PIES, TOMATO SAUCE

VEGETABLE SPRING ROLLS, SOY SAUCE, SWEET CHILLI SAUCE (LD, V)

SAUSAGE ROLLS, TOMATO SAUCE, PARSLEY

FRIED CHICKEN TENDER, HOT HONEY SAUCE (LG)

SUNDRIED TOMATO, FETTA, BASIL QUICHE (V)

CHEESEBURGER SPRING ROLLS, W. BBQ SAUCE

CHICKEN KIEV BALLS, BUTTERY GARLIC CHICKEN KIEWV, GRATED PARMESAN, AIOLI

SPICY SAUSAGE SKEWER, CHIMMICHURRI (LD, LG)

SWEET CANAPÉS

CHOCOLATE TART W. STRAWBERRIES (V)

ASSORTED MACCARONS (LG, V)

GRAZERS - 10 EACH

PRAWN ROLL, DILL & SRIRACHA MAYO (LDO, A)

CALAMARI BOAT, CHIPS, AIOLI (LDO, LG, A)

BEEF SLIDERS, MINI CHEESEBURGER, PICKLES, BURGER SAUCE

CHIPOTLE CHICKEN TACO, SLAW, GREEN ONION + LIME (LDO, LG)

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

MINIMUM OF 20 PEOPLE - SEASONAL CHANGES APPLY.

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY OPTION | VO - VEGETARIAN OPTION | VGO – VEGAN OPTION | A – AUSTRALIAN SEAFOOD | I – IMPORTED SEAFOOD | M – MIXED SEAFOOD ORIGIN

PLATTERS

30 PCS PER PLATTER

BEEF PIE 120

30 GOURMET ANGUS BEEF PIES, TOMATO SAUCE

ARANCINI 135

10 MUSHROOM WHITE WINE, 10 PUMPKIN & SAGE, 10
4 CHEESE & TRUFFLE, DIPPING SAUCES, PARSLEY
(VO)

SPRING ROLLS 110

30 VEGETABLE SPRING ROLLS, SOY SAUCE, SWEET
CHILLI SAUCE (LD, V)

SAUSAGE ROLLS 120

30 SAUSAGE ROLLS, TOMATO SAUCE, PARSLEY

SEASONAL CHANGES APPLY.

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY OPTION | VO - VEGETARIAN OPTION | VGO – VEGAN OPTION | A – AUSTRALIAN SEAFOOD | I – IMPORTED SEAFOOD | M – MIXED SEAFOOD ORIGIN

BEVERAGES BEVERAGES

BASIC PACKAGE

2 HR 48 PER PERSON | 3 HR 61 PER PERSON | 4 HR 75 PER PERSON

INCLUDED BEVERAGES

MR MASON SPARKLING CUVEE BRUT NV

DOTTIE LANE SAUVIGNON BLANC

HEARTS WILL PLAY ROSE

HENRY & HUNTER SHIRAZ CABERNET

CARLTON DRAUGHT

JAMES SQUIRE ORCHARD CRUSH

LIGHT/ZERO ALCOHOL BEER

SOFT DRINKS & JUICES

ADD ONS

COCKTAIL ON ARRIVAL

15 PP

SPIRIT PACKAGE

29 PP - HOUSE

BOTTLED BEER

10 PP - LOCAL / 15 PP - INTERNATIONAL

*SEASONAL CHANGES APPLY

PREMIUM PACKAGE

2 HR 59 PER PERSON 3 HR 73 PER PERSON 4 HR 87 PER PERSON

INCLUDED BEVERAGES

MR MASON SPARKLING CUVEE BRUT NV

MOUNT PARADISO PROSECCO NV

VIVO MOSCATO

DOTTIE LANE SAUVIGNON BLANC

LOST WOODS CHARDONNAY

HEARTS WILL PLAY ROSE

SUD ROSE

STORM & SAINT PINOT NOIR

HENRY & HUNTER SHIRAZ CABERNET

ALL DOMESTIC TAP BEERS AND CIDERS

LIGHT/ZERO ALCOHOL BEER

SOFT DRINKS & JUICES



ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can arranged for your function with a specified limit or amount in mind 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.

MARK YOUR NEXT EVENT

Elevate your event with exciting add-on entertainment options! Choose from a range of unique experiences to make your celebration unforgettable:

DRAG QUEEN PACKAGES

Dazzling performances, photo opportunities, and fabulous entertainment.

DRAG BINGO

Hosted by a charismatic drag queen, featuring performances and exciting prizes.

PINOT & PICASSO

A fun-filled, guided painting session with all materials provided.

TIPSY TERRARIUM WORKSHOPS

A hands-on experience, perfect for bonsai beginners.

PHOTO BOOTHS

Unlimited prints, props, digital sharing, and a dedicated booth attendant.

CAKES

Delicious cakes and cupcakes for a sweet touch.

Make your event truly unforgettable! Enquire with our team today to find the perfect entertainment for your celebration.

CONTACT US

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