



Function Package



The Craft Bar and Beer Garden

Renovated in 2013, the Craft Bar and Beer Garden has a modern vibe with blonde timbers, exposed brick walls, polished concrete floors and floor-to-ceiling windows. It features a fresh, Asian inspired menu, 16 rotating craft beer taps, seasonal cocktails and a smart wine list.

The Craft Bar is perfectly suited to accommodate large groups for all occasions and reserving tables isn't necessary if you're able to avoid arriving during peak times.

Beer Garden

Capacity: 10 - 100

Sit down: 30

Minimum Spend: Not required

Choice of a la carte or canapés menu

Casual bookings available in a heated and covered area - drink tabs available

guided beer tastings available - Booked area is not exclusive - no decorations allowed

30 minute grace period applies

Dining Room and Public Bar

The Dining Room is considered by many as a neighbourhood gem. It has a cosy atmosphere with warm colours, dark recycled timbers, bluestone walls and a fireplace. This space is perfect for groups looking to catch up in comfort with an acclaimed gastropub menu and a generous wine list.

Dining Room

Capacity: 80

Min Spend: Not required

Choice of set or a la carte menu

6PM/8PM sittings

Built in 1868, the quintessential Public Bar is full of character and charm. With a more casual atmosphere than the Dining Room, it is perfect for catching up over a few drinks whilst taking advantage of the full gastropub menu.

Public Bar

Capacity: 30

Min Spend: Not Required

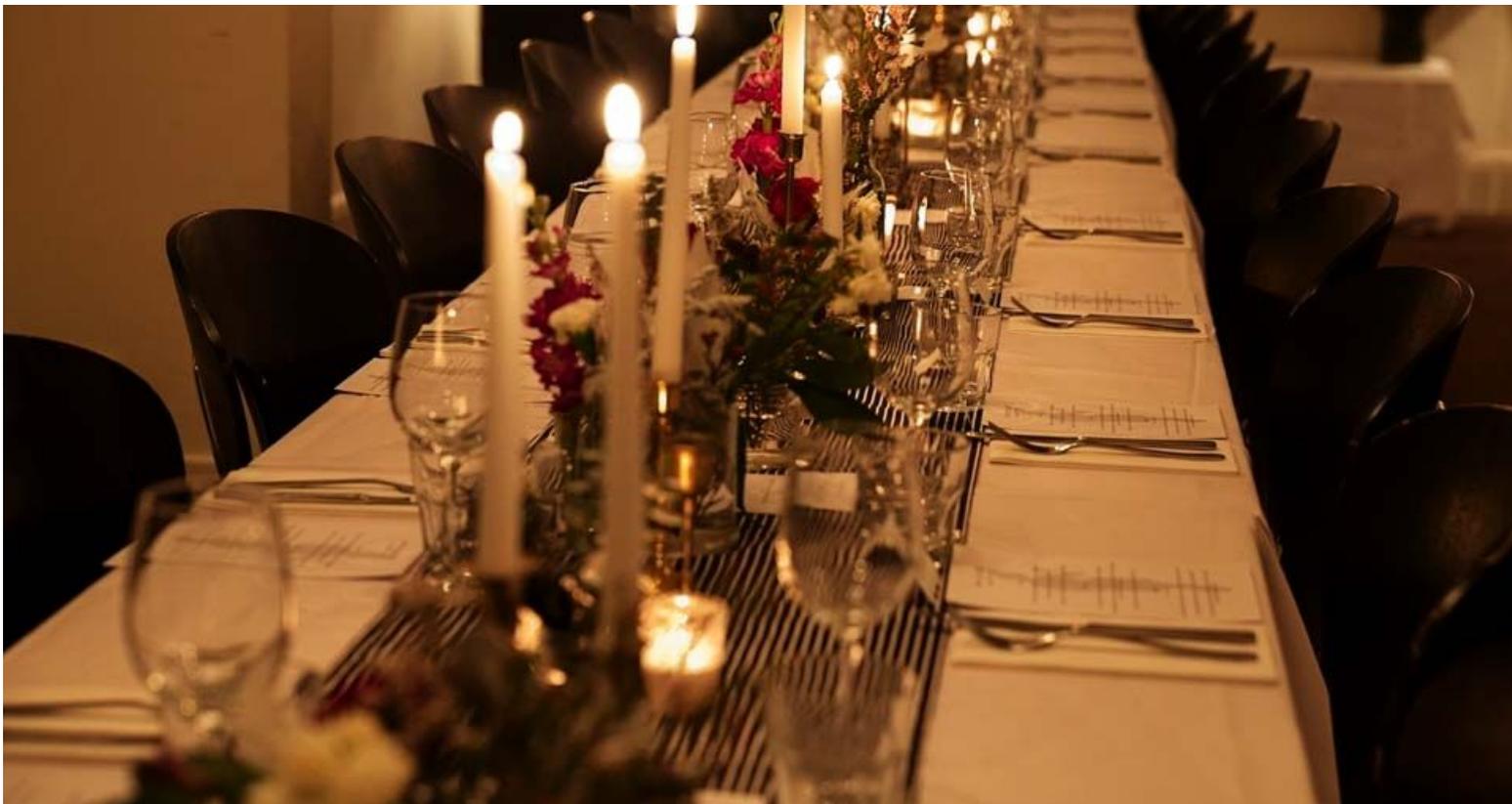
Choice of set, a la carte or canapé menu

Casual bookings available for groups 10+

– drink tabs available – guided beer tastings available - booked area is not exclusive

– 30 minute grace period applies - no decorations allowed





Upstairs Private Function Space

Upstairs is the multi-faceted private function space that can be tailored to your needs. It has a classic look with white walls, warm lighting, high ceilings and vintage artwork. It features a private bar, leather couches, recycled timber tables and a full AV setup (projector and large plasma screen, microphone and DJ input).

Canapés Style

Capacity: 80

Min Spend: \$1500

Private Dining

Capacity: 40

Min Spend: \$2000

* Set menu applies

Meeting Room

Capacity: 40

Min Spend: \$200

* Weekdays only

- Beer & food matching degustations and guided beer tastings available

Canapés and Finger Food

Guide to choosing canapés: 2-4 pieces, a light snack
5-7 pieces, a substantial snack | 8-10 pieces, a meal equivalent

Pacific Oysters served natural
(\$3.50 per piece, minimum of 36 pieces per item ordered)

Spring rolls (\$2 per piece)

Pork spring rolls, lettuce, mint, Vietnamese dipping sauce (Minimum 40)

Vegetable spring rolls, lettuce, mint, Vietnamese dipping sauce (Minimum 40 pieces)

Bao (\$5 per piece)

Crispy pork, red dragon sauce, apple slaw (Minimum 20 pieces)

Crispy tofu, red dragon sauce, apple slaw (Minimum 20 pieces)

Sliders (\$5 per piece)

Wagyu beef burger, cheddar, lettuce, tomato, relish (Minimum 20 pieces)

Haloumi Slider, lettuce, piccalilli mayo (minimum 20 pieces)

Crispy chicken, Asian slaw, chilli mayonnaise (Minimum 20 pieces)

Homemade chips (\$9 per bowl)
Hand-cut chips, garlic mayonnaise (Minimum 4 bowls)

Flatbreads (\$15 per flatbread, minimum 4 per topping choice)

Zucchini, mozzarella, garlic, chilli, pine nuts

Mozzarella, prosciutto, rocket

Cherry tomato, mozzarella, garlic & basil

Camembert, mushroom, garlic, chilli, rocket

Chorizo, red pepper and fetta

Further options

Vodka cured kingfish on salted cucumber, golden beetroot & rye croutons with wasabi infused crème fraîche (Minimum 40 pieces) (\$4 per piece)

Zucchini & chickpea felafels with honey and tahini yoghurt (Minimum 40 pieces) (\$3 per piece)

Crispy southern style fried chicken, Tabasco mayo (Minimum 40 pieces) (\$3 per piece)

Fried haloumi chips, lemon, dukkah and thyme honey (Minimum 40 pieces) (\$3 per piece)

Beef & Stout Pithivier with tomato chutney (Minimum 20 pieces) (\$5 per piece)

Fried spiced calamari, citrus mayo (Minimum of 40 pieces) (\$3 per piece)

Sample Set Menu

Entrée

Crispy salt and pepper calamari with shaved iceberg lettuce, nam jim dressing, fried ginger, garlic & herbs.

Crispy cauliflower with baba ganoush, pine nuts, currants, honey sumac dressing, coriander & fresh lemon.

Pork or tofu bao (2) with Korean red dragon sauce, apple slaw, chilli & coriander

Mains

200g Porterhouse steak (Vic), hand cut chips, leaf salad, red wine jus

Pan roasted market fish, garlic roasted potatoes, citrus salad, beurre blanc

Harissa roasted eggplant with almond & currant pilaf rice, yoghurt, spinach zhong, spring onion, pomegranate & coriander

Dessert

Coffee & brandy crème brûlée with white chocolate soil, honey ice cream & tuile biscuit

Stout & date cake with poached pear, butterscotch sauce, vanilla ice cream & toasted macadamia nuts

This is a sample menu which can be adjusted to suit your needs
dessert is an alternate drop

2 courses - \$45 per person 3 courses - \$60 per person

Beverage Package

Standard Bar

Monichino Brut Cuvee Sparkling NV, Vic 9/43
Mr Mick Pinot Grigio '16, Limestone Coast, SA 9/43
Eden Hall Riesling '16, Eden Valley, SA 11/53
Monichino Cabernet Sauvignon '14, Goulburn Valley, Vic 9.5/45
The Fix Shiraz '15, Clare Valley, SA 9/43

Boatrocker Stout, Braeside 6/9
Fixation IPA, Byron Bay 7/10
Golden Axe Apple Cider, Dandenong South 6/9
Moon Dog "Old Mate" Pale Ale, Abbotsford 6/9

House spirits 9
Soft Drinks & juices 4/4.5

Premium Bar

Santa & D'Sas Prosecco, King Valley, VIC 11/53
One Block Pinot Gris '15, Merricks, Mornington Peninsula 13/63
Munamuna Sauvignon Blanc '16, Marlborough, NZ 10/48
Fowles 'Farm to Table' Pinot Noir '16, Strathbogie Ranges, Vic 11/53
Jericho GSM '15, McLaren Vale, SA 12/58

Boatrocker Stout, Braeside 6/9
Fixation IPA, Byron Bay 7/10
Golden Axe Apple Cider, Dandenong South 6/9
Moon Dog "Old Mate" Pale Ale, Abbotsford 6/9

House spirits 9
Soft Drinks & juices 4/4.5

Booking Form

Contact Person:

Occasion:

Contact phone:

Email address:

Date & time:

Guest numbers:

Booking Area: Beer Garden | Public Bar | Dining Room | Upstairs

Food: A la carte | set menu - 2-course- 3-course | canapés | N/A

Drinks: Tab- limit _____ | cash bar

By signing this booking form, I understand and accept the fine print (P.T.O.)

Signature:

Name (printed)

Credit Card Details

required for all group bookings and functions

credit details are stored securely and destroyed after booking

no deposit taken

Account Name

Credit card type Visa | MasterCard | American Express (3% surcharge)

Credit Card Number

Credit Card Expiry

Security Code

Credit Card Signature

Once completed, please scan and email to bookings@terminus.com.au

The Fine Print

Confirmation of booking

To confirm a group booking, we require the booking form to be signed and returned to the Terminus Hotel.

The Credit Card details must be completed as confirmation of the booking

In the event of a booking cancellation, the credit card details may be used to process a payment in accordance with our cancellation policy.

It is the responsibility of the booking form signatory to inform the Terminus Hotel of final numbers

Special dietary requirements can be accommodated, preferably with advance notice.

Payment Terms

No split bills.

Any outstanding balance is due on the night of the booking.

We accept Visa, Master Card and American Express (3% surcharge)

We do not accept cheques.

A tax invoice can be supplied upon request

Minimum spend

By nominating private dining or canapés style functions, the booking form signatory agrees to the applicable minimum spend.

Cancellation

Downstairs - In the event of a cancellation within 24 hours, a \$20 per head (determined from the final numbers booked) cancellation fee will be debited using the credit card details supplied by the booking form signatory.

Upstairs - In the event of a cancellation within 2 weeks, a flat \$500 cancellation fee will be debited using the credit card details supplied by the booking form signatory.

Responsible Service of Alcohol

The Terminus is committed to the Responsible Service of Alcohol.

Therefore we adopt the following RSA practices for functions:

Minors must be identified and will not be served alcohol during the function.

Water and non-alcoholic beverages will be available at all times.

We reserve the right to limit or stop the supply of alcohol consumed by any particular guest or guests if it becomes apparent that the guests are intoxicated, even if this is prior to the scheduled finish time.

We reserve the right to close down the function if the behaviour of guests becomes unacceptable.

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

All guests are encouraged to ensure they have safe transport from the venue.

We ask that our guests leave the venue peacefully, without disturbing our neighbours.

We thank you for your co-operation with this policy. We will not be liable for any loss experienced by you or your guests by the implementation of this policy. The policy is designed to create a safe and friendly environment for our guests and to carry out our legal obligations under the Liquor Control Reform Act 1998.