



# FUNCTIONS & EVENT PACKAGES



The Terminus Hotel has been part of the Fitzroy North community fabric for over 150 years and if our walls could talk, they would have many tales to tell.

Our great Aussie pub has always been a special place in our community for families and friends to come together and enjoy good times, great food and great drinks. Built in the mid-1800s, the Terminus has gone through a number of significant renovations and now boasts a sprawling beer garden, cozy craft beer bars, on-street dining and a modern restaurant. We also offer several function spaces suitable for every occasion, including a dedicated private function room on the first floor.

We look forward to working with you.

Warm Regards

**SAMANTHA CURRAN**

Executive Sales Manager

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## LEVEL ONE

**CAPACITY: 70 SEATED / 100 COCKTAIL**

Located on the first floor of the venue, our dedicated events space boasts a private bar, leather furnishings, polished floor boards & the flexibility to divide the space into two rooms or one large all inclusive space.

The exposed bluestone, brickwork & steel framing provide an eclectic space that is unique, warm & perfect for all occasions.

The room features two large smart TV's plus AV & microphone capabilities. Live entertainment is welcome in this space.

## THE CORNER BAR

**CAPACITY: 40 SEATED / 60 COCKTAIL**

The Corner Bar is your quintessential public bar set up; full of character & charm.

Set with a polished brass bar top, hanging pendant lights, rustic dry bars & the best bartenders around, it is perfect for casual events.



# Event Space

## THE COURTYARD

**CAPACITY: 20 SEATED / 50 COCKTAIL**

Available for semi-private or exclusive events, the Courtyard is abundant with natural light and hanging greenery. While the space cannot be booked for private events, it is the perfect spot for a casual get together in a weather proof space with an outdoor feel.



## QUEENS PARADE DINING

**CAPACITY: 80 SEATED / 100 COCKTAIL**

Bask in the open air, sunshine and ambiance of outdoor dining.

The Queen's Parade Dining area is perfect for small gatherings or large exclusive celebrations.

# Food & Beverage Packages

Designed to be passed around and eaten standing up, our canape packages are perfectly curated to ignite the taste buds and offer your guests a selection of food to showcase the best of what The Termi' has to offer.

## CHEF'S SELECTION

MINIMUM ORDER 30 PIECES

### 6 PIECE | 40 pp

Sushi selection, soy sauce (GF)

Southern fried chicken bites, sriracha plum sauce

Chunky steak & ale pie

Squid, wasabi mayo

Smoked cauliflower arancini (V)

Wagyu beef sliders, cheese, pickle, mustard, sauce  
OR

Red lentil sliders, cheese, tomato, aioli (V)

### 8 PIECE | 50 pp

6 PIECE PACK ITEMS +

Vegetable rice paper rolls, hoisin sauce (V, GF)

Red curry pork sausage rolls, dill yoghurt

### 10 PIECE | 60 pp

8 PIECE PACK ITEMS +

Garlic butter scallops (GF)

## CHOOSE YOUR OWN

### SUBSTANTIAL

MINIMUM ORDER 30 PIECES

Confit lamb rib, hummus, radish salad | 12

Lobster roll | MARKET PRICE

Pork or mushroom bao, cucumber,  
peanuts, kimchi mayo | 9

Mini fish & chips, yoghurt tartare, lemon | 12

### GRAZING TABLE | +25 pp

MINIMUM ORDER 50 PIECES

Assorted cured meats, cheese,  
& seasonal produce

### VEGAN | +6 / piece

MINIMUM ORDER 30 PIECES

Curried zucchini rolls

Mixed grains & pulses, sweet potato salad

Baked mushroom, vegan avocado mayo

Corn & coriander gyoza, truffle soy mirin dressing

Southern-fried shimeji mushroom bao,  
wasabi aioli, radish

### PIZZA

A selection of pizzas from our a la carte menu are available to add to any package

### HOT | +6 / piece

MINIMUM ORDER 30 PIECES

Pork belly, lime caramel

Halloumi bites, golden raisins

Grilled oyster, salsa verde

Smoked cauliflower arancini

Pork & spring onion gyoza, truffle soy mirin

### COLD | +6 / piece

MINIMUM ORDER 30 PIECES

Natural oyster

Beef tataki

Kingfish crudo

Peking duck crepe

### SWEET | +6 / piece

MINIMUM ORDER 30 PIECES

Lemon curd tart, Italian meringue

Chocolate tart, fresh strawberry

Selection of macarons

All menus are subject to change without notice and are based on seasonal, market availability

# BBQ Picnic Parties

For a casual culinary affair to delight the senses and share with your guests, why not put on the perfect BBQ Picnic Party in our Beer Garden. Cooked inside on our Josper Grill over fire and flame, enjoy a buffet style spread to share and indulge on.

## BACKYARD BBQ | 35 PP

MINIMUM 40 GUESTS

### ASSORTED MEATS:

Sausages  
Rissoles  
Chicken skewers  
Veggie burgers

### SIDES

House slaw, garden salad  
& condiments

### BBQ EXTRAS:

Oyster | 5  
Bucket of prawns | MP  
Steak | 10  
Salmon | 10  
Lamb chop | 12

### PAELLA

Vegetarian | 12  
Chicken & chorizo | 15  
Seafood | 18

## AMERICAN BBQ | 55 PP

MINIMUM 50 GUESTS

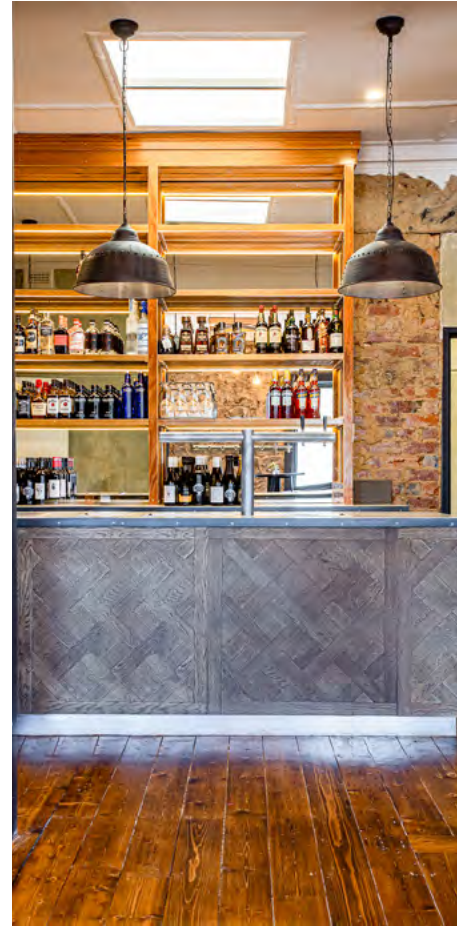
### ASSORTED SMOKED MEATS:

Chicken wings  
Beef brisket  
Pulled pork  
Sausages

### SIDES

House slaw, corn, potato salad,  
garden salad & condiments

All menus are subject to change without notice and are based on seasonal, market availability



# Set Menus

Our set menus are a truly special way to celebrate a seated occasion. Curated and inspired from our casual fine dining restaurant, Cinder - your guests will be delighted and indulged with the modern-Australian fare on offer.

## TWO-COURSE | 69 PP THREE-COURSE | 89 PP

SELECT TWO FROM EACH COURSE:

### ENTREE

Café de Paris grill scallops (3) **(GF)**  
House made salt bush focaccia, smoked butter,  
House charcuterie, olives **(VO, VGO)**  
Crispy pork belly, Romesco, salsa verde **(GF, DF)** - *Contains Nuts*  
Burrata, black olive gremolata, fried basil **(V)**  
House baked bread

### MAIN

Grass fed striploin, potato dauphinoise, red wine jus **(GF)**  
Miso mustard baked Barramundi, steamed greens **(GF, DF)**  
Potato gnocchi, pumpkin, spinach, goats cheese **(V)**  
Wood roasted chicken leg, chilli lemon butter **(GF)**

### CHEF'S SECTIONS SIDES

(sample menu only) - 3 varieties of sides  
Wood roasted carrots, goat's cheese, parsley salsa **(GF, V, VGO)**  
Roasted Queensland grey pumpkin, honey tahini yoghurt, dukkha **(GF, V)**  
**(VGO)** - *Contains Nuts*  
Grilled asparagus, saffron feta **(V, VGO)**  
Dill baby kestrel potato, confit garlic, butter **(V)**

### DESSERT

Walnut sticky date pudding, butterscotch, date & sherry ice cream  
Cheese, lavosh, fruit, paste  
Yoghurt panna cotta, vanilla braised rhubarb, mint **(GF)**  
Vanilla bourbon pineapple tart de tatin, coconut ice cream

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# Corporate Packages

## REFRESHMENT STATION | 10 PP

Percolator coffee & assorted teas

Juice & sparkling water

## BREAKFAST | 22 PP

MINIMUM 10 GUESTS

### SELECT TWO

House made granola with fresh fruits & yoghurt

Egg & bacon burger with spinach & relish

Mixed mushroom bruschetta, goats cheese, salsa verde

Grilled zucchini omelette, parmesan & chives

Percolator coffee & assorted teas

## MORNING OR AFTERNOON TEA | 19 PP

MINIMUM 10 GUESTS

### MORNING

Seasonal fruits

Mini egg & bacon burgers

Percolator coffee & assorted teas

### AFTERNOON

Scones with jam & cream

Seasonal fruits

Assorted mini cakes

Percolator coffee & assorted teas

## FULL DAY | 70 PP

MINIMUM 10 GUESTS

### MORNING & AFTERNOON TEA PLUS LUNCH FROM OUR CLASSICS MENU

Free range chicken parmigiana, leaf salad, chips

Craft beer battered Lakes Entrance Rockling, leaf salad, chips, yoghurt tartare

Spiced red lentil burger, pineapple, beetroot, tomato, aioli, sauce, lettuce, brioche, chips

House-blend beef burger, cheddar, red onion, aioli, cos, tomato, mustard, pickles, brioche, chips

Southern-fried chicken burger, kimchi mayo, slaw, brioche, chips

Sesame falafel, sweet potato, coriander chilli dip (V)

Soft drink & juice

## FULL DAY DELUXE | 85 PP

MINIMUM 10 GUESTS

### MORNING & AFTERNOON TEA PLUS CINDER LUNCH

Chef's selection of Cinder shared dishes, 2 protein dishes, plus sides

\*SAMPLE MENU\*

Grass fed porterhouse, jus

Grilled Ora King salmon, macadamia pesto

Chef's selection of Cinder sides

# Beverage Packages

We offer a great range of beverage packages in addition to your function package so you can relax & enjoy your day without the need to worry about anything at all. In addition, all beverage options include soft drinks, juices & packaged light beer, non-alcoholic beer

We also offer beverage tabs, cash bars and beverages on consumption

**ADD BASIC SPIRITS FOR \$11 PP/PH | COCKTAIL ON ARRIVAL \$16 PP**

## STANDARD

2 HRS - \$50 PP | 3 HRS - \$60 PP | 4 HRS - \$70 PP

### SPARKLING WINE

Marty's Block Brut Cuvee (Regional, SA)

### WHITE WINE

Cloud Street Sauvignon Blanc (Central Victoria)

### ROSE

Hesketh Wild at Heart Rose (Limestone Coast, SA)

### RED WINE

Marty's Block Cabernet Shiraz (Regional, SA)

### BEER & CIDER

A Selection of Termi House Taps Available

## PREMIUM

2 HRS - \$60 PP | 3 HRS - \$70 PP | 4 HRS - \$80 PP

### SPARKLING WINE

Dunes & Greene Prosecco (South Australia)

### WHITE WINE

Cloud Street Sauvignon Blanc (Central Victoria)

Terre Forti Pinot Grigio (Emilia-Romagna, Italy)

### ROSE

Hesketh Wild at Heart Rose (Limestone Coast, SA)

### RED WINE

Marty's Block Cabernet Shiraz (Regional, SA)

Cloud Street Pinot Noir (Central Victoria)

### BEER & CIDER

A Selection of Termi House Taps Available

## DELUXE

2 HRS - \$70 PP | 3 HRS - \$80 PP | 4 HRS - \$90 PP

### SPARKLING WINE

Dunes & Greene Prosecco (South Australia)

42 Degrees South Premier Cuvee Sparkling (Regional, SA)

### WHITE WINE

Terre Forti Pinot Grigio (Emilia-Romagna, Italy)

Cloud Street Sauvignon Blanc (Central Victoria)

Motley Cru Chardonnay (King Valley, VIC)

### ROSE

Hesketh Wild at Heart Rose (Limestone Coast, SA)

### RED WINE

Budburst Shiraz (Barossa Valley, SA)

Cloud Street Pinot Noir (Central Victoria)

Penfolds Koonunga Hill '76 Shiraz Cabernet (Barossa Valley, SA)

### BEER & CIDER

A Selection of Termi House Taps Available

All packages are subject to change without notice



THE TERMINUS  
NORTH FITZROY

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EST. 1854



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