

**The
Locals'
Local**



*Wedding
Package*



An Event to Remember

At The Terminus Hotel, we believe that your wedding day should be as special as possible and as personalised as the vows you exchange.

Located in Fitzroy North, our venue offers a charming blend of historic character and modern elegance, providing the perfect setting for your special day.

This exquisite space seamlessly combines timeless charm with the vibrant energy of the city, creating an atmosphere that is both intimate and lively. Whether you envision a grand celebration or a more personal gathering, the Terminus Hotel offers a versatile space tailored to your vision.

From the moment you step through our doors, our dedicated team is committed to bringing your wedding dreams to life.

With an eye for detail and a passion for creating unforgettable moments, we craft each event to reflect your unique story. The Terminus Hotel is more than just a venue—it's a destination where every space is designed to be picture-perfect, and every moment becomes a cherished memory.

Celebrate love, laughter, and new beginnings at the Terminus Hotel, where your wedding day unfolds in a setting as special as your story.

Let us make your big day not only beautiful but unforgettable.

Congratulations on your engagement! We can't wait to help you celebrate your special day.

Introducing, Jake Furst, our Culinary Director

Meet Jake Furst, our esteemed Culinary Director, whose passion for creating unforgettable dining experiences is matched by 15+ years of expertise across Victoria and Queensland. Crowned AHA Chef of the Year 2023, Jake brings modern flair with a focus on seafood and beef, inspired by his Wodonga upbringing and family's catering business.

At the Terminus Hotel, Jake crafts bespoke wedding menus, tailoring vibrant flavours and premium ingredients to each couple's vision. His acclaimed dry-aged program and commitment to sustainability ensures every dish is a feast for the senses—making your special day truly unforgettable.





Level One

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	70	No	Yes	Yes	Yes







Beer Garden Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
200	150	Yes	Yes	Yes	Yes



Cocktail 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.

Bronze - \$75pp

MINIMUM 30 GUESTS

6 PIECE CANAPÉS
CHOOSE YOUR OWN

CHOICE OF ONE STATION

Live Paella Station - includes 2 varieties
(1 x meat & 1 x vegetarian)

Seafood Station

Market fresh oysters with house-made mignonette & lemon, fresh cooked prawns with Marie Rose sauce

Antipasto Grazing Table

Assortment of artisanal cheeses, cured meats, crisp crackers and an array of house-made dips

Silver - \$90pp

MINIMUM 30 GUESTS

6 PIECE CANAPÉS
CHOOSE YOUR OWN

1 SUBSTANTIAL

CHOOSE YOUR OWN

CHOICE OF ONE STATION

Live Paella Station - includes 2 varieties
(1 x meat & 1 x vegetarian)

Seafood Station

Market fresh oysters with house-made mignonette & lemon, fresh cooked prawns with Marie Rose sauce

Antipasto Grazing Table

Assortment of artisanal cheeses, cured meats, crisp crackers and an array of house-made dips

Gold - \$115pp

MINIMUM 30 GUESTS

6 PIECE CANAPÉS
CHOOSE YOUR OWN

1 SUBSTANTIAL

CHOOSE YOUR OWN

CHOICE OF TWO STATIONS

Live Paella Station - includes 2 varieties
(1 x meat & 1 x vegetarian)

Seafood Station

Market fresh oysters with house-made mignonette & lemon, fresh cooked prawns with Marie Rose sauce

Antipasto Grazing Table

Assortment of artisanal cheeses, cured meats, crisp crackers and an array of house-made dips

Cocktail Options

Canapés Selections

Hot

Pork belly, lime caramel
Halloumi bites & jalapeño ketchup
Grilled oyster, salsa verde
Seasonal arancini
Chicken & sweetcorn gyoza, Osaka
Pork slider
Wagyu beef slider

Cold

Natural oyster
Beef tataki
Tuna crudo
Peking duck crepe
Cured ocean trout, dill cream cheese, roulade
Sushi selection, soy sauce (GF)

Vegetarian

Curried zucchini rolls (VE)
Red quinoa, pumpkin, vegan feta (VE)
Baked mushroom, garlic crumb, vegan cheese (VE)
Corn & coriander gyoza, truffle soy mirin dressing (VE)
Fried halloumi bao, jalapeño ketchup, pickled carrots, peanuts

Dessert

Lemon curd tartlets, chantilly cream
Chocolate tartlets, fresh raspberry
Profiteroles

Substantial

Pomegranate & sesame glazed lamb rib, parsley salsa
Crispy pork bao, avocado mayo, pickled carrots, peanuts
Crumbed chicken bao, avocado mayo, pickled carrots, peanuts
Mini fish & chips, yoghurt tartare, lemon
Mini Philly cheesesteak

Paella

The perfect centrepiece for any event, cooked to perfection with rich spices and fresh ingredients. Choose from three delicious options:

Chicken & Chorizo

A hearty combination of tender chicken & smoky chorizo

Seafood

A fresh selection of market seafood

Vegetarian

A colourful medley of seasonal vegetables

Grazing Table

Enjoy a selection of assorted meats, including prosciutto & salami, paired with a variety of local & imported cheeses such as Dauphinoise, Cheddar, & Pecorino Romano. Complemented by fresh seasonal fruits, vegetables, & house-made dips, perfect for sharing.

Seafood Table

Featuring an array of fresh seafood, including market-fresh oysters with house-made mignonette & lemon, freshly cooked prawns with Marie Rose sauce, and more.

Seafood options are subject to seasonal & market availability.

All menus are subject to change without notice and are based on seasonal, market availability. Please speak with our Function's Manager about tailoring packages and individual prices for items.

Banquet

Our banquet menu is served to share.
Choose between a 2-course or a 3-course set menu from the items below.

MINIMUM 30 GUESTS

2-COURSE - \$69

3-COURSE - \$82

Entrees

CHOOSE 2 - SHARED

Wild mushroom, cream & tarragon crostini (V)

Tomato, roasted capsicum & basil bruschetta (VE)

Sundried tomato hummus, stone baked garlic flat bread (VE)

Australian tiger prawn platter, mary rose sauce

Selection of cold cut meats (prosciutto, salami, roast ham), marinated olives, pickles, relish

Tasmanian cold smoked salmon, poached eggs, hollandaise sauce

Pomegranate & sesame glazed lamb ribs

Home baked focaccia, balsamic, extra virgin olive oil (VE)

Lemon & thyme chicken skewers

Mains

CHOOSE 2 - SHARED

Porchetta, chimichurri sauce (GF)

Moroccan spiced grilled chicken legs, garlic aioli

Garlic and rosemary roasted beef striploin, red wine jus (GF)

Grilled cauliflower, homemade curry sauce, herb salsa (VE) (GFO)

Garden vegetable tian, tomato & basil sauce, garlic & rosemary pangratatto (VE) (GFO)

Baked ocean trout, lemon & caper butter (GF)

Sides

CHOOSE 3 - SHARED

Herbed basmati rice

Woodfire roasted carrots, salsa verde

Warm green beans, chilli, garlic

All butter mash

Olive oil & rosemary roasted potatoes

Gratinated macaroni & cheese

Iceberg salad, pepperberry ranch

Mediterranean couscous salad

Grilled zucchini, fresh mint, lemon

Garden leaf salad, house dressing

Tomato, cucumber & onion salad

Dessert

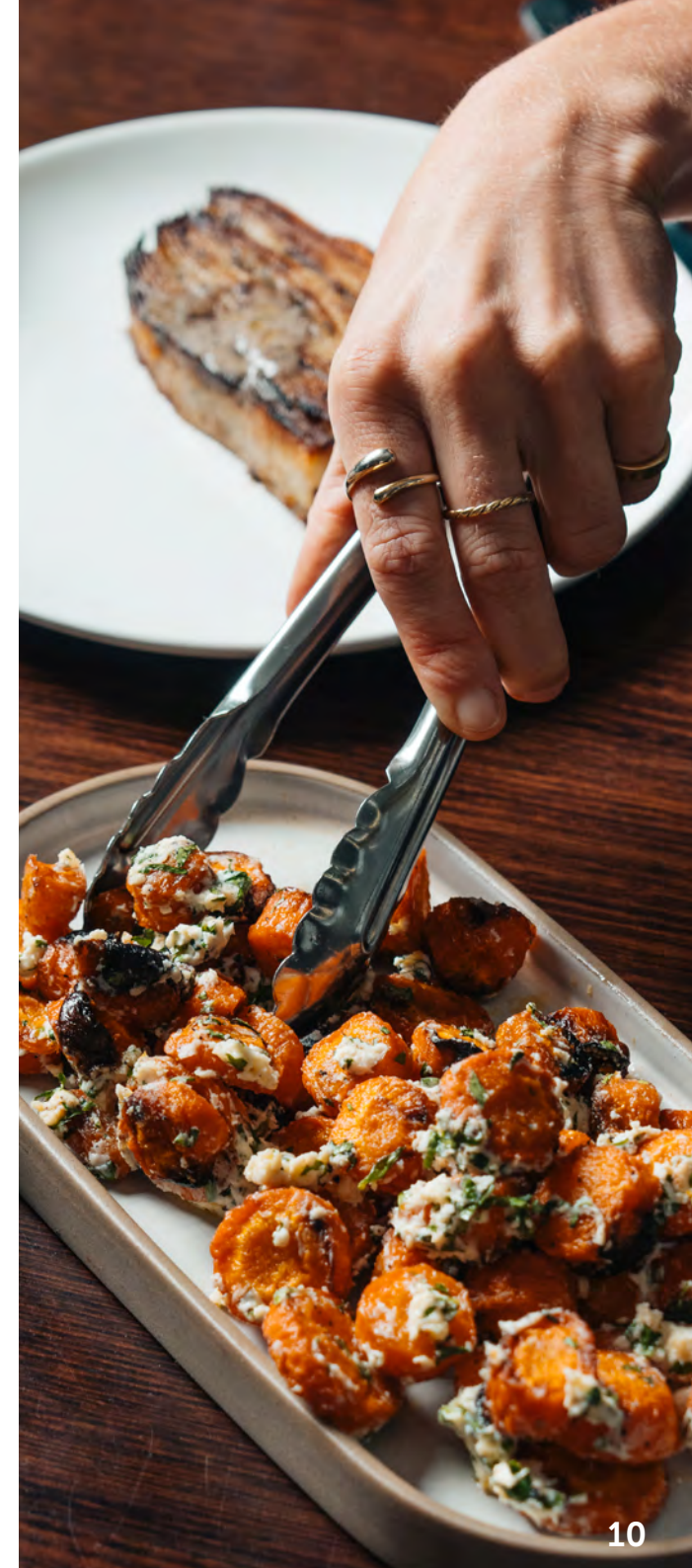
CHOOSE 2 - SHARED

Individual tart selection
(lemon/chocolate/frangipane)

Mini tiramisu

Profiteroles

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



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 \$17 PP
MINIMUM 30 GUESTS

Standard

3 HRS - \$66PP
4 HRS - \$76PP
5 HRS - \$86PP

SPARKLING WINE

The Conversationalist Prosecco
South Eastern Australia

WHITE WINE

Cloud Street Sauvignon Blanc
Central Victoria

Peg & Bull Pinot Grigio
South Eastern Australia

ROSÉ

Hesketh Wild at Heart Rose
Limestone Coast, SA

RED WINE

Earthworks Shiraz
Barossa Valley, SA

Cloud Street Pinot Noir
Central Victoria

BEER & CIDER

A Selection of Termi House
Taps Available

Deluxe

3 HRS - \$82PP
4 HRS - \$92PP
5 HRS - \$102PP

SPARKLING WINE

The Conversationalist Prosecco
South Eastern Australia

Jansz Premium Cuvee
Pipers Brook, TAS

WHITE WINE

Henschke Peggy's Hill Riesling
Eden Valley, SA

Peg & Bull Pinot Grigio
South Eastern Australia

Motley Cru Chardonnay
King Valley, VIC

ROSÉ

Petits Detours Rosé
Languedoc, France

RED WINE

Earthworks Shiraz
Barossa Valley, SA

Red Claw by Yabby Lake Pinot Noir
Mornington Peninsula, VIC

Balnaves The Blend Cab Merlot
Coonawarra, SA

BEER & CIDER

A Selection of Termi House Taps Available



All packages are subject to change without notice

The Locals' Local

Contact

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