



Functions at **TERMINUS**
HOTEL

605 Victoria Street, Abbotsford, 3066

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.

Suitable for up to 60 guests, the space can be extended to include the balcony to increase capacity to 100 guests.



	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 of up to 120 people, or can be extended to include The Balcony to cater for 180 guests.



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
LEVEL 1 BAR	60-120	50	✗	✓	✓	✓	✓	✓

CASUAL BOOTHS

Booth bookings for smaller groups are welcome in the Level 1 Corner Booth, or in our Garden Bar's Sunken Booth. Suitable for a smaller relaxed or more casual style celebrations with a pre-purchased selection of snacks.



	COCKTAIL	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
LEVEL 1 BAR LARGE BOOTH	15-35	16	✗	✓	✗	✓	✗	✗
LEVEL 1 BAR SMALL BOOTH	10-15	12	✗	✓	✗	✓	✗	✗
GARDEN BAR SUNKEN BOOTH	12-20	12	✗	✓	✗	✓	✗	✗

THE DINING ROOM

Banquette

Group dining is available in our deco style dining room for groups of up to 28 guests. 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	SIT-DOWN	PRIVATE DJ	WIFI	WHEELCHAIR	WEATHER PROTECTION	PRIV. BAR	AV
BANQUETTE	N/A	14-28	✗	✓	✓	✓	✗	✗

CANAPÉ MENU

*SEASONAL CHANGES APPLY

PACKAGE OPTIONS

Package 1	28 per person	7 canapés (select 4)
Package 2	38 per person	7 canapés + 2 grazers (select 5 + 2)
Package 3	48 per person	8 canapés + 3 grazers (select 5 + 3)

ADD ONS

Canapés	4.0 ea.
Grazers	6.0 ea.

COLD CANAPÉS

Chicken liver pâté, date purée, waffle, crispy chicken skin
Sweet potato, caramelised onion + feta tortilla, paprika yoghurt (v,gf)
Assorted sushi, soy sauce + wasabi (v,vg,gf,df)
Prawn + mint rice paper roll, nuoc nam
Chicken + chive finger sandwich

GRAZERS

Fried chicken slider, slaw
Spiced pumpkin salad, goat's curd, soft herbs, seeds, tahini (v,gf)
Mini toasted Reuben; wagyu pastrami, Comté cheese + pickles
Battered market fish, chips, tartare (gf,df)
Mini pork bánh mì, pâté, carrot, cucumber + chilli

HOT CANAPÉS

Corn bread, spring onion butter, corn + avocado salsa (v,gf)
Margherita arancini, basil, smoked mozzarella, herb mayo (v,gf)
Vegetarian rice net spring roll, house made sweet chilli sauce (v,vg,gf)
Smoked ham hock + seeded mustard croquettes, tartare
Osso Bucco + gremolata pie, ketchup
Steamed duck bun, fried shallots, sweet soy
Mini pizza; salami + bolognese, bocconcini (gf)
Crispy fried chicken, ranch sauce (gf)

PLATTERS - 30 PCS PER PLATTER

Flinders Island single origin sourdough, house made dips (v) 40.0
Assorted sushi, soy sauce + wasabi (v,gf) 80.0
Charred corn + avocado tart, lime, red onion (v,gf) 60.0
Margherita arancini, basil, smoked mozzarella, herb mayo (v,gf) 70.0
Lemon pepper calamari, aioli (gf,df) 70.0
Classic homemade sausage roll, tomato kasundi 80.0
Little chunky beef pie, ketchup 90.0
Cheese platter; 3 cheeses, quince paste, pear, bread + crackers (20pax) 110.0

DESSERT

Chocolate tart (gf)
Lemon meringue pie (gf)

BBQ - MIN 50 PAX

Selection of pork + fennel sausages, grilled chicken tenders + beef burgers;
three salads (green, potato, slaw), bread + condiments

SEATED MENU

PACKAGE OPTIONS

35 per person 2 courses; shared starters, choice of mains
10 per person add dessert

SHARED STARTERS

Charred pita, tomato + eggplant kasundi (v)
Crispy calamari, lime salt, house made sriracha, chilli, coriander (gf)
Broad bean falafel, tabbouleh, garlic yoghurt, herbs, pita (v)
Grilled saganaki, poached figs, caramelised walnuts, agave, lemon (v,gf)

CHOICE OF MAIN

Slow roasted eggplant parma, tomato + confit garlic, feta, basil pesto, chips (v,gf)
Homemade pie, mash, smashed peas, gravy
Seared salmon, creamy mash, zucchini, peas + squash, tarragon emulsion (gf)
250g Grass Fed Porterhouse, dressed leaves, chips, choice of sauce; red wine jus or garlic butter (gf)*

DESSERT

Sticky date pudding butterscotch sauce, vanilla ice cream (v,gf)

*ALL STEAKS SERVED MEDIUM; SEASONAL CHANGES APPLY



BEVERAGES

BASIC PACKAGE

2 hr	35 per person
3 hr	45 per person
4 hr	55 per person

INCLUDED BEVERAGES

Ottillie NV Brut
Heatherlie Semillion Sauvignon Blanc 2018
Henry and Eliza's Cabernet Shiraz 2017
Carlton Draught
Bonamy's Cider (pots)
Cascade Light (bottles)
Soft drinks & juices

PREMIUM PACKAGE

2 hr	45 per person
3 hr	55 per person
4 hr	65 per person

INCLUDED BEVERAGES

Dal Zotto Prosecco 'Pucino' Brut NV
Mandoleto Pinot Grigio IGT 2017
Heatherlie Semillion Sauvignon Blanc 2018
Bertaine et Fils Rose 2017
Mesta Tempranillo 2017
Henry and Eliza's Cabernet Shiraz 2017
All domestic tap *beers + & ciders (pots)
Cascade Light (bottles)
Soft drinks & juices

ADD ON'S

ARRIVAL COCKTAIL

10 pp - Seasonal

SPIRIT PACKAGE

20 pp - House / 25 pp - Premium

BOTTLED BEER

10 pp - Local / 15 pp - International



BOOKING CONFIRMATION

T&CS

TERMINUS HOTEL

CONTACT DETAILS

Name: _____

Company: _____

Occasion: _____

Contact email: _____

Contact no: _____

Function details: _____

Day/Date of Function: _____

Start/Finish time: _____

Number of guests: _____

Agreed function space: _____

Food ideas: _____

Beverage ideas: _____

Entertainment requests: _____

Minimum spend: _____

PAYMENT OPTIONS

Card Type (please circle):

Amex Visa Mastercard

Card Number: _____

Expiry Date: _____

CCV: _____

Deposit amount: _____

Credit card holder: _____

Signature: _____

Today's date: _____

OFFICE USE ONLY:

Deposit amount &
process date: _____

Final payment amount
& process date: _____

I confirm that I _____
have read and understood the above terms and
conditions and agree to comply.

Date: _____

Signed: _____

CONFIRMATION OF BOOKINGS: Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS: All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT: All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 7 working days prior to the event. Please note that this number will form the basis for final prepayment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS: Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.

SECURITY: Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

GUEST ENTRY: Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

ROOM ALLOCATION: Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT: It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

ADDITIONAL REQUIREMENTS: Any additional equipment/decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE: Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

THE SAND HILL ROAD FAMILY

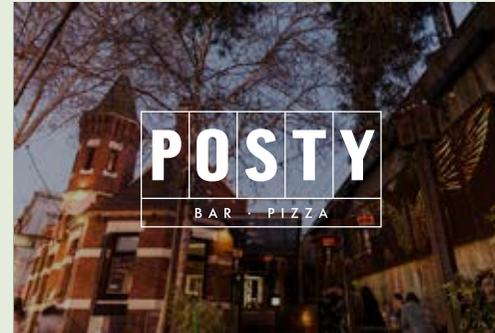
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