



ICE COLD CRAFT BEER FROM ACROSS THE GLOBE, DELICIOUS PUB MEALS & A WARM AND FRIENDLY ATMOSPHERE DAY AND NIGHT

The Iconic Terminus Fitzroy North is situated only 12 minutes drive from the CBD. There is ample parking nearby and plenty of public transport options dropping you right outside and safely taking you home again.

We are the pub that epitomises everything a local's local should be.. Ice cold craft beer from all over the globe, delicious pub meals and a warm and friendly atmosphere day and night.

Our historic pub has undergone some significant renovations to all areas of the venue since the start of 2020 offering an array of unique spaces perfect for any function or event. When booking your next birthday celebration, engagement party, corporate event or night out with your friends, the Terminus is the venue for you.

Drop in and experience a true, locals pub.



THE BLUESTONE FUNCTION ROOM

Located on the first floor of the venue, our Bluestone Function Room boasts a private bar, leather furnishings, polished floor boards and the flexibility to divide the spaces in to two rooms or one large room.

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

Our Bluestone room also offers a Private Dining Room, perfect for your next corporate meeting, private lunch or intimate sit down dinner with friends.

The function area also features large screen TV's, AV's and microphone capabilities.

Stand Up/Canapés Style Event

Dining Room & PDR: Available for up to 120 guests

PDR Only: Available for up to 40 guests

Sit Down Dining Event

Dining Room & PDR: Available for 70 - 80 guests

PDR Only: Available for up to 20 guests.



THE CRAFT BAR

The Craft Bar is a beer lovers delight!

Adjacent to our beer garden, our Craft Bar hosts 17 rotating tap beer and ciders from local and international breweries, providing a relaxed pub experience for all.

Craft Bar Only

Stand Up/Canapés Style Event Available For 80 - 100 Guests

Sit Down Dining Event Available For 50 - 60 Guests

Craft Bar + Beer Garden Combined

Stand Up/Canapés Style Event Available For 150 - 160 Guests

Sit Down Dining Event Available For 80 - 90 Guests

Use of the areas also include the use of TV's and audio/visual connection capabilities.



THE DINING ROOM



Our dining room is complete with a quaint wine bar that is ideal for intimate drinks and nibbles for small groups.

This area will order from a selected chefs menu that can be paired with the perfect wine to match.

It is the perfect space to transform into your next high class event in either our private dining room to host a party for up to 20 guests or the full dining room that can cater for up to 70.

Hire also includes the use of TV's and audio/visual connection capabilities.

Stand Up/Canapés Style Event

Dining Room & PDR: Available for 90 - 110 guests

PDR Only: Available for 50 - 60 guests

Sit Down Dining Event

Dining Room & PDR: Available for 50 - 70 guests

PDR Only: Available for 20 guests

*** Please note that a set menu applies

Wine Room - Chefs Table Private Dining Experience

Capacity: 8

Available on request

THE CORNER BAR

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

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

Stand Up/Canapés Style Event - Available for 50 - 70 guests

Sit Down Dining Event Available for up to 40 guests

Use of the area also includes the use of TV's and audio/visual connection capabilities.



THE BEER GARDEN

Recently renovated, our bright and airy beer garden showcases hanging greenery, exposed timbers and an enclosed louvered roof to accommodate all weather conditions.

This area can be booked privately for large groups or in conjunction with the craft bar for a large cocktail event.

Beer Garden

Stand Up/Canapés Style Event: Available For 60 - 80 guests

Sit Down Dining Event: Available For Up To 40 guests

Beer Garden + Craft Bar Combined

Sit Down & Stand Up/Canape Style Event Available For 150-160 Guests

Use of the areas also include the use of TV's and audio/visual connection capabilities.



CANAPE OPTIONS

5 Piece Canape Pack \$23/pp

Sushi selection, soy sauce (GF)
 Southern fried chicken ribs, wasabi ranch
 Vegetable spring rolls, lime sweet chili sauce (V)
 Wagyu beef sliders, cheese, pickle, mustard, sauce
OR Red Lentil sliders, cheese, tomato, aioli (V)
 Squid, wasabi mayo

7 Piece Canape Pack \$29/pp

Sushi selection, soy sauce (GF)
 Southern fried chicken ribs, wasabi ranch
 Vegetable spring rolls, lime sweet chili sauce (V)
 Wagyu beef sliders, cheese, pickle, mustard, sauce
OR Red Lentil sliders, cheese, tomato, aioli (V)
 Squid, wasabi mayo
 Vegetable rice paper rolls hoisin sauce (V) (GF)
 Red curry pork sausage rolls, dill yoghurt

9 Piece Canape \$38/pp

Sushi selection, soy sauce (GF)
 Southern fried chicken ribs, wasabi ranch
 Vegetable spring rolls, lime sweet chili sauce (V)
 Wagyu beef sliders, cheese, pickle, mustard, sauce
OR Red Lentil sliders, cheese, tomato, aioli (V)
 Squid, wasabi mayo
 Vegetable rice paper rolls hoisin sauce (V) (GF)
 Red curry pork sausage rolls, dill yoghurt
 Garlic butter scallops (GF)
 Chicken & sweet corn gyozas, salsa macha, soy mirin

Sweet Canapes Ordered Separately / Minimum of 20pcs

Lemon curd tart, italian meringue \$5
 Chocolate tart, fresh strawberry \$5
 Selection of macarons \$4

SET MENU

Our set menus are a perfect way to enjoy all that The Terminus has to offer. There are several options you can choose from for your sit down dining experience...

2 x course set menu \$48pp
2 x course alternate drop \$53pp
2 x course shared \$55pp

3 x course set menu \$58pp
3 x course alternate drop \$62pp
3 x course shared \$65pp

Choose from the following menu:

Entree

Beef tataki, garlic chips, ponzu onion dressing, taro
Spencer Gulf Hiramasa kingfish crudo, orange, salsa macha, baby cress
Miso roasted butternut squash & sweet potato salad, Stracciatella, dukka, pine nut (v)
Pan fried potato gnocchi, creamed mixed mushroom, cacio truffle (v)

Main

250g Cape grim porterhouse, shoestring fries, salad
Grilled Ora King salmon, mixed grains, golden raisins, macadamia pesto
Crispy skin pork belly, smoked cauliflower cream, roasted radish, apple gel
Ricotta & spinach ravioli, burnt butter sauce, hazelnuts

Dessert

Milk choc tart, honeycomb
Lemon meringue pie

Chef's selection of cheese and accompaniments

PIZZA

A large selection of pizzas from our A la Carte menu are also available to add to any functions package at an additional cost.

CHEF'S MENU

A specially designed 4 course chef's tasting menu that is ever changing, made from local and seasonal ingredients.

\$80/PP | MIN. 20 GUESTS



BEVERAGE OPTIONS

We like to party!

At The Terminus, we offer a great range of Beverage Packages in addition to your function package so you can relax and enjoy your day without the need to worry about anything at all!

In addition, all beverage options include soft drinks, juices and light beer in a bottle.

Add spirits for an additional \$10/pp per hour.

Add a cocktail on arrival for \$15/pp - Select from our list



STANDARD

2 HOURS \$35/PP
3 HOURS \$45/PP
4 HOURS \$55/pp

White Wine
 Secret Garden Pinot Grigio

Red Wine
 Secret Garden Shiraz

Sparkling Wine
 Secret Garden Brut Cuvee

Beer + Cider
 Goat Lager
 House Pale Ale
 House Apple Cider
 Carlton Draught

PREMIUM

2 HOURS \$45/PP
3 HOURS \$55/PP
4 HOURS \$65/pp

White Wine
 Secret Garden Pinot Grigio
 Satellite NZ Sauvignon Blanc

Red Wine
 Secret Garden Shiraz
 Fowles FTT Pinot Noir

Sparkling Wine
 Secret Garden Brut Cuvee
 Rivani Prosecco

Rose Wine
 Angus & Bremer Rose

Beer + Cider
 Goat Lager
 House Pale Ale
 House Apple Cider
 Carlton Draught
 Stone & Wood Pacific Ale
 House IPA

DELUXE

2 HOURS \$55/PP
3 HOURS \$70/PP
4 HOURS \$85/pp

White
 Secret Garden Pinot Grigio
 Satellite NZ Sauvignon Blanc
 Rockbare Reislung
 Inghram Road Chardonnay

Red
 Secret Garden Shiraz
 Fowles FTT Pinot Noir
 Hairy Arm Shiraz

Sparkling
 Secret Garden Brut Cuvee
 Rivani Prosecco
 Paul Louis Sparkling Blanc De Blanc

Rose
 Angus & Bremer Rose

Beer + Cider
 Goat Lager
 House Pale Ale
 House Apple Cider
 Carlton Draught
 Stone & Wood Pacific Ale
 House IPA
 Includes any 2 taps from our current list

BOOKING FORM

DETAILS

Name:

Occasion:

Contact phone:

Email address:

Date:

Number of guests:

Booking Area

- Bluestone Room
- Bluestone PDR
- Beer Garden
- Corner Bar
- Dining Room
- Dining Room PDR

Food Options

- A La Carte
- Set Menu: 2x Course OR 3x Course (circle one)
- Canapés
- Chef's 4 Course Tasting Menu
- Add Pizza

Beverage Options

- Bar Tab - Limit \$ _____
- Cash Bar

Please list any dietary requirements

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TERMS + CONDITIONS

Confirmation of booking

A booking is considered to be confirmed when the deposit and signed terms & conditions are received. Should the event organiser fail to provide a deposit/terms and conditions by the deposit due date, The Terminus may treat the booking as cancelled by the customer.

Special dietary requirements can be accommodated with advance notice.

Payment Terms

No split bills.
Any outstanding balance is due on the night of the booking.
We accept Visa, MasterCard and American Express.
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.

Cancellations

Dining - For bookings of 20+ in the event of a cancellation within 24 hours, a \$10 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. In the event of a set-menu function, the confirmed final number booked (as indicated no less than 48 hours prior to the function start time) will be used to calculate cost per head..

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.*

SIGNATURE:

NAME:

**THE TERMINUS WOULD BE DELIGHTED TO HOST YOUR UPCOMING EVENT. IN ORDER TO SECURE A TENTATIVE BOOKING PLEASE RETURN THIS FORM TO EVENTS@TERMINUS.COM.AU
***PLEASE NOTE THAT A MINIMUM SPEND APPLIES TO ALL EVENTS.**

YOU WILL THEN BE ISSUED WITH AN INVOICE FROM OUR EVENTS TEAM WITH PAYMENT DETAILS ATTACHED.



THE LOCALS' *Local.*



WWW.TERMINUS.COM.AU