

Function Package



THE
TERMINUS
YARRAWONGA

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Thank you for enquiring with The Terminus Yarrowonga for your next special occasion.

After our recent refurbishment, The Terminus Yarrowonga has a range of incredible spaces to offer for your next event or occasion.

Our areas include a relaxed beer garden, a modern dining area and a balcony bar that is soon to be up and running.

From sit-down menu options to canapés & beverage packages, we have a range of offerings to suit your taste and budget.

Find a reason to celebrate and book your next occasion at The Terminus Yarrowonga!





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The Beer Garden

Our Outdoor beer garden is the prime spot for all.

Seating over 80 people with your very own outdoor bar. Shaded areas as well as games including ping pong. The beer garden is available to book out with a minimum spend involved.





Dinning Area

Our main dining room sits thirty-four people with comfortable booths seating 6 and other tables seating 4. With exceptional table service and a relaxed environment our dining room is the perfect mix of modern and country.



Platters



Each Platter is Suitable for 10 People

Assorted Canapés – Rare Beef, Smoked Salmon,
Chicken Caesar... \$50.00

Antipasto – A Variety of Cold Meats, Local Cheese,
Olives, Dip and Bread... \$70.00

Vegetarian (Hot) – Vegetarian Dumplings, Vegetable
Spring Roll, Pumpkin and Thyme Arinchini, Mini
Vegetable Dim Sims... \$110.00

Meat Lovers (Hot) – Peking Duck Spring Rolls, Prawn
and Ginger Dumplings, Smokey Bacon Arinchini,
Home Made Sausage Rolls... \$110.00

Local Cheese and Fresh Fruit... \$110.00

Brioche Slider's – Slow Cooked Beef Brisket, Southern
Fried Chicken, Crispy Pork Belly... \$110.00

Skewer's – Prawn and Chorizo, Marinated Chicken,
Beef and Sesame... \$110.00





Canapé Menu

Standard Selection

- Mini Hash Browns topped with caramelised onion, sour cream, and chives (GF) (V)
- House Made Roasted Pumpkin Dip on Freshly Baked Croutons (*)
- Seared Beef on Freshly Baked Croutons with Wasabi (*)
- Prosciutto wrapped Asparagus with Hollandaise (GF)
 - House Made Beef Skewers (GF)
 - House Made Vegetarian Skewers (GF) (V)
 - House Made Chicken Skewers (GF)
 - Mini Caesar Croutons (*)
- Seared Beef Crouton with Wasabi Mayo (*)
 - House Made Sausage Rolls

Premium Selection

- Steamed Crispy Pork Belly Bao Bun's
- Steamed Southern Fried Chicken Bao Bun's
- Steamed Shiitake Mushroom Bao Bun's (V)
- Mini Brioche Sliders with Crispy Pork Belly (*)
- Mini Brioche Sliders with Southern Fried Chicken (*)
- Mini Brioche Sliders with Slow Cooked Beef Brisket (*)
 - Prawn and Chorizo Skewers (GF)
 - Peking Duck Spring Rolls
 - Smokey Bacon Arancini
 - Flash Fried Squid (*)

(GF) Gluten Free (V) Vegetarian
 (*) Denotes item can be prepared Gluten Free upon request



	1 hour	2 hours	3 hours
4 Items	\$22 pp	\$26 pp	\$30 pp
5 Items	\$26 pp	\$30 pp	\$34 pp
6 Items	\$30 pp	\$34 pp	\$38 pp
7 Items	\$34 pp	\$38 pp	\$42 pp
8 Items	\$38 pp	\$42 pp	\$46 pp

\$1 extra per person with each premium item selected in your package



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Sit Down Packages

Alternate Serve \$49 per person

Canapés on arrival
2 Entrée
2 Main Course

Alternate Serve \$59 per person

Canapés on arrival
2 Entrée
2 Main Course
2 Dessert

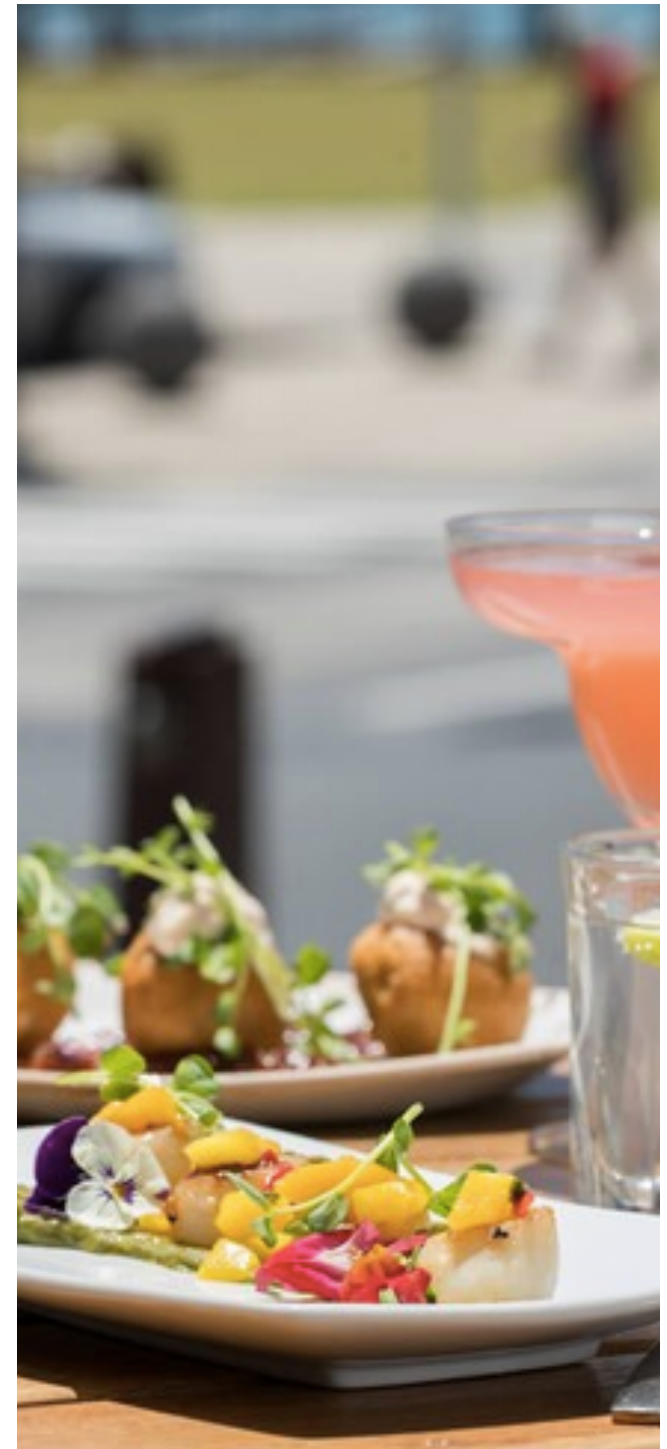
Individual Orders Taken \$59 per person

Canapés on arrival
3 Entrees
3 Main Course

Individual Orders Taken \$69 per person

Canapés on arrival
3 Entrees
3 Main Course
3 Dessert

see next page for selections





Canapé Selections

- Mini potato rosti topped with caramelised onions, sour cream, and chives
 - Baby Cos Lettuce cups with Chicken, Bacon, Egg and Parmesan
 - Rare Seared Beef Crouton with Wasabi mayo
 - Smoked Salmon Crouton with horseradish cream and dill
 - Pork Belly bites with sweet soy sauce
 - Prawn and Chorizo Skewers

Entrée Selections

- Southern Fried Chicken with Slaw
- Salmon with Fennel Slaw and Crispy Capers
- House made potato gnocchi with a pumpkin and pine nut sauce.
 - Duck and Pork Terrine with Mango Chutney
- Roasted Baby Beetroot Salad with Hazelnuts, Goats Cheese, Rocket and Balsamic Reduction

Main Selections

- Chicken Breast Stuffed with Brie and Semi Dried Tomato wrapped in Prosciutto
 - Eye fillet cooked medium rare served with Red wine jus
- Dukkah Crusted Salmon fillet served with Anchovy and Caper butter
 - Twice Cooked Pork Belly with Red wine jus
- All Main Meals served with Hand Cut Crispy or Creamy Mash Potatoes, Roasted Dutch Carrots and Broccolini

*Vegetarian Option can also be organised when required and changes per seasonal produce availability.

*A Kids Menu can also be organised upon request.

Dessert Selections

- Home Made Sticky Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
 - Cinnamon Cheesecake with Poached Pears and Lime Sorbet
 - Home Made Chocolate Pudding with Pistachio Ice Cream
 - Vanilla Bean Panna Cotta with Raspberry Coulis



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Sit Down
Menu
Selections



Drinks Packages

Basic Drink Package

\$50 per head
House wine
House beer
House cider
Soft Drink

Premium Drink Package

\$70 per head
House Spirits
Premium wine
House beer
House cider
Soft Drink

**Our listed prices are for a 2 hour period,
however, extended periods can be
arranged. Please enquire with our
friendly team about further options.**

Booking Form

CONTACT NAME:

ADDRESS:.....

CONTACT PHONE:

CONTACT EMAIL:.....

DATE OF FUNCTION:

START / FINISH TIME:

BOOKING AREA: Beer Garden | Public Bar | Dining Room | Balcony

FOOD:

Please circle the following choice

PLATTERS / CANAPE / SIT DOWN

Please write your following selections

.....
.....
.....

Drink package:..... Hours: n0.

GUEST NUMBERS:.....

OCCASION:.....

ADDITIONAL INFORMATION:.....

Terms and Conditions

'Terminus Hotel' refers to Henry Connell P/L trading as 'Terminus Hotel' ABN 666 426 94 648

'The Client' refers to the customer booking any Function service with Terminus Hotel

'We, ours, us, etc.' refers to The Terminus Yarrowonga

'You, yours, etc.' refers to The Client

These Terms and Conditions may be amended by us at anytime. You should review these Terms and Conditions each time you book with us.

Prices

All prices quoted are inclusive of GST unless otherwise stated. Prices are subject to change.

Deposit and Payments

Payment is required prior to or on delivery, unless authorised in advance. Our bank account details are located on each invoice for payment by direct transfer, cheque, cash or in person via EFTPOS. All quotes are subject to availability at the time of booking and a 50% deposit is required to secure the event date. No event is considered confirmed until deposit has been received. The balance will be invoiced upon confirmation of numbers 7 days prior to the function and full payment is required prior to the event date, unless other arrangements have been made previously. Any additional charges will be invoiced after the event.

Confirmation of Details

Menus, final numbers, dietary requirements and staff for functions are to be confirmed 7 days prior to the event. If the final numbers decrease after confirmation has been made you will be charged at your previously confirmed amount.

Dietary Requirements

The Terminus Yarrowonga staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia and are HACCP Accredited. The Terminus Yarrowonga kitchen and the equipment used within may contain traces of nuts, egg, dairy, gluten and other known allergens. Although all care is taken by The Terminus Yarrowonga to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavor not to cross contaminate your food, The Terminus Yarrowonga will not accept responsibility or liability for an adverse reaction to our any of our products by any guest. Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in some circumstances. Please check with your booking representative upon booking and they will inform the function staff of this arrangement.

Cancellations

Events that are cancelled less than 48 hours prior to the event for any reason, including weather or any other circumstances will incur a fee of 100% of the final invoice.

By signing this I agree to the above terms and conditions

Signature Date

For Office Use Only

Deposit Amount Paid _____

Date _____

Amount of final payment _____

Date of final payment required _____

Staff Member of contact _____