

THE
TERMINUS
YARRAWONGA

FUNCTION PACK



WELCOME TO THE TERMINUS

You'll find us in the main street of sunny Yarrawonga – decked out with a public bar, restaurant, epic beer garden and balcony bar – you're bound to find the perfect spot to host your next event.

EVENT SPACES

DINING ROOM

Our dining room is the perfect mix of modern and country. With exceptional table service and a relaxed environment our dining room is the perfect spot for your celebrations!

Seated: 40 Standing: 60



THE STABLES

Our epic beer garden is a prime spot for all your event needs. With capacity for any group size, The Stables at Terminus includes a mixture of standing and seated space, picnic tables, shaded areas, big screen and private bar.

BEER GARDEN FRONT

Standing: 100

BEER GARDEN MIDDLE

Standing: 120

BEER GARDEN BACK

Standing: 150



CANAPÉS

6 OPTIONS – 3 Hot | 3 Cold 30PP

8 OPTIONS – 4 Hot | 4 Cold 40PP

10 OPTIONS – 4 Hot | 4 Cold | 2 Substantials 50PP

HOT CANAPÉS

Mini Beef & Cheddar Pies ketchup

Chicken Parma Sausage Rolls ketchup

Mac ‘N ‘Cheese Croquettes liquid cheddar, jalapenos

Cheeseburger Spring Rolls burger sauce, pickles (GFO, V, VGO)

Grilled Halloumi strawberry, balsamic, black pepper (GF, V)

Termo Fried Chicken spicy & sticky

Fried Shitake & Tofu Gyoza lemongrass & ginger dressing (V, VGO)

Mushroom & Truffle Arancini (V)

COLD CANAPÉS

Oysters Kilpatrick (GF, DF)

Rice Paper Rolls hot & sour dressing (GF, V, VGO)

Mixed Sushi Rolls kewpie mayo, soy (GF, VO, VGO)

Mini Quiche Lorraine seeded mustard

Bloody Mary King Prawn Shooter (GF, DF)

Hummus & Smoked Eggplant Dip grilled flatbread, toasted seeds (GF,V, VGO)

Raw Tuna Tostada guacamole, tomato salsa, jalapeno, coriander (GF)

Smoked Eggplant Tostada guacamole, tomato salsa, jalapeno, coriander (GF)

DESSERTS

Chocolate + Vanilla Ice Cream Sandwich (V)

Lemon Meringue Pies

Termo Churros chocolate sauce (V)

SUBSTANTIALS \$7

Mini Termo Cheeseburger burger cheese, pickle, burger sauce

Mini Dogs ketchup, mustard, kraute

Mini Lobster Rolls dill, lemon, caper, mary rose

Caesar Salad Cup chargrilled chicken, maple bacon, parmesan, tarragon, aioli

Mini Miso Eggplant Burger pickle, burger sauce, cheese, lettuce (V)

PLATTERS (30 PIECES)

Mini Vegetable Spring Rolls sweet chilli **40**

Chicken Parma Sausage Rolls ketchup **50**

Mini Beef & Cheddar Pies ketchup **50**

Pumpkin & Three Cheese Arancini (V) **40**

Salt & Pepper Squid lemon, aioli (V, VGO) **50**

Panko Crumbed Chicken & Garlic Kiev black truffle mayo **50**

SET MENU

All courses served share style (all dietary requirements can be catered for)

2 COURSES 50 | 3 COURSES 60 | 4 COURSES 69

ENTRÉE

Whole Baked Cob Loaf nduja, cheddar, spring onions

Fried Chicken Tenders buffalo sauce, blue cheese, pickles

Salt & Pepper Calamari aioli, lemon (GF)

Grilled Halloumi strawberry, balsamic, black pepper (GF, V)

MAINS

Bridge Road Pale Ale Battered Fish & Chips mixed leaves, mushy peas, tartare, lemon, rustic chips

280g Porterhouse Rustic Chips mixed leaves or seasonal vegetable, choice of Peppercorn, old English gravy, truffle mushroom sauce

Our Chicken Snitty salad leaves and lemon wedge

Thai Noodle Salad lots of herbs, toasted peanuts, bean shoots, cucumber, cherry tomato, crispy fried garlic, lime & chili caramel dressing (DF, VG)

DESSERT (choose 3-4)

Lemon Meringue Pie berries coulis

Banoffee Waffles toffee ice cream, squirty cream

Jam Donut Bread & Butter Pudding

CHEESE (4-course option)

Whole Baked Brie chutney, dried fruit, crusty bread for dunking



BEVERAGE MENU

STANDARD

2 hours — \$35pp
3 hours — \$47pp
4 hours — \$59pp

Edge of the World Sparkling Cuvee
Edge of the World Sauvignon Blanc
Edge of the World Rose
Edge of the World Shiraz Cabernet

Furphy Ale
Furphy Larger
James Squire Orchard Crush
XXXX Gold

Selection of soft drinks and juice

PREMIUM

2 hours — \$45pp
3 hours — \$57pp
4 hours — \$69pp

Edge of the World Sparkling Cuvee
Edge of the World Sauvignon Blanc
Mandoletto Pinot Grigio
T'Gallant Moscato
Edge of the World Rose
Edge of the World Shiraz Cabernet
Guilty by Association Pinot Noir
Hentley Farm "Villian and Vixen" Shiraz

Furphy Ale
Furphy Larger
Carlton Draught
James Squire Orchard Crush
XXXX Gold

Selection of soft drinks and juice

DELUXE

2 hours — \$55pp
3 hours — \$67pp
4 hours — \$79pp

Hare & Tortoise Prosecco NV
Chandon Brut Rose NV
T'Gallant Moscato
821 South Sauvignon Blanc
Mandoletto Pinot Grigio
Oakridge Over the Shoulder Chardonnay
Marquise de Pennautier Rose
Guilty by Association Pinot Noir
Wynns Gables Cabernet Sauvignon
Hentley Farm "Villian and Vixen" Shiraz

Furphy Ale
Furphy Larger
Carlton Draught
Carlton Dry
James Squire Orchard Crush
XXXX Gold

Selection of soft drinks and juice

ADD ONS

Spirit Upgrade

Available to add to all beverage packages
(minimum of 20 guests).

\$15pp per hour

Cocktails

Treat your guests to a bespoke cocktail
on arrival for an additional \$10 per
person (minimum of 20 guests).

Bar Tab on Consumption

A bar tab can be arranged for your
function with a specified limit
or amount in mind that you feel
comfortable with spending. Your bar
tab can be reviewed as your function
progresses and increased if required.

However, we will always ensure you are
in control of the amount throughout the
event. At any point you are welcome to
turn the bar into a cash bar so your
guests can purchase their own drinks.

Cash Bar

Allow your guests to choose from our
extensive beverage selection, which they
can purchase throughout your function.

CONTACT US

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