



THE TERMINUS
PYRMONT



FUNCTIONS PACKAGES

The Terminus in the heart of Pymont, is one of Sydney's oldest and most iconic pubs. It first opened its doors on Christmas Eve 1841 and after 30 years, its doors are wide open again for you to explore and immerse yourself in its rich and eclectic history full of colourful characters and members of Sydney's underbelly.

Come and let us help create your perfect function, with beautiful spaces to cater for larger groups and smaller spaces for private intimate meals.

Our chefs have created a menu that can be tailored to suit any occasion, offering well executed pub favorites and classics with a strong enthesis on Italian fare and seasonal produce.

Need somewhere to stay?

We also have 9 boutique rooms available for you and your guests.

www.terminuspymont.com



OUR FUNCTION SPACES

UPSTAIRS

The Deck

Vera's Cocktail Lounge

Vera's Balcony
Room 1917

THE DECK

Capacity

Cocktail – 45 guests

Sit Down – 36 guests

This bright open space is located on the first level and can have a mix of high and low tables overlooking the courtyard and seating to suit every occasion. This space comes with a retractable roof to maximise Sydney's amazing weather. There is however no music on the deck, this is a DA requirement.

VERA'S COCKTAIL LOUNGE + DECK

Capacity - 100 guests

This luxurious space is broken up into a mixture of low level and mid-level seating. It features a private bar and an ornate fireplace to set the mood for all occasions. This versatile space can comfortably cater for small intimate functions to larger scale events of up to 100 guests.

DOWNSTAIRS

Room 1841

The Courtyard

THE DECK AND VERA'S BALCONY

Capacity (Cocktail) – 70 guests

This space is perfect for larger social gatherings where guests can mingle inside and out, enjoy the ornate fireplace and have easy access to Vera's cocktail bar.

THE COURTYARD

The courtyard is available to all our guests however for larger groups of 10 or more guests wanting to enjoy the share menu in the beautiful surrounds of the sandstone courtyard. Prior bookings essential.



PRIVATE DINING ROOMS

The Terminus houses two beautifully finished and intimate dining rooms, each with their own distinctive personalities, creates ample and variable spaces for functions both social or corporate.

Chef has created menus with his signatures all served in a shared banquet style.

Table service is available in the private dining rooms.

Chefs tram bar menu is also available along with our extensive wine list.

ROOM 1841

Capacity -18 guests

Located on the ground level, this tucked away gem has disabled access and opens onto the bright and spacious courtyard.

ROOM 1917

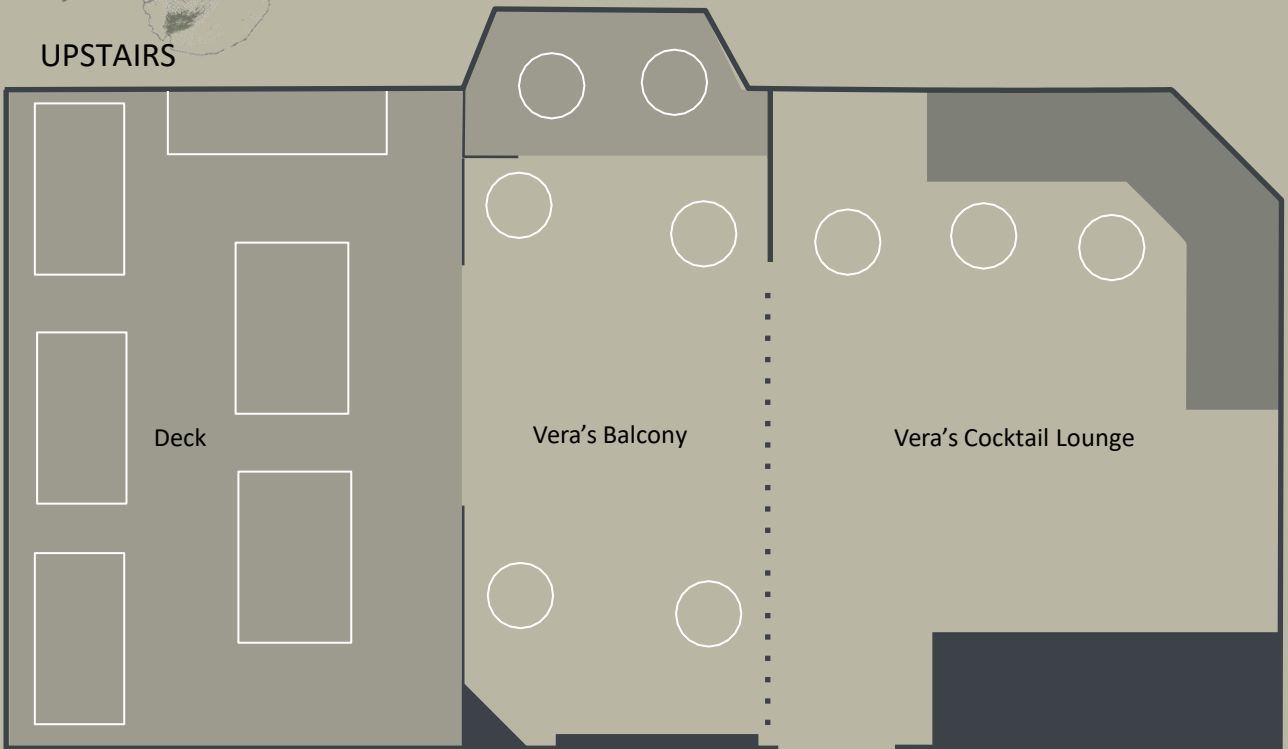
Capacity - 8 guests

Located on Level 1, this character filled intimate space has a beautiful round table that seats 8 - perfect for enjoying chefs set menu.

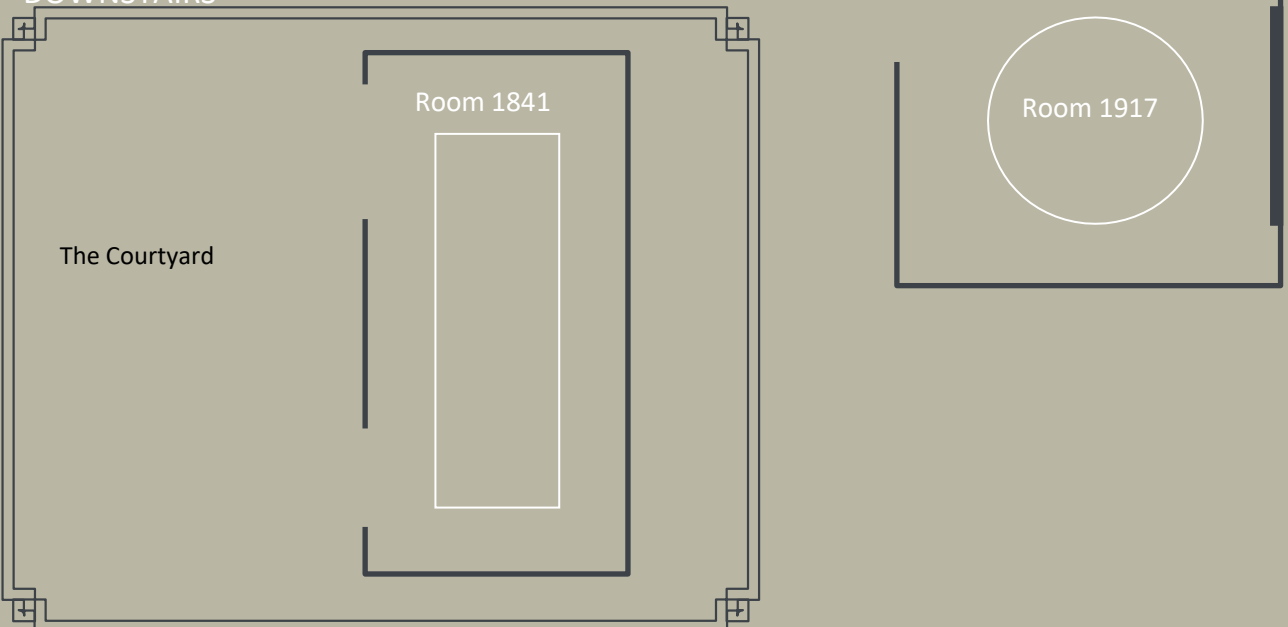


OUR FUNCTION SPACES

UPSTAIRS



DOWNSTAIRS



CANAPES (minimum 10)

- ❖ Potato scallop, crème fraiche, salmon roe
 - ❖ Peking duck pancakes, cucumber, hoisin
 - ❖ Pork & fennel sausage rolls
 - ❖ Cassava crisp, tuna tataki, ginger, wasabi mayo
 - ❖ Falafel balls, tahini (VG,GF)
 - ❖ Verde mozzarella croquettes, citrus aioli (V)
 - ❖ Baked halloumi, pistachio, honey (V,GF)
 - ❖ Lamb skewers, yoghurt dip (GF)
 - ❖ Tempura prawn, nam jim sauce
 - ❖ Frittata, pea pesto, artichoke, goat's cheese (V,GF)
 - ❖ House seasoned chicken tenderloins
-
- \$30pp Select 4 canapes
 - \$40pp Select 6 canapes
 - \$50pp Select 8 canapes

SUBSTANTIAL CANAPES

Substantial Canapes to add onto the canape menu

- ❖ Beer battered fish goujons & chip boat \$9
- ❖ Polenta chips, pea pesto (GF) \$7
- ❖ Buttermilk fried chicken slider, spicy slaw \$9
- ❖ Lamb cutlets, chimichurri \$9

EXPRESS MENU

2 Course \$55 | 3 Course \$65

Pick a selection of 2 or 3

- ❖ Bruschetta, roma tomato, buffalo mozzarella, basil
- ❖ Choice of:
 - Crumbed pork cutlet, herb potato salad
 - OR
 - Today's Market Fish with sides
- ❖ Selection of cheese, fruit, quince and lavosh

We do our best to accommodate dietaries, just ask!

PLATTERS

All platters serve 8-10 as a nibble or a great add-on to the menus and canapes

- ❖ **Antipasti platter \$70**
Selection of Italian cured meats, cheese, pickles, charred ciabatta
- ❖ **Cheese platter \$70**
Selection of cheese, fruit, quince and lavosh
- ❖ **Hot platter \$75**
Verde mozzarella croquettes, assorted pastries, pork & fennel sausage rolls
- ❖ **Veg mezze platter \$70**
Selection of dips, crudite, roasted veg, olives, ciabatta (VG)
- ❖ **Fruit platter \$60**
Selection of seasonal fruit (VG)
- ❖ **Sydney rock oyster platter \$60 (doz)**
Raspberry & eshallot mignonette
- ❖ **Dessert platter \$75**
Ask for chef's suggestion

TERMINUS GRAZING STATION

\$500 total cost

Ploughman's Grazing station feeds 20 to 30 people

- ❖ Selection of cheeses
- ❖ Selection of meats
- ❖ Seasonal sliced fruits
- ❖ Toasted breads and crackers





SHARE MENUS

SHARE MENU 1

\$69 per person

Minimum 10 guests

- ❖ Antipasti plate Selection of Italian cured meats, cheese, pickles & toasted ciabatta
 - ❖ Lamb Shoulder, roasted veggies,
 - ❖ Heirloom salad, oxheart tomato. buffalo mozzarella, basil, olive oil
 - ❖ Roasted Truffle potatoes

SHARE MENU 2

\$89 per person

Minimum 10 guests

- ❖ Rock oyster, apple & raspberry mignonette
- ❖ Antipasti plate Selection of Italian cured meats, cheese, pickles & toasted ciabatta
 - ❖ Lamb shoulder OR Flank steak, salsa verde, seasonal vegetables
 - ❖ Roasted truffle potatoes
 - ❖ Whole market fish, fennel, citrus salad
 - ❖ Chef's choice of dessert

DRINKS

BEVERAGE PACKAGES

Classic

2hrs \$50pp/ 3hrs \$65pp

BEER

Endeavour 'Terminus' Lager

Endeavour 'Breakers' Refreshing Ale

Light Beer (bottle)

Young Henrys Cloudy Apple Cider (can)

WINE

Printhie Brut *Orange, NSW*

Lock & Key Chardonnay
Tumbarumba, NSW

Bouchard Aine & Fils Rosé,
Burgundy, FR

Maxwell Silver Hammer Shiraz,
McLaren Vale, SA

Assorted soft drinks and juices

Premium

2hrs \$65pp/ 3hrs \$80pp

BEER

Endeavour 'Terminus' Lager

Endeavour 'Breakers' Refreshing Ale

Light Beer (bottle)

Heaps Normal (can)

Young Henrys Cloudy Apple Cider (can)

Peroni

WINE

Integrale prosecco *Treviso, IT*

Cantina Danese Pinot Grigio *Verona, IT*

Scorpius Sauvignon Blanc *Marlborough, NZ*

Bouchard Aine et Fils Rosé *Burgundy, FR*

Printhie Topography Shiraz *Orange, NSW*

Sabella Cabernet Sauvignon *McLaren Vale, SA*

Assorted soft drinks and juices



BOOKING FORM

Contact Name: _____
Company (if applicable): _____
Telephone/Mobile: _____
Postal Address: _____
Email: _____

YOUR FUNCTION DETAILS

Date of Function: _____ Time: _____ No of Guests: _____
Event Title: _____

MENU CHOICE:

ANTIPASTI PLATTER \$70 x ____ HOT PLATTER \$75 x ____ VEG MEZZE PLATTER \$70 ____

CHEESE PLATTER \$70 x ____ FRUIT PLATTER \$60 x ____ OYSTER PLATTER \$60 ____ DESSERT ____

CANAPES: Please tick \$30 CANAPES (select 4) - \$40 CANAPES (select 6) - \$50 CANAPES (select 8)

- ❖ Potato scallop, crème fraiche, salmon roe
- ❖ Peking duck pancakes, cucumber, hoisin
- ❖ Falafel balls, tahini
- ❖ Pork & fennel sausage rolls
- ❖ Baked halloumi, pistachio, honey
- ❖ Cassava crisp, tuna tataki, ginger, wasabi mayo
- ❖ Verde mozzarella croquettes, citrus aioli
- ❖ Lamb skewers, yoghurt dip (GF)
- ❖ Tempura prawns, nam jim sauce
- ❖ Frittata, pea pesto, artichoke, goat's cheese
- ❖ House seasoned chicken tenderloins

Additions:

GRAZING STATION \$500

- ❖ Add substantial: _____

SHARED MENUS: (min. 10 guests) SHARED MENU 1 SHARED MENU 2 EXPRESS MENU

BEVERAGE CHOICE: Please circle **BAR TAB** **STANDARD 2HRS** **3HRS** **PREMIUM 2HRS** **3HRS**

DIETARY REQUIREMENTS: _____

FAIL TO SHOW PAYMENT – PRICE OF FOOD ORDERED (Only charged in the event that you fail to show for your booking)

Please select card type (A 1.2% surcharge for all card payments);



Cardholder Name: _____ Expiry Date: _____

Card Number: _____ CCV: _____

I hereby authorise for the above amount to be debited from my card if I confirm all booking details, yet fail to show for my booking. Full payment is required at completion of your event. If for any reason payment is not received, I agree for the full amount to be debited from my card (with details above) at the completion of the event. Any & all outstanding money ancillary to the function costs will also be charged at this time.

Please email the function booking form & signed terms & conditions to hello@terminuspyrmont.com

TERMS & CONDITIONS

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a function booking, the following is required:

1. COMPLETED BOOKING FORM
2. SIGNED TERMS & CONDITIONS
3. DEPOSIT – IF REQUIRED

Until the above-mentioned forms are received, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 7 working days prior to the event date, the client will be charged 100% of the food costs.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the manager team no less than 7 days prior to the event. Once given, numbers can increase up to 2 business days prior to the event however not decrease.

PAYMENT

Full payment is due at end of event. No extensions of payment will be permitted.

Payment can be made by direct deposit, cheque or credit card. All credit cards will incur a 1% surcharge. Credit card details and I.D must be given as security for all beverage tabs.

SERVICE CHARGE

A 7.5% service charge applies to bookings over 40, this will be applied to your bill total.

SPLIT BILLS

Please be aware that we do not split bills for large functions. For functions of 20 or less, we can split bill a maximum of 4 ways.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Terminus Pymont management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.

No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Terminus Pymont reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Terminus Pymont's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Terminus Pymont or any part of it is closed due to circumstances outside the hotel's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Terminus Pymont.
- The room hire and food has not been paid by the due date.

Signed: _____

Date: _____

Please email the function booking form and signed terms and conditions to: hello@terminuspymont.com





THANK YOU

We look forward to your
next event with us.

