



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 colorful 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.

Colin Fassnidge and Jamie Gannon have created a menu that can be tailored to suit any occasion, offering well executed pub favorites and classics with a Terminus twist.

Need somewhere to stay?

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

[www.terminuspymont.com](http://www.terminuspymont.com)



# OUR FUNCTION SPACES

## UPSTAIRS

The Deck  
Vera's Cocktail Lounge  
Vera's Balcony  
Room 1917

## DOWNSTAIRS

Room 1841 The  
Courtyard



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## THE DECK

### Capacity

Cocktail – 50 guests Sit  
Seated – 38 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 maximize 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.

## THE DECK AND VERA'S BALCONY

### Capacity

Cocktail – 80 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.

## 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.

Of course, chefs tram bar menu is also available along with our extensive wine list.

## ROOM 1841

### Capacity

14 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 10 - perfect for enjoying chefs set menu.

## 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.

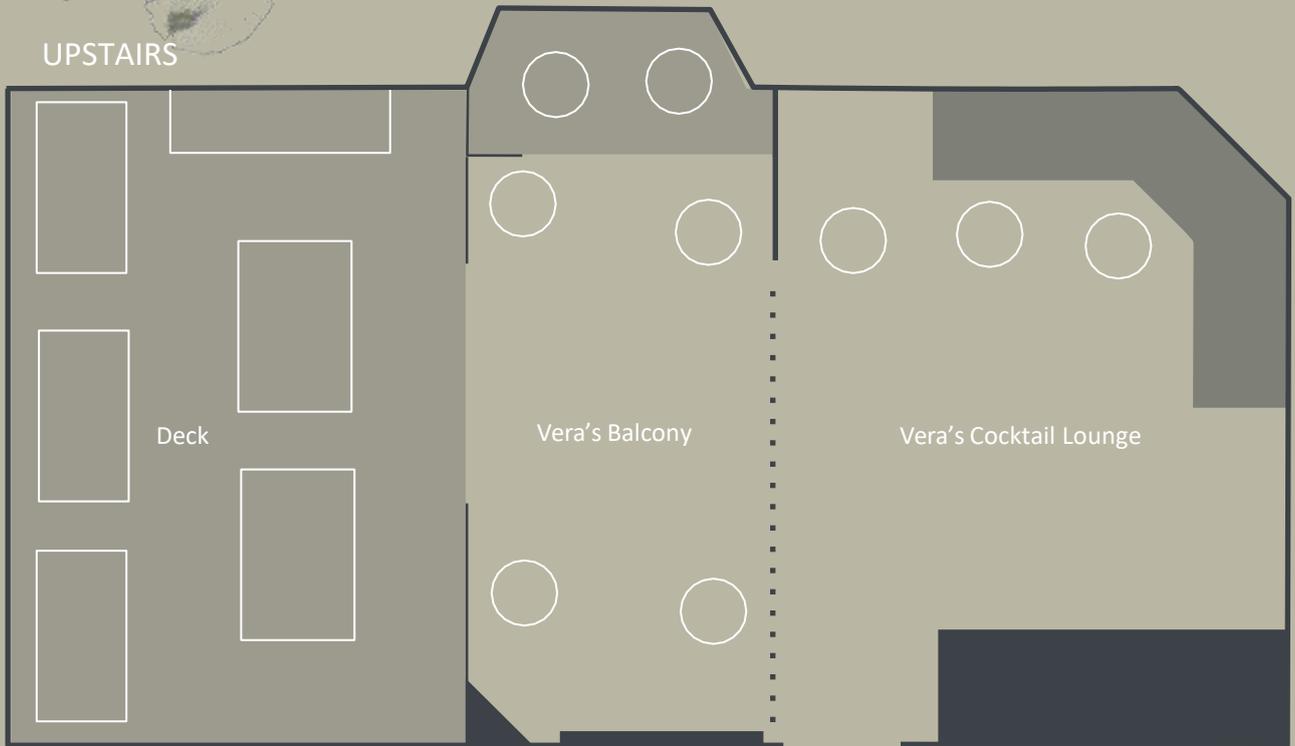


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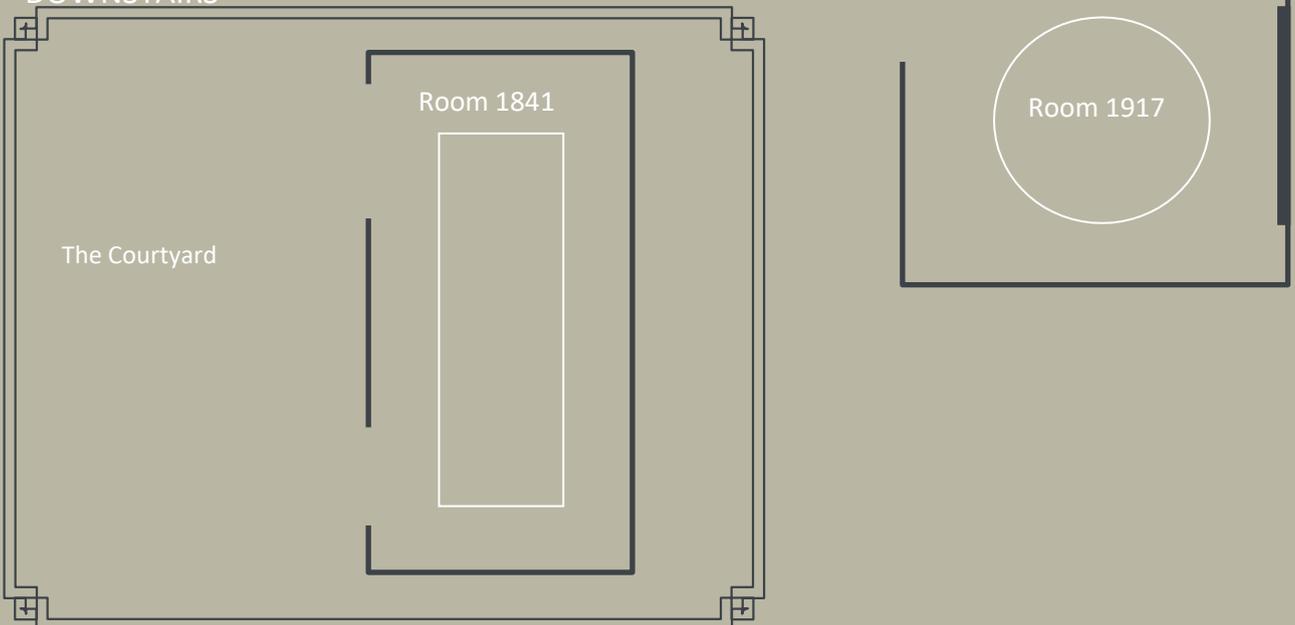
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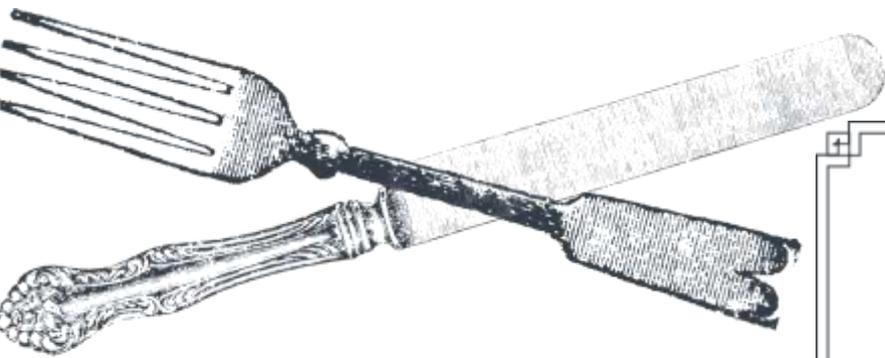
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## UPSTAIRS



## DOWNSTAIRS





# Food

## Canapes

**\$25 Select 5 varieties** (5 pieces per person)

**\$30 Select 5 varieties** (plus 1 substantial – 6 total)

**\$35 Select 6 varieties** (plus 1 substantial – 7 total)

- Tomato salsa on cassava (GF, V)
- Salmon ginger sashimi spoons (GF)
- Mini trout on crostini
- Mini suckling pig sausage roll
- Prawn toast
- Buffalo mozzarella basil (V)
- Pulled lamb on charred pita
- Peking duck pancakes
- Mini pies (beef or chicken)
- Cucumber curried egg bites (GF, V)
- Lamb skewers (GF)



## Substantial Canapes to add onto the canape menu

**Price per piece (minimum 10 pieces per canape)**

- Beer battered Fish and chips \$6
- Buttermilk chicken slider \$5
- Terminus Cheese burger slider \$5
- Kingfish ceviche, crisps, avocado mayo (GF) \$6
- King brown mushroom \$5 (GF, V)
- Arancini \$4
- Mini Rueben sandwich \$5
- Chocolate brownie \$4

## Share Menu 1

\$65 per person

**Minimum 10 guests**

Terminus Ploughman's board mortadella, prosciutto, cheese, pickles and toasted bread

Suckling pork sausage roll with apple sauce

Signature lamb shoulder, salsa verde (GF)

Cos salad (GF, V)

Chocolate & strawberry fondant

**OR**

Cheese platter

## Shared Menu 2

\$75 per person

**Minimum 10 guests**

Terminus Ploughman's board mortadella, prosciutto, cheese, pickles and toasted bread

Suckling pork sausage roll with apple sauce

Whole river trout

Signature lamb shoulder, salsa verde (GF)

**OR**

Slow cooked pork neck

Ox heart tomato salad, buffalo mozzarella

Cos salad (GF, V)

Chocolate fondant, strawberry yoghurt ice-cream

**OR**

Cheese platter

## Express Menu 3

2 Course \$45 | 3 Course \$55 per person

**Minimum 10 guests**

- 1) Terminus Ploughman's board mortadella, prosciutto, cheese, pickles and toasted bread
- 2) *Alternate drop for mains*
  - Rump Steak 250g chips, salad
  - OR**
  - Today's Fish Romesco, charred radicchio (GF)
- 3) Cheese platter

## Whole Suckling Pig

\$90 per person

**Minimum 10 guests**

Whole suckling pig

Seasonal Vegetables

## Platters

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

### Ploughman's platter \$65

2 meats, cheese, egg, dip, olives and toasted bread

### Cheese platter \$65

Selection of cheese, fruit, quince and lavosh

### Hot platter \$65

Arancini, assorted mini pies, pork suckling rolls

### Fruit platter \$55

Selection of seasonal fruits

## Grazing Stations feeds 20-30 people

### Ploughman's Grazing station \$400

- Selection of 2 cheeses
- Selection of 2 meats
- Seasonal sliced fruits
- Toasted breads and crackers

### Seafood Grazing Station \$550

- Oysters
- King Yamba prawns
- Marinated crab
- Salmon sashimi
- Seasonal sliced fruits
- Toasted breads

*\*Have a chef at the station shucking oysters \$50 per hour*



# Catering

## Pick up from the Terminus Hotel

Planning your next event or work party. Let the kitchen team take care of your catering needs with the below packages which are available for pick-up from the Terminus.

## Canapes\*

**\$25 Select 4 varieties**

**\$30 Select 4 varieties** (6 total – 2 doubled up)

**\$35 Select 5 varieties** (7 total – 2 doubled up)

- Tomato salsa on cassava (GF, V)
- Mini trout on crostini
- Buffalo mozzarella basil (V)
- Peking duck pancakes
- Cucumber curried egg bites (GF, V)
- Mini roast beef sandwich
- Mini salad sandwich
- Kingfish ceviche, crisps, avocado mayo (GF)
- Chocolate brownie

## Platters

All platters serve 8-10 as a nibble or a great add onto the catering pack

### Ploughman's platter \$65

2 meats, cheese, egg, dip, olives and toasted bread

### Cheese platter \$65

Selection of cheese, fruit, quince and lavosh

### Fruit platter \$55

Selection of seasonal fruits

# Drinks

## Beverages Packages

### Classic

2hrs \$40pp/ 3hrs \$50pp

#### BEER

- Terminus Lager – on tap
- James Boag's Premium Light
- Young Henrys Apple Cider

#### Wine

- Printhie Sparkling Brut Orange, NSW
- Coppabella Chardonnay Tumbarumba, NSW
- Bouchard Aine et Fils Rosé, Burgundy France
- Agrarian Cultivator Shiraz McLaren Vale, SA

Assorted soft drinks and juices

### Premium

2hrs \$55pp/ 3hrs \$65pp

#### Beer

- Terminus Lager – on tap
- Kosciuszko Pale Ale – on tap
- James Boag's Premium Light
- Young Henrys Apple Cider
- Corona
- Grifter Pal Ale

#### Wine

- Printhie Sparkling Brut Orange, NSW
- Cantina Danese Pinot Grigio Veneto, Italy
- Grayling Sauvignon Blanc Marlborough, NZ
- Bouchard Aine et Fils Rosé, Burgundy, France
- Maxwell 'Little Demon' Cabernet Merlot McLaren Vale
- McLeish Tri Moir Red Blend Hunter Valley, NSW

Assorted soft drinks and juices

## Cocktail Package

### Cocktail and Craft beer Package

2 hr package \$70pp - Select 2 craft beers and 2 cocktails

3 hr package \$99pp -

Select 3 craft beers and 3 cocktails

### Craft Beers (Bottles/Can)

- 1 Young Henry's Stayer
- 2 Young Henry's Cloudy Cider
- 3 Hawkes Lager
- 4 Hawks Pale Ale
- 5 Asahi Black
- 6 Grifter Pale Ale

### Cocktails

- 1 Espresso Martini
- 2 Old Fashioned
- 3 Negroni
- 4 Daquiri
- 5 Margarita
- 6 Martini

Perfect  
for small groups



# Booking Form

Contact Name: \_\_\_\_\_ Company (If Applicable): \_\_\_\_\_

Telephone/Mobile: \_\_\_\_\_ Email: \_\_\_\_\_

Postal Address: \_\_\_\_\_

## Your Function Details

Date of Function: \_\_\_\_\_ Time: \_\_\_\_\_

Event Title: \_\_\_\_\_ No of Guests: \_\_\_\_\_

Menu Choice;

Ploughman's Platter \$65 X \_\_\_\_\_ Hot Platter \$65 X \_\_\_\_\_ Cheese Platter \$65 X \_\_\_\_\_ Fruit Platter \$55 X \_\_\_\_\_

**Canapes:** Please Circle \$25 Canapes (*Select 5*) | \$30 Canapes (*Select 5 + 1 substantial*) | \$35 Canapes (*Select 6 + 1 substantial*)

Tomato salsa cassava | Salmon ginger sashimi spoon | Mini trout crostini | Mini suckling pig sausage roll | Pulled lamb on pita  
Prawn toast | Buffalo mozzarella basil | Pulled lamb on pita | Peking duck pancakes | Mini pies (beef or chicken)  
Cucumber curried egg bites | Lamb skewers | For \$30 & \$35 canape packages, please pick **1** substantial below

**Substantial Canapes:** Please Circle;

Fish fillets & Chips \$6 | Buttermilk Chicken Slider \$5 | Cheeseburger Slider \$5 | Tuna Tartare \$6  
King Brown Mushroom \$5 | Arancini \$4 | Mini Rueben Sandwich \$5 | Chocolate Brownie \$4

**Shared Menus:** (Min. 10 Guests) - Shared Menu 1 – Shared Menu 2 – (Lamb shoulder or Pork neck for main – Pick 1)  
Express Menu 3 (2 course – Ploughman's Board or Cheese Platters – OR 3 Course) – Suckling Pig

**Grazing Stations:** Please Circle | Ploughman's Grazing Station | Seafood Grazing Station

**Bar Tab Choice:** Please Circle | Standard Package 2 or 3hrs | Premium Package 2 or 3hrs | Craft Beef/Cocktail 2 or 3hrs

Dietary Requirements: \_\_\_\_\_

## Holding Deposit – *Only charged to your card for failure to show*

Credit Card Details: Visa / Mastercard / Diners Club / Amex

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Holding Deposit: \$ \_\_\_\_\_

Please debit the amount \$ \_\_\_\_\_

(An additional 1.2% surcharge will be charged for all credit card payments)

- I hereby authorize for the above amount to be debited from my card.
- Full payment is required at completion of event.
- If for any reason payment is not received, I agree for the full amount to be debited from my card (details above) at the completion of the event.
- Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Please email the function booking form and signed terms and conditions to: [hello@terminuspyrmont.com](mailto: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

Please note: A deposit of \$500 is required January through to October & a \$1000 deposit is required in November & December. Should the above-mentioned forms & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

## Cancellation

If cancellation occurs within 2 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 1 business day 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.

## Insurance/damages

Our organization 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](mailto:hello@terminuspymont.com)





THANK YOU

We look forward to your  
next event with us.

