

# HOPHAUS

# WE LOVE CHRISTMAS FUNCTIONS

Discover Hophaus, perched above the banks of Yarra River.

2022 Winner of AHA (VIC) Best Function and Event Space.

A contemporary twist on a European eating and drinking destination, Hophaus features a large bar, dining room, function areas, and a stunning first floor terrace overlooking Melbourne.

Hophaus offers a delightfully familiar, yet excitingly fresh food and beverage experience, a unique destination with a variety of function spaces offering a range of options for your event.

We look forward to hosting your Christmas celebration. This special Christmas function package is available exclusively from 27 October through to 31 December 2025.

All food and drink selections and dietary requirements must be advised two weeks prior to your event date.  $\,$ 

# CONTACT

Contact our Events Sales Manager Annaliese on **0475 908 877** or email functions@hophaus.com.au

hophaus.com.au

Shop MR5, Mid Level Southgate Restaurant & Shopping Precinct Southbank, VIC, 3006





# OUR SPACES

# DINING ROOM 70 standing, 60 seated

Our internal Dining Room can be sectioned off to be semi-private and is lovely for corporate dinners, private functions as well as all other seated celebrations. A wireless microphone is available for use in this space.

# DINING TERRACE 60 standing, 50 seated

An external space for seated functions. Functional all year round, the Dining Terrace can be completely sheltered and has beautiful views of the Yarra River, Flinders Street station and Melbourne CBD.

# LOUNGE 60 standing, 26 seated

The Lounge is one of our interior private event spaces, offering its own private bar, curtains for added privacy, premium dining options and access to the wireless microphone.

# GARDEN TERRACE 60 standing

Our gorgeous external function area by the riverside. The Garden Terrace is fully covered by retractable awnings so can be used all year round for a multitude of events.

# RIVER TERRACE 30 standing, 22 seated

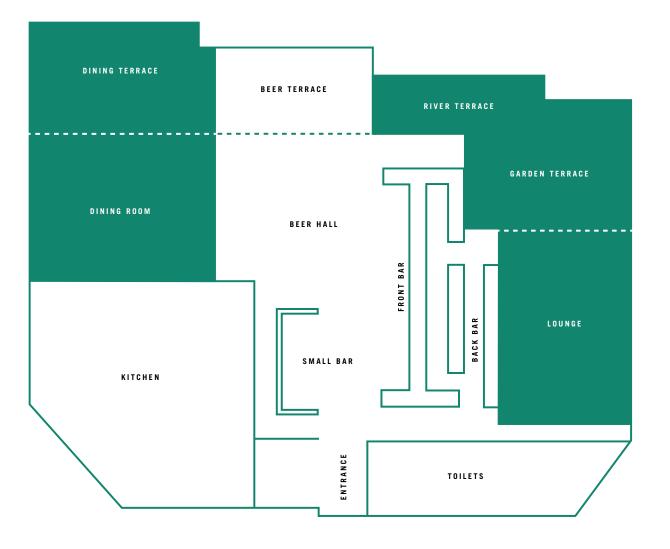
Another external function area on our terrace which is good for smaller functions or an extension on Garden Terrace events.

# MORE CAPACITIES

Garden Terrace & River Terrace – 90 standing
Lounge & Garden Terrace – 120 standing
Lounge, Garden & River Terrace – 150 standing
Combined Dining – 130 standing, 110 seated
Beer Terrace – 40 standing, 25 seated
Full Venue – 400 standing, 250 seated



Note: Further AV can be hired in consultation and approval of our Events Sales Manager.



















# CHRISTMAS COCKTAIL EVENTS / CANAPÉ OPTIONS

OPTION 1 \$50 PER PERSON

7 CANAPÉS PER PERSON

COLD

Bruschetta Tomato, olive, basil, balsamic V

Bacon & Gruyere Quiche Onion jam

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

SWEET

 $\textbf{Vegan Red Velvet Cake} \ \texttt{Cashew cream}$ 

OPTION 2 \$68 PER PERSON

10 CANAPÉS PER PERSON

COLD

Bruschetta Tomato, olive, basil, balsamic V

Bacon & Gruyere Quiche Onion jam

Prawn Cocktail Cone Avocado, chive

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

Mini Beef Burgundy Pies

SWEET

Vegan Red Velvet Cakes Cashew cream

Basque Cheesecake & Strawberry Cones

OPTION 3 \$80 PER PERSON

10 CANAPÉS PER PERSON 2 SUBSTANTIAL CANAPÉS PER PERSON

COLD

Bruschetta Tomato, olive, basil, balsamic V

Bacon & Gruyere Quiche Onion jam

Prawn Cocktail Cone Avocado, chive

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

Mini Beef Burgundy Pies

SUBSTANTIAL

Mini Pulled Pork Rolls Pickled slaw, smoked apple sauce

Fish n Chips Caper mayonnaise, lemon

SWEET

Vegan Red Velvet Cakes Cashew cream

Basque Cheesecake & Strawberry Cones



\*SUBSTANTIAL ITEMS MAY BE ADDED TO ANY CANAPE PACKAGE AT AN ADDITIONAL \$9 PER PIECE SEE MENU NEXT PAGE

\*\*MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN

MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# CHRISTMAS COCKTAIL EVENTS / CANAPÉ ADDITIONS

SUBSTANTIAL CANAPÉS

ADD TO ANY PACKAGE FOR \$9 PER PIECE

Mini Pulled Pork Rolls

Pickled slaw. smoked apple sauce

Fish n Chips

Caper mayonnaise, lemon

Angus Beef & American Cheese Sliders

Lettuce, tomato, mustard mayonnaise

Mini Beef Burgundy Pies

Vegan Falafel Sliders

Lettuce, tomato, lemon, vegan aioli V

House Made Lamb Kofta

Dukkha crust, mint yoghurt

# STATIONARY PLATTERS

15 PIECES PER PLATTER

Bruschetta \$85

Tomato, olive, basil, balsamic V

Mac & Cheese Croquettes \$85

Chipotle mayonnaise V

Vegan Falafel Sliders \$135

Lettuce, tomato, lemon, vegan aioli V

Glazed Chicken Skewers \$95

Sesame seed, chive

Cauliflower & Leek Pies V \$135

Angus Beef & American Cheese Sliders \$135

Lettuce, tomato, mustard mayonnaise

# SWEET PLATTERS

15 PIECES PER PLATTER

Vegan Carrot & Walnut Cakes \$95

Mini Gelato Cones \$85

Macarons \$90

Basque Cheesecake & Strawberry Cones \$90



\*\*MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN

MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



# CHRISTMAS DINING EVENTS

\*MENUS SUBJECT TO CHANGE\*

# 2 COURSES \$75 PER PERSON

# 3 COURSES \$85 PER PERSON

15 - 40 guests: Select 3 entrées, 3 mains and 2 desserts for your guests to choose from on the day of the event.

40 - 80 guests (Alternate Drop) Select 2 entrées, 2 mains and 2 desserts for your guests.

**80+ guests (Shared Dining)** Select 2 entrées, 2 mains and 2 desserts for your guests. We will serve you your choices sharing-style on the day.



\*\*MINIMUM 15 GUESTS REQUIRED

V - VEGETARIAN

MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# ENTRÉE

# Beetroot & Buckwheat Bites

House salad, spiced hummus, sumac V

# Fried Calamari

Lemon, caper mayonnaise, black pepper

# Beef & Red Wine Croquettes

Chipotle aioli

# Grilled Saganaki

Kefalograviera cheese, house made onion jam, charred lemon V

# Smoked Salmon & Cream Cheese Terrine

Soft herb salad, toasted sourdough

# MAIN

# Roasted Barramundi

Cannellini bean ragout, sautéed baby spinach, salsa Verde

# Slow Braised Pork Knuckle Roulade

Apple, fennel & rocket salad, pork crackle, pork jus

# Wild Mushroom & Spring Pea Risotto

Shallot, white wine, shaved pecorino, soft herb V

# Roasted Chicken Breast

Crushed kipfler potato, tomato, olive, basil

# Traditional Christmas Turkey & Ham

Roasted chat potatoes, honey glazed carrots, buttered beans, gravy

# 250g Black Angus Sirlion Steak

Fries, béarnaise sauce, watercress

SIDES ADD ALL SIDES FOR +\$8PP

# Roasted Chat Potatoes

Rosemary salt

# Green Leaf Salad

 $Balsamic,\,shaved\,\,parmes an$ 

# Buttered Green Beans

Garlic & parsley

# Roasted Heirloom Carrots

Whipped ricotta, chive

# DESSERT

# Peanut Butter Chocolate Brownie

Salted caramel, peanut brittle, vanilla ice cream

# **Eton Mess**

Meringue, Chantilly cream, fresh berry compote

# Basque Cheesecake

Honeycomb

# Lemon Tart

Crème fraiche

# Cheese Selection

3 varieties, condiments, crackers, bread



# COAL PIT FEAST

### \*MENUS SUBJECT TO CHANGE\*

# 2 COURSE + SIDES

# \$90PP

Our Coal Pit feasting menu offers a unique experience for guests. Starting with a shared entrée for the table, followed by two mains of lamb, pork or beef served with a selection of sides.

\*Minimum 10 guests required

# SHARED ENTRÉE - ALL TO SHARE ON THE DAY

### Pork Ribs

Sticky BBQ pork ribs, pickled chilli, sour cream, chives

Mac & Cheese Croquettes Shaved pecorino, chipotle,

bacon crumb

Calamari Fritti Lemon, black pepper

# Grilled Saganaki

Kefalograviera cheese, house made onion jam, charred lemon

# **Buffalo Wings**

Fried shallot, garlic chilli pickle

# House Made Dips

Todays selection with flatbread

# SHARED MAIN - SELECT 2 FOR GUESTS TO SHARE ON DAY

# Coal Roasted Lamb Shoulder

Cumin & rosemary rub, rich lamb jus

# Smoked Beef Brisket

Beef & horseradish jus

Rotisserie Pork Loin Roast Spiced apple purée & jus

\*Vegetarian mains are available. Please discuss with Event Sales Manager.

# SIDE DISHES - SELECT 3 FOR GUESTS TO SHARE ON DAY

House Garden Salad

Green Pea, Feta & Mint Salad

Crisp Chat Potatoes Rosemary salt, confit garlic

Sautéed Greens

Mashed Potato

Potato Salad Confit garlic & gravy

Fries

PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



# CHRISTMAS BEVERAGE PACKAGES

\*MENUS SUBJECT TO CHANGE\*

# STANDARD PACKAGE

2HR - \$60 PER PERSON

3HR - \$70 PER PERSON

4HR - \$80 PER PERSON

# BEER & CIDER

Hophaus Lager 4.5% Australia

Weihenstephaner Hefeweizen 5.4% Freising Germany

Hophaus Apple Cider 5.2% Australia

# WINE

Rothbury Estate Sparkling Cuvée  $\mbox{Hunter Valley NSW}$ 

Rothbury Estate Chardonnay Hunter Valley NSW

Rothbury Estate Cabernet Merlot Hunter Valley NSW

# ADD A WELCOME DRINK

Cocktail on arrival \$20 per person
DISCUSS YOUR OPTIONS WITH OUR
EVENTS SALES MANAGER

# PREMIUM PACKAGE

2HR - \$70 PER PERSON

3HR - \$80 PER PERSON

4HR - \$90 PER PERSON

### BFFR & CIDFR

Hophaus Lager 4.5% Australia

Weihenstephaner Hefeweizen 5.4% Freising Germany

Heineken 5% Netherlands

Hophaus Apple Cider 5.2% Australia

# WINE

Rothbury Estate Sparkling Cuvée Hunter Valley NSW

Rothbury Estate Chardonnay Hunter Valley NSW

Juliet Moscato VIC

821 South Sauvignon Blanc Marlborough NZ

Castello Di Gabbiano Della Venezie Pinot Grigio Italy

Lenz Moser Grüner Vetliner Austria

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Cloud Street Pinot Noir VIC

Lenz Moser Blaufrankish Austria

### DELUXE PACKAGE

2HR - \$90 PER PERSON

3HR - \$100 PER PERSON

4HR - \$110 PER PERSON

# BEER & CIDER

A full selection of local & imported beers from our everchanging taps

# WINE

A full selection from our seasonal wine list

# SPIRITS

All house spirits

Ask our Events Sales Manager for a copy of our current full drinks list or view on our website

# START A TAB

If a package doesn't suit your needs you can simply start a tab and our function coordinator will keep you informed throughout the event as your nominated maximum limit is approached.



<sup>\*</sup>ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK & JUICES

<sup>\*\*</sup>ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

# CONTACT & DIRECTIONS

# HOPHAUS BAR

Shop MR5, Mid Level, Southgate Restaurant & Shopping Precinct, Southbank, VIC, 3006

Iconic Pubs Australia Pty Ltd Trading as Hophaus ABN 42 134 168 953

hophaus.com.au

### **EVENTS SALES MANAGER**

Annaliese Rolfe 0475 908 877 functions@hophaus.com.au

# PUBLIC TRANSPORT

Set on Level 1 of the Southgate's Restaurant and Shopping Precinct, it's an easy walk from the CBD, Federation Square or Crown Casino. Flinders Street is only a 4 minute walk from Hophaus, follow the bridge over the River, turn left and you're there. There are numerous trams and bus routes which drop near to both Southbank and St Kilda Road.

# BY CAR

There are a number of options for parking your car near Hophaus. Paid car parking is available underneath the Eureka Tower in the Wilson Car Park, cnr City Road and Southgate Avenue. Another Wilson Car Park is located off Southgate Ave just under the Southgate Restaurant & Shopping Precinct. There are many other car parks around the area including Crown and metered parks on City Road.

