



FUNCTION PACKAGE

HOPHAUS



# HOPHAUS

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## WE LOVE FUNCTIONS

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Discover Hophaus, a relaxed eating and drinking venue perched above the banks of Yarra River on Southbank, Melbourne.

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

Hophaus features a large bar, dining room, function areas, and a stunning first floor terrace overlooking Melbourne. Offering a variety of function spaces and a range of catering options for your event.

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

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## CONTACT

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Contact our Events Sales Manager  
Annaliese on 0475 908 877  
or email [functions@hophaus.com.au](mailto:functions@hophaus.com.au)

Shop MRS, Mid Level  
Southgate Restaurant & Shopping Precinct  
Southbank, VIC, 3006  
[hophaus.com.au](http://hophaus.com.au)

10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.4% surcharge applies to all merchant card transactions.



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## OUR SPACES

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### DINING ROOM 60 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, 30 seated

The Lounge is a stylish internal space and includes private bar access with comfortable casual seating. A wireless microphone is available for use in this space.

### 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

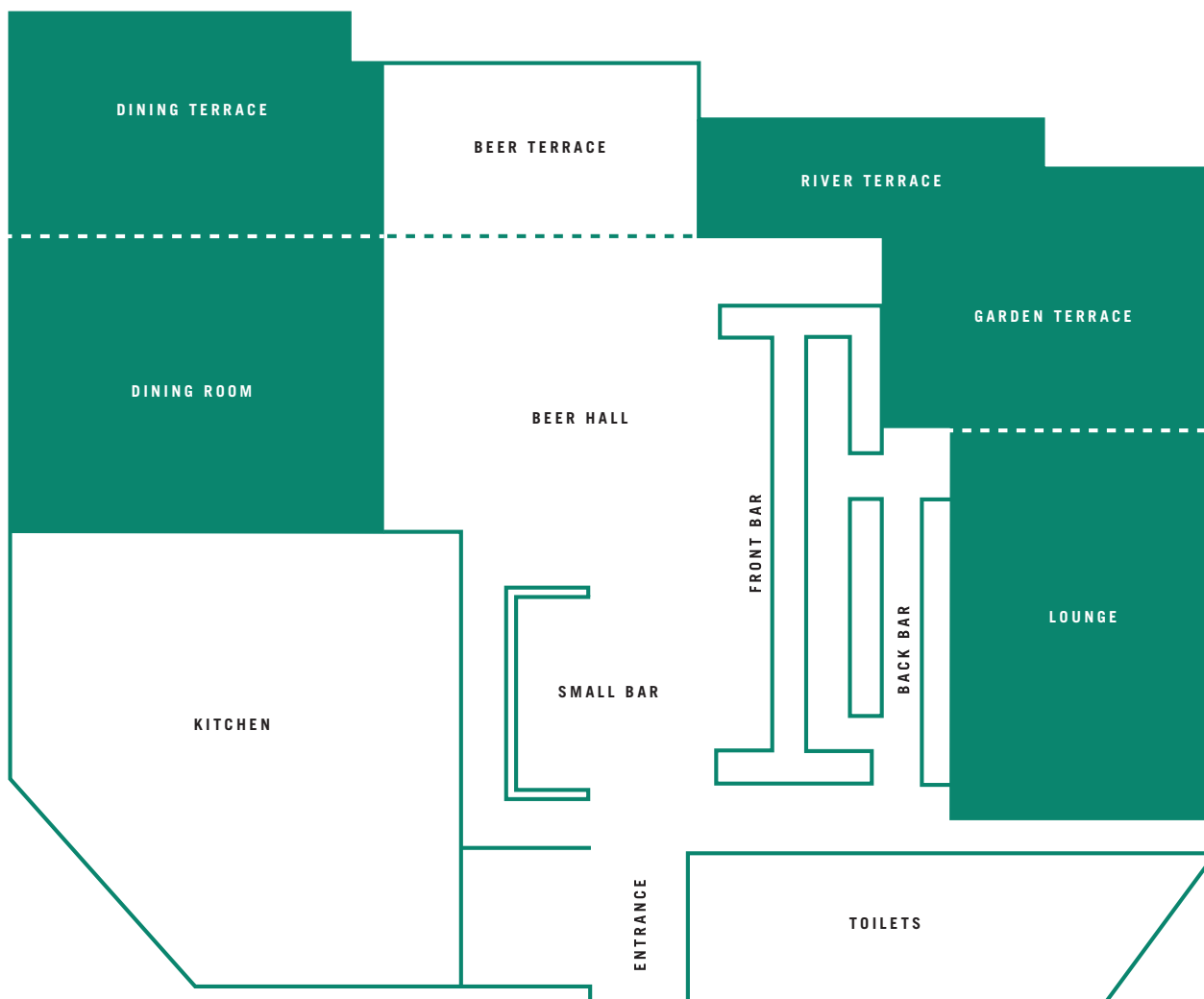
Lounge & Garden Terrace – 120 standing

Lounge, Garden & River Terrace – 150 standing

Combined Dining – 120 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.



## DINING ROOM



## DINING TERRACE



RIVER TERRACE



LOUNGE



GARDEN TERRACE



# COCKTAIL EVENTS / CANAPÉ OPTIONS & ADDITIONS

\*MENUS SUBJECT TO CHANGE\*

## OPTION 1 \$48PP

7 canapés per person  
Select from cold, hot & sweet

## OPTION 2 \$60PP

10 canapés per person  
Select from cold, hot & sweet

## OPTION 3 \$75PP

10 canapés per person  
Select from cold, hot & sweet, 2 substantial

\*Substantial items may be added to any canapé package at an additional \$8.50 per piece

\*Minimum 20 guests required

## CANAPÉS

### COLD

- Zucchini & Potato Rosti *Aioli, smoked paprika V*
- Chicken Liver Parfait *Onion jam, brioche toast*
- Prawn Cocktail Cone *Avocado, chive*
- Bacon & Gruyere Quiche
- Smoked Salmon Rillettes on Crouton *Horseradish & juniper*

### HOT

- Spinach & Ricotta Cigars *V*
- Mac & Cheese Croquettes *Chipotle mayonnaise V*
- Mini Cauliflower Cheese & Leek Pies *V*
- Pulled Pork Croquettes *Potato aioli*
- Glazed Chicken Skewers *Sesame seed, chive*

### SUBSTANTIAL

- Fish & Chips *Caper mayonnaise, lemon*
- Mini Lamb Rolls *Pickled shallot, chimichurri*
- BBQ Beef Sliders *Cabbage slaw*
- Crispy Falafel Sliders *Lettuce, tomato, lemon, vegan aioli VG*
- Mini Reuben Rolls *Pastrami, sauerkraut, mustard, Swiss cheese*

### SWEET

- Cherry Chocolate & Coconut Mini Tarts
- Carrot & Walnut Cake *VG*
- Pistachio & Crème Brûlée Tartlets
- Basque Cheesecake & Strawberry Cones
- Assorted Macarons

## STATIONARY PLATTERS

### 15 PIECES PER PLATTER

- Chicken Bites *Smoked mayonnaise* \$30
- Mac & Cheese Croquettes *Chipotle mayonnaise V* \$75
- Crispy Falafel Sliders *Lettuce, tomato, lemon, vegan aioli VG* \$90
- BBQ Beef Sliders *Cabbage slaw* \$90
- Glazed Chicken Skewers *Sesame seed, chive* \$80
- Mini Cauliflower Cheese & Leek Pies *V* \$90

## SWEET PLATTERS

### 15 PIECES PER PLATTER

- Cherry Chocolate & Coconut Mini Tarts \$75
- Assorted Mini Gelato Cones \$82
- Pistachio & Crème Brûlée Tartlets \$75
- Assorted Macarons \$85



V - VEGETARIAN VG - VEGAN

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



## DINING EVENTS

\* MENUS SUBJECT TO CHANGE \* MINIMUM OF 20 GUESTS

2 COURSES \$72 PP

3 COURSES \$80 PP

### 20 - 40 GUESTS

Select 3 entrées, 3 mains and 2 desserts for your guests to choose from on the day.

### 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 your choices "share style" on the day.



V - VEGETARIAN

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



### ENTRÉE

Mushroom & Mozzarella Arancini  
Truffle aioli, parmesan

Grilled Saganaki V  
Kefalograviera cheese, house  
made onion jam, charred lemon

House Made Koftas  
Beef, pork & herb koftas, tomato sugo,  
toasted ciabatta, shaved pecorino

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

Chicken Liver Pâté  
Onion jam, pickles, sourdough

Fried Calamari  
Lemon, caper mayonnaise,  
black pepper

### MAIN

Roasted Barramundi Fillet  
Cavolo nero, lemon butter sauce,  
herb oil, tomato concasse

Winter Vegetable Lasagne V  
Home made lasagne, salsa verde,  
extra virgin olive oil

Duck Confit  
Crispy skin duck leg, potato,  
mushroom, soft herb, jus

Slow Cooked Beef Cheek  
Potato purée, pearl onion,  
button mushroom, pangritata,  
red wine jus

Roast Chicken Breast  
Soft parmesan polenta, bacon  
& corn crumb, chicken jus,  
Xeres vinegar

### SIDES - ADD ALL SIDES FOR \$8 PP

Roasted Chat Potatoes  
Rosemary salt

Buttered Green Beans  
Garlic

Green Leaf Salad  
Balsamic, shaved parmesan

Roasted Heirloom Carrots  
Whipped ricotta, chive

### DESSERT

Lemon Tart  
Crème fraîche

Basque Cheesecake  
Berry compote, honeycomb

Three Cheese Selection  
Condiments, crackers, bread

Sticky Date Pudding  
Butterscotch sauce, vanilla bean  
ice cream

Chocolate Brownie  
Salted caramel, peanut brittle,  
vanilla ice cream



# 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 or choose a whole suckling pig served with a selection of sides. A meal to remember for you and your guests.

\*Minimum 10 guests required



## SHARED ENTRÉE – ALL TO SHARE ON THE DAY

- |  |   |
|--|---|
| Pork Ribs<br><i>Sticky BBQ pork ribs, pickled chilli, sour cream, chives</i> | Grilled Saganaki<br><i>Kefalograviera cheese, house made onion jam, charred lemon</i> |
| Mac & Cheese Croquettes<br><i>Shaved pecorino, chipotle, bacon crumb</i>     | Buffalo Wings<br><i>Fried shallot, garlic chilli pickle</i>                           |
| Calamari Fritti<br><i>Lemon, black pepper</i>                                | House Made Dips<br><i>Today's selection with flatbread</i>                            |

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

- |  |   |
|--|---|
| Coal Roasted Lamb Shoulder<br><i>Cumin &amp; rosemary rub, rich lamb jus</i> | Rotisserie Pork Loin Roast<br><i>Spiced apple purée &amp; jus</i> |
| Smoked Beef Brisket<br><i>Beef &amp; horseradish jus</i>                     |   |

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

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

- |  |  |
|--|--|
| House Garden Salad                                   | Mashed Potato                          |
| Green Pea, Feta & Mint Salad                         | Potato Salad,<br>Confit Garlic & Gravy |
| Crisp Chat Potatoes,<br>Rosemary Salt, Confit Garlic | Fries                                  |
| Sautéed Greens                                       |  |

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





## 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 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

#### BEER & CIDER

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

Tutte Pepe 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.



\*ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL  
WATER, SOFT DRINK & JUICES

\*\*ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND  
MAY CHANGE AT ANY TIME



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## CONTACT & DIRECTIONS

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### 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](http://hophaus.com.au)

### EVENTS SALES MANAGER

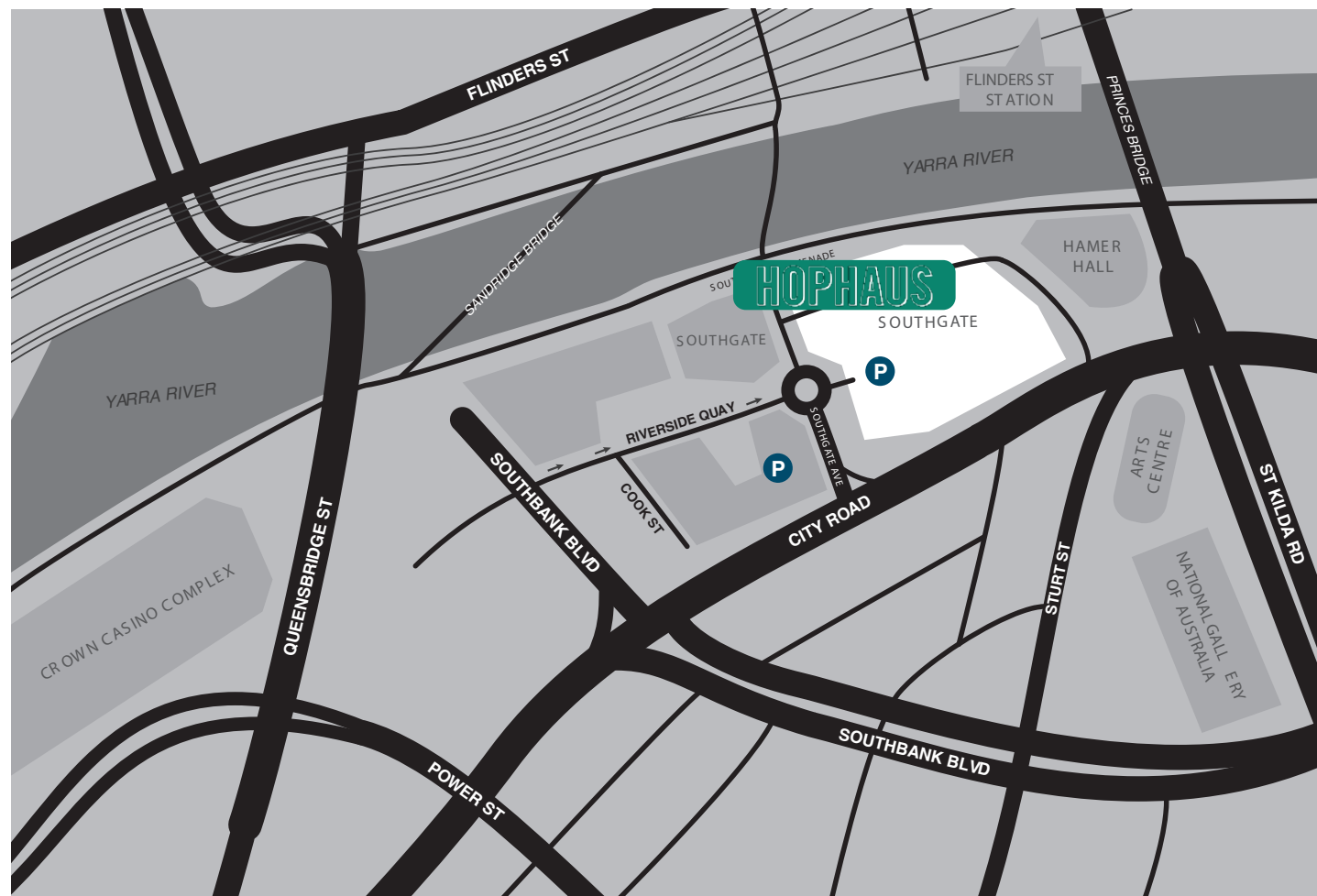
Annaliese Rolfe  
0475 908 877  
[functions@hophaus.com.au](mailto:functions@hophaus.com.au)

### 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.



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