

HOPHAUS

WE LOVE FUNCTIONS

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.

CONTACT

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

Shop MR5, Mid Level Southgate Restaurant & Shopping Precinct Southbank, VIC, 3006 hophaus.com.au

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





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

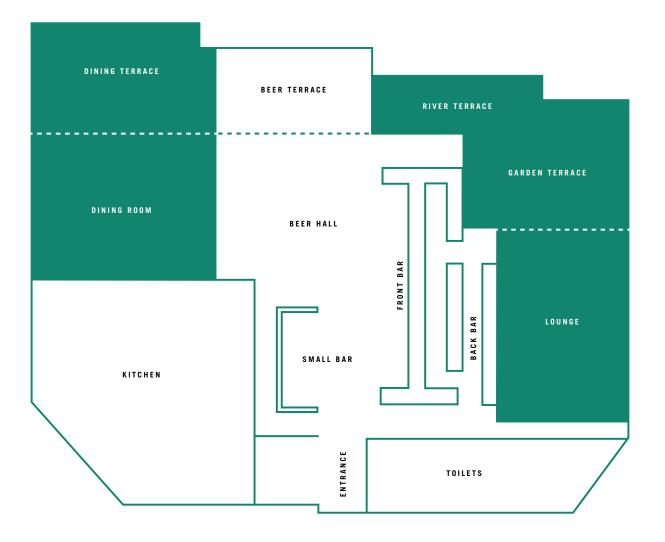
Another external function area on our terrace which is good for smaller functions or an extension on Garden Terrace events.

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.



















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

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.



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 Rillette 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

\$3
\$7
\$9
\$9
\$8
\$9

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



DINING EVENTS

MENUS SUBJECT TO CHANGE MINIMUM OF 20 GUESTS

2 COURSES \$72PP

3 COURSES \$80PP

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 \$8PP

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 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

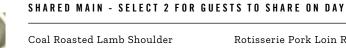
Calamari Fritti Lemon, black pepper Grilled Saganaki Kefalograviera cheese, house made onion jam, charred lemon

Buffalo Wings

Fried shallot, garlic chilli pickle

House Made Dips

Todays selection with flatbread



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.



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

Castello Di Gabbiano Delle 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.



^{*}ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK & JUICES

^{**}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.

