# HOPHAUS

WEDDING RECEPTION FUNCTION PACKAGE

## HOPHAUS

#### WE LOVE WEDDINGS

Discover Hophaus, perched above the banks of Yarra River.

A bright contemporary Soutbank wedding reception venue, Hophaus features a large bar, dining room, lounge and a stunning terrace overlooking Melbourne. Hophaus offers a modern, fresh food and beverage experience.

A unique destination with variety of spaces offering a range of options for your wedding reception. We don't believe in 'Wedding Tax', and we price wedding receptions similar to any other events we host. You will be treated to affordable tastings, detailed personal walk-throughs and we can tailor our package to suit your requirements. With contacts for cakes, florists and entertainment, Hophaus is the perfect spot to enjoy your wedding reception.

This special wedding function package is available for events from 15 to 400 guests.



#### C O N T A C T

Events Sales Manager Annaliese Rolfe 0475 908 877 functions@hophaus.com.au

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



#### OUR SPACES

#### DINING ROOM

Our internal Dining Room can be sectioned off to be semi-private and is lovely for seated celebrations. Wireless microphone available for use in this space.

#### DINING TERRACE

An external space for seated receptions. 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

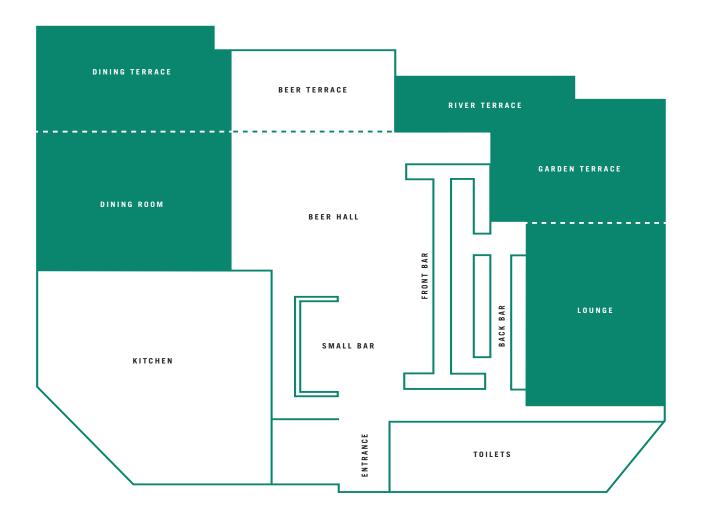
The Lounge is a stylish internal space and includes private bar access. Wireless microphone available for use in this space.

#### GARDEN TERRACE

Our gorgeous external area by the riverside. The Garden Terrace is fully covered by retractable awnings so can be used all year round.

#### RIVER TERRACE

Another external space on our terrace. Great for smaller receptions or to use for an extension on Garden Terrace.



#### INCLUSIONS

- Dedicated event coordinator
- Personalised food and beverage packages
- In house audio visual option to have DJs or live music (Lounge space only)
- Private bar (Lounge space only)

- Pre-event menu tasting at affordable rates
- Trusted contacts for florists, wedding cakes, entertainment and event stylists
- Highly experienced team of chefs, venue managers, wait and bar staff







#### STAND-UP COCKTAIL RECEPTION

#### \* MENUS SUBJECT TO CHANGE\*

| Ω | Ρ | Т | L | Π | Ν | 1 |  |
|---|---|---|---|---|---|---|--|

#### \$140PP

• 7 canapés per person (Select from cold, hot & sweet)

• 5 hour Standard beverage package

• Tea & coffee

#### UPGRADES

| 10 canapés per person                               | \$10   |
|---|--------|
| 12 canapés per person<br>(including x2 Substantial) | \$20   |
| Upgrade to Premium beverage package                 | \$10pp |
| Upgrade to Deluxe beverage package                  | \$30pp |
| Wedding cake (served roving)                        | \$3pp  |
|   |        |

#### ADD ON STATIONS

| Charcuterie station     | \$35pp |
|-------------------------|--------|
| Oyster shucking station | \$25pp |
| Cheese grazing station  | \$20pp |

#### 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.

### ß

| C A N A P É S |  |
|---------------|--|
|---------------|--|

#### 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

#### H O T

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





#### SIT DOWN DINING RECEPTION \*MENUS SUBJECT TO CHANGE\* UP TO 80 GUESTS SEATED

#### 15 - 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.

#### 2 COURSES

#### Select entrée & main OR main & dessert

• Sides for table- choose 2 options

- 5 hour standard beverage package
- Tea & coffee

#### 3 COURSES

\$162PP

Select entrée, main & dessert

- Sides for table- choose 3 options
- 5 hour standard beverage package

PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO

YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD

• Tea & coffee

V - VEGETARIAN VG - VEGAN

ALLERGIES OR DIETARY REQUIREMENTS.

#### ENTRÉE

Mushroom & Mozzarella Arancini Truffle aioli, parmesan

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

Cured Atlantic Salmon Soft herb salad, brioche, dill crème fraiche

#### MAIN

Humpty Doo Barramundi Fillet Bacon butter sauce, spinach, kipfler potato, crispy cavolo nero

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

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

#### 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

Sticky Date Pudding Butterscotch sauce, vanilla bean ice cream

Basque Cheesecake Berry compote, honeycomb

Three Cheese Selection Condiments, crackers, bread

#### Prawn Cocktail Avocado, cucumber, tomato, iceberg lettuce, Marie rose sauce

Chicken Liver Pâté Onion jam, pickles, sourdough

> Fried Calamari Lemon, caper mayonnaise, black pepper

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

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

Roasted Gold Band Snapper Tomato, artichoke, black olive, zucchini, herb olive oil

#### UPGRADES

| x 3 canapés per person on arrival   | \$18pp |
|-------------------------------------|--------|
| Upgrade to Premium beverage package | \$10pp |
| Upgrade to Deluxe beverage package  | \$30pp |
| Wedding cake served plated          | \$3pp  |





\$170PP



#### BEVERAGE PACKAGES

#### STANDARD PACKAGE - 5 HOURS

#### 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

| U P G R A D E S                   |        |
|-----------------------------------|--------|
| Cocktail on arrival               | \$20pp |
| Mocktail on arrival               | \$12pp |
| Glass of Prosecco on arrival      | \$15pp |
| Glass of Veuve Clicquot Champagne | \$25pp |
|                                   |        |

\*ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK & JUICES. ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

#### PREMIUM PACKAGE - 5 HOURS

#### 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

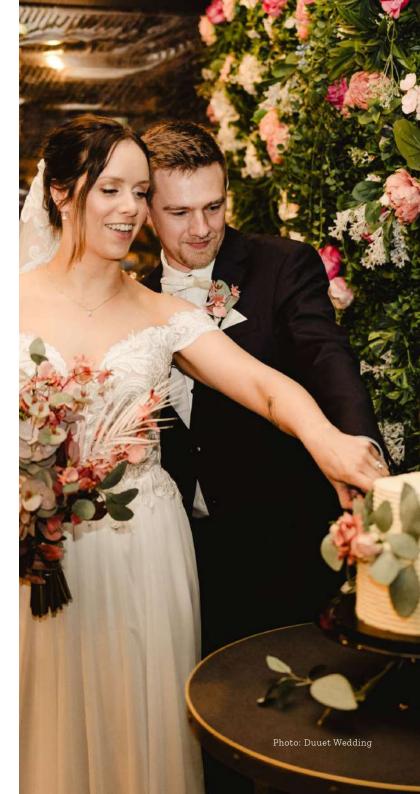
#### DELUXE PACKAGE - 5 HOURS

**BEER & CIDER** Your choice of all local & imported beers from our ever-changing taps

WINE Your choice of wine & sparkling from our seasonal list

**SPIRITS** All house spirits

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





#### CONTACT & DIRECTIONS

#### HOPHAUS

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 & Shopping Precinct, it's an easy walk from the CBD, Federation Sq or Crown Casino. Flinders St. Station is only a 4 minute walk from Hophaus; follow the bridge over the River, turn left and you're there! There are numerous trams & bus routes which drop near to both Southbank & St Kilda Road.

#### BY CAR

There are a number of options for parking near Hophaus. Paid car parking is available underneath the Eureka Tower in the Wilson Car Park, cnr City Rd & Southgate Ave. 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 Rd.

#### CLOSEST ACCOMMODATION TO HOPHAUS

- Langham Hotel, 1 Southbank Avenue, Southbank
- Adina Apartment Hotel, 99 City Road, Southbank
- Mecure Hotel, 9 Riverside Quay, Southbank

