

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 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, 26 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

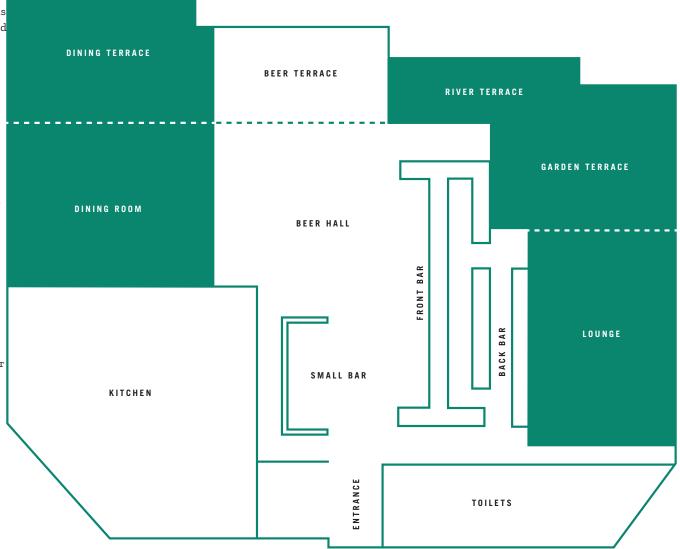
Our gorgeous external function area by the riverside. The Garden Terrace is fully covered by retractable awnings so can be used all year round for a multitude of events.

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.

















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 garic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayo V

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 garic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayo V

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

H O T

House-made Wild Mushroom & Feta Arancini

Roasted garic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes

Horseradish mayo V

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 mayo

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 mayo

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



**MINIMUM 15 GUESTS REQUIRED

V - VEGETARIAN

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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,

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 parmesan

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

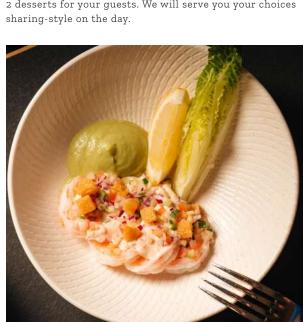
Basque Cheesecake Honeycomb

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 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

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

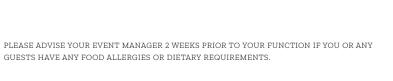
Crisp Chat Potatoes, Rosemary Salt, Confit Garlic

Sautéed Greens

Mashed Potato

Potato Salad, Confit Garlic & Gravy

Fries





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 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

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

BFFR & CIDFR

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.

