



---

FUNCTION PACKAGE 2023

---

**HOPHAUS**

# HOPHAUS

---

## WE LOVE 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.

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 0476 058 365**  
or email [annaliese@redrockvenues.com.au](mailto:annaliese@redrockvenues.com.au)

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

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



---

## OUR SPACES

---

### DINING ROOM

An internal dining room that can be sectioned off and semi-private, the Dining Room lends itself well to corporate dinners, private functions and all other types of celebrations.

Our wireless microphone is available for use in this space.

### DINING TERRACE

An external, terrace dining space for seated functions. Functional all year round, the Dining Terrace can be completely sheltered from above and from the riverside, with beautiful views to take in of the Yarra River, Flinders Street station and Melbourne CBD.

### LOUNGE

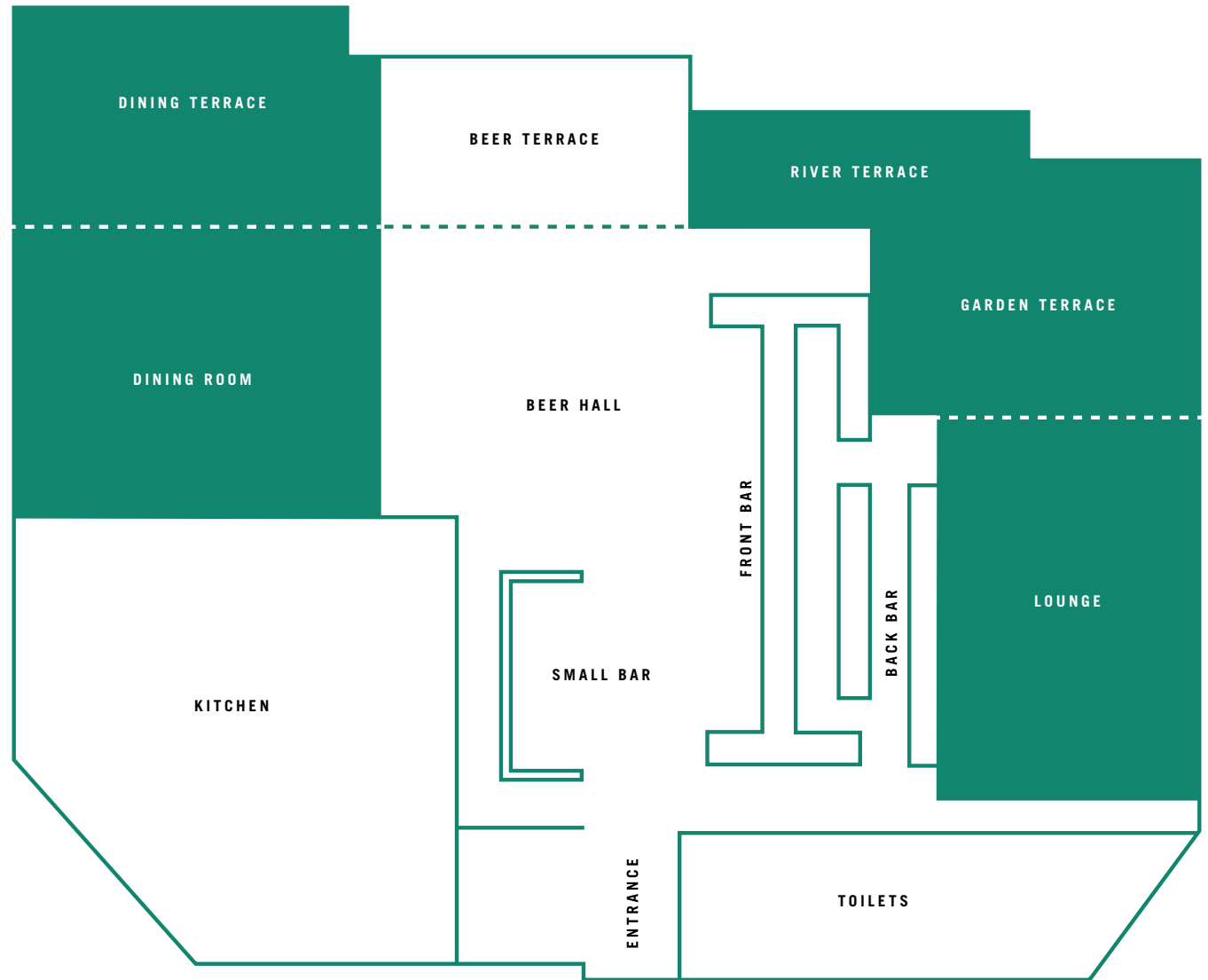
The Lounge is a stylish internal space and includes private bar access with comfortable casual seating. Our wireless microphone may be utilised for speeches here and further AV can be hired in consultation with our Events Sales Manager.

### GARDEN TERRACE

An external function area by the riverside. The Garden Terrace is fully covered by retractable awnings and can be hired all year round for a multitude of events.

### RIVER TERRACE

Another external function area on our terrace.



DINING ROOM



DINING TERRACE

RIVER TERRACE



LOUNGE



GARDEN TERRACE

---

## COCKTAIL EVENTS / CANAPE OPTIONS & ADDITIONS

\*MENUS SUBJECT TO CHANGE\*

---

---

### OPTION 1 - \$48 PER PERSON

---

7 CANAPES PER PERSON  
SELECT FROM COLD, HOT & SWEET

---

### OPTION 2 - \$60 PER PERSON

---

10 CANAPES PER PERSON  
SELECT FROM COLD, HOT & SWEET

---

### OPTION 3 - \$72 PER PERSON

---

10 CANAPES PER PERSON  
SELECT FROM COLD, HOT & SWEET  
+ 2 SUBSTANTIAL ITEMS PER PERSON

\*SUBSTANTIAL ITEMS MAY BE ADDED TO ANY CANAPE  
PACKAGE AT AN ADDITIONAL \$8.50 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.



---

### CANAPES

---

#### COLD

**House Made Taramasalata** Salmon roe & chive on blinis

**Pesto & Goat Cheese Tartlets** Marinated tomato V

**Roast Pumpkin Tartlets** Labneh, toasted seeds V

**Peppered Beef Tataki** Roast capsicum, olive

**Beetroot & Yoghurt Tarts** Pickled walnut V

#### HOT

**Sweet Potato Bites** Romesco VEGAN

**Mac & Cheese Croquettes** Chipotle mayonnaise V

**Mini Cauliflower Cheese & Leek Pies** V

**Garlic & Lemon Prawn Skewers**

**Glazed Chicken Skewers** Sesame seed, chive

**Brisket & Truffle Potato Tarts**

#### SUBSTANTIAL

**Fish n Chips** Caper mayonnaise, lemon

**Mini Hotdogs** Caramelised onion, mustard

**BBQ Pork Sliders** Apple slaw

**Spinach & Chickpea Sliders** VEGAN

Garlic toum, pickled beetroot

**Prawn Rolls** Avocado, marie rose, iceberg lettuce

#### SWEET

**House Made Banoffee Tarts**

**Carrot & Walnut Cake** VEGAN

**Lemon Curd Tartlets**

**Assorted Mini Gelato Cones**

**Assorted Macarons**

---

### STATIONARY PLATTERS

---

#### 15 PIECES PER PLATTER

**Vegan Butternut Pumpkin & Buckwheat Bites** \$60  
Salsa verde

**Chicken Bites** Smoked mayonnaise \$30

**Mac & Cheese Croquettes** Chipotle mayonnaise V \$75

**Spinach & Chickpea Sliders** VEGAN \$90

Garlic toum, pickled beetroot

**BBQ Pork Sliders** Apple slaw \$90

**Glazed Chicken Skewers** Sesame seed, chive \$80

**Mini Cauliflower Cheese & Leek Pies** V \$90

---

### SWEET PLATTERS

---

#### 15 PIECES PER PLATTER

**House Made Banoffee Tarts** \$75

**Assorted Mini Gelato Cones** \$82

**Assorted Macarons** \$85

**Lemon Curd Tartlets** \$75

## DINING EVENTS

\*MENUS SUBJECT TO CHANGE\* MINIMUM OF 15 GUESTS

### 2 COURSES \$72 PER PERSON

### 3 COURSES \$80 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 - 60 guests - **Alternate Drop:** Select 2 entrées, 2 mains and 2 desserts for your guests.

60+ 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.



### ENTRÉE

**Stracciatella** v  
Pickled shallot, tomato, basil oil, toasted sourdough

**Slow Cooked Lamb Ribs**  
Smoked beetroot yoghurt, soft herbs

**Vegan Butternut Pumpkin Koftas**  
Buckwheat, soft herb, garlic toum

**Hot Smoked Salmon & Confit Tomato Tart**  
Caramelised shallot, goat cheese, basil oil, frisée lettuce, salsa verde

**Traditional Prawn Cocktail**  
Cucumber, avocado, onion, cos lettuce, marie rose, croutons

### MAIN

**Roasted Barramundi**  
Sautéed bitter greens, cauliflower puree, caper, lemon & parsley butter

**Braised Beef Cheek**  
Truffled mash potato, pearl onion, button mushroom, red wine jus, speck

**Pea & Zucchini Risotto** V  
Grilled zucchini, lemon, basil, feta

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

### DESSERT

**Black Forest Pavlova**  
Sour cherry, vanilla ice cream, kirsch chantilly

**Gingerbread Panna Cotta**  
Macerated seasonal fruit, gingerbread

**Chocolate & Banana Tart**  
Banana caramel, almond praline

**Cheese Selection**  
3 varieties, condiments, crackers, bread

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.



## COAL PIT FEAST

\*MENU SUBJECT TO CHANGE\*

**\$90 PER PERSON**

Inspired by European feasting traditions our Coal Pit feasting menu offers a unique experience for guests. Starting with a shared entree 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 ENTREE ALL TO SHARE ON THE DAY

**Grilled King Prawns**  
Garlic butter, lemon

**Mac & Cheese Croquettes**  
Shaved pecorino, chipotle, bacon crumb

**Vegan Butternut Pumpkin Koftas**  
Buckwheat, soft herb, garlic toum

**Stracciatella v**  
Pickled shallot, tomato, basil oil, toasted sourdough

**Calamari Fritti**  
Lemon, black pepper

**Buffalo Wings**  
Fried shallot, garlic chilli pickle

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

**Coal Roasted Lamb Shoulder**  
Cumin & rosemary rub, rich lamb jus

**Smoked Beef Brisket**  
Beef & horseradish jus

**Rotisserie Pork Loin Roast**  
Spiced apple puree & jus

OR

**Whole Suckling Pig**

\*VEGETARIANS CAN BE CATERED FOR MAIN. PLEASE DISCUSS WITH OUR EVENTS SALES MANAGER.

### SIDE DISHES SELECT 3 FOR GUESTS TO SHARE ON THE 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**

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.





---

## BEVERAGE PACKAGES

\*MENUS SUBJECT TO CHANGE\*

---

---

### STANDARD PACKAGE

---

2 HR - \$55 PER PERSON  
3 HR - \$65 PER PERSON  
4 HR - \$75 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

Rothbury Estate Chardonnay

Rothbury Estate Cabernet Merlot

All Hunter Valley NSW

### ADD A WELCOME DRINK

Cocktail on arrival \$15 per person

DISCUSS OPTIONS WITH OUR  
EVENTS SALES MANAGER

---

### PREMIUM PACKAGE

---

2 HR - \$65 PER PERSON  
3 HR - \$75 PER PERSON  
4 HR - \$85 PER PERSON

#### BEER & CIDER

Hophaus Lager 4.5% Australia

Weihenstephaner Hefeweizen 5.4% Freising Germany

Peroni Nastro Azzurro 5.1% Italy

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

Villa Parini 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

---

2 HR - \$85 PER PERSON  
3 HR - \$95 PER PERSON  
4 HR - \$105 PER PERSON

#### BEER & CIDER

Hophaus Lager 4.5% Australia

Weihenstephaner Hefeweizen 5.4% Freising Germany

Peroni Nastro Azzurro 5.1% Italy

Hophaus Apple Cider 5.2% Australia

**PLUS A FULL SELECTION OF LOCAL & IMPORTED BEERS FROM OUR  
EVER-CHANGING TAPS! SEE THE FULL DRINKS LIST FOR ALL OPTIONS.**

#### WINE

Rothbury Estate Sparkling Cuvée

Rothbury Estate Chardonnay

Rothbury Estate Cabernet Merlot

All Hunter Valley NSW

**PLUS A FULL SELECTION FROM OUR SEASONAL WINE MENU.  
SEE THE FULL DRINKS LIST FOR ALL OPTIONS.**

#### SPIRITS

All Basic Spirits

---

### 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.



## CONTACT DETAILS & 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](http://hophaus.com.au)

Contact our Events Sales Manager:

**Annaliese Rolfe**  
**0476 058 365**  
[annaliese@redrockvenues.com.au](mailto:annaliese@redrockvenues.com.au)

### GETTING THERE

#### 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.

