



FUNCTION PACKAGE

HOPHAUS

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

hophaus.com.au

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



OUR SPACES

DINING ROOM

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

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

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.

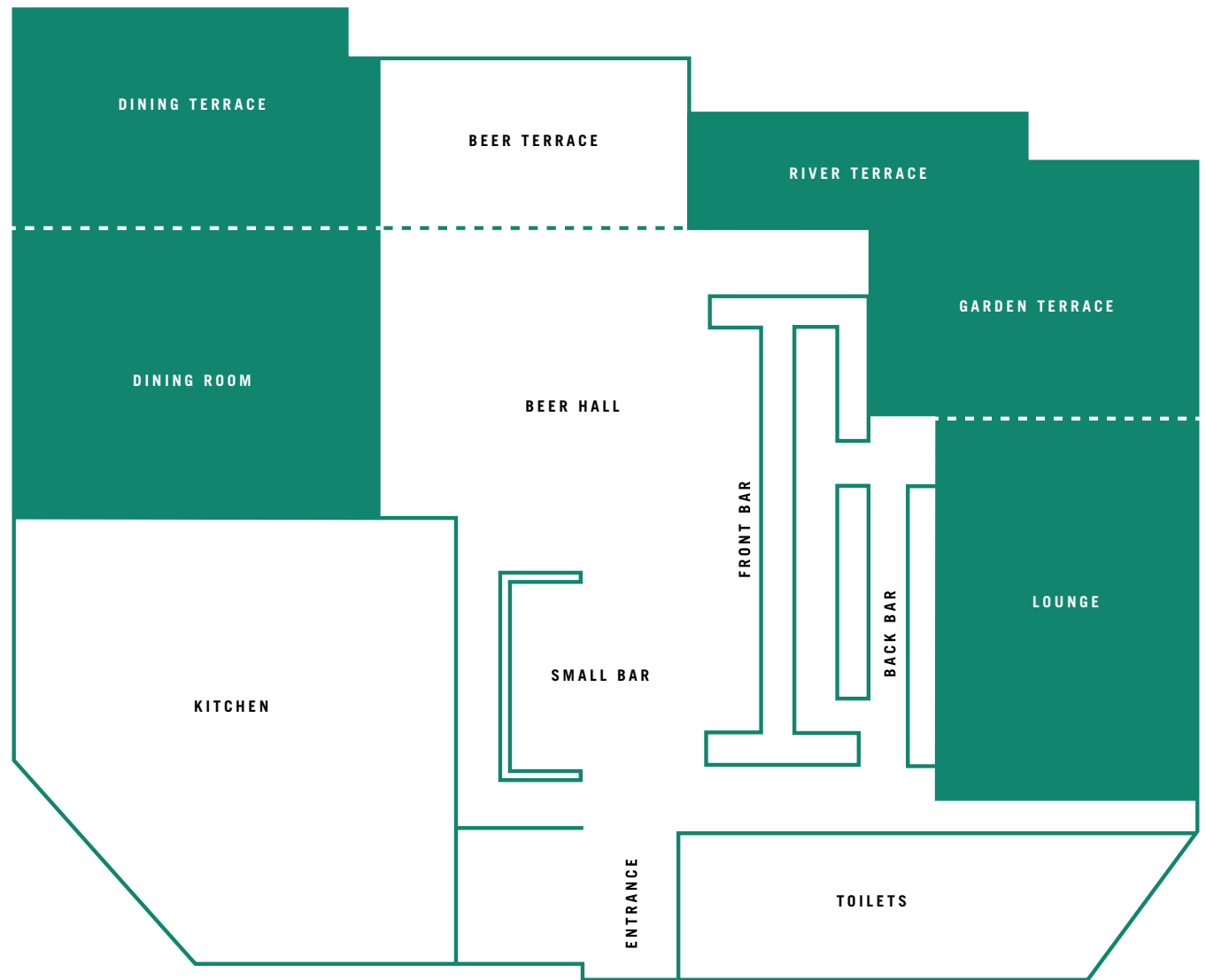
GARDEN TERRACE

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

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

Note: Further AV can be hired in consultation and approval of our Events Sales Manager.



DINING ROOM



DINING 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 - \$75 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

*MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN VG - VEGAN

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

Prawn Cocktail On Toast Avocado, Marie Rose sauce

Chicken Liver Parfait Onion jam, brioche toast

Tuna Tartare Pickled cucumber, soy, sesame

Bruschetta Stracciatella, balsamic glaze, sourdough V

Smoked Eggplant Tartlets Crispy chickpea, dukkah V

HOT

Sweet Potato Bites Romesco VG

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 n Chips Caper mayonnaise, lemon

Mini Lamb Rolls Pickled shallot, chimichurri

BBQ Pork Sliders Apple slaw

Crispy Falafel Sliders Lettuce, tomato, lemon, vegan aioli VG

Reuben Bagels Pastrami, sauerkraut, mustard, Swiss cheese

SWEET

Cherry Chocolate & Coconut Mini Tarts

Carrot & Walnut Cake VG

Lemon Curd Tartlets

Assorted Mini Gelato Cones

Assorted Macarons

STATIONARY PLATTERS

15 PIECES PER PLATTER

Butternut Pumpkin & Buckwheat Bites Salsa verde VG \$60

Chicken Bites Smoked mayonnaise \$30

Mac & Cheese Croquettes Chipotle mayonnaise V \$75

Crispy Falafel Sliders Lettuce, tomato, lemon, vegan aioli VG \$90

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

Cherry Chocolate & Coconut Mini 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 your choices "share style" on the day.



V - VEGETARIAN VG - VEGAN

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ENTRÉE

Slow Cooked Lamb Ribs
Smoked beetroot yoghurt,
soft herbs

Smoked Salmon Arancini
Dill aioli, soft herbs

Chicken Liver Pâté
Onion jam, pickles, sourdough

Butternut Pumpkin Koftas VG
Buckwheat, soft herb,
garlic toum

Fried Calamari
Lemon, caper mayonnaise,
black pepper

MAIN

Roasted Barramundi Fillet
Bacon butter sauce, spinach
kipfler potato, crisp cavolo nero

Pressed Pork Belly
Dutch carrots, fresh apple salad,
apple purée, chimichurri, jus

Spiced Butternut Risotto VG
Harissa, crispy chickpea, herb oil

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

Passionfruit Pavlova
Chantilly cream, mango sorbet,
toasted coconut, passionfruit
coulis

Chocolate Brownie
Salted caramel, peanut brittle,
vanilla ice cream

Vanilla Panna Cotta
Seasonal berries, gingerbread

Basque Cheesecake
Berry compote, honeycomb

Three Cheese Selection
Condiments, crackers, bread



COAL PIT FEAST

MENU SUBJECT TO CHANGE

\$90 PER PERSON

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

Grilled King Prawns
Garlic butter, lemon

Mac & Cheese Croquettes
Shaved pecorino, chipotle,
bacon crumb

Butternut Pumpkin Koftas VG
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 purée & jus
OR

Whole Suckling Pig

*VEGETARIAN MAINS ARE AVAILABLE. 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 VG - VEGAN

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BEVERAGE PACKAGES

MENUS SUBJECT TO CHANGE

STANDARD PACKAGE

2 HR - \$60 PER PERSON
3 HR - \$70 PER PERSON
4 HR - \$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

*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

2 HR - \$70 PER PERSON
3 HR - \$80 PER PERSON
4 HR - \$90 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 - \$90 PER PERSON
3 HR - \$100 PER PERSON
4 HR - \$110 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 our full drinks menu for all options.

WINE

Rothbury Estate Sparkling Cuvée Hunter Valley NSW

Rothbury Estate Chardonnay Hunter Valley NSW

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Plus a full selection from our seasonal wine list. See full drinks menu for all options.

SPIRITS

All house 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

Contact our Events Sales Manager:

Annaliese Rolfe
0475 908 877
or email 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.

