



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.

---

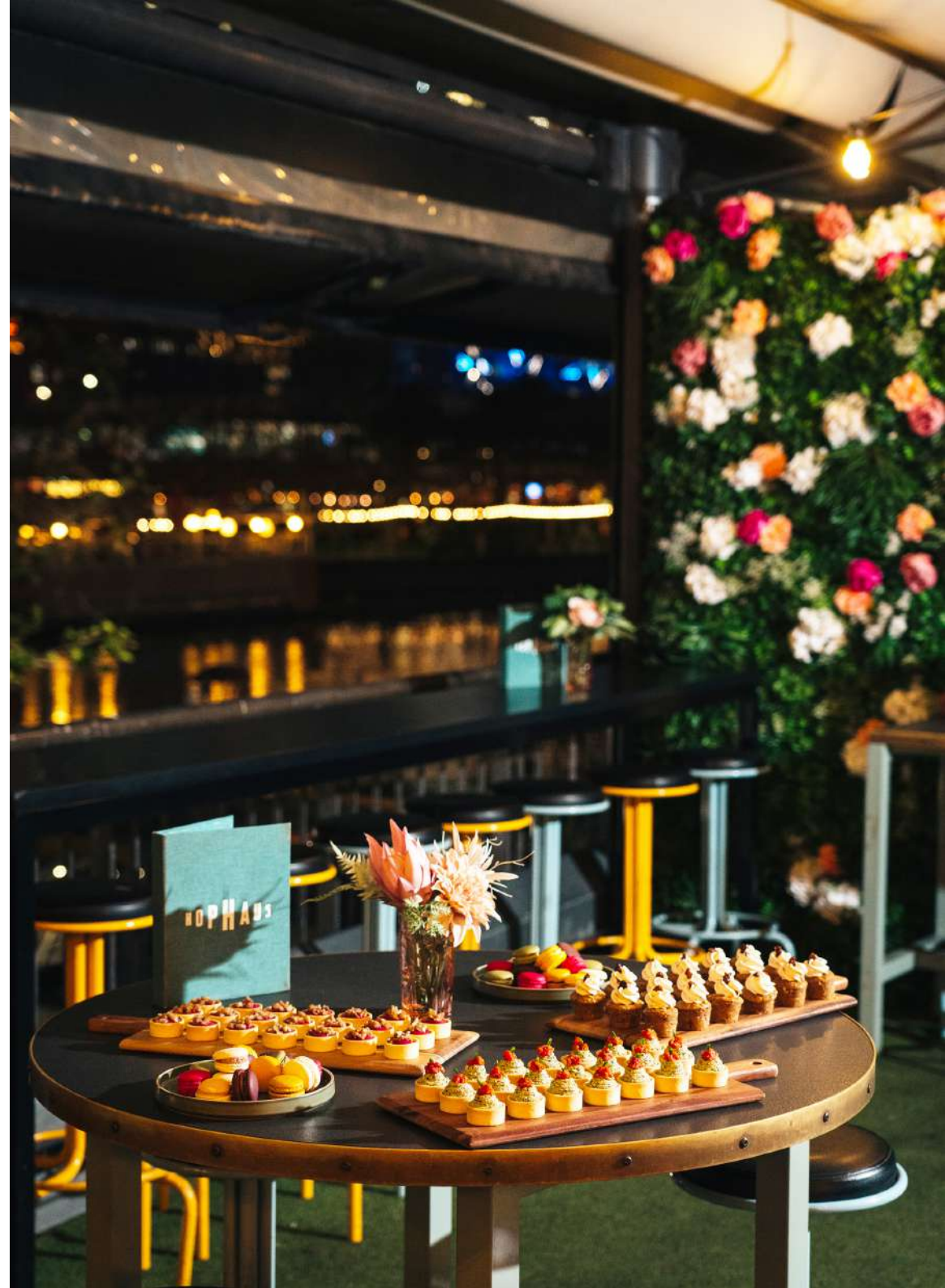
## CONTACT

---

Contact our Events Sales Manager  
**Annaliese** on 0475 908 877  
or email [functions@hophaus.com.au](mailto:functions@hophaus.com.au)

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

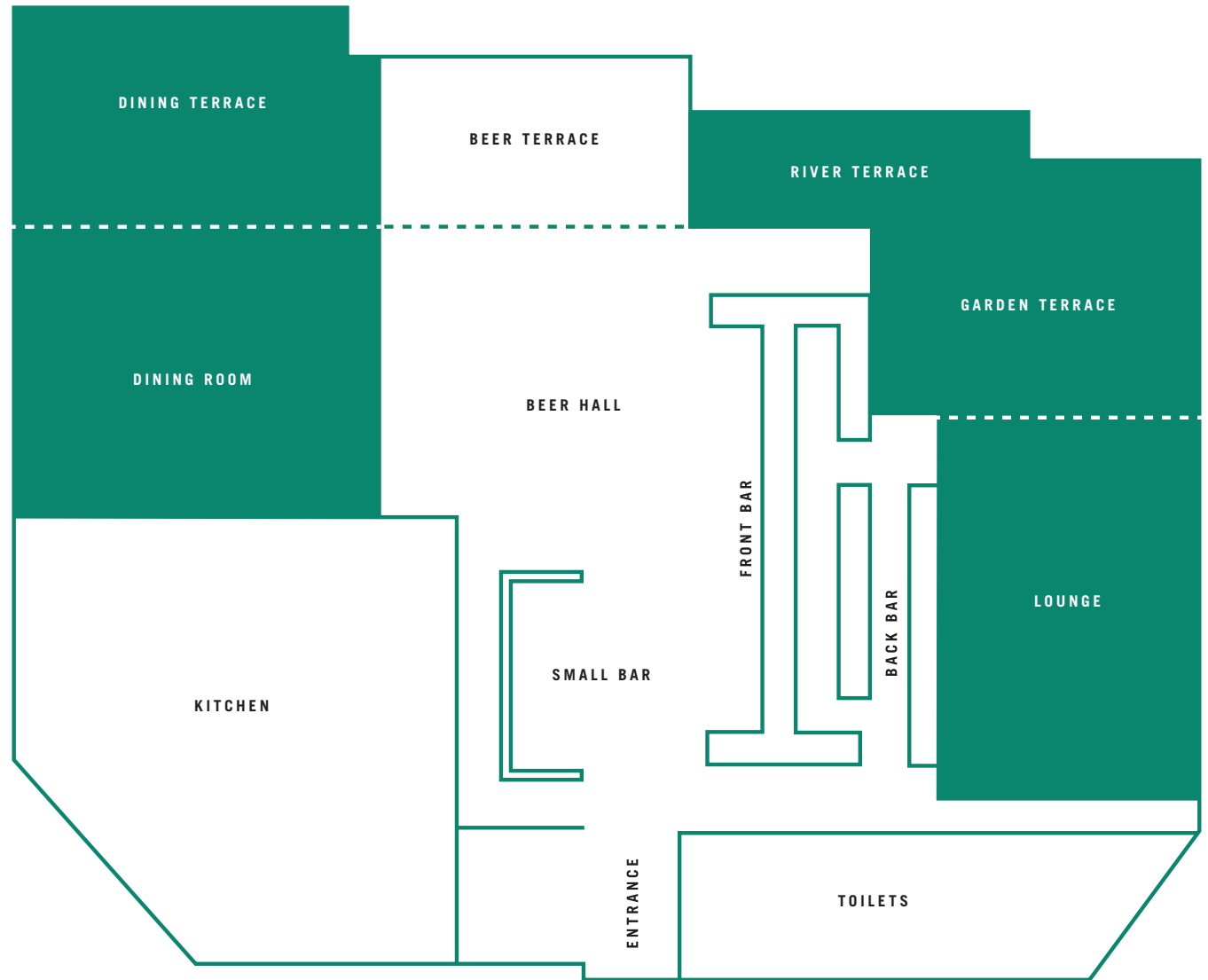
### GARDEN TERRACE

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

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.



### 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

\*MENUS 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**

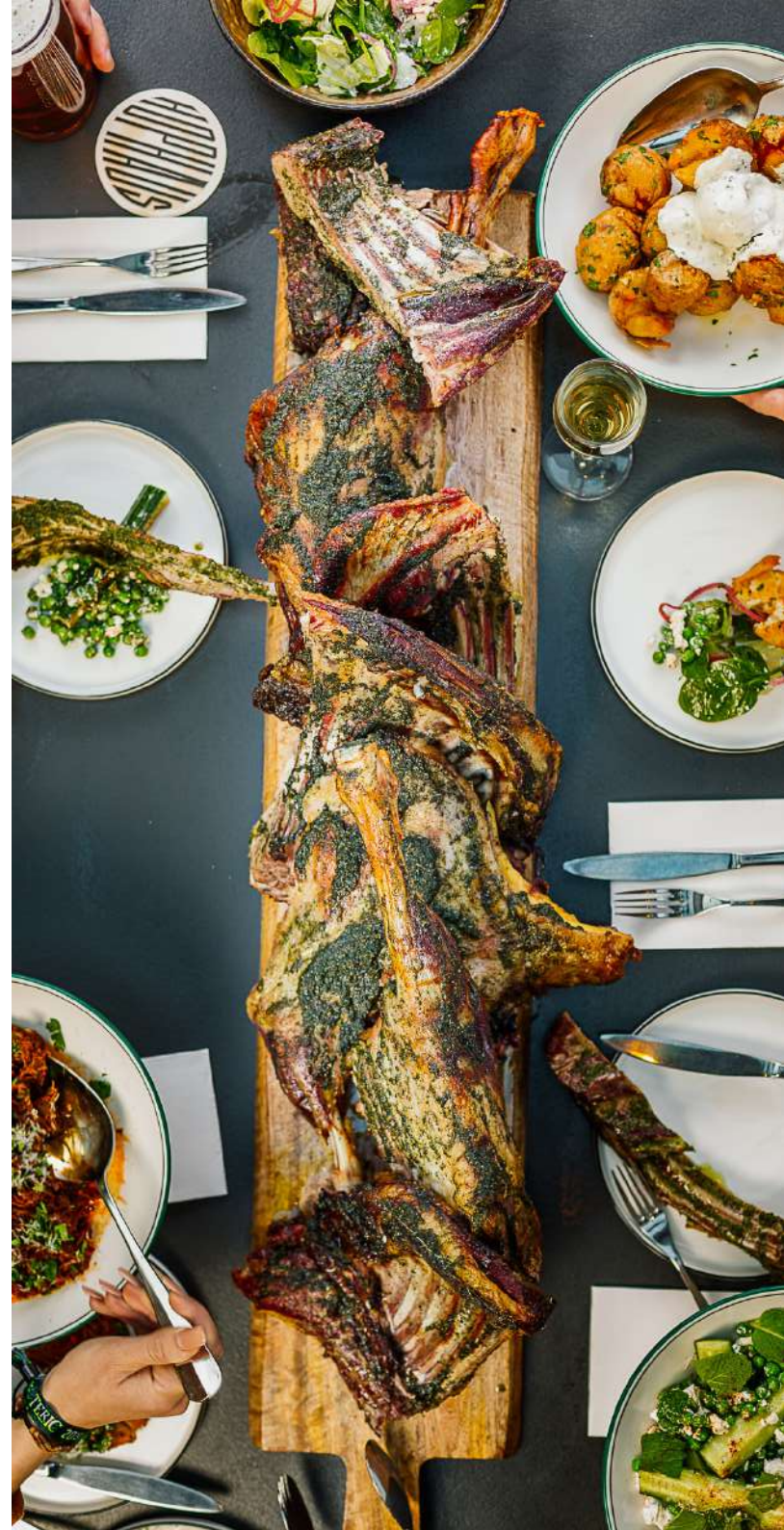
**Mashed Potato**

**Potato Salad,**  
Confit Garlic & Gravy

**Fries**

V - VEGETARIAN VG - VEGAN

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 - \$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

### 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

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

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

Heineken 5% Netherlands

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.

#### 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



## 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**  
**0475 908 877**  
or email [functions@hophaus.com.au](mailto: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.

