HOPHAUS

FUNCTION PACKAGE

HOPHAUS

WE LOVE FUNCTIONS

Discover Hophaus, a relaxed eating and drinking venue perched above the banks of Yarra River on Southbank, Melbourne.

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
Katie Smith on 0475 908 877
or email functions@hophaus.com.au

Shop MR5, Mid Level,
Southgate Precinct,
Southbank, VIC, 3006
hophaus.com.au

10% surcharge applies on Sundays.
15% surcharge applies on all public holidays.

OUR SPACES

DINING ROOM 80 standing, 66 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, 44 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, up to 40 seated dependent on set up

The Lounge is one of our interior private event spaces, offering its own private bar, curtains for added privacy, premium dining options and access to the wireless microphone.

GARDEN TERRACE 60 standing

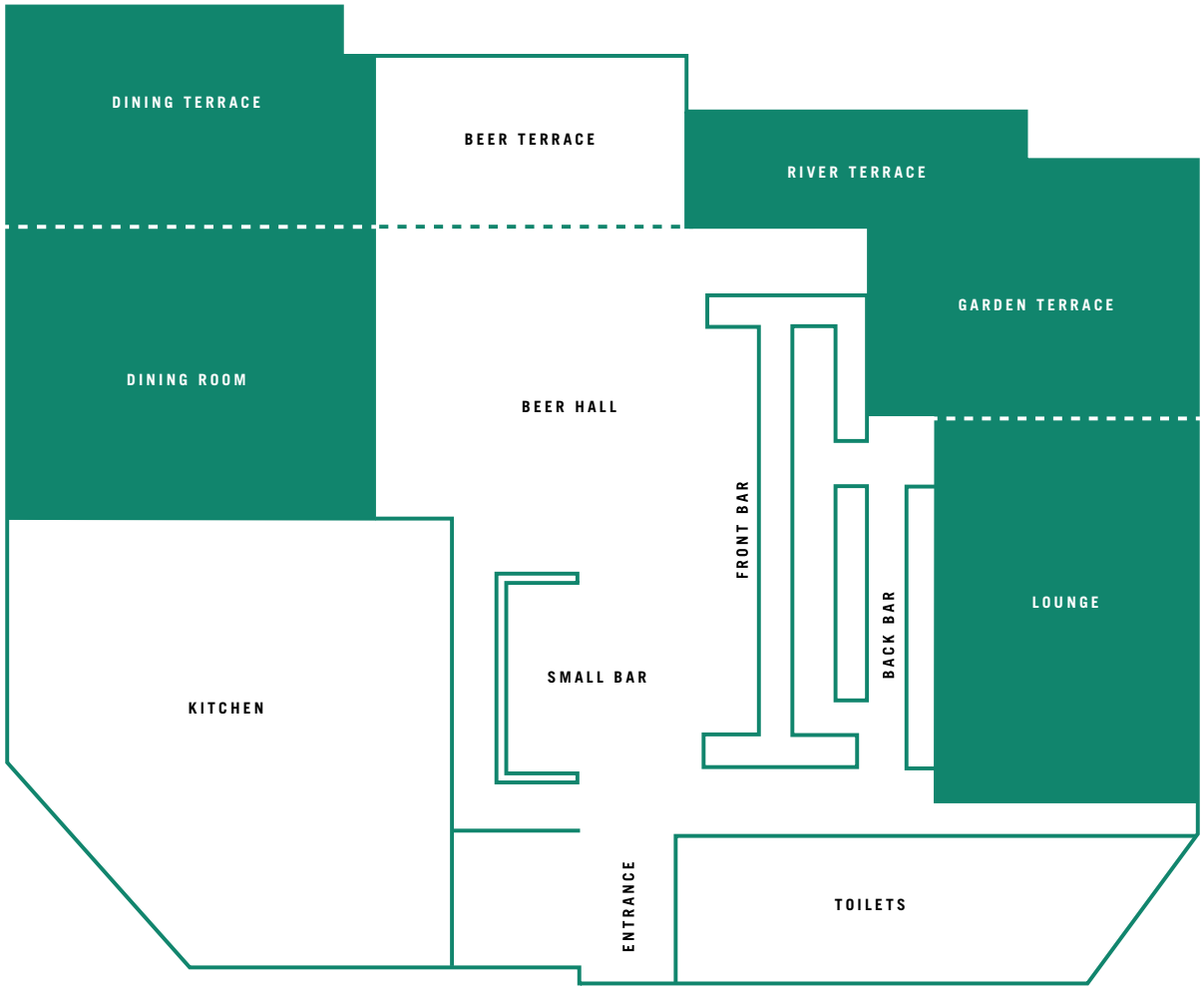
Our gorgeous external function area by the riverside. The Garden Terrace is fully covered by awnings so can be used all year round for a multitude of events.

RIVER TERRACE 30 standing, 20 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 – 110 standing
Lounge, Garden & River Terrace – 140 standing
Combined Dining – 140 standing, 110 seated
Beer Terrace – 40 standing, 36 seated
Full Venue – 400 standing, 250 seated



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

DINING ROOM

DINING TERRACE

RIVER TERRACE

YAYOI
KUSAMA
LOUNGE

GARDEN TERRACE

COCKTAIL EVENTS / CANAPÉ OPTIONS & ADDITIONS

MENUS SUBJECT TO CHANGE

OPTION 1 — $48PP

7 canapés per person
Select from cold, hot & sweet

OPTION 2 — $60PP

10 canapés per person
Select from cold, hot & sweet

OPTION 3 — $75PP

10 canapés per person
Select from cold, hot & sweet, 2 substantial

*Substantial items may be added to any canapé package at an additional $9 per piece

*Minimum 20 guests required

V-VEGETARIAN VG-VEGAN

(I)-IMPORTED SEAFOOD (A)-AUSTRALIAN SEAFOOD

PLEASE ADVISE YOUR EVENT MANAGER **2 WEEKS PRIOR** TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

CANAPÉS

COLD

Zucchini & Potato Rosti *Aioli, smoked paprika* V

Freshly Shucked Oysters *Apple cider mignonette* (A)

Beetroot & Feta Cones *Fresh horseradish*

Bacon & Gruyere Quiche *Onion jam*

Pork Terrine On Sourdough *Dijon mustard, cornichons*

Bruschetta *Tomato, olive, basil, balsamic* V

HOT

House Made Wild Mushroom & Feta Arancini *Roasted garlic aioli* V

Mac & Cheese Croquettes *Chipotle mayonnaise* V

Mini Cauliflower Cheese & Leek Pies V

Beef Brisket Bourguignon Croquettes
Horseradish mayonnaise

Glazed Chicken Skewers *Sesame seed, chive*

SUBSTANTIAL

Fish & Chips *Caper mayonnaise, lemon* (I)

Mini Pulled Pork Rolls *Pickled slaw, smoked apple sauce*

Angus Beef & American Cheese Sliders
Lettuce, tomato, mustard mayonnaise

Vegan Falafel Sliders *Lettuce, tomato, lemon, vegan aioli* VG

House Made Lamb Koftas *Dukkha crust, mint yoghurt*

SWEET

Vegan Red Velvet Cakes *Cashew cream*

Carrot & Walnut Cake VG

Pistachio & Crème Brûlée Tartlets

Basque Cheesecake & Strawberry Cones

Assorted Macarons

STATIONARY PLATTERS

15 PIECES PER PLATTER

Bruschetta *Tomato, olive, basil, balsamic* V	$85
Mac & Cheese Croquettes *Chipotle mayonnaise* V	$85
Vegan Falafel Sliders *Lettuce, tomato, lemon, vegan aioli* VG	$135
Angus Beef & American Cheese Sliders *Lettuce, tomato, mustard mayonnaise*	$135
Glazed Chicken Skewers *Sesame seed, chive*	$95
Mini Cauliflower Cheese & Leek Pies V	$135

SWEET PLATTERS

15 PIECES PER PLATTER

Vegan Carrot & Walnut Cakes	$95
Assorted Mini Gelato Cones	$85
Basque Cheesecake & Strawberry Cones	$90
Assorted Macarons	$90

DINING EVENTS

MENUS SUBJECT TO CHANGE MINIMUM OF 20 GUESTS

2 COURSES	$72PP
3 COURSES	$82PP

20 - 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.

80+ 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 LG-LOW GLUTEN LGA-LOW GLUTEN AVAILABLE
(I)-IMPORTED SEAFOOD (A)-AUSTRALIAN SEAFOOD
(M)-MIXED SEAFOOD

PLEASE ADVISE YOUR EVENT MANAGER **2 WEEKS PRIOR** TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

ENTRÉE

House Made Dips
& Flatbread V LGA
Selection of 3 dips, grilled flatbread

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

Smoked Atlantic Salmon (I) LGA
Soft herb salad, brioche, dill crème fraiche

Pork Ribs LG
Sticky BBQ pork ribs, pickled chilli, sour cream, chives

Beef & Red Wine Croquettes
Chipotle aioli

Fried Calamari
Lemon, caper mayonnaise, black pepper

MAIN

Roasted Daintree
Barramundi Fillet (M) LGA
Fennel & prawn bisque, saffron potato

Wild Mushroom Linguine V
Baby spinach, cream & white wine sauce, pangrattato, shaved pecorino

Slow Braised Pork
Knuckle Roulade
Apple, fennel & rocket salad, pork crackle, pork jus

Millawarra Free Range
Lamb Rump
Parsnip puree, sauteed spinach, potato & onion dauphinoise, lamb & rosemary jus

250g Black Angus Sirloin Steak
Fries, bearnaise sauce, watercress

Roast Chicken Breast
Crushed kipfler potato, tomato, olive, basil

SIDES - ADD ALL SIDES FOR $8PP

Fries

Roasted Chat Potatoes
Rosemary salt

Green Leaf Salad
Balsamic, shaved parmesan

Charred Broccolini
Olive oil, romesco, toasted almonds

DESSERT

Sticky Date Pudding VG
Butterscotch sauce

Basque Cheesecake
Black cherry compote

Apple & Rhubarb Crumble
Cinnamon bun ice cream

Cheese Plate LGA
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 served with a selection of sides.

*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 V
Shaved pecorino, chipotle, bacon crumb

Fried Calamari (I)
Lemon, black pepper

Grilled Saganaki V
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

PLEASE ADVISE YOUR EVENT MANAGER 2 WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

V-VEGETARIAN LG-LOW GLUTEN LGA-LOW GLUTEN AVAILABLE
(I)-IMPORTED SEAFOOD

BEVERAGE PACKAGES

MENUS SUBJECT TO CHANGE

STANDARD PACKAGE

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

BEER & CIDER

Peroni 3.5% Italy

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

2HR - $70 PER PERSON
3HR - $80 PER PERSON
4HR - $90 PER PERSON

BEER & CIDER

Peroni 3.5% Italy

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

Castello Di Gabbiano Delle Venezie Pinot Grigio Italy

Lenz Moser Grüner Vetliner Austria

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Redbank King Valley Pinot Noir VIC

Lenz Moser Blaufrankish Austria

DELUXE PACKAGE

2HR - $90 PER PERSON
3HR - $100 PER PERSON
4HR - $110 PER PERSON

BEER & CIDER

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.

CONTACT & DIRECTIONS

HOPHAUS BAR

Shop MR5, Mid Level,
Southgate Precinct,
Southbank, VIC, 3006

Iconic Pubs Australia Pty Ltd Trading as Hophaus
ABN 42 134 168 953
hophaus.com.au

EVENTS SALES MANAGER

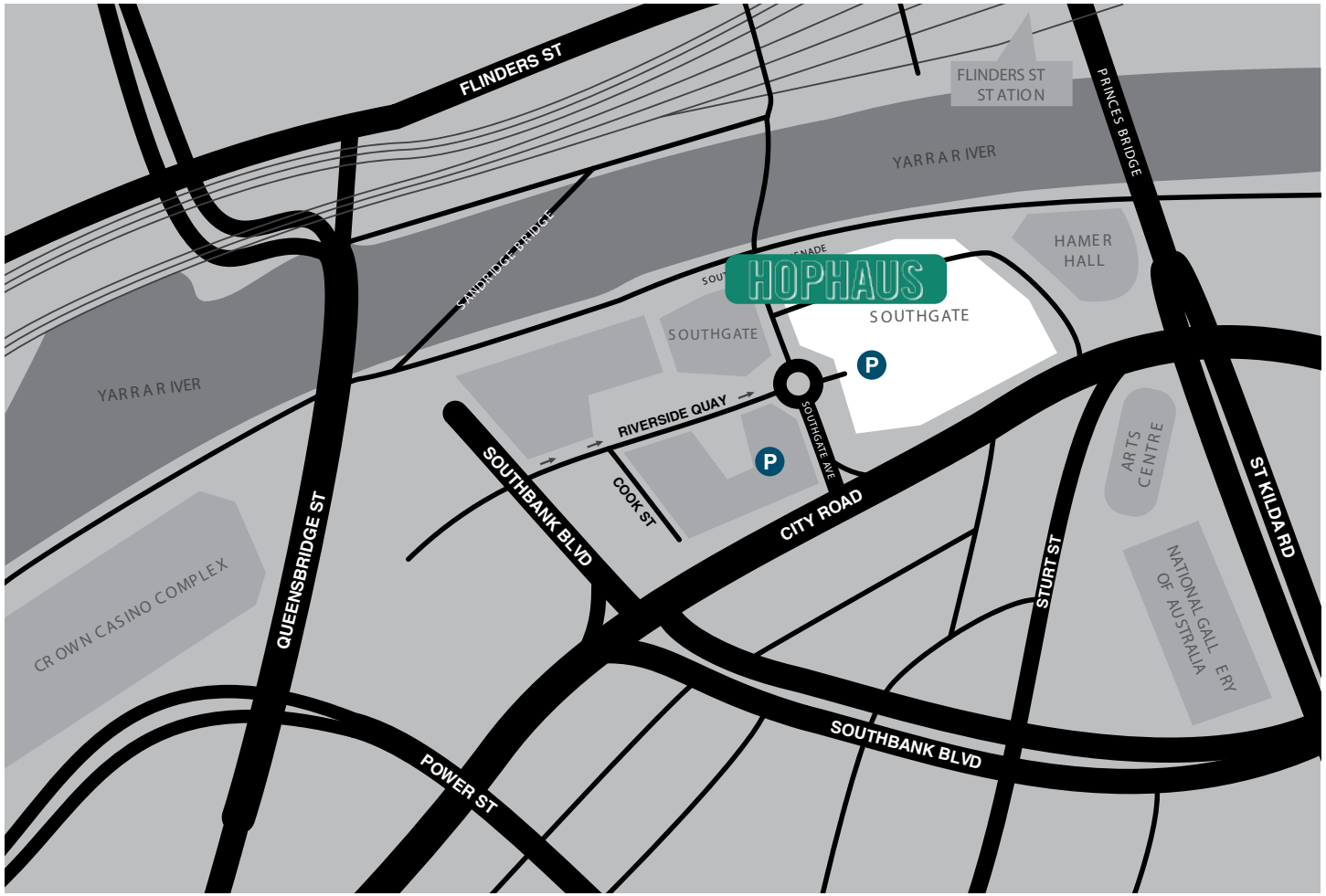
Katie Smith
0475 908 877
functions@hophaus.com.au

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.



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