



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

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

10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.4% surcharge applies to all merchant card transactions.



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, 30 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

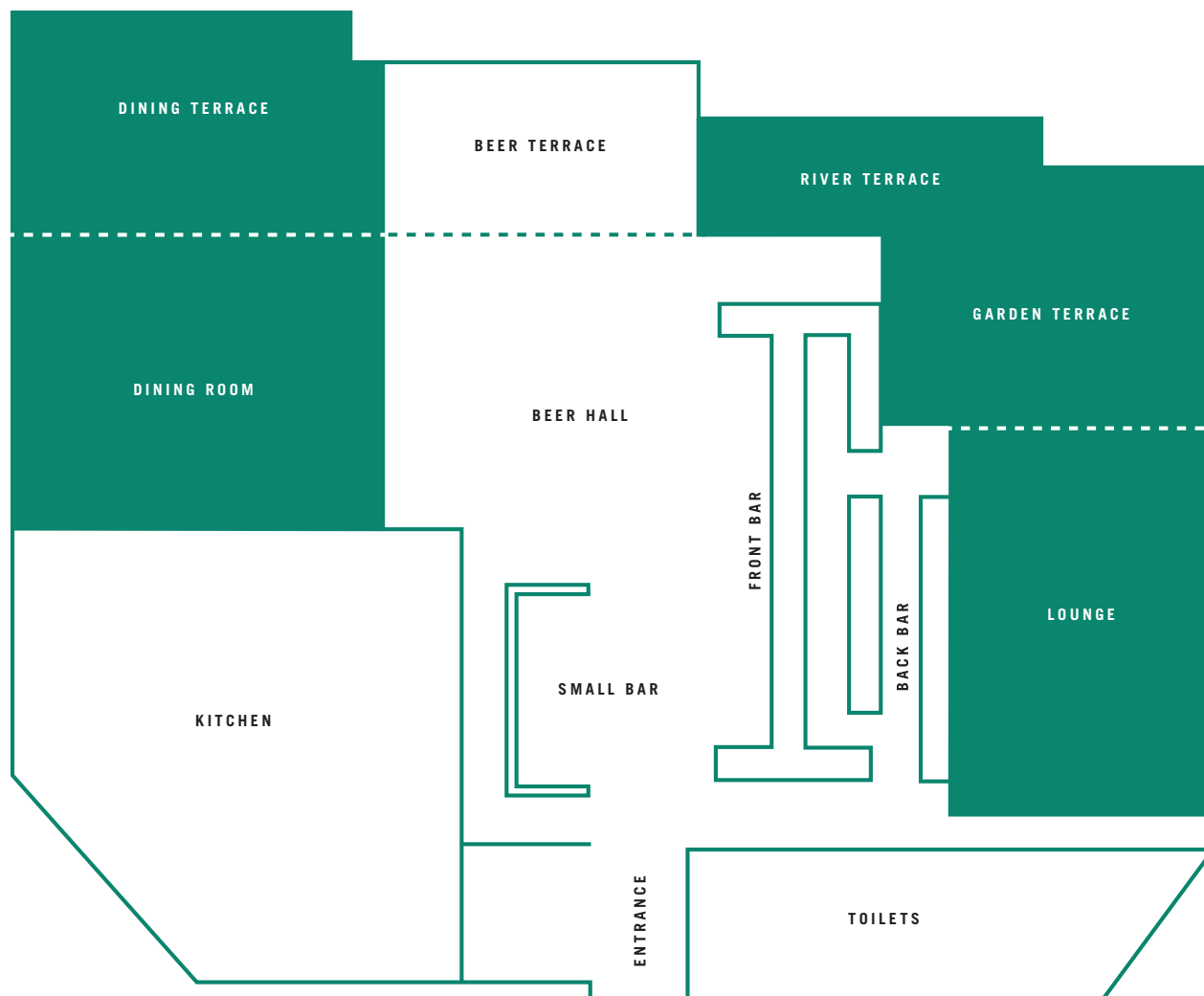
Lounge & Garden Terrace – 120 standing

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.

DINING ROOM



DINING 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 \$8.50 per piece

*Minimum 20 guests required

CANAPÉS

COLD

Zucchini & Potato Rosti *Aioli, smoked paprika* V
Chicken Liver Parfait *Onion jam, brioche toast*
Prawn Cocktail Cone *Avocado, chive*
Bacon & Gruyere Quiche
Smoked Salmon Rillettes on Crouton *Horseradish & juniper*

HOT

Spinach & Ricotta Cigars V
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 & Chips *Caper mayonnaise, lemon*
Mini Lamb Rolls *Pickled shallot, chimichurri*
BBQ Beef Sliders *Cabbage slaw*
Crispy Falafel Sliders *Lettuce, tomato, lemon, vegan aioli* VG
Mini Reuben Rolls *Pastrami, sauerkraut, mustard, Swiss cheese*

SWEET

Cherry Chocolate & Coconut Mini Tarts
Carrot & Walnut Cake VG
Pistachio & Crème Brûlée Tartlets
Basque Cheesecake & Strawberry Cones
Assorted Macarons

STATIONARY PLATTERS

15 PIECES PER PLATTER

Chicken Bites *Smoked mayonnaise* \$30
Mac & Cheese Croquettes *Chipotle mayonnaise* V \$75
Crispy Falafel Sliders *Lettuce, tomato, lemon, vegan aioli* VG \$90
BBQ Beef Sliders *Cabbage 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
Pistachio & Crème Brûlée Tartlets \$75
Assorted Macarons \$85



V - VEGETARIAN VG - VEGAN

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



DINING EVENTS

MENUS SUBJECT TO CHANGE MINIMUM OF 20 GUESTS

2 COURSES \$72PP

3 COURSES \$80PP

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

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



ENTRÉE

Mushroom & Mozzarella Arancini
Truffle aioli, parmesan

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

House Made Koftas
Beef, pork & herb koftas, tomato sugo, toasted ciabatta, shaved pecorino

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

Chicken Liver Pâté
Onion jam, pickles, sourdough

Fried Calamari
Lemon, caper mayonnaise, black pepper

MAIN

Roasted Barramundi Fillet
Cavolo nero, lemon butter sauce, herb oil, tomato concasse

Winter Vegetable Lasagne V
Home made lasagne, salsa verde, extra virgin olive oil

Duck Confit
Crispy skin duck leg, potato, mushroom, soft herb, jus

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

Lemon Tart
Crème fraîche

Basque Cheesecake
Berry compote, honeycomb

Three Cheese Selection
Condiments, crackers, bread

Sticky Date Pudding
Butterscotch sauce, vanilla bean ice cream

Chocolate Brownie
Salted caramel, peanut brittle, vanilla ice cream



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
Today's 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.



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

PREMIUM PACKAGE

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

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

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



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 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

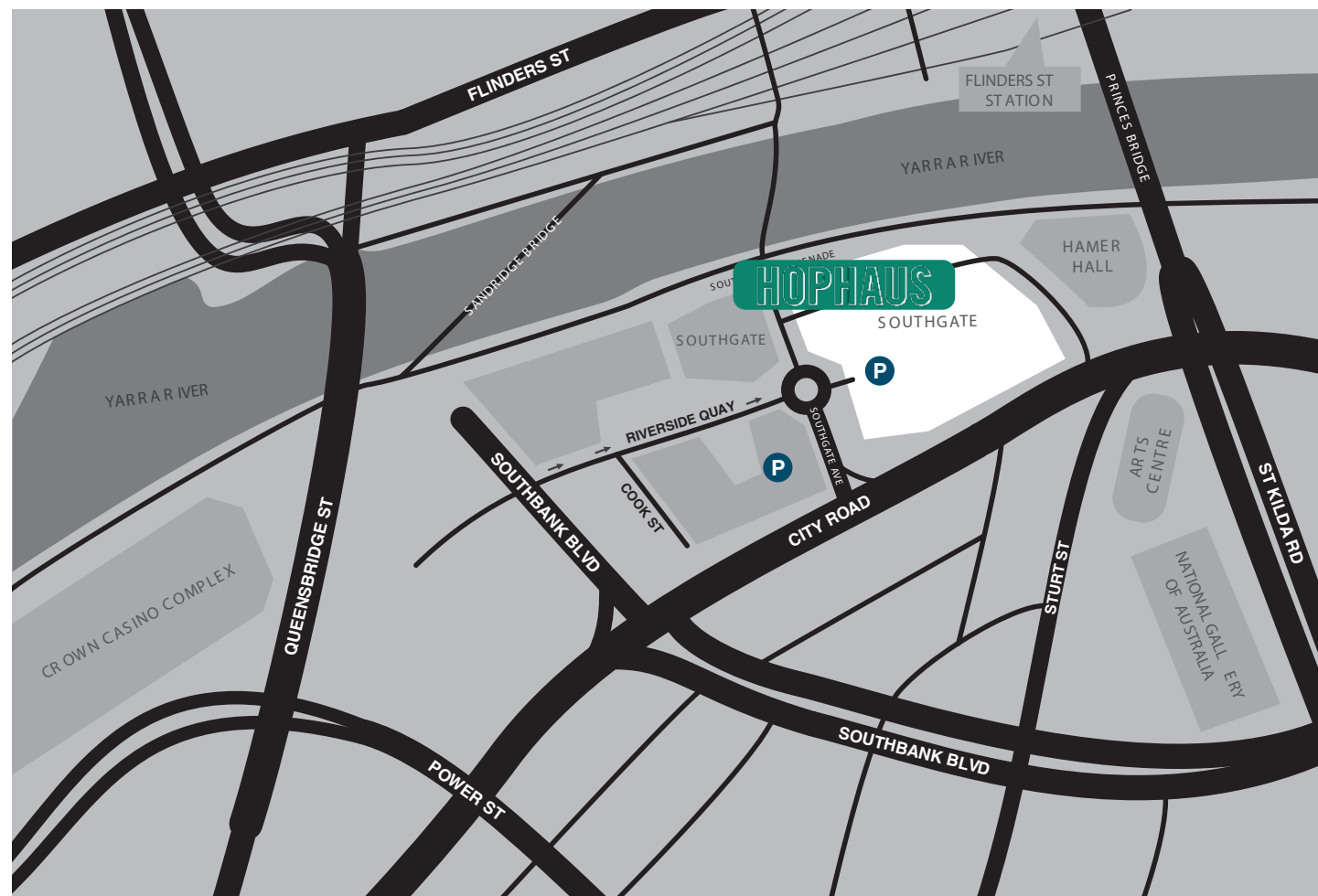
Annaliese Rolfe
0475 908 877
functions@hophaus.com.au

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.



10% surcharge applies on Sundays. 15% surcharge applies on all public holidays.
1.4% surcharge applies to all merchant card transactions.