



HOPHAUS

CHRISTMAS PACKAGE 2024

HOPHAUS

WE LOVE CHRISTMAS 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.

We look forward to hosting your Christmas celebration. This special Christmas function package is available exclusively from 30 October through to 30 December 2024.

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 annaliese@redrockvenues.com.au

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.

A 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

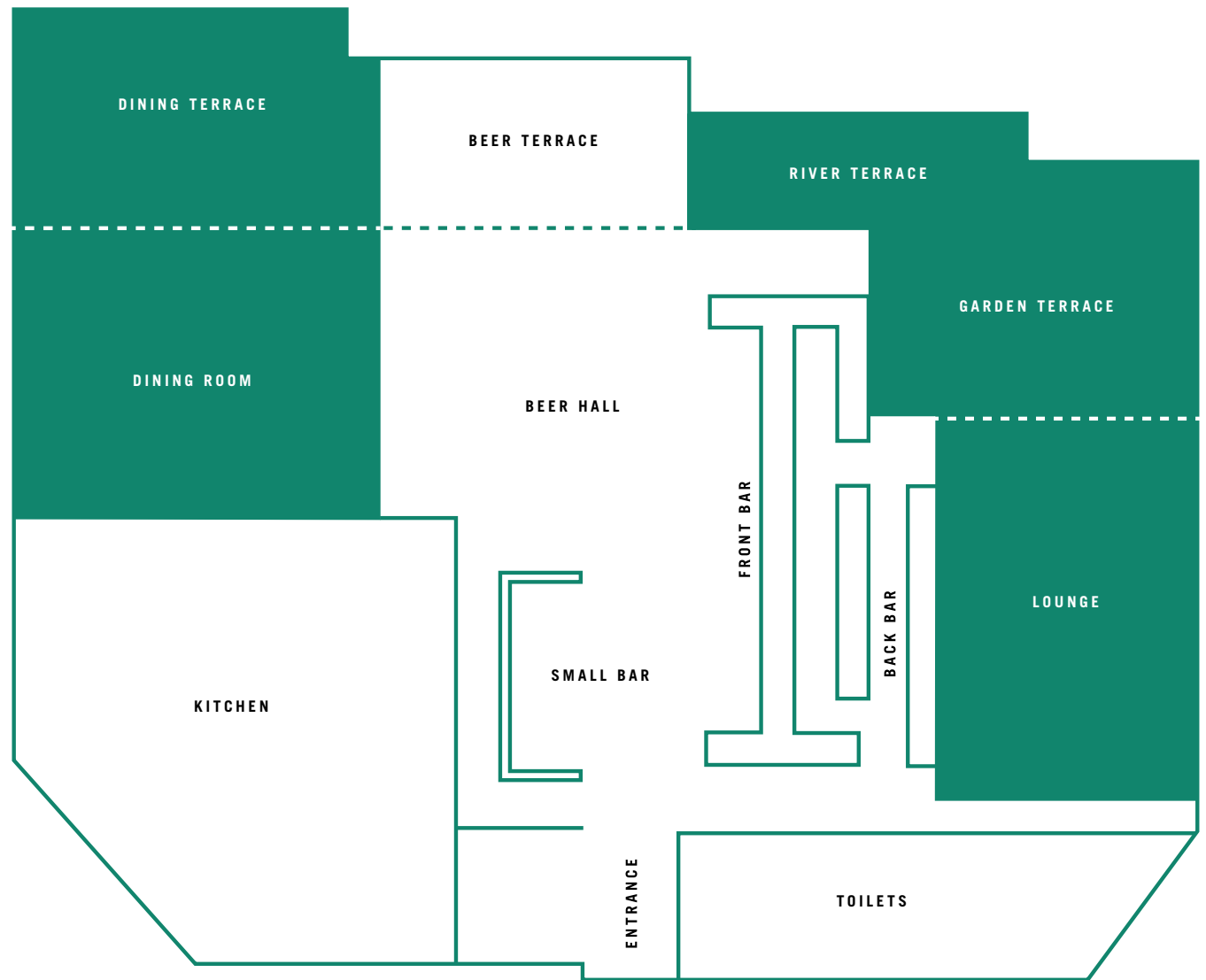
The Lounge is a stylish internal space and includes private bar access with comfortable casual seating. Our wireless microphone may be utilised for speeches here and further AV can be hired in consultation with our Events Sales Manager.

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

CHRISTMAS COCKTAIL EVENTS / CANAPÉ OPTIONS

OPTION 1 \$50 PER PERSON

7 CANAPÉS PER PERSON

COLD

Beetroot Cones Goats cheese & horseradish V

Bacon & Gruyere Quiche Onion jam

HOT

**Vegan Butternut Pumpkin &
Buckwheat Bites** Salsa verde V

Mac & Cheese Croquettes Chipotle mayonnaise V

Mushroom Arancini Potato aioli V

Glazed Chicken Skewers Sesame seed, chive

SWEET

Cherry, Chocolate & Coconut Tartlets

OPTION 2 \$65 PER PERSON

10 CANAPÉS PER PERSON

COLD

Beetroot Cones Goats cheese & horseradish V

Bacon & Gruyere Quiche Onion jam

Peppered Beef Tataki Roast capsicum, olive

HOT

Vegan Butternut Pumpkin & Buckwheat Bites
Salsa verde V

Mac & Cheese Croquettes Chipotle mayonnaise V

Glazed Chicken Skewers Sesame seed, chive

Mini Beef Burgundy Pies

Garlic Prawn Skewers Lemon, chive

SWEET

Cherry, Chocolate & Coconut Tartlets

Vegan Red Velvet Cakes Cashew cream

OPTION 3 \$78 PER PERSON

10 CANAPÉS PER PERSON
2 SUBSTANTIAL CANAPÉS PER PERSON

COLD

Beetroot Cones Goats cheese & horseradish V

Bacon & Gruyere Quiche Onion jam

Peppered Beef Tataki Roast capsicum, olive

HOT

Vegan Butternut Pumpkin & Buckwheat Bites
Salsa verde V

Mac & Cheese Croquettes Chipotle mayonnaise V

Mini Beef Burgundy Pies

Garlic Prawn Skewers Lemon, chive

SUBSTANTIAL

Smoked Lamb Shoulder Chimichurri, capsicum ketchup

Fish n Chips Caper mayonnaise, lemon

SWEET

Macarons

Mini Gelato Cones



*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.

CHRISTMAS COCKTAIL EVENTS / CANAPÉ ADDITIONS

SUBSTANTIAL CANAPÉS

ADD TO ANY PACKAGE FOR \$8.50 PER PIECE

Pulled Beef Brisket Sliders

Pickles, slaw

Fish n Chips

Caper mayonnaise, lemon

Mini Hotdogs

Caramelised onion, American mustard

Mini Beef Burgundy Pies

Vegan Beetroot Sliders

Tomato, garlic toum, quick slaw V

Smoked Lamb Shoulder

Chimichurri, capsicum ketchup

STATIONARY PLATTERS

15 PIECES PER PLATTER

Vegan Butternut Pumpkin & Buckwheat Bites \$90

Salsa verde V

Mac & Cheese Croquettes \$85

Chipotle mayonnaise V

Vegan Beetroot Sliders \$125

Tomato, garlic toum, quick slaw V

Glazed Chicken Skewers \$95

Sesame seed, chive

Cauliflower & Leek Pies V \$115

Smoked Lamb Shoulder Rolls \$130

Chimichurri, capsicum ketchup

SWEET PLATTERS

15 PIECES PER PLATTER

Vegan Carrot & Walnut Cakes \$95

Mini Gelato Cones \$85

Macarons \$90

Lemon & Raspberry Cheesecake Tartlets \$85



**MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN

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CHRISTMAS DINING EVENTS

MENUS SUBJECT TO CHANGE

2 COURSES \$75 PER PERSON

3 COURSES \$85 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.



**MINIMUM 15 GUESTS REQUIRED

V - VEGETARIAN

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ENTRÉE

Mushroom & Stracciatella Arancini
Herb aioli, soft herbs V

Vegan Butternut Pumpkin Koftas
Buckwheat, soft herbs, garlic toum

Half Shell Scallops
Curried butter, chive

Traditional Prawn Cocktail
Cucumber, avocado, onion, cos lettuce, croutons, Marie Rose

Buffalo Wings
Smokey BBQ, dill & chive ranch dressing, crispy shallot, pickled chilli

MAIN

Roasted Barramundi
Slow-cooked harissa chickpeas, Chimichurri, crispy kale

Lamb Shoulder Roulade
Beetroot hummus, caramelised red onion, feta & oregano salad, charred broccolini, rosemary jus

Spring Pea & Asparagus Risotto
Grilled zucchini, lemon, basil, feta V

Roasted Chicken Breast
Bacon butter sauce, spinach, kipfler potato, crisp cavolo nero

Traditional Christmas Turkey & Ham
Roasted chat potatoes, honey glazed carrots, buttered beans, gravy

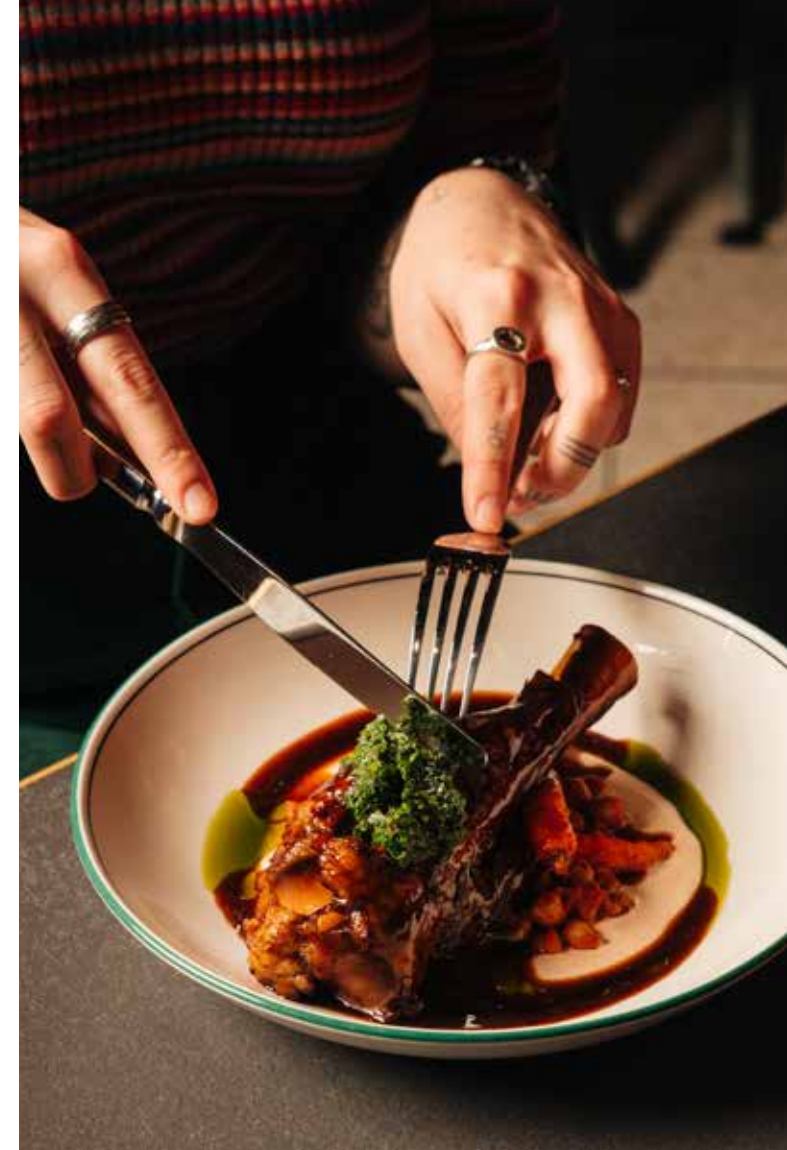
SIDES ADD ALL SIDES FOR +\$8PP

Roasted Chat Potatoes
Rosemary salt

Green Leaf Salad
Balsamic, shaved parmesan

Buttered Green Beans
Garlic

Roasted Heirloom Carrots
Whipped ricotta, chive



DESSERT

House Made Chocolate Brownie
Salted caramel, peanut brittle, vanilla ice cream

Sticky Date Pudding
Orange caramel, choc malt ice cream

Summer Fruit Pavlova
Vanilla chantilly, passionfruit, honey ice cream

Cheese Selection
3 varieties, condiments, crackers, bread

CHRISTMAS COAL PIT FEAST

MENUS SUBJECT TO CHANGE

\$90 PER PERSON

Inspired by European feasting traditions, our Coal Pit feasting menu provides a unique experience for guests. The meal begins with a shared entrée for the table, followed by your two mains - lamb, pork or beef - or opt for a whole suckling pig accompanied by a variety of sides. It's a meal that you and your guests will remember.

*MINIMUM 10 GUESTS REQUIRED



SHARED ENTRÉE ALL TO SHARE ON THE DAY

Bretzel & Pickles

Butter, house pickles V

Grilled King Prawns

Garlic butter, lemon

Mac & Cheese Croquettes

Pecorino, chipotle, bacon crumb

Calamari Fritti

Lemon, black pepper

Vegan Butternut Pumpkin Koftas

Buckwheat, soft herbs, garlic toum

Mushroom & Stracciatella Arancini

Herb aioli, soft herbs V

SHARED MAIN SELECT 2 FOR GUESTS TO SHARE ON THE DAY

Coal Roasted Lamb Shoulder

Cumin & rosemary rub, rich lamb jus

Angus Beef Rump

Beef & horseradish jus

Rotisserie Pork Loin Roast

Spiced apple purée & jus

OR

Whole Suckling Pig

*VEGETARIANS CAN BE CATERED FOR MAINS. PLEASE SPEAK TO EVENTS SALES MANAGER.

SIDE DISHES SELECT 3 FOR GUESTS TO SHARE ON THE DAY

House Garden Salad

Green Pea, Feta & Mint Salad

Sautéed Greens

Crisp Chat Potatoes,

Rosemary salt, confit garlic

Fries

NOTE: DESSERT CAN BE ADDED FOR AN ADDITIONAL \$15 PER PERSON

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CHRISTMAS 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

Rothbury Estate Chardonnay

Rothbury Estate Cabernet Merlot

All Hunter Valley NSW

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.

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

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

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



*ALL BEVERAGE PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK & JUICES. ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

ADD A WELCOME DRINK

Cocktail on arrival \$20 per person

DISCUSS OPTIONS WITH OUR
EVENTS SALES MANAGER

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
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.

