



HOPHAUS

CHRISTMAS PACKAGE 2026

HOPHAUS

WE LOVE CHRISTMAS FUNCTIONS

Discover Hophaus, perched above the banks of Yarra River.

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 26 October through to 30 December 2026.

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 0475 908 877
or email functions@hophaus.com.au

hophaus.com.au

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



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, 40 seated dependent on seating configuration

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

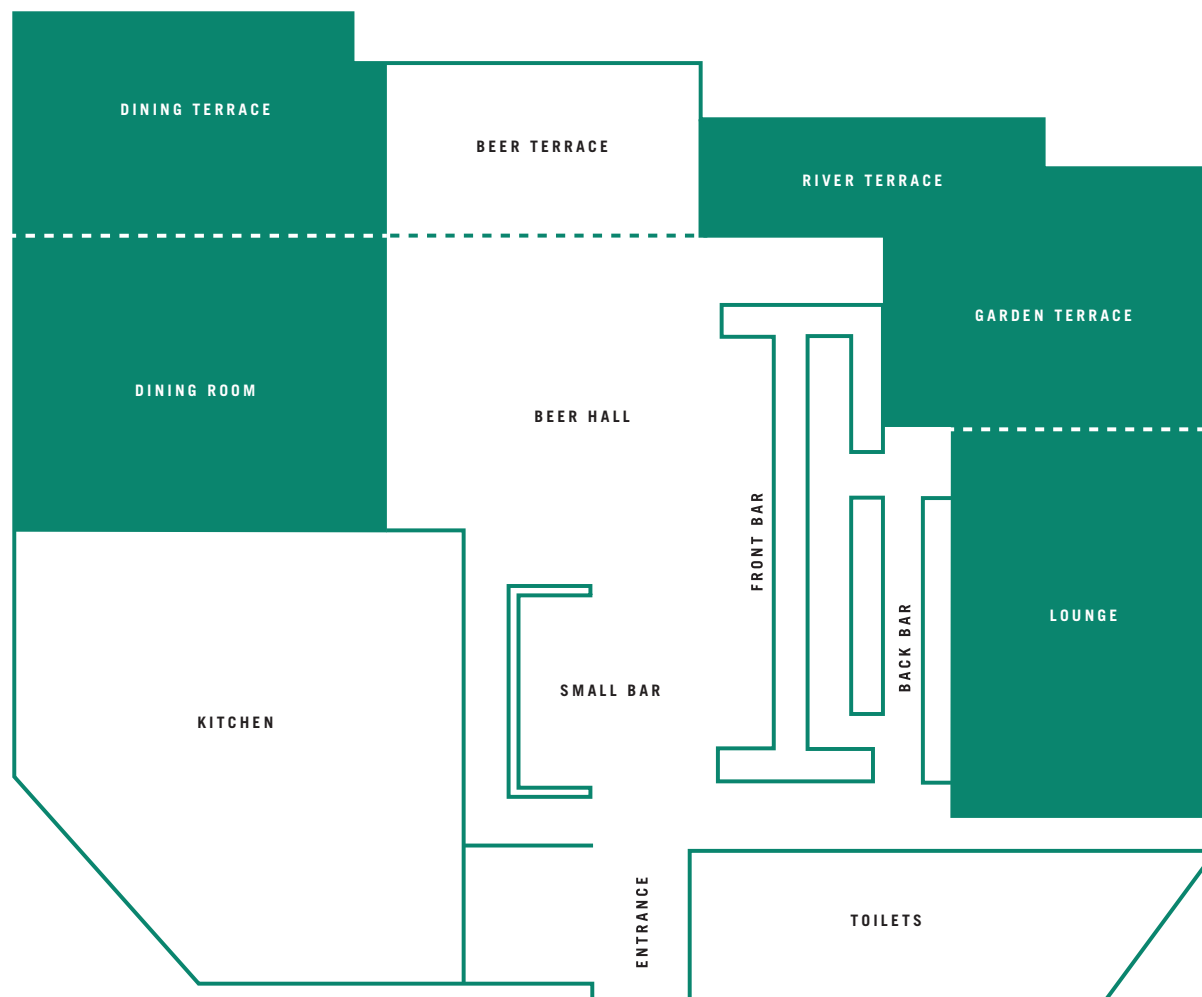
Lounge & Garden Terrace – 110 standing

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





CHRISTMAS COCKTAIL EVENTS / CANAPÉ OPTIONS

OPTION 1
\$52 PER PERSON

7 CANAPÉS PER PERSON

COLD

Bruschetta Tomato, olive, basil, balsamic V

Onion & Gruyere Quiche Onion jam LG V

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes VGO

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

SWEET

Vegan Quince Jam Tarts

OPTION 2
\$69 PER PERSON

10 CANAPÉS PER PERSON

COLD

Bruschetta Tomato, olive, basil, balsamic V

Onion & Gruyere Quiche Onion jam LG V

Prawn Cocktail Cones Avocado, chive (A)

Chicken Waldorf Finger Sandwiches

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes VGO

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

Cauliflower Cheese & Leek Pies v

SWEET

Vegan Quince Jam Tarts

OPTION 3
\$82 PER PERSON

10 CANAPÉS PER PERSON

2 SUBSTANTIAL CANAPÉS PER PERSON

COLD

Onion & Gruyere Quiche Onion jam LG V

Prawn Cocktail Cones Avocado, chive (A)

Chicken Waldorf Finger Sandwiches

HOT

House Made Wild Mushroom & Feta Arancini

Roasted garlic aioli V

Mac & Cheese Croquettes Chipotle mayonnaise V

Beef Brisket Bourguignon Croquettes VGO

Horseradish mayonnaise

Glazed Chicken Skewers Sesame seed, chive

Cauliflower Cheese & Leek Pies v

SUBSTANTIAL

Mini Pulled Pork Rolls Pickled slaw, smoked apple sauce

Fish n Chips Caper mayonnaise, lemon (I)

SWEET

Vegan Quince Jam Tarts

Basque Cheesecake & Strawberry Cones



*SUBSTANTIAL ITEMS MAY BE ADDED TO ANY CANAPE PACKAGE AT AN ADDITIONAL \$9 PER PIECE
SEE MENU NEXT PAGE

**MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN VG-VEGAN VGO-VEGAN AVAILABLE LG-LOW GLUTEN SEAFOOD (A)-AUSTRALIAN (I)-IMPORTED (M)-MIXED

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 \$9 PER PIECE

Mini Pulled Pork Rolls

Pickled slaw, smoked apple sauce

Fish n Chips

Caper mayonnaise, lemon (I)

Angus Beef & American Cheese Sliders

Lettuce, tomato, mustard mayonnaise VGO

Mini Beef Burgundy Pies

Cacio e Pepe

Black pepper & parmesan V

STATIONARY PLATTERS

15 PIECES PER PLATTER

Bruschetta \$85

Tomato, olive, basil, balsamic V

Chicken Waldorf Finger Sandwiches \$95

Mac & Cheese Croquettes \$85

Chipotle mayonnaise V

Glazed Chicken Skewers \$95

Sesame seed, chive

Cauliflower & Leek Pies V \$135

Angus Beef & American Cheese Sliders \$135 VGO

Lettuce, tomato, mustard mayonnaise

SWEET PLATTERS

15 PIECES PER PLATTER

Vegan Quince Tarts \$95

Mini Gelato Cones \$85

Macarons \$90

Basque Cheesecake & Strawberry Cones \$90



**MINIMUM 20 GUESTS REQUIRED

V - VEGETARIAN VG-VEGAN VGO-VEGAN AVAILABLE LG-LOW GLUTEN SEAFOOD (A)-AUSTRALIAN (I)-IMPORTED (M)-MIXED

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 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 - 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 you your choices sharing-style on the day.



**MINIMUM 15 GUESTS REQUIRED

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ENTRÉE

Hummus & Spiced Chickpea

First press olive oil, cucumber, tomato, coriander, sumac VG LGA

Fried Calamari

Lemon, caper mayonnaise, black pepper (I)

Mushroom & Stracciatella Arancini

Herb Aioli, parmesannion V

Beef & Red Wine Croquette

Chipotle aioli

Tuna Crudo

Blood orange, native lime, basil (A)

MAIN

Roasted Daintree Barramundi

Roasted garlic skordilla, sautéed spinach, lemon pepper butter sauce, crisp leek (A)

Butternut Pumpkin & Sage Risotto

Shallot, baby spinach, brown butter, toasted pine nuts, shaved pecorino V

Roasted Free Range Chicken Breast

Roasted capsicum ragu, saffron potato, cavelo nero, chorizo oil

Traditional Christmas Turkey & Ham

Roasted chat potatoes, honey glazed carrots, buttered beans, gravy

250g Black Angus Sirlion Steak

Fries, béarnaise sauce, watercress

SIDES ADD ALL SIDES FOR +\$8PP

Green Leaf Salad V

Balsamic, shaved parmesan

Buttered Green Beans & Bacon

Garlic, parsley

Roasted Heirloom Carrots V

Whipped ricotta, chive



DESSERT

Strawberry Bombe Alaska

Summer berry purée lime

Basque Cheesecake

Honeycomb

Lemon Tart

Crème fraiche

Chocolate & Almond Dome

Salted caramel, almond brittle

Cheese Selection

3 varieties, 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

Shaved pecorino, chipotle, bacon crumb

Fried Calamari

Lemon, black pepper (I)

Grilled Saganaki V

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

V - VEGETARIAN VG-VEGAN VGO-VEGAN AVAILABLE LG-LOW GLUTEN

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

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CHRISTMAS 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 Veltliner Austria

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Redbank King Valley Pinot Noir VIC

Lenz Moser Blaufrankisch 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

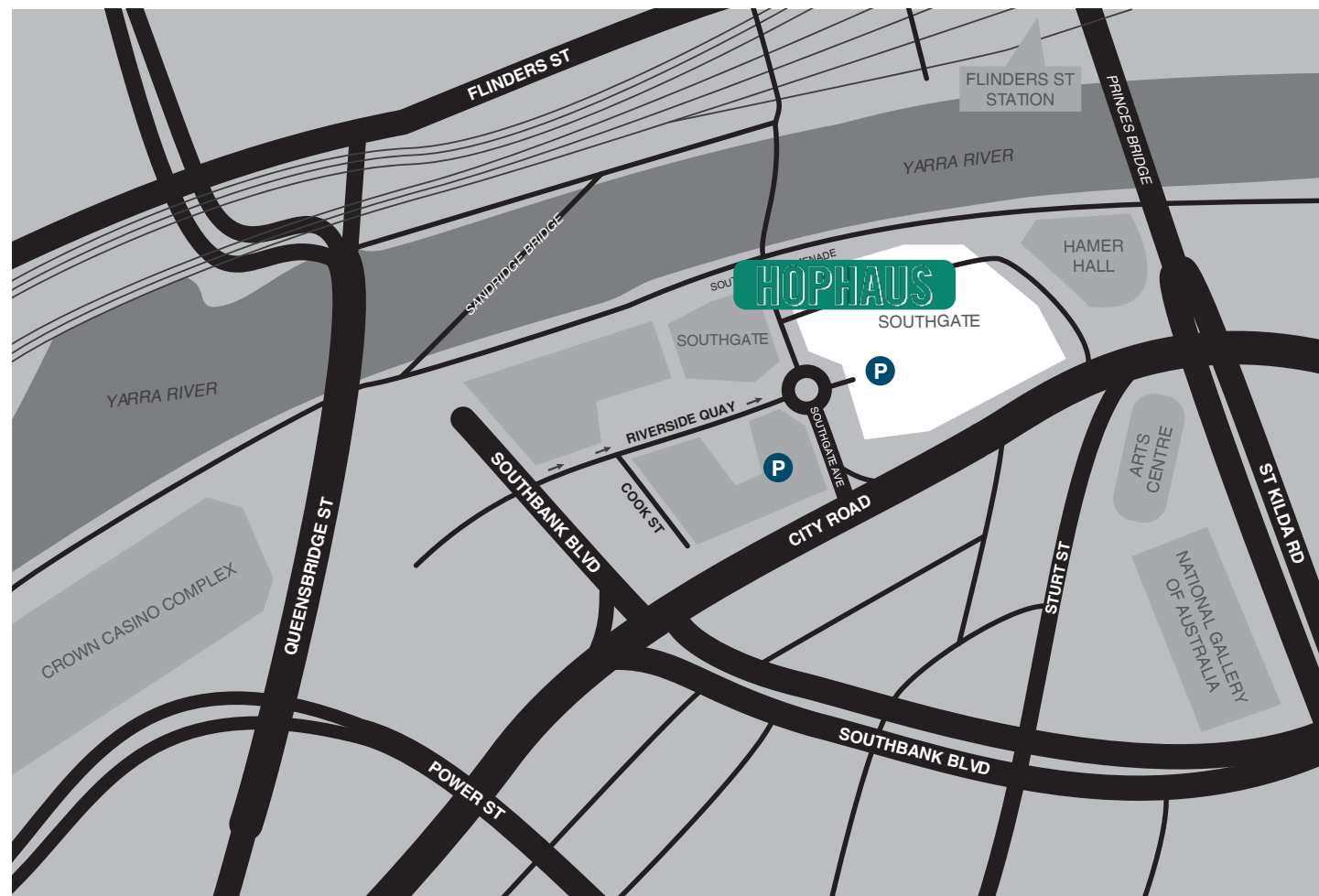
Katie Smith
0475 908 877
functions@hophaus.com.au

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.



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