



HOPHAUS

— BIER BAR GRILL —



HOPHAUS

FUNCTIONS

Discover Hophaus Bier Bar Grill, perched above the banks of Yarra River at Southbank.

A contemporary twist on a German beer and dining 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 not seen before in Melbourne with a variety of function spaces offering a range of options for your next event.

CONTACT DETAILS

Chris Dore
03 9682 5900
functions@hophaus.com.au

hophaus.com.au
facebook.com/hophausbar
@hophausbar

Shop MR5, Mid Level
Southgate Restaurant & Shopping Precinct
Southbank, VIC, 3006



OUR SPACES (DINING)

Cologne Dining Room

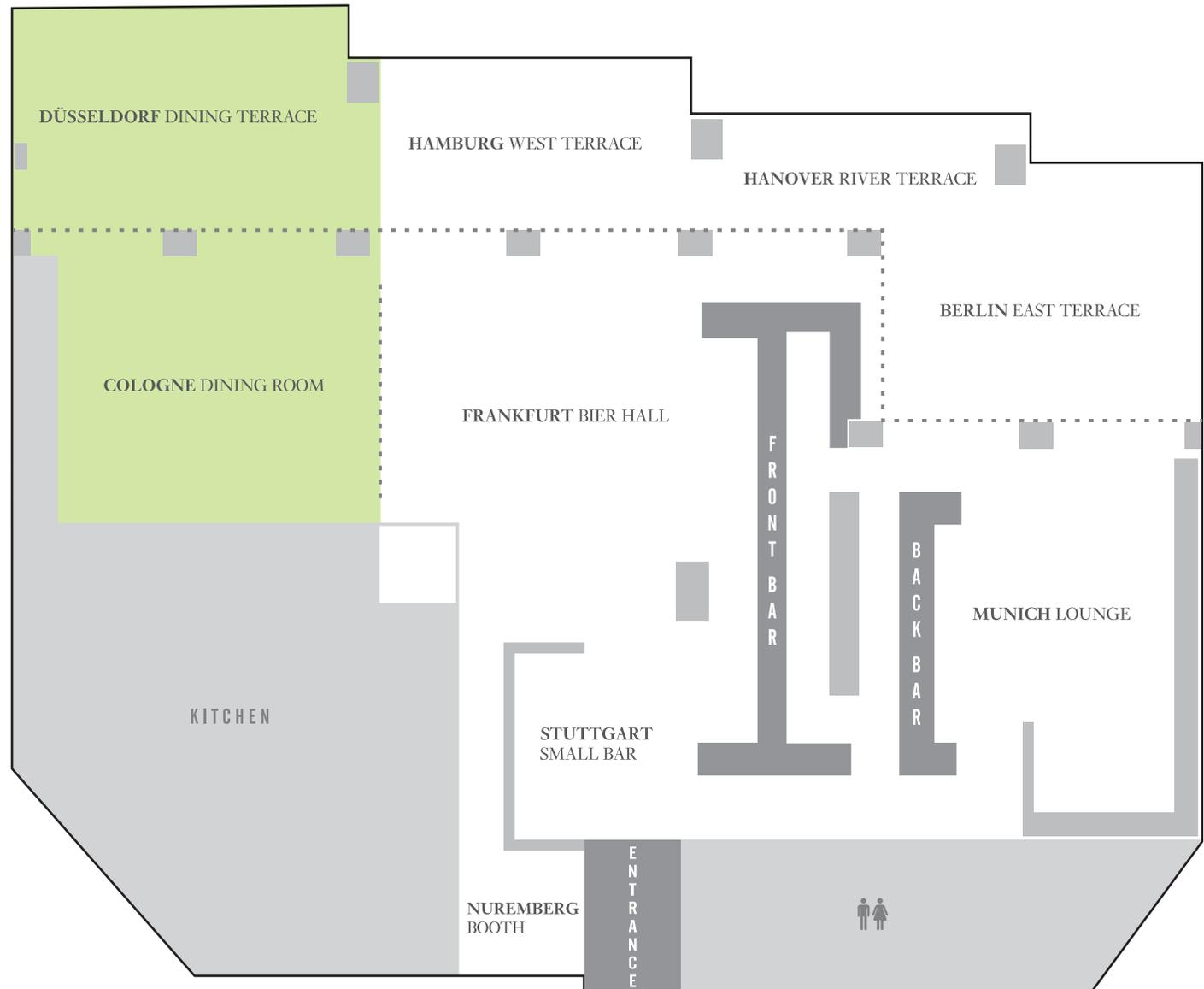
An internal dining room that can hold up to 60 guests. Sectioned off and semi-private, Cologne lends itself well to corporate dinners, private functions and all other types of celebrations. Our wireless microphone is available for use in this space.

Düsseldorf Dining Terrace

An external, terrace dining space that can hold up to 50 guests for a seated function and 65 guests for a stand up event. Functional all year round, Düsseldorf 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.

Cologne & Düsseldorf

These two areas can be combined to cater for up to 110 guests seated or 150 guests standing.



**Please note we are a non-smoking venue.*

COLOGNE DINING ROOM



DÜSSELDORF DINING TERRACE

OUR SPACES (COCKTAIL)

Munich Lounge

Our primary function area, Munich holds up to 80 guests for a stand up cocktail style event and 30 for seated. Munich is a beautiful 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 your event manager.

Berlin East Terrace

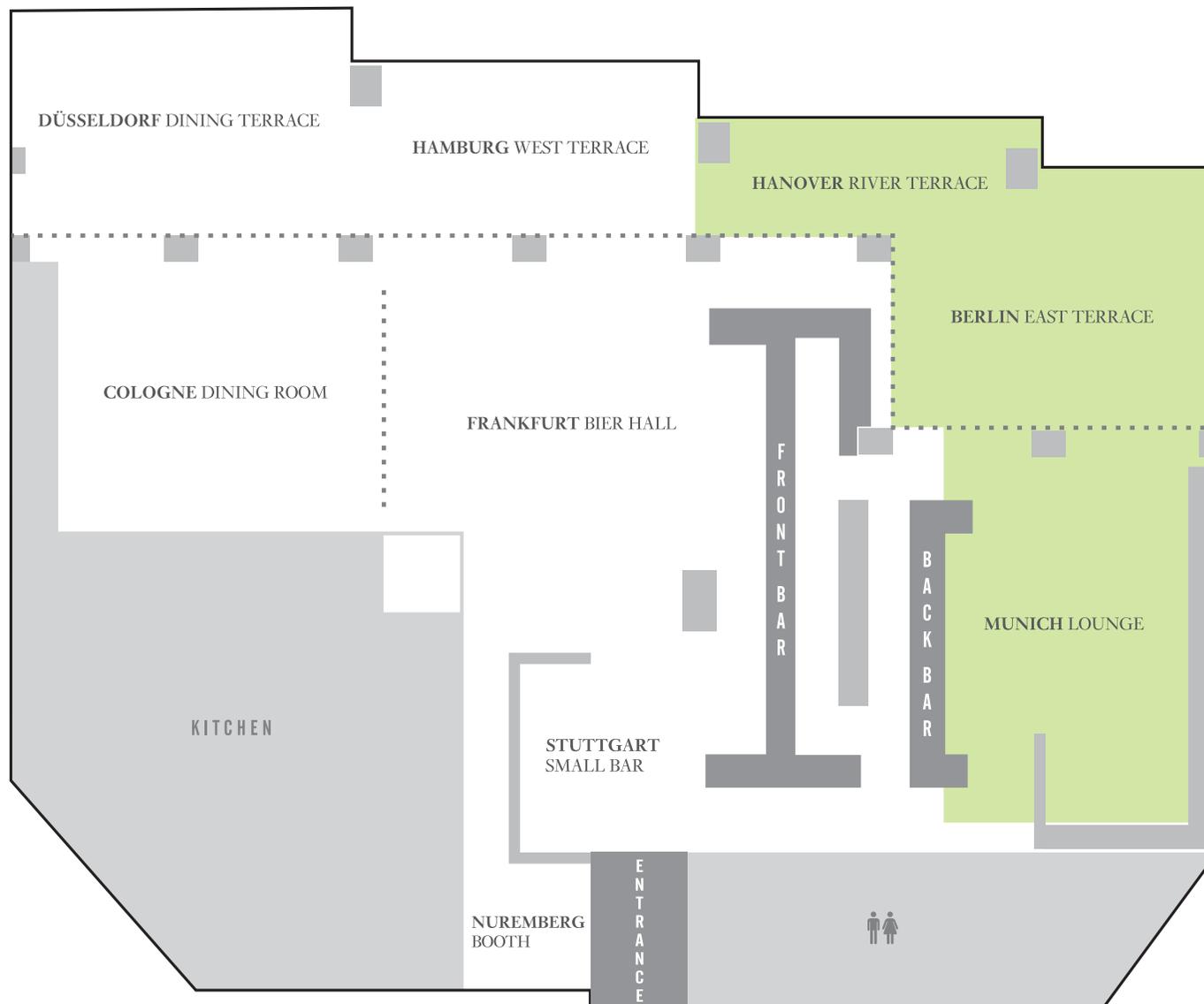
An external function area on our riverside terrace, suitable for up to 80 guests, Berlin is fully covered by retractable awnings and can be hired all year round for a multitude of events.

Hanover River Terrace

Another external function area on our terrace, Hanover can be booked for up to 24 guests seated or 30 standing. The space can also be booked in conjunction with Berlin (100pax), or both Munich and Berlin (180pax).

Munich, Berlin & Hanover

These areas can be combined to cater for functions of up to 180 guests for a stand up event, with the benefit of both indoor and outdoor areas, stunning views and easy access to bars.



*Please note we are a non-smoking venue.

HANOVER RIVER TERRACE



MUNICH LOUNGE



BERLIN EAST TERRACE

COCKTAIL EVENTS

Option 1 - \$31

7 pieces per person
(Selection from cold, hot and sweet)

Option 2 - \$43

10 pieces per person
(Selection from cold, hot and sweet)

Option 3 - \$53

10 pieces per person
(Selection from cold, hot and sweet)
2 substantial items per person

*Substantial items may be added to any canape package at an additional \$5 per piece

Minimum 25 guests required.



Cold

Natural pacific oysters, cider vinegar, cucumber, avrugar caviar *gf*

Spanner crab tartlet, coriander and lime

Smoked beetroot and feta tartlet

Salmon and juniper rillettes on rye crouton

Caramelised onion and blue cheese zwiebelkuchen

Pulled pork, spiced apple puree on rye crouton

Hot

Beer and cheese croquettes *veg*

Gouda and mushroom stuffed knödel *gf, veg*

Mini toasted reuben fingers, dijon, gherkin

Mini vegetarian burger *veg*

Bitterballen (*beef brisket, béchamel croquettes*), Löwensenf mustard

Vegetable bierocks (*German pastry*) *veg*

Substantial

Mini beef burgers, braised beer onions, cheddar

Cheese Kranksy in mini bun, rotkhol, lowensenf mustard

Slow smoked brisket bun, crisp shallot, smoked mayonnaise

Bratwurst in mini bun, sauerkraut, smoked mayonnaise

Pulled pork in mini bun, coriander, cider onions

Spätzle and herb croquettes *veg*

Sweet

Mini berliner, spiced apple, cinnamon

Mini chocolate and praline tart

Petite Schwarzwälder Kirschtorte (*Black Forest cake*)

veg-vegetarian gf-gluten friendly



Additional Platters

15 pieces per platter (price per platter)

Mini beef burgers, braised beer onions, cheddar \$75

Cheese Kranksy in mini bun, rotkhol, Löwensenf mustard \$75

Slow smoked brisket bun, crisp shallots, smoked mayonnaise \$75

Pulled pork in mini bun, coriander, cider onions \$75

Bratwurst in mini bun, sauerkraut, smoked mayonnaise \$75

Spätzle and herb croquettes *veg* \$67.50

Vegetable bierocks (*German pastry*) *veg* \$53

Buckets of pork crackle, chilli caramel *gf* \$15 each

DINING EVENTS

2 course \$60 per person

3 course \$73 per person

4 course \$83 per person

*Include warm house baked bretzels to start
\$2.50 per person

Minimum 12 guests required.

*For dining parties over 50 guests an alternate drop
selection may be advised.*



Entree *Select 3*

Hot smoked salmon, beetroot, horseradish *gf*

Calamari and chorizo salad, white cabbage slaw, grilled lemon

Slow cooked pork belly, braised pear, apple salad *gf*

Smoked lamb ribs, garlic flatbread, kraut sauce

Roasted pumpkin, grilled zucchini and caper salad,
herb dressing *gf, veg*

Mains *Select 3*

Wiener schnitzel, german potato salat, house slaw

Rotisserie chicken, herb spätzle, jus

Crisp ham hock, apple puree *gf*

Market seafood, crushed peas, fennel and lemon salad *gf*

180g beef tenderloin, potato gratin, creamed silverbeet *gf*

Roasted vegetable and herb spätzle, crisp enoki,
pickled shallot *veg*

*All mains include German potato salat, sauerkraut, mixed leaves salat and
knödel to share in true Bavarian style.*

Dessert *Select 2*

Apfelstrudel, cinnamon ice-cream

Bavarian cream, griotte cherries, almond, cherry sorbet

Schwarzwälder Kirschtorte (*Black Forest cake*), chocolate crumb,
vanilla bean ice cream

Warm berliners, salted caramel and chocolate

Cheeses

Selection of smoked and alpine cheeses, fruit bread and muscatels



DINING EVENTS

BAVARIAN FEASTING MENU

\$75 per person

Try our Feasting Menu to experience a selection of highlights from our German menus, and a true Bavarian feast.

Our chefs will prepare suckling pig for you as the “hero” dish, accompanied by a selection of other meats from our coal fired rotisserie and a range of sides based on your number of confirmed guests. Available for seated dinners or casual stand up/mixed seating buffet style.

Minimum 10 guests required

To include:

Whole suckling pig, served with Walma’s wursts, rotisserie pork, beef rump and rotisserie chicken

German potato salad *gf*

Sauerkraut *gf*

Hand cut chips *gf, veg*

Knödel, herbs, fried shallots, sour cream *gf, veg*

Spätzle, butter, herbs *veg*

Bavarian red cabbage *gf, veg*

Mixed leaf salad *gf, veg*

veg-vegetarian gf-gluten friendly



BEVERAGE PACKAGES

Standard package

2hr - \$40 per person
 3hr - \$52 per person
 4hr - \$62 per person

Beer & Cider

Bitburger Pils *Bitburg, Rbineland, Germany*
 Erdinger Alkoholfrei *Germany*
 Hophaus Apfel Cider *Barossa Valley SA*

Wine

NV Bianca Vigna Prosecco *Veneto Italy*
 2015 Grüner Veltliner *Niederosterrich Austria*
 2015 Blaufränkisch *Burgenland Austria*

*All packages include sparkling mineral water, soft drink, juices, tea, coffee

Optional items

- Schnapps on arrival \$8 per person
- Cocktail on arrival \$10per person
discuss options with our function manager

Spirits can be included with any drinks package which must be arranged with our Function Manager and conditions apply in accordance with RSA.

Premium Package

2hr - \$49 per person
 3hr - \$59 per person
 4hr - \$69 per person

Beer & Cider

A selection of premium imported draught German & Czech beers on tap

Wine

NV Bianca Vigna Prosecco *Veneto, Italy*
 2015 Gruner Veltliner *Niederosterrich, Austria*
 2016 Paulett Polish Hill Riesling *Clare Valley, SA*
 2016 Catalina Sounds Sauvignon Blanc *Marlborough, NZ*
 2016 West Cape Howe Old School Chardonnay *Margaret River, WA*
 2015 Pittnauer Rosé *Burgenland, Austria*
 2015 Blaufränkisch *Burgenland, Austria*
 2015 Trofeo Estate 85 Pinot Noir *Mornington Peninsula, VIC*
 2014 Pertaringa Stage Left Merlot *McLaren Vale, SA*
 2015 Wirra Wirra Catapult Shiraz *McLaren Vale, SA*

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.

**All beverage items are subject to availability and may change at any time.

Deluxe Package

3hr - \$79 per person
 4hr - \$89 per person

Beer & Cider

All premium imported draught German & Czech beers on tap.
 All current guest tap beers.

Wine

NV Bianca Vigna Prosecco *Veneto, Italy*
 NV Alasia Moscato d'Asti *Piedmont, Italy*
 2015 Gruner Veltliner *Niederosterrich, Austria*
 2016 Paulett Polish Hill Riesling *Clare Valley, SA*
 2015 Wittmann 100 Hugel Riesling *Rheinbessen, Germany*
 2015 Banfi Le Rime Pinot Grigio *Tuscany, Italy*
 2015 Villa Wolf Gewürtztraminer *Rbineland Pfalz, Germany*
 2016 Catalina Sounds Sauvignon Blanc *Marlborough, NZ*
 2016 West Cape Howe Old School Chardonnay *Margaret River, WA*
 2015 Pittnauer Rosé *Burgenland, Austria*
 2015 Blaufränkisch *Burgenland, Austria*
 2015 Trofeo Estate 85 Pinot Noir *Mornington Peninsula, VIC*
 2015 Bleasdale Second Innings Malbec *Langborne Creek, SA*
 2014 Finca Constanzia Altozano Tempranillo *Rioja, Spain*
 2014 Pertaringa Stage Left Merlot *McLaren Vale, SA*
 2015 Wirra Wirra Catapult Shiraz *McLaren Vale, SA*

Spirits

All basic spirits

CONTACT DETAILS & DIRECTIONS

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ABN 42 134 168 953

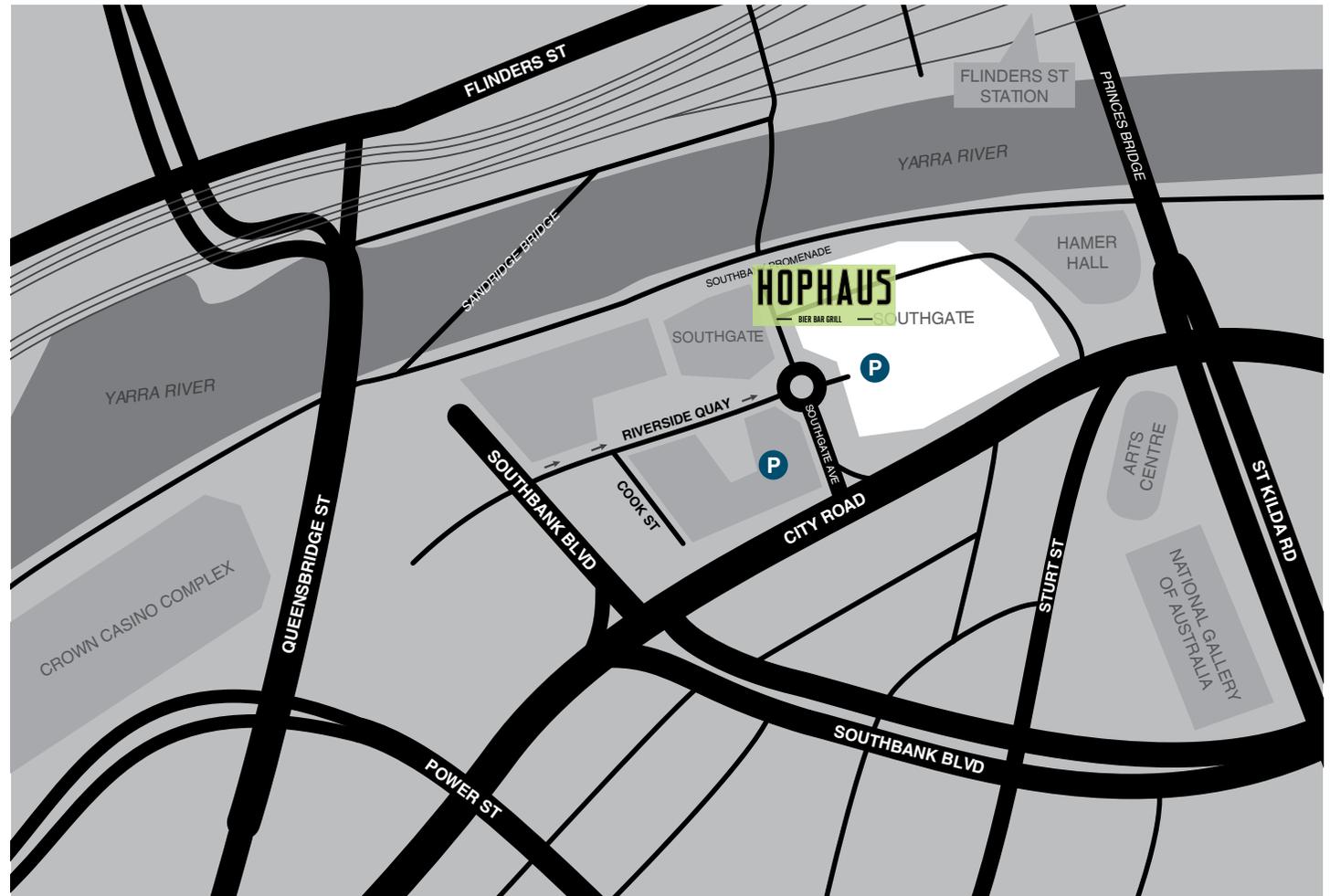
Getting there

Public transport

Set on Level 1 of the Southgate’s Restaurant & 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 also numerous trams and bus routes which drop near to both Southbank and St Kilda Road.

By Bike

There is ample bicycle parking right out the front of the venue. Make your way onto the Yarra River bike paths and you’ll find us on Southbank opposite Flinders Street station.



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, and 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.

TERMS & CONDITIONS

Confirmation of Menu and Final Numbers

Final food and beverage choices must be confirmed 7 days prior to the day on which the function is to be held. Final numbers of guests must be confirmed 72 hours prior to the day on which the function is to be held.

Deposit & Payment

For all functions under \$3,000 a \$300 deposit will be taken and for all other functions 20% of the agreed minimum spend will be taken as a deposit and is required to secure all function bookings. This amount will be deducted from your final account at the conclusion of the event and for deposits we accept direct deposit, cash, credit card or company cheques (personal cheques will not be accepted). Full and final payment is due on the conclusion of your function, any additional guests will be charged on the day. GST is inclusive in all quoted prices. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

Cancellation Fee

Your deposit will be taken in full as a cancellation fee if your event is cancelled within 60 days of the function date.

Food & Beverage Consumption

No food or beverage of any kind will be permitted to be bought into the venue by the client or guest without prior arrangement with Hophaus Bier Bar Grill. Hophaus Bier Bar Grill is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. Hophaus Bier Bar Grill reserves the right to refuse the supply of alcoholic beverages to any guest.

Responsibility

The client is financially responsible for any damage sustained to Hophaus Bier Bar Grill fittings, property or equipment or theft of the same which is caused by the client, guests or outside contractors prior to, during or after a function. No banners, signs or posters may be attached to walls, ceilings or windows without the consent of the Manager. Hophaus Bier Bar Grill accepts no responsibility for any goods, gifts, equipment or personal items left on the premises. All the above items must be taken at the completion of the function.

Dress Code

It is expected that all function guests are dressed in neat attire, Hophaus Bier Bar Grill does not allow thongs or tank tops. It is the responsibility of the host/client to advise their guests of our dress code.

Security

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This will be charged to the client at cost. Our Function Manager will determine if security is required. You may also choose to have our security at your cost. Hophaus Bier Bar Grill reserves the right to exclude or eject any guests from the function and venue without liability. Management reserves the right to close the venue at anytime with due warning and reasonableness. Neat Dress Codes apply at all times. Minors are allowed to attend functions only under the direct supervision of their immediate parents or lawful guardians. Minors must not consume alcohol under any circumstances.



