

CHRISTMAS
FUNCTIONS
2021



HOPHAUS
EURO BAR BISTRO



HOPHAUS

CHRISTMAS EVENTS AT HOPHAUS

Discover Hophaus Euro Bar Bistro, perched above the banks of Yarra River at Southbank.

A contemporary twist on a European bier 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 with a variety of function spaces offering a range of options for your next event.

This package is for events held in November & December 2021.

We look forward to hosting your Christmas celebration.

CONTACT DETAILS

Events Sales Manager
Eloise Murphy on 0499 954 174
or email eloise@redrockvenues.com.au

hophaus.com.au

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



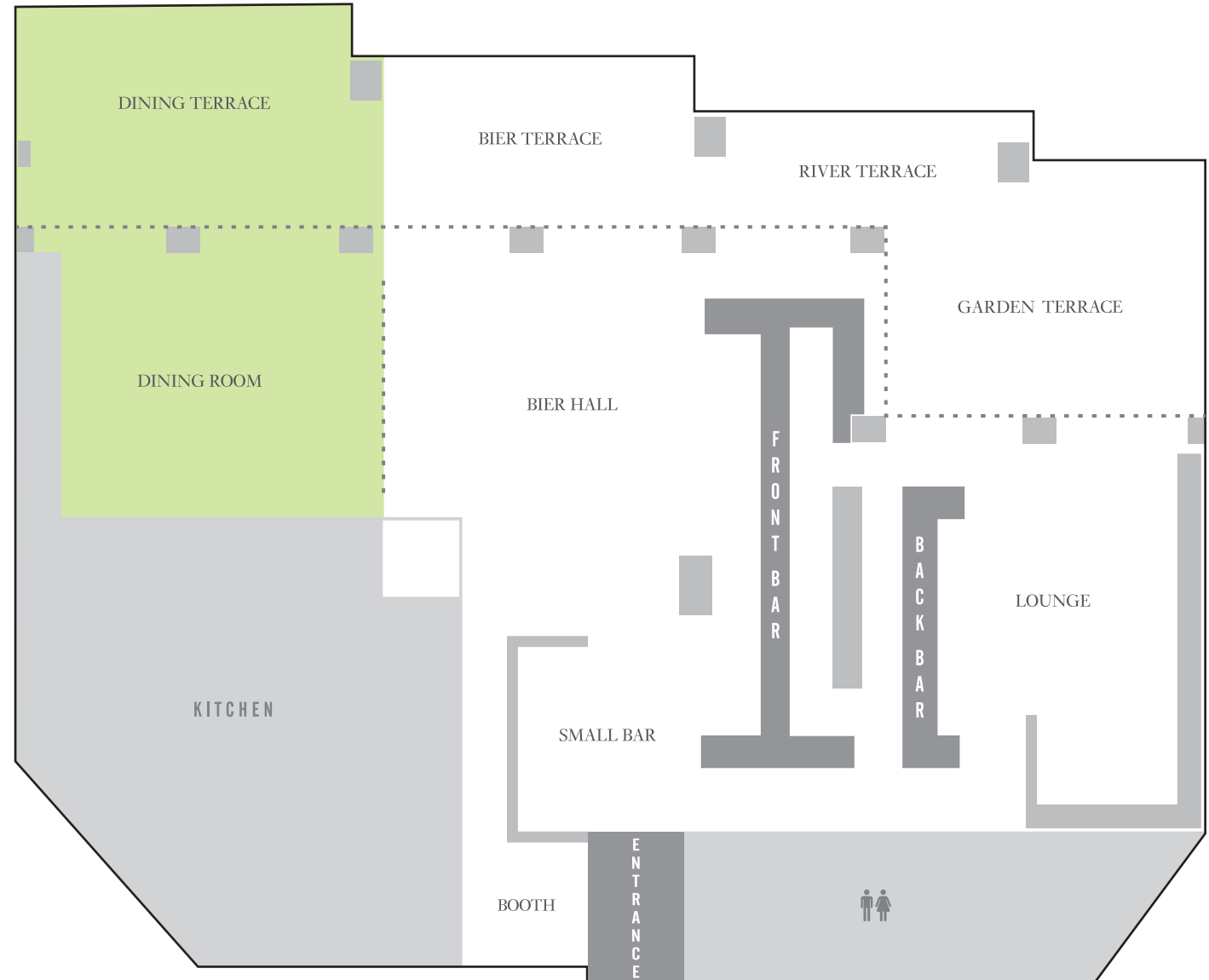
OUR SPACES (DINING)

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. Our 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.



DINING ROOM



DINING TERRACE

OUR SPACES (COCKTAIL)

LOUNGE

The Lounge 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 our Events Sales Manager.

GARDEN TERRACE

An external function area on our riverside terrace. 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.





CANAPE EVENTS

OPTION 1 \$35

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

OPTION 2 \$47

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

OPTION 3 \$57

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

Spiced Beetroot Tartlets GF V
Goats cheese, horseradish

Caramelised Onion Tartlets GF V
Confit tomato, olive, thyme

Chicken Liver Parfait GF
Onion confit, cracked pepper

Spanner Crab Sandwiches
Lime mayonnaise, Avruga caviar

Smoked Eggplant GF V
Walnut, capsicum salsa

Smoked Salmon Mousse & Cucumber GF
Salmon roe, chive

Roast Pumpkin Tartlets GF V
Labneh, toasted seeds

HOT

Fried Globe Artichokes VG GF
Vegan truffle aioli

Mac & Cheese Croquettes V
Chipotle mayonnaise

Prawn Skewers GF
Garlic butter, chive

Glazed Chicken Skewers GF
Sesame seed, chive

Bitterballen
Smoked brisket croquettes, mustard

German Potato Dumplings V
Romesco

Truffle Choux V
Gruyere bechamel, truffle

Lamb Kofta
Spiced yoghurt

SUBSTANTIAL

Mini Kranksy
Braised red cabbage, curry ketchup

Mini Bratwurst
Sauerkraut, sourcream, chives, crispy bacon

Vegan Sliders GF VG
Mushroom, tomato, vegan mayonnaise, quick slaw, mustard

Beef Sliders
Cheddar, mustard, curry ketchup, pickle

Fish n Chips
Battered fish pieces, chips, tartare

SWEET

Apple Crumble Tarts GF
Vanilla mascarpone

Salted Caramel Profiteroles
Crème Chantilly

Chocolate Ganache Tartlets GF

Chocolate Hazelnut Empanadas

Assorted Macarons

Lemon Curd Tartlets GF

STATIONARY PLATTERS

Shoestring Fries V GF \$10

Sweet Potato Fries V \$12

German Potato Dumplings V \$35
Romesco

Chicken Bites \$20
Smoked mayonnaise

Mac & Cheese Croquettes V \$56
Chipotle mayonnaise

Vegan Sliders GF VG \$75
Mushroom, tomato, vegan mayonnaise, quick slaw and mustard

Mini Bratwurst \$75
Sauerkraut, crispy bacon, sour cream, chives

Glazed Chicken Skewers \$58
Sesame seed, chive



DINING EVENTS

2 COURSES \$67 per person

3 COURSES \$77 per person

*FOR DINING PARTIES OVER 50 GUESTS AN ALTERNATE
DROP SELECTION MAY BE ADVISED

**MINIMUM 10 GUESTS REQUIRED

ENTREE SELECT 3

Freshly Shucked Oysters
Salmon roe, citrus dressing,
chive

**Hot Smoked Salmon
& Beetroot Salad**
Fennel, spinach, horseradish,
crouton

Glazed Pork Ribs
Crisp shallot, chilli, sour cream

Hand Pulled Burrata v
Coarse chopped salsa verde,
grilled bread, EVOO, sumac

Leberwurst & Pickles
Charred sourdough

Knödel v
German potato dumpling, truffle
mayonnaise, radish, watercress
salad

MAIN SELECT 3

Gold Band Snapper
Sautéed bitter greens, caper,
lemon & parsley butter

Herb Spätzle v
Slow cooked tomato, soft herb,
parmesan, thyme

Pressed Pork Belly
Kipfler potato, spiced apple,
apple slaw, Jägermeister jus

Roasted Chicken Breast
King Brown mushroom, spinach,
creamed potato, chicken jus

Braised Lamb Shank
Israeli cous cous, charred onions,
roasted capsicum, lamb jus

Grilled Beef Sirloin
Hasselback potato, celeriac,
horseradish remoulade

Wiener Schnitzel
Crumbed veal schnitzel,
German potato salad,
sauerkraut, Jägermeister jus

DESSERT SELECT 2

Vanilla Crème Brûlée
Shortbread biscuit

Black Forest
Sour cherry, vanilla ice cream

Apple Strudel
Cinnamon custard, vanilla ice
cream

Lemon Tart
Crème fraîche

Espresso Martini Mousse
Coffee caramel, espresso
ice cream

Cheese Selection
3 varieties, condiments, crackers

V - VEGETARIAN VG - VEGAN GF - GLUTEN FRIENDLY AGF - AVAILABLE GLUTEN FRIENDLY



SHARED FESTIVE TABLE

3 COURSES \$55 per person

*MINIMUM 10 GUESTS REQUIRED

SHARE ENTREE

Warm Bretzels

Whipped butter, leberwurst, house pickles

Smoked Salmon on Rye

Crisp capers, crème fraîche

Traditional Prawn Cocktail

Avocado, Marie Rose sauce

Leberwurst & Pickles

Charred sourdough

SHARED MAIN

Honey Roasted Leg Ham & Turkey

Glazed carrots, charred onion, creamed potato, jus

Seared Salmon Fillet GF

Kipfler potato, green olive, soft herb, charred lemon

Grilled Beef Sirloin GF

Hasselback potato, celeriac & horseradish remoulade, beef jus

House Made Truffle Gnocchi v

Asparagus, confit tomato, thyme pangritata

SHARED DESSERT

Traditional Christmas Pudding

Brandy cream, candied orange

Apple Strudel

Cinnamon custard, vanilla ice cream

Black Forest

Sour cherry, vanilla ice cream

Selection of Sorbets

Seasonal fruit

Individual Mince Pies

V - VEGETARIAN VG - VEGAN GF - GLUTEN FRIENDLY AGF - AVAILABLE GLUTEN FRIENDLY



COAL PIT FEAST

\$85 PER PERSON

Inspired by European feasting traditions our Coal Pit feasting menu offers a unique experience for guests. Starting with a shared entree 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 ENTREE

Grilled King Prawns ^{GF}

Garlic butter, lemon

Marinated Olives ^{GF}

Garlic bread

Knödel ^V

German potato dumpling, truffle mayonnaise, radish, watercress salad

Calamari Fritti

Lemon, black pepper

Smoked Brisket Croquettes

Romesco sauce

Buffalo Wings

Fried shallot, garlic chilli pickle

SHARED MAIN

SELECT TWO

Coal Roasted Lamb Shoulder

Cumin & rosemary rub, rich lamb jus

Pit Roasted Whole Beef Rump ^{GF}

Beef & horseradish jus

Rotisserie Pork Loin Roast

Spiced apple puree & jus

OR

Whole Suckling Pig ^{GF}

SIDE DISHES SELECT THREE TO SHARE

House Garden Salad

Green Pea, Feta & Mint Salad

Crisp Chat Potatoes, Rosemary Salt

Sautéed Greens

Mashed Potato

German Potato Salad

Shoestring Fries

Warm Sauerkraut

Braised Red Cabbage

Creamed Silverbeet

*VEGETARIANS CAN BE CATERED FOR, PLEASE DISCUSS WITH OUR EVENTS SALES MANAGER

V - VEGETARIAN VG - VEGAN GF - GLUTEN FRIENDLY AGF - AVAILABLE GLUTEN FRIENDLY



BEVERAGE PACKAGES

STANDARD PACKAGE

2HR - \$50 PER PERSON
3HR - \$60 PER PERSON
4HR - \$70 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW

Weihenstephaner Hefeweizen 5.4% Freising Germany

Hophaus Apple Cider 5.2% Adelaide Hills SA

WINE

2017 Rothbury Estate Sparkling Cuvée

2016 Rothbury Estate Chardonnay

2016 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.

*ALL PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK, JUICES, TEA, COFFEE

**ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

ADD A WELCOME DRINK

- Cocktail on arrival \$10 per person
DISCUSS OPTIONS WITH OUR EVENTS SALES
MANAGER

PREMIUM PACKAGE

2HR - \$60 PER PERSON
3HR - \$70 PER PERSON
4HR - \$80 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW

Weihenstephaner Hefeweizen 5.4% Freising Germany

Heineken 5% Amsterdam Netherlands

Früh Kölsch 4.8% Cologne Germany

Hophaus Apple Cider 5.2% Adelaide Hills SA

WINE

2017 Rothbury Estate Sparkling Cuvée Hunter Valley NSW

NV Dogarina Prosecco Veneto Italy

2016 Rothbury Estate Chardonnay Hunter Valley NSW

2018 Jim Barry Watervale Riesling Clare Valley SA

2018 Yalumba 'Wild Ferment' Pinot Grigio Barossa Valley SA

2016 821 South Sauvignon Blanc Marlborough NZ

2017 Yalumba Christobel's Moscato Barossa Valley SA

2016 T'Gallant Cape Schanck Rosé Mornington Peninsula VIC

2016 Rothbury Estate Cabernet Merlot Hunter Valley NSW

2016 The Stag by St Huberts Pinot Noir Yarra Valley VIC

2016 Seppelt 'The Drives' Shiraz Great Western VIC

PLUS A FULL SELECTION FROM OUR SEASONAL WINE MENU, SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

DELUXE PACKAGE

2HR - \$80 PER PERSON
3HR - \$90 PER PERSON
4HR - \$100 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW

Weihenstephaner Hefeweizen 5.4% Freising Germany

Heineken 5% Amsterdam Netherlands

Früh Kölsch 4.8% (7.8 pt)

Hophaus Apple Cider 5.2% Adelaide Hills SA

PLUS A FULL SELECTION OF LOCAL & IMPORTED BIERS FROM OUR EVER-CHANGING TAPS! SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

WINE

2017 Rothbury Estate Sparkling Cuvée Hunter Valley NSW

NV Dogarina Prosecco Veneto Italy

2016 Rothbury Estate Chardonnay Hunter Valley NSW

2018 Jim Barry Watervale Riesling Clare Valley SA

2018 Yalumba 'Wild Ferment' Pinot Grigio Barossa Valley SA

2016 821 South Sauvignon Blanc Marlborough NZ

2017 Yalumba Christobel's Moscato Barossa Valley SA

2016 T'Gallant Cape Schanck Rosé Mornington Peninsula VIC

2016 Rothbury Estate Cabernet Merlot Hunter Valley NSW

2016 The Stag by St Huberts Pinot Noir Yarra Valley VIC

2016 Seppelt 'The Drives' Shiraz Great Western VIC

PLUS A FULL SELECTION FROM OUR SEASONAL WINE MENU, SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

SPIRITS

All Basic Spirits

CONTACT DETAILS & DIRECTIONS

HOPHAUS EURO BAR BISTRO

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

Contact our Events Sales Manager

Eloise Murphy on 0499 954 174

or email eloise@redrockvenues.com.au

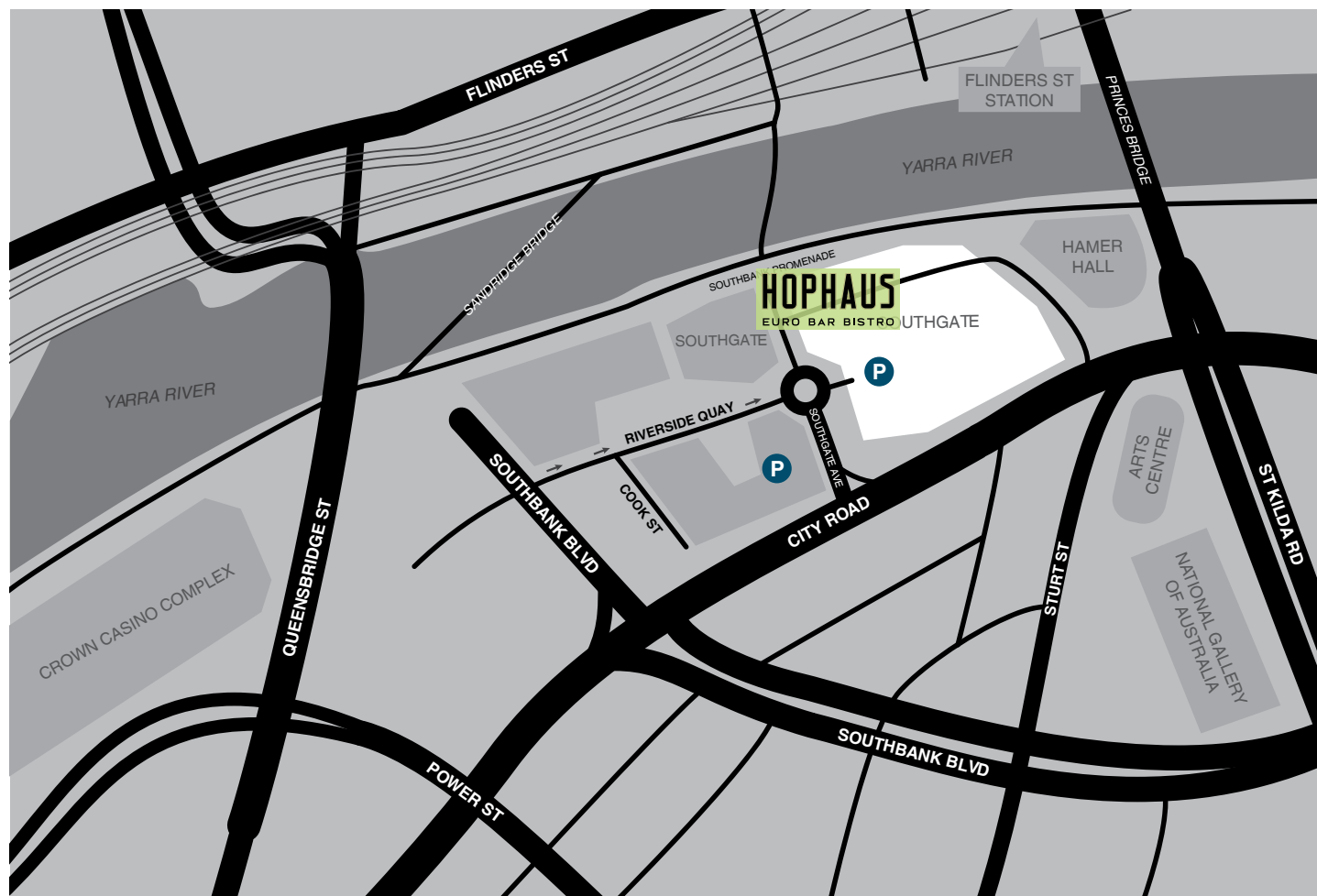
hophaus.com.au

Iconic Pubs Australia Pty Ltd
Trading as Hophaus
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 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

Quotes & Prices

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

Confirmation

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed Hophaus Contract returned to Hophaus.

Deposit Payments

For all events under \$3000 in total:

- (i) Confirmation Deposit - \$300 which is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000 and below \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) Progress Deposit – a further 30% of the latest total estimated event cost is payable 2 months (60 days) from the event date.
- (iii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

If any of the above payments are not received within the time specified or any payment is dishonoured, Hophaus reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

A 15% surcharge applies on Public Holidays. Hophaus accept credit card payments via the following cards: Visa, Mastercard, and Amex. All credit card payments will incur a 1.3% surcharge. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: Iconic Pubs Australia Pty Ltd
 Bank: CBA
 BSB: 063-100
 Account Number: 10124713

Cancellation / Postponement

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract.

If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 60 - 90 days' notice – your full deposit will be forfeited.
- (ii) 14 - 59 days' notice - the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) Less than 14 days' notice – full payment is required and the payment is non-refundable.

Guest Numbers

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of catering for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which Hophaus accept, will be charged for pro-rata as applicable. Hophaus reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

Minimum Spends

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

Security

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

Minors

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

Menu & Beverages

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that these requests may either not be met or may attract further additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that Hophaus has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

Hophaus 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 reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with Hophaus.

Force Majeure

Hophaus shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of Hophaus including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

Responsibility

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage of loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by Hophaus.

For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the Venue.