



FUNCTION PACKAGE

HOPHAUS

HOPHAUS

WE LOVE 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.

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 0476 058 365
or email annaliese@redrockvenues.com.au

hophaus.com.au

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

January 2024



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. 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.

LOUNGE

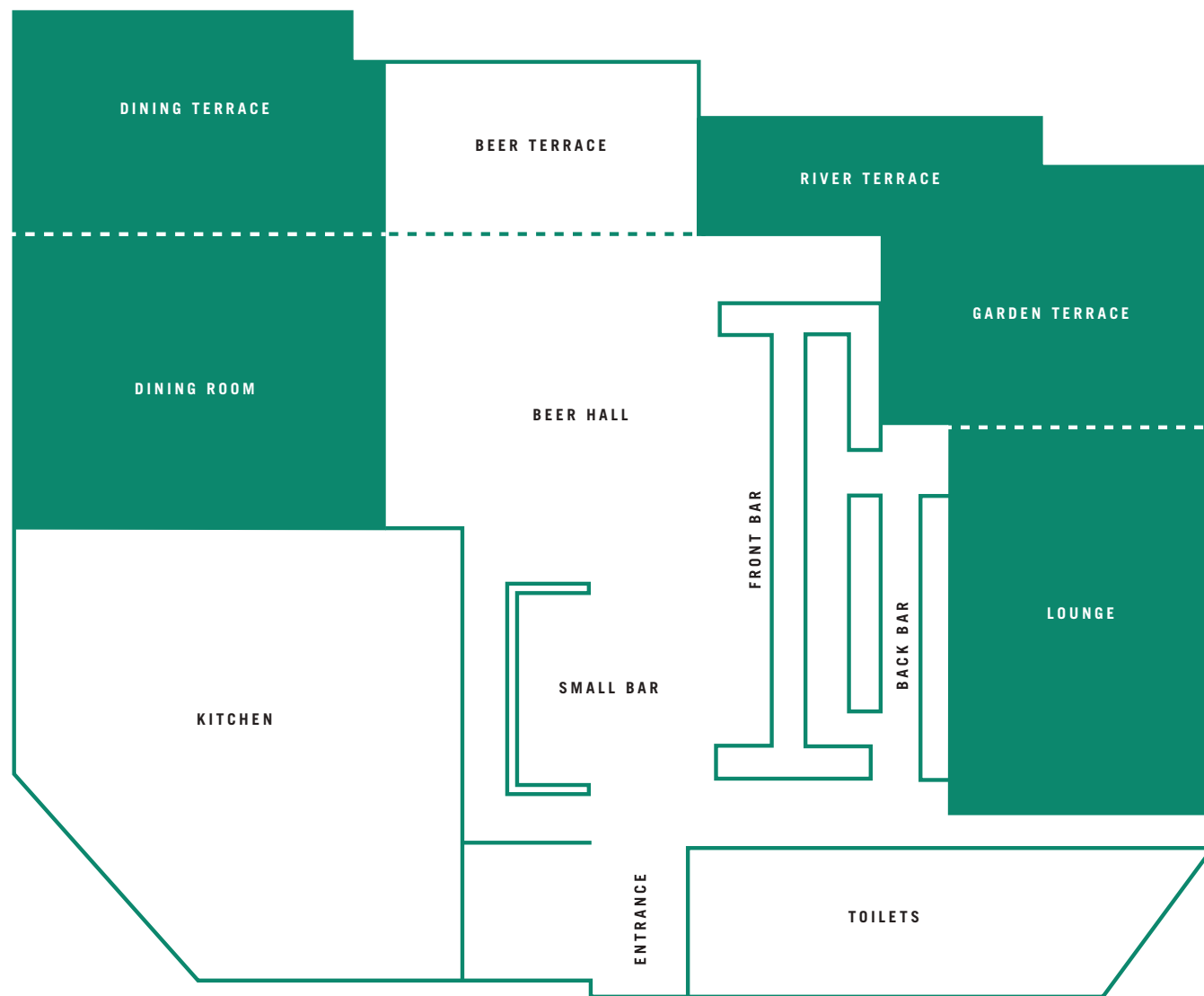
The Lounge is a stylish internal space and includes private bar access with comfortable casual seating. Our wireless microphone may be utilised for speeches here and further AV can be hired in consultation with our Events Sales Manager.

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



COCKTAIL EVENTS / CANAPE OPTIONS & ADDITIONS

MENUS SUBJECT TO CHANGE

OPTION 1 - \$48 PER PERSON

7 CANAPES PER PERSON
SELECT FROM COLD, HOT & SWEET

OPTION 2 - \$60 PER PERSON

10 CANAPES PER PERSON
SELECT FROM COLD, HOT & SWEET

OPTION 3 - \$75 PER PERSON

10 CANAPES PER PERSON
SELECT FROM COLD, HOT & SWEET
+ 2 SUBSTANTIAL ITEMS PER PERSON

*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 VG - VEGAN

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.



CANAPES

COLD

Prawn Cocktail On Toast Avocado, Marie Rose sauce

Chicken Liver Parfait Onion jam, brioche toast

Tuna Tartare Pickled cucumber, soy, sesame

Bruschetta Stracciatella, balsamic glaze, sourdough V

Smoked Eggplant Tartlets Crispy chickpea, dukkah V

HOT

Sweet Potato Bites Romesco VG

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 n Chips Caper mayonnaise, lemon

Mini Lamb Rolls Pickled shallot, chimichurri

BBQ Pork Sliders Apple slaw

Crispy Falafel Sliders Lettuce, tomato, lemon, vegan aioli VG

Reuben Bagels Pastrami, sauerkraut, mustard, swiss cheese

SWEET

Cherry Chocolate & Coconut Mini Tarts

Carrot & Walnut Cake VG

Lemon Curd Tartlets

Assorted Mini Gelato Cones

Assorted Macarons

STATIONARY PLATTERS

15 PIECES PER PLATTER

Butternut Pumpkin & Buckwheat Bites Salsa verde VG \$60

Chicken Bites Smoked mayonnaise \$30

Mac & Cheese Croquettes Chipotle mayonnaise V \$75

Crispy Falafel Sliders Lettuce, tomato, lemon, vegan aioli VG \$90

BBQ Pork Sliders Apple 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

Assorted Macarons \$85

Lemon Curd Tartlets \$75



DINING EVENTS

MENUS SUBJECT TO CHANGE MINIMUM OF 15 GUESTS

2 COURSES \$72 PER PERSON

3 COURSES \$80 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 your choices "share- style" on the day.



V - VEGETARIAN VG - VEGAN

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ENTRÉE

Slow Cooked Lamb Ribs
Smoked beetroot yoghurt,
soft herbs

Smoked Salmon Arancini
Dill aioli, soft herbs

Chicken Liver Pâté
Onion jam, pickles, sourdough

Butternut Pumpkin Koftas VG
Buckwheat, soft herb,
garlic toum

Fried Calamari
Lemon, caper mayonnaise,
black pepper

MAIN

Roasted Barramundi Fillet
Bacon butter sauce, spinach
kipfler potato, crisp cavolo nero

Pressed Pork Belly
Dutch carrots, fresh apple salad,
apple purée, chimmichuri, jus

Spiced Butternut Risotto VG
Harissa, crispy chickpea, herb oil

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

Roasted Chat Potatoes
Rosemary salt

Buttered Green Beans
Garlic

Green Leaf Salad
Balsamic, shaved parmesan

Roasted Heirloom Carrots
Whipped ricotta, chive

DESSERT

Passionfruit Pavlova
Chantilly cream,
mango sorbet, toasted coconut,
passionfruit coulis

Chocolate Brownie
Salted caramel, peanut brittle,
vanilla ice-cream

Vanilla Panna Cotta
Seasonal berries, gingerbread

Basque Cheesecake
Berry compote, honeycomb

3 Cheese Selection
Condiments, crackers, bread



COAL PIT FEAST

MENUS SUBJECT TO CHANGE

\$90 PER PERSON

Inspired by European feasting traditions 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

Grilled King Prawns

Garlic butter, lemon

Mac & Cheese Croquettes

Shaved pecorino, chipotle, bacon crumb

Butternut Pumpkin Koftas VG

Buckwheat, soft herb, garlic toum

Stracciatella V

Pickled shallot, tomato, basil oil, toasted sourdough

Calamari Fritti

Lemon, black pepper

Buffalo Wings

Fried shallot, garlic chilli pickle

SHARED MAIN SELECT 2 FOR GUESTS TO SHARE ON THE DAY

Coal Roasted Lamb Shoulder

Cumin & rosemary rub, rich lamb jus

Rotisserie Pork Loin Roast

Spiced apple purée & jus

OR

Smoked Beef Brisket

Beef & horseradish jus

Whole Suckling Pig

*VEGETARIAN MAINS ARE AVAILABLE. PLEASE DISCUSS WITH OUR EVENTS SALES MANAGER

SIDE DISHES SELECT 3 FOR GUESTS TO SHARE ON THE DAY

House Garden Salad

Mashed Potato

Green Pea, Feta & Mint Salad

Potato Salad, Confit Garlic & Gravy

Crisp Chat Potatoes, Rosemary Salt, Confit Garlic

Fries

Sautéed Greens

V - VEGETARIAN VG - VEGAN

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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

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

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 a full selection of local & imported beers from our ever-changing taps.
See our full drinks menu for all options.

WINE

Rothbury Estate Sparkling Cuvée Hunter Valley NSW

Rothbury Estate Chardonnay Hunter Valley NSW

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Plus a full selection from our seasonal wine list. See full drinks menu for all options.

SPIRITS

All house spirits

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 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
0476 058 365
annaliese@redrockvenues.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.

