



**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](mailto:functions@hophaus.com.au)

**[hophaus.com.au](http://hophaus.com.au)**

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



## OUR SPACES (DINING)

### Dining Room

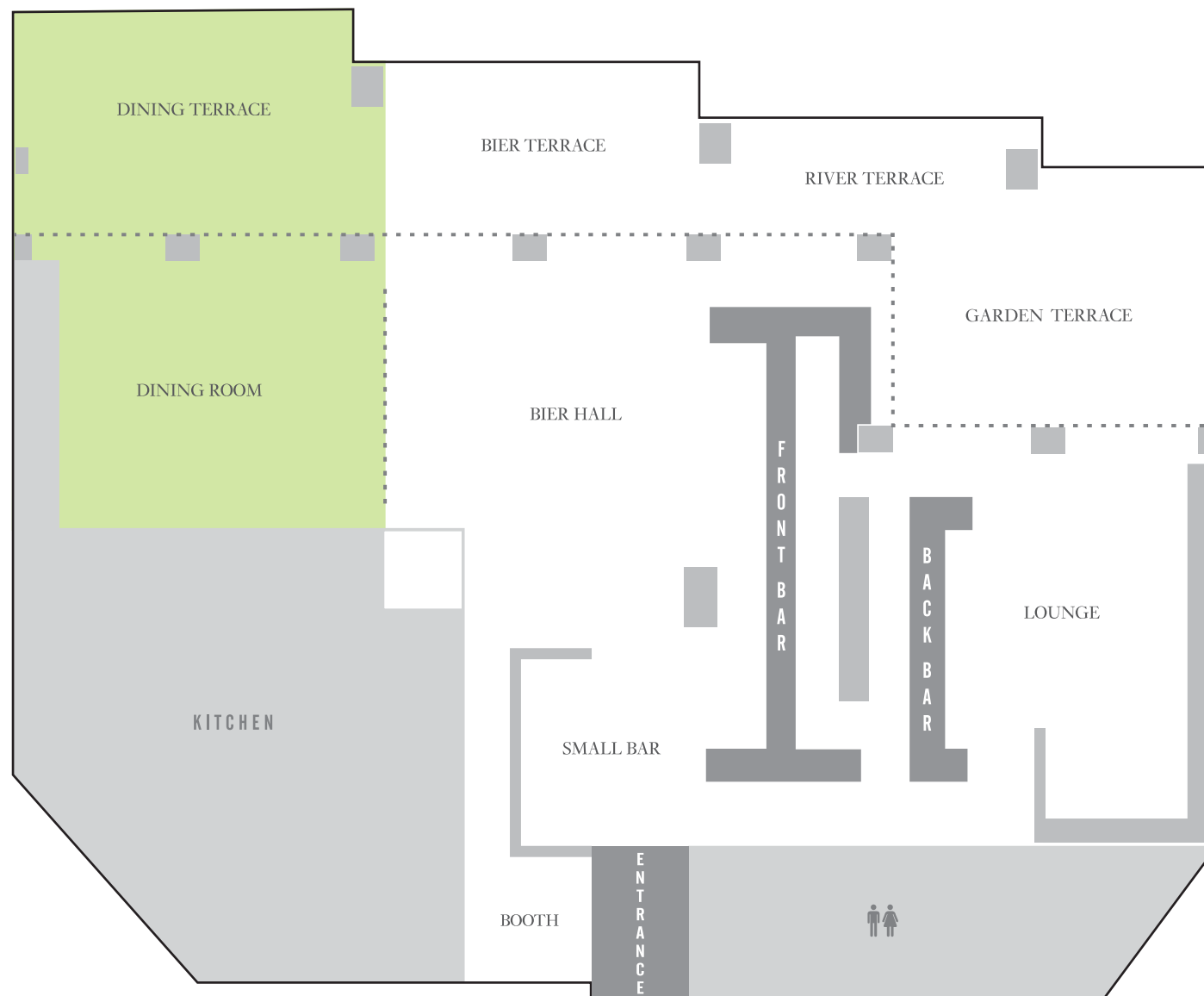
An internal dining room that can hold up to 60 guests. Sectioned off and semi-private, the Dining Room lends itself well to corporate dinners, private functions and all other types of celebrations. Our wireless microphone is available for use in this space.

### Dining Terrace

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

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.*

# DINING ROOM



# DINING TERRACE

## OUR SPACES (COCKTAIL)

### Lounge

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

### Garden Terrace

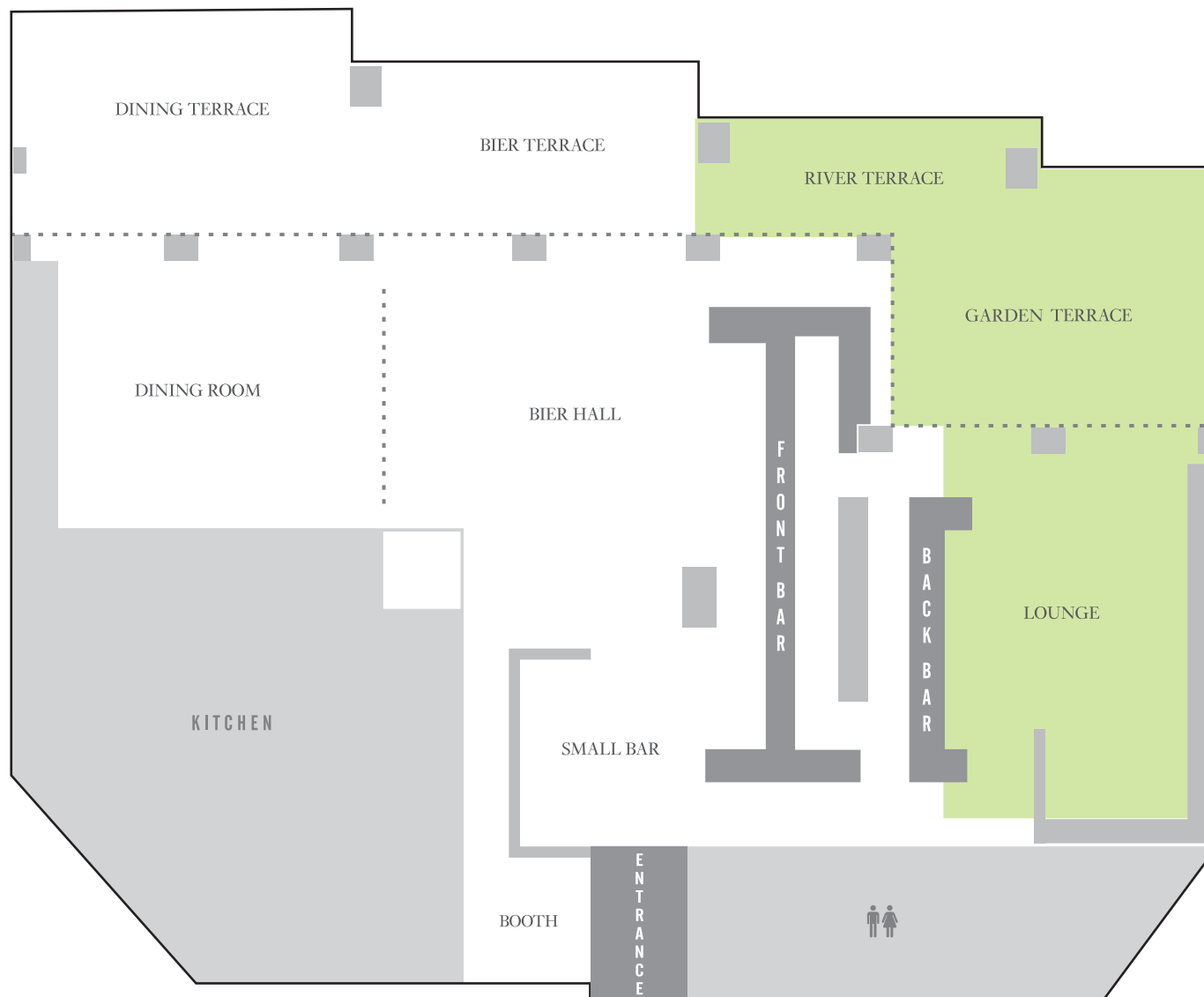
An external function area on our riverside terrace, suitable for up to 80 guests, the Garden Terrace is fully covered by retractable awnings and can be hired all year round for a multitude of events.

### River Terrace

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

### Lounge, Garden Terrace & River Terrace

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.*

# RIVER TERRACE



# LOUNGE



## 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

Oysters, smoked tomato, fried parsley *gf*  
Smoked salmon rillettes, rye crouton, herb crème  
Leberwurst parfait, apple, radish  
Pea and mint tartlet, goats curd, chives *v*  
Cured kingfish, cucumber, salmon roe, dill crème *gf*  
Pickled herring en crouete, avocado crème  
Pastrami en crouete, pickled onion, horseradish

### Hot

Butternut pumpkin skewers, sesame, yoghurt *v gf*  
Crumbed camembert, corn relish *v*  
Bitterballen (*beef brisket, béchamel croquettes*), Löwensenf mustard  
Vegetarian rice ball, herb dressing *v*  
Bier and cheese croquettes, chickpea purée *v*  
Caramelized onion and goat curd tartlets *v*  
Vegetable bierocks (*German pastry*) *v*  
Beef cheek tartlet, horseradish, chive  
Fried artichokes, pickled mayo, lemon  
Blue Swimmer crab cakes, horseradish mayo

### Substantial

Glazed wings, sour cream, chives, shallot  
Angus beef sliders, cheddar, pickle, curry ketchup  
Mini vegetable burger *v*  
Mini Kransky hotdog, rotkohl, Löwensenf mustard  
Mini bratwurst hotdog, sauerkraut, curry ketchup  
Garlic lamb kebab, onion, lettuce  
Cumin smoked lamb skewers, herb dressing *gf*  
Chicken and herb bierock (*German pastry*)

*v-vegetarian gf-gluten friendly*



### Sweet

Salted caramel praline mini tart  
Petite Schwarzwälder Kirschtorte (*Black Forest cake*)  
Lime and white chocolate cheesecake, raspberry powder  
Cinnamon donuts, sour cherry, vanilla cream

### Additional Platters

*15 pieces per platter (price per platter)*  
Bucket of pork crackle, chilli caramel *gf* \$18 each  
Hophaus fried potato salad bucket *gf* \$25  
Pulled pork in milk bun, coriander and shallot \$75  
Knodel, potato dumpling, roast garlic mayonnaise *v* \$30  
Bitterballen (*beef brisket, béchamel croquettes*), Löwensenf mustard \$50  
Bier and cheese croquette, chickpea purée *v* \$55  
Angus beef sliders, cheddar, pickle, curry ketchup \$75  
Mini bratwurst hotdog, sauerkraut, curry ketchup \$75

## 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*

Salmon and juniper rilette, beetroot relish, rye bread *gf*

Smoked salt and pepper squid, pickled cucumber, radish salad,  
roast garlic mayonnaise

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

Charcoal lamb skewers, preserved lemon, garlic yoghurt dip *gf*

Roasted beetroot, smoked yoghurt, toasted almonds, black olives,  
herbs *v gf*

### Mains *Select 3*

Wiener schnitzel (*crumbed veal fillet*), carrot, beetroot and kale slaw

Smoked baby back pork ribs, German slaw, pork crackling, seeded  
mustard, bone jus

Whole roasted field mushrooms, garlic butter, parsley, sour cream  
roasted garlic chips *v gf*

Market seafood, smoked cherry tomatoes, white anchovy, grilled  
zucchini *gf*

Coal pit chicken, charred lemon, potato and thyme gratin,  
watercress *gf*

250g grass fed sirloin, garlic and chilli broccolini, potato mash,  
mustard bone marrow jus *gf*

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

### Dessert *Select 2*

Apfelstrudel, sour cherry sauce, white chocolate crumb, vanilla  
bean ice cream

Hazelnut chocolate and cinnamon bretzel, vanilla cream

Black forest gâteau, wild berry compote, raspberry powder,  
vanilla cream

### Cheeses

Selection of smoked and alpine cheeses, fruit bread, 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 *v gf*

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

Spätzle, butter, herbs *v*

Bavarian red cabbage *v gf*

Mixed leaf salad *v gf*

*v-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, Rhineland, 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 Dogarina Prosecco *Veneto, Italy*  
2016 Grüner Veltliner *Niederosterreich, Austria*  
2015 Schloss Johannisberg 50 Degrees Riesling Trocken *Rheingau, Germany*  
2016 Catalina Sounds Sauvignon Blanc *Marlborough, NZ*  
2016 West Cape Howe Old School Chardonnay *Margaret River, WA*  
2016 Pittnauer Rosé *Burgenland, Austria*  
2015 Blaufränkisch *Burgenland, Austria*  
2015 Haha Pinot Noir *Marlborough, NZ*  
2015 Pertaringa Stage Left Merlot *McLaren Vale, SA*  
2016 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 Dogarina Prosecco *Veneto, Italy*  
NV Banfi Moscato d'Asti *Piedmont, Italy*  
2016 Grüner Veltliner *Niederosterreich, Austria*  
2017 Jim Barry Riesling *Clare Valley, SA*  
2015 Schloss Johannisberg 50 Degrees Riesling Trocken *Rheingau Germany*  
2017 Norfolk Rise Pinot Grigio *Mt Benson, SA*  
2015 Paul Blanck Pinot Blanc *Alsace, France*  
2016 Catalina Sounds Sauvignon Blanc *Marlborough, NZ*  
2016 West Cape Howe Old School Chardonnay *Margaret River, WA*  
2016 Pittnauer Rosé *Burgenland, Austria*  
2015 Blaufränkisch *Burgenland, Austria*  
2015 Haha Pinot Noir *Marlborough, NZ*  
2016 La La Land Malbec *Red Cliffs, VIC*  
2015 Pertaringa Stage Left Merlot *McLaren Vale, SA*  
2016 Finca Constanzia Altozano Tempranillo *Rioja, Spain*  
2015 Swings & Roundabouts Cabernet Sauvignon *Margaret River, WA*  
2016 Wirra Wirra Catapult Shiraz *McLaren Vale SA*

### Spirits

All basic spirits

## CONTACT DETAILS & DIRECTIONS

### Hophaus Bier Bar Grill

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

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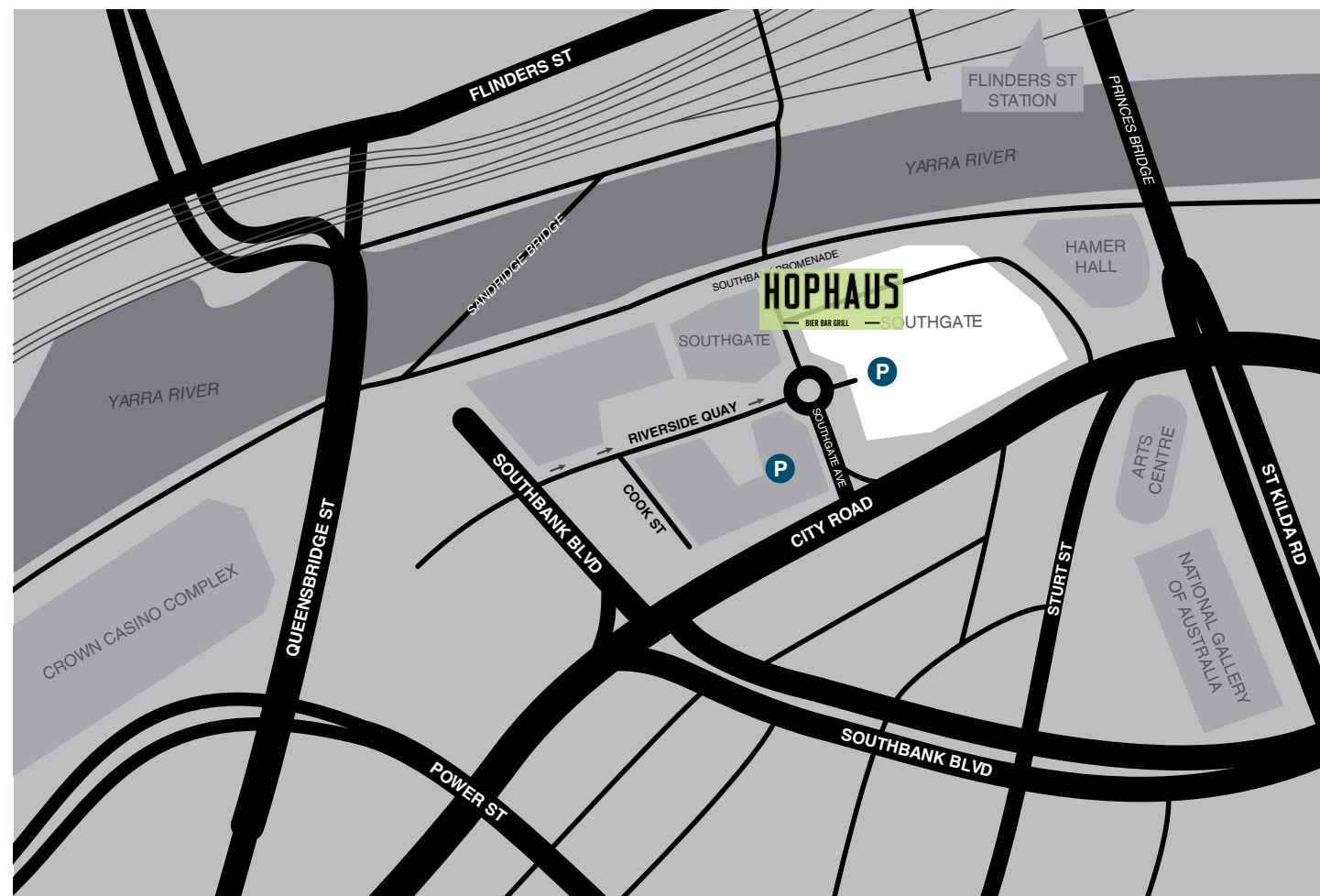
### Getting there

#### 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

### 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.

Hophaus accept credit card payments via the following cards: Visa, Mastercard, and Amex. 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.