

THE **HOF** DOWNTOWN

FUNCTION AND EVENT **PACKAGE**



DINE THE NEW BAVARIAN CUISINE

737 Bourke Street, 3008, Docklands

Let us host you and your guests at your next function.

The Hof Downtown situated right in the heart of Docklands can cater for up to 350 guests via its various areas – the main restaurant, upstairs in the mezzanine and outside in the two pod areas.

Depending on the style and size of your next function –we have an area that can accommodate.

Newly bought in 2014, The Hof Downtown is the fresh and modern sister outlet to the hugely popular and traditional Hofbrauhaus – a Melbourne institution for Bavarian Bier Haus. The Hof Downtown venue boasts contemporary styling with bright and open spacing, though still with some traditional highlights. The Hof Downtown is the Home of a new Bavarian cuisine and best Bavarian Bier.



Downstairs

The downstairs area can comfortably seat up to 130 or 250 standing. The Bierhall furniture pays homage to traditional styling with long benches, along with high tables and standard seats and tables in the restaurant.

Mezzazine

The upstairs mezzanine has its own bar and can be sectioned off if you are after a completely private event. Either of the two sectioned off areas can fit up to 30 people sitting, or 45 people standing (in total 65 people sitting and 95 standing).

Pod Areas

Our two pods compliment the function area options nicely, as they each have their own seating/standing areas that can fit 30 people seated, or 50 standing in each. The pods are fantastic, particularly in the warmer months for functions that suit a beer garden, more casual style.



THE PACKAGES

1 hr | 3 cold | 4 hot | \$25 per person
2 hrs | 3 cold | 6 hot | 1 sweet | \$45 per person
3 hrs | 4 cold | 7 hot | 2 sweet | \$55 per person
4 hrs | 5 cold | 8 hot | 3 sweet | \$65 per person

Extra \$5 per person

Oysters, freshly shucked with lemon

Oyster, Bretzel crumbed with Bavarian mayo

Prawns with fresh lemon and rossa sauce

Scallops, pan seared, bacon shard horse radish

Blue swimmer crab with corn puree

THE HÄPPGCHEN

(v) vegetarian
(vg) vegan
(gf) gluten free
(gfp) gluten free possible
(vgp) vegan possible

please inform us about any dietary requirements

THE HÄPPGCHEN

THE COLD

Rare roast beef on pumpernickel with horseradish cream
House made dips with fresh baked Bavarian Bretzel (v/vg)
Roast beetroot with blue cheese and candied walnuts on lavosh (v)(gfp)
Liverwurst on bretzel en crouete with radish and gherkin
Obatzda on en crouete with pickled onion (v) (gfp)
Roast pumpkin and pine nut tart with feta (v)

THE HOT

Mini sausage skewers with imported Bavarian mustard (gf)
Chicken Schnitzel bites with Bavarian mayonnaise
Mini Bavarian burger with tomato chutney and rocket
Pork croquettes, Bretzel crumbed with carrot aioli
Crumbed mushrooms with aioli (v)
Cheese and herb strudel (v)
Bier battered fish goujons with gherkin and dill mayo
Roast pumpkin Knödel (dumpling) with parsnip puree and pepitas (v)
Königsberger pork meatballs with white sauce (gf)
Mini potato cake with kassler quark and chives (vp)

THE SWEET

Assorted doughnuts with jam, Nutella or salted caramel (v)
Flourless chocolate cake with candied almonds (v) (gf)
Bavarian baked cheese cake (v)

THE BANQUET MENU | 3 COURSE | \$60 PER PERSON

Our sharing plate options are best for a big group of friends. Sharing is caring.
It is your choice of two dishes for each course.

THE COLD

- Bretzel with whipped butter (v)
- Bavarian potato salad with cucumber and dill (v)
- Fresh cabbage salad with herbs and spring onion (v)
- Roast beetroot salad with lentils, spinach and roasted walnuts (v)
- Bavarian meat platter with pickled vegetables and liverwurst

THE HOT

- Bavarian crispy pork knuckle
- Chicken Schnitzel with lemon wedges
- Haus-made Spätzle with wild mushrooms and Austrian cheese (v)
- Mixed Sausage skewers

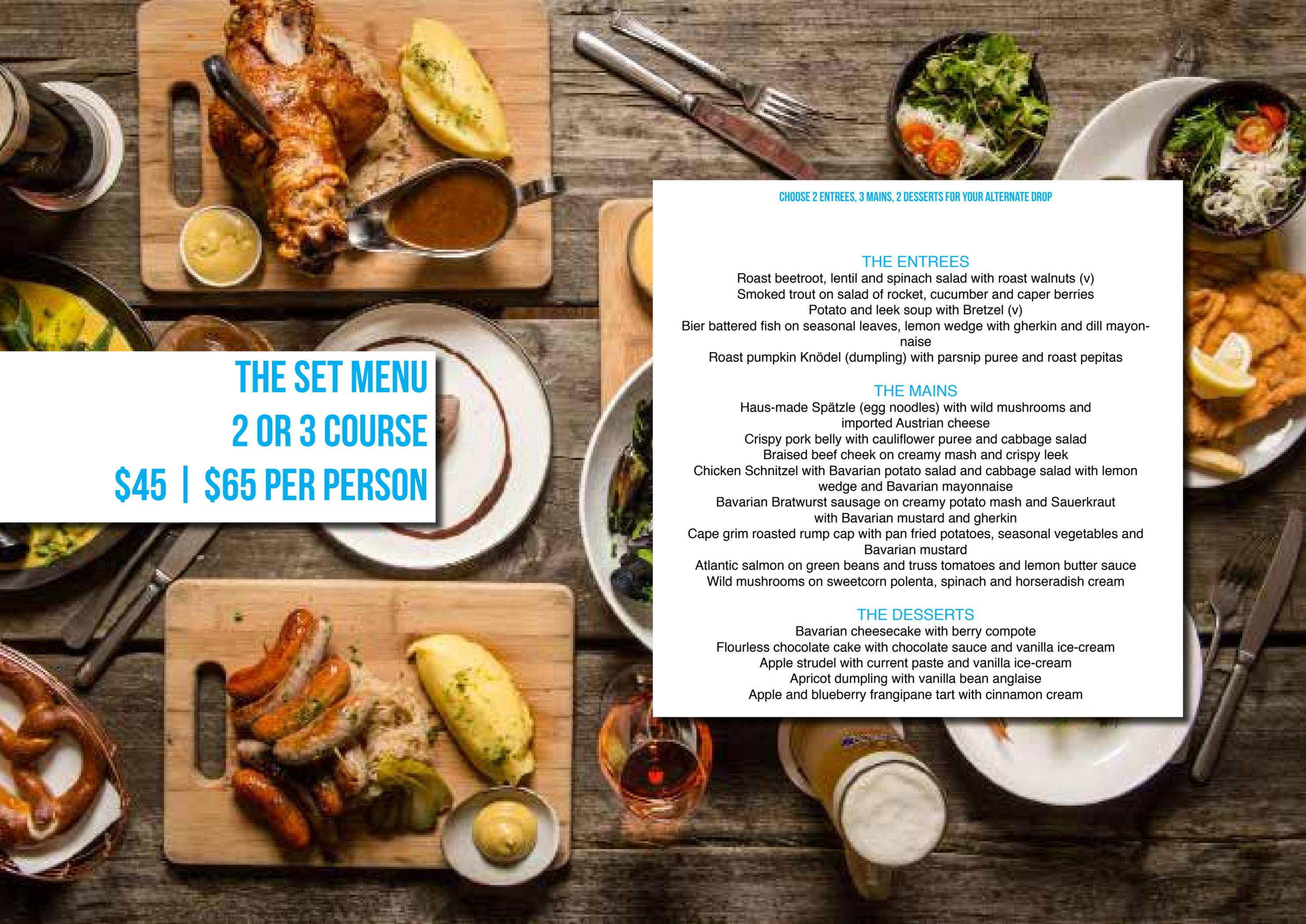
THE SIDES

- Mash potato (v)
- Seasonal vegetables (v)
- Sauerkraut
- Pork jus

THE DESSERTS

- Apple strudel with vanilla bean anglaise (v)
- Bavarian cheese cake with berries (v)
- Flourless chocolate cake with chocolate sauce (v)

(v) vegetarian | please inform us about any dietary requirements



THE SET MENU
2 OR 3 COURSE
\$45 | \$65 PER PERSON

CHOOSE 2 ENTREES, 3 MAINS, 2 DESSERTS FOR YOUR ALTERNATE DROP

THE ENTREES

- Roast beetroot, lentil and spinach salad with roast walnuts (v)
- Smoked trout on salad of rocket, cucumber and caper berries
- Potato and leek soup with Bretzel (v)
- Bier battered fish on seasonal leaves, lemon wedge with gherkin and dill mayonnaise
- Roast pumpkin Knödel (dumpling) with parsnip puree and roast pepitas

THE MAINS

- Haus-made Spätzle (egg noodles) with wild mushrooms and imported Austrian cheese
- Crispy pork belly with cauliflower puree and cabbage salad
- Braised beef cheek on creamy mash and crispy leek
- Chicken Schnitzel with Bavarian potato salad and cabbage salad with lemon wedge and Bavarian mayonnaise
- Bavarian Bratwurst sausage on creamy potato mash and Sauerkraut with Bavarian mustard and gherkin
- Cape grim roasted rump cap with pan fried potatoes, seasonal vegetables and Bavarian mustard
- Atlantic salmon on green beans and truss tomatoes and lemon butter sauce
- Wild mushrooms on sweetcorn polenta, spinach and horseradish cream

THE DESSERTS

- Bavarian cheesecake with berry compote
- Flourless chocolate cake with chocolate sauce and vanilla ice-cream
- Apple strudel with current paste and vanilla ice-cream
- Apricot dumpling with vanilla bean anglaise
- Apple and blueberry frangipane tart with cinnamon cream

BAVARIAN BIER COURSES

Life is too short to drink bad Bier!
Learn how to Bier the Bavarian way!
Learn how to **pour a Bier**, find out everything about the **history of Bavarian Biers** and try **5 different Bavarian Biers!**

Bavarian Bier course
“Bier is our daily bread”
\$75pp

5 different Bavarian Biers
(Lager, Pilsner, Weissbier, Dunkel, Pale Lager)
Your Favourite Bier in a 500ml mug
Bretzel and Obatzda

Every participant gets a Bavarian Bier certificate and a 500ml Bavarian mug!

All included in a 2-3 hours Bavarian Bier session!

Bavarian Bier course
“Bier Feast”
\$100pp

5 different Bavarian Biers
(Lager, Pilsner, Weissbier, Dunkel, Pale Lager)
5 course Schmankerl (bites)
Your Favourite Bier in a 500ml mug

Every participant gets a Bavarian Bier certificate and a 500ml Bavarian mug!

All included in a 2-3 hours Bavarian Bier course session!



CONFERENCE LUNCH

Looking for a meeting
outside the usual office
room?

All size of groups

From 5 people to 140 people

TV Screens

Presenter

Projectors

Individual company branding

Lunch and Dinner

Canapes

Lunch menu

Dinner menu

Choose one of our
function options or ask our
events team for
customised packages.



**PLANNING A
SPECIAL EVENT?**

**OUR EVENT TEAM WILL HELP YOU.
WE CUSTOMIZE YOUR EVENT.**

FOLLOW US ON FACEBOOK AND INSTAGRAM AND DON'T MISS OUT ANY EVENT.



**THE
HOF
DOWNTOWN**