

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

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THE COLD

Steak tartare on potato crisp
Baby new potato with smoked trout and crème fraiche
Rare roast beef on pumpernickel
Chicken liver pate with pear chutney and bread crisps
Haus terrine with pear and apple chutney
House made dips weith fresh baked Bavarian Bretzel (v)
Cucumber with smoked trout and dill cream
Roasted beetroot en crouete with blue cheese and candied walnuts
Ocean trout tartare, lightly smoked on a bread crisp with quail egg
Tomato gazpacho with pickle

THE HOT

Mini sausage skewers
Chicken Schnitzel bites
Mini Bavarian burgers
Pork croquette, Bretzel crumbed with carrot puree
Crumbed mushrooms with aioli (V)
Cheese and herb strudel (V)
Bier battered sand whiting fillet on potato crisp with pickles
Roasted pepper filled with zucchini, mushroom topped with aioli (V)
Kransky potato bomb with Bretzel crust and aioli
Pork belly with cauliflower puree
School prawns with lemon and aioli
Meatball Königsberger pork with white sauce and capers
Knödel leek, pan fried with white sauce (V)
Chicken wings (spicy) with blue cheese
Käsespätzle - house made egg noodles in herb cream sauce (V)

THE SWEET

Assorted doughnuts jam, nutella, salted caramel, custard
Bavarian chocolate mousse
Flourless chocolate cake
Bavarian cheese cake

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

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 chive
Roast beetroot salad with goats curd and candied walnuts
Mix leaf salad with lemon vinaigrette (v)
Cold cuts platter with pickled vegetables

THE HOT

Bavarian crispy pork knuckle
Chicken Schnitzel with lemon wedges
Haus-made Spätzle with roasted pumpkin, caramelised onion and parmesan (v)
Crispy pork belly
Mixed Sausage skewers

THE SIDES

Mash potato (v)
Whole baked cauliflower with white cheese sauce (v)
Sauerkraut
Pork jus

THE DESSERTS

Apple strudel with vanilla bean anglaise (v)
Bavarian cheese cake with berries (v)
Chocolate mousse with Bavarian cream and biscuit crumbs (v)



THE SET MENU

2 OR 3 COURSE

\$45 | \$65 PER PERSON

THE ENTREES

Beetroot salad with goats curd and candied walnuts
Potato and leek soup
Smoked trout with crème fraiche and pickles
Bier battered whiting fillet on seasonal leaves
Haus terrine with pear and apple chutney
Pork meatballs with white wine sauce and capers

THE MAINS

Wild mushrooms with truffle and Bretzel crumb
Haus-made Spätzle with roasted pumpkin, caramelised onion and parmesan (v)
Chicken Schnitzel with traditional potato and cucumber salad
Mixed sausage skewer with potato mash, sauerkraut and mustard
Crispy pork belly with caramelised apple puree, hazelnuts and watercress
Cape grim roasted rump cap with roasted cauliflower and red wine jus
Snapper fillet with asparagus, caramelised butter, lemon truffle and truss tomato
Braised beef cheek, potato foam and red wine
Bavarian crispy roast chicken, Knödel, red cabbage and jus
Crispy skin trout with Bratkartoffel, crispy eschallot and burnt lemon butter

THE DESSERTS

Black forest ice cream sandwich
Bavarian cheese cake with seasonal berries
Vanilla bean cassonade with freeze dried surprises
Chocolate mousse with Bavarian cream and biscuit crumbs
Apple strudel with vanilla bean anglaise
Cherry sweet set cream with freeze dried sour cherry



**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.



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DOWNTOWN**