FUNCTIONS AT TELEGRAPH HOTEL

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Welcome to The Telegraph Hotel

Welcome to The Telegraph Hotel. Hobart's iconic waterfront destination where heritage meets hospitality.

For over 160 years, the Tele has stood at the heart of Sullivan's Cove, evolving from a historic public house into a vibrant, modern venue with a twist of Tasmanian character.

We believe every gathering should feel effortless and alive, whether it's a cosy dinner, a milestone celebration, or a rooftop cocktail soirée. With thoughtfully restored spaces, warm service, and menus crafted around the finest Tassie produce, The Telegraph is a venue designed to make every moment feel relaxed, memorable and genuinely special.
Turn the page and discover how we bring unforgettable celebrations to life.

DINING ROOM EXCLUSIVE

With the atmosphere of the kitchen in the background, our newly refurbished first floor Dining Room is the ideal space to host a seated function. A private space, perfect for celebratory dinners, business lunches and everything in between.

SPACE TYPE						
INDOOR	70	-	Y	Y	Y	Y

PUBLIC BAR SECTION

The renovated ground floor Public Bar is ideal for parties and social events. A casual, semi-private space that lets you soak up the atmosphere of the wider venue.
High tables only

SPACE TYPE						
INDOOR	30	50	Y	N	N	N

ROOFTOP EXCLUSIVE

The Rooftop is the perfect space for private cocktail parties, corporate events, product launches and social gatherings of any kind. The open space is weather-proofed, allowing for both day and night events with views of the harbour.

Mixture of seated and standing space for your guests
Background audio only

SPACE TYPE						
INDOOR	-	120	Y	-	Y	Y

ROOFTOP SECTION

The Rooftop can also be booked for smaller semi-private events accommodating up to 40 guests.

Mixture of seated and standing space for your guests

SPACE TYPE						
INDOOR	-	70	Y	N	N	N

DELICIOUS FOOD, GOOD VIBES AND NEW MEMORIES.

CANAPÉS

6 PIECES $40PP | 8 PIECES $49PP | 10 PIECES $61PP

Hot

MINI BEEF PIES
Gravy

PORK & BEEF SAUSAGE ROLLS (LD)
Ketchup

PUMPKIN ARANCINI (VG,LG)
Aoili | Crispy Sage

WAGYU BEEF SLIDERS (LDO)
Pickles | Cheese | Ketchup | Mustard | Brioche Bun

VEGETABLE SPRING ROLLS (V)
Sweet Chilli

FRIED CHICKEN TENDERS
Chilli Glaze | Kewpie

MUSHROOM SLIDERS (VG)
Ketchup | Mustard | Pickles

CHICKEN SKEWERS (LGO, LDO)

Cold

MIXED SUSHI (VGO, LGO,M)
Wasabi | Pickled Ginger | Soy

HUON SALMON CEVICHE (LGO, LDO,A)
Citrus | Chive | Herb Oil | Crouton

TOMATO BRUSCHETTA (LD, VG)
Medley Tomatoes | Basil | Balsamic

PRAWN ROLLS (I)
Chives | Kewpie | Milk Roll

FRESH SHUCKED TASMANIAN OYSTERS (LG, LD,A)
Lemon| Basil Oil | Vinaigrette

Dessert

BASQUE CHEESECAKE (V)

CHOCOLATE BROWNIE (VG)
Berry Compote

RHUBARB PANNA COTTA
Homemade Granola

Substantial 13.5 Each

MINIMUM OF 20 GUESTS REQUIRED

IDEAL FOR A LITTLE ENTREE PER PERSON

MINI LOCAL FRIED SQUID (LD, LGO,A)
Lemon | Aioli

MINI FISH & CHIPS (LD, A)
Beer Battered Local Fish | Tartare | Lemon | Peas

PERI PERI PUMPKIN SALAD (LD, LG, VG)
Roasted Spiced Pumpkin | Quinoa | Spinach |
Roasted Pumpkin Seeds

MUSHROOM GNOCCHI (LDO, V)
Parmesan| Chives

MINI CHARCUTERIE PLATE (LGO, LDO)
Pickles | Prosciutto | Chorizo | Sourdough

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
Seafood Origin A - Australian | I - Imported | M - Mixed

DINING ROOM SET MENU

2 COURSE ALT SERVE $78PP — **Choose main, starter or dessert**

3 COURSE ALT SERVE $89PP — **Starter, main and dessert**

Alternate Drop Menu
Level 1 only. Minimum of 20 guests required.
Bespoke options based on a la carte menu also available.

Entrees

SELECT (2) OPTIONS

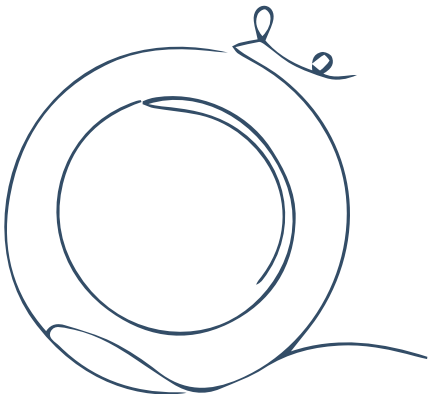
GARLIC FLATBREAD (V, VGO, GFO)
Hummus | Olives | Chimmichurri

LAMB SKEWERS (LG, LD)
Rosemary jus

FRIED LOCAL SQUID (LD,LGO,A)
Aioli | Lemon

FRESH SHUCKED TASMANIAN OYSTERS (LG, LD,A)
Lemon | Herb Oil | Mignonette

PUMPKIN ARANCINI (VG)
Aioli | Crispy Sage



Mains

SELECT (2) OPTIONS

ROSEMARY BRAISED LAMB SHOULDER (LD, LG)
Pea puree | Baby Carrots | Confit Bintje Potatoes | Lamb Gravy

PAN ROASTED MARKET FISH (LD, LG,A)
Seasonal rotating vegetables, Lemon

FREE RANGE NICHOLLS CHICKEN PARMI (LDO)
Napoli | Ham | Mozzarella | Fries | House Salad

MUSHROOM GNOCCHI (V)
Parmesan, Chives

SIDES

SELECT (2) OPTIONS

ROASTED CAULIFLOWER (LG, V)
Parmesan | Mozzarella

PERI PERI PUMPKIN SALAD (LD, LG, VG)
Roasted Spiced Pumpkin | Quinoa | Spinach
Roasted Pumpkin Seeds

FRIES (GFO, VG,LD)
Smoked Aioli | Pepper Berry Salt

SEASONAL GREENS (VG, LG,LD)
Chimichurri |

Dessert

SELECT (2) OPTIONS

BASQUE CHEESECAKE (V)
Rich Chocolate Ice Cream

CHOCOLATE BROWNIE (V)
Berry Compote | Vanilla Ice Cream

PANNA COTTA
Berry Compote | Granola

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BEVERAGE PACKAGES

*** Please note, all packages subject to product availability**

STANDARD
2hrs - 53pp | 3hrs - 68pp | 4hrs - 81pp

PREMIUM
2hrs - 65pp | 3hrs - 78pp | 4hrs - 93pp

DELUXE
2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

CLASSIC

WINE
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Growers Gate Shiraz

TAP BEER & CIDER
Boag's XXX ,Draught or St.George
Cascade Lager
Boag's Lite

NON-ALCOHOLIC
Selection of soft drinks and juice

PREMIUM

WINE
A By Arras NV Premium, Tasmania
Dottie Lane Sauvignon Blanc
Mandoleto Pinot Grigio
Hearts Will Play Rose
Growers Gate Shiraz

TAP BEER & CIDER
Boag's XXX ,Draught or St.George
Cascade Lager
Willie Smith Cider
Boag's Light

NON-ALCOHOLIC
Selection of soft drinks and juice

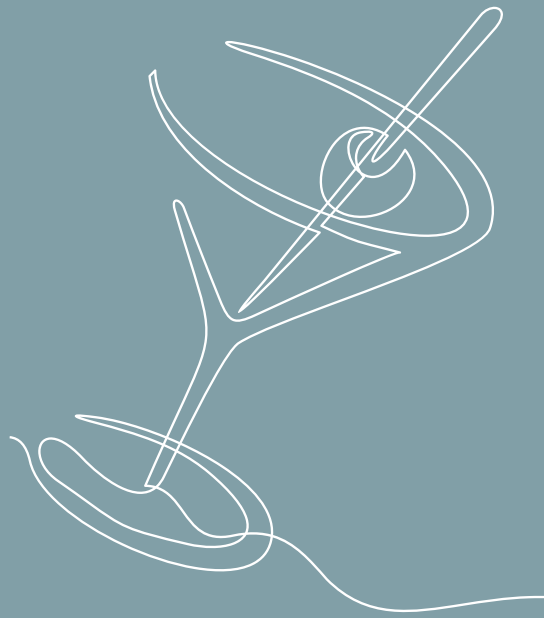
DELUXE

WINE
A By Arras NV Sparkling, Tasmania
Norfolk Bay Chardonnay, Tasmania
Eddystone Point Pinot Gris, Tasmania
Gala Estate Sauvignon Blanc, Tasmania
Havilah Rose, Tasmania
Hughes & Hughes Syrah, Tasmania
Two Tonne Pinot Noir, Tasmania

TAP BEER & CIDER
Rotating Local Option
Boag's XXX ,Draught or St.George
Cascade Lager
Boag's Light

NON-ALCOHOLIC
Selection of soft drinks and juice
Non-alcoholic beers and wines

BEVERAGE ADD ONS



Bar Tab on consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

Spirits upgrade 29pp

Available to add to all beverage packages, minimum of 20 guests.

Cocktails 20pp

Treat your guests to a bespoke cocktail on arrival for an additional $20 per person, minimum of 20 guests.

TELEGRAPH
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