TELEGRAPH EST. HOTEL 1858 Punctions

FUNCTION SPACES

DINING ROOM EXCLUSIVE

Space Туре	Ħ	ဂို	Ď	Ř	,	<u>k</u>
Indoor	70	-	Yes	Yes	Yes	Yes

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.





PUBLIC BAR SECTION

Space Туре	Ħ	Ŷ	Ď	Ř	1	<u> </u>
Indoor	20	50	Yes	No	No	No

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**

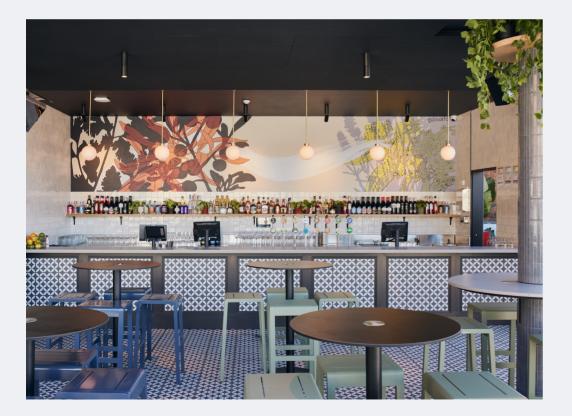
FUNCTION SPACES

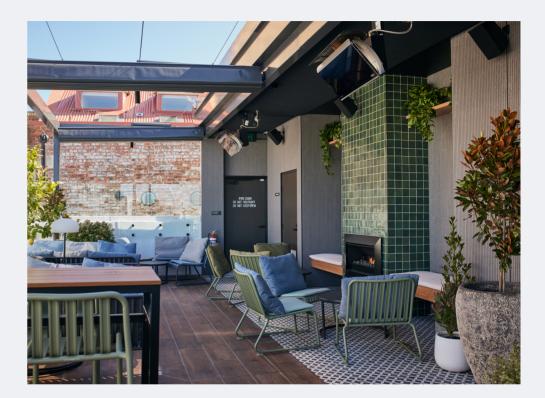
ROOFTOP EXCLUSIVE

Space Туре	Ŗ	Ŷ	Ď	Ř	1	L.
Indoor	-	120	Yes	-	Yes	Yes

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





ROOFTOP SECTION

Space Туре	Ŗ	Ŷ	Ď	Ř	1	<u>~</u>
Indoor	-	40	Yes	No	No	No

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

FOOD PACKAGES

CANAPÉ PACKAGES

6 OPTIONS - \$32 PER PERSON 8 OPTIONS - \$42 PER PERSON 10 OPTIONS - \$53 PER PERSON

COLD CANAPÉS

MIXED SUSHI (VGO) (LG) Wasabi | Pickled Ginger | Soy

HUON SALMON CEVICHE (LGO) Mandarin | Chive | Herb Oil | Crouton

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

PRAWN ROLLS (LD) Chives | Kewpie | Milk Roll

FRESH SHUCKED NORFOLK BAY OYSTERS (LG) Fresh | Roe | Vinaigrette

HOT CANAPÉS

MINI BEEF PIES Gravy

PORK & FENNEL SAUSAGE ROLLS (LD) Ketchup

PUMPKIN ARANCINI (LG, V) Pumpkin Purée | Pickled Pumpkin

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

VEGETABLE SPRING ROLLS (V) Sweet Chilli

FRIED CHICKEN TENDERS Maple Chilli Glaze | Kewpie

PLANT-BASED SLIDERS (CBVG) (CBGF) Ketchup | Mustard | Pickles

TERRIYAKI CHICKEN SKEWERS (GF)



FOOD PACKAGES

CANAPÉ PACKAGES

6 OPTIONS - \$32 PER PERSON 8 OPTIONS - \$42 PER PERSON 10 OPTIONS - \$53 PER PERSON

DESSERTS

STICKY TOFFEE PUDDLE SALTED CARAMEL FUDGE MEANDER VALLEY CREAM PANNA COTTA (LG, V)

SUBSTANTIALS - \$11 EACH

LOCAL FRIED SQUID (LD, LGO) Fermented Lemon | Bronze Fennel | Aioli

MINI FISH & CHIPS (LD, LGO) Battered Kingfish | Tartare | Lemon | Peas

HARISSA SPICED PUMPKIN SALAD (LD, LG, VG) Roasted Spiced Pumpkin | Pickled Pumpkin | Cous Cous Pomegranate | Spinach | Chervil

CAULIFLOWER GNOCCHI (LD, VG) Cauliflower Purée | Roasted Cauliflower | Toasted Macadamias

MINI CHARCUTERIE PLATE (CBGF) Pickles | Prosciutto | Chorizo | Sourdough

PIZZAS - SEE INDIVIDUAL PRICES

PROSCIUTTO PIZZA (CBVG) (CBGF) **\$29.2** Napoli | Mozzarella | Rocket | Parmesan Cracked Pepper

MUSHRROM PIZZA (LDO, V, VGO) **\$26.2** roasted button mushroom, grana padano, truffle oil, hommus, rocket

MARGHERITA PIZZA (CBVG) (CBGF) \$24.2 Medley Tomato's | Mozzarella | Basil | Olive Oil

N'DJUA PIZZA (GBGF) **\$28.2** Chorizo | Mozzarella | Medley Tomato's

V - Vegetarian VG - Vegan LG - Low Gluten LD - Low Dairy VO - Vegetarian Option VGO - Vegan Option LGO - Low Gluten Option LGO - Low Gluten Option



SHARED SET MENU

Shared Style Menu

2 COURSE \$58 PER PERSON

Choose main, starter or dessert

3 COURSE \$69 PER PERSON

Starter, main and dessert

STARTERS

GARLIC FLATBREAD (VG) (CBGF) Hummus | Chimmichurri

BRAISED WILD CLOVER LAMB RIB Smoked yoghurt, chimichurri, charred flatbread

FRIED WHITEBAIT (CBGF) Salt 'n' Vinegar | Wasabi Mayo

FRESH SHUCKED NORFOLK BAY OYSTERS (GF) Fresh | Roe | Vinaigrette

MAINS

SCOTTSDALE PORK RIB EYE COTOLETTA fennel slaw, apple cider bearnaise, quaver

KING DORY (LG) charred brussel sprouts, lemon caper butter

FREE RANGE NICHOLLS CHICKEN PARMI (LDO) napoli, ham, mozzarella, fries, house salad

CAULIFLOWER GNOCCHI cauliflower puree, slow roasted cauliflower

V - Vegetarian VG - Vegan LG - Low Gluten LD - Low Dairy

VO - Vegetarian Option VGO - Vegan Option LGO - Low Gluten Option LGO - Low Gluten Option

SIDES

ROASTED CAULIFLOWER Parmesan | Mozzarella

HARISSA SPICED PUMPKIN SALAD (VG) (GF) Pickled Pumpkin | Cous Cous | Pomegranate Spinach | Chervil

FRIES (CBGF) (CBVG) Smoked Mayo | Pepper Berry Salt

CHARGRILLED BROCCOLINI (VG) (GF) Toasted Macadamias | Macadamia Puree

DESSERT

STICKY TOFFEE PUDDING Madjool Date Purée | Caramel Sauce Vanilla Bean Ice Cream

MEANDER VALLEY PANNACOTTA Honey | Mandarin



BEVERAGE PACKAGES

PACKAGE TIERS

DURATION	STANDARD	PREMIUM	DELUXE
2 Hours	\$47pp	\$57pp	\$67pp
3 Hours	\$59pp	\$69pp	\$79pp
4 Hours	\$71pp	\$81pp	\$91pp

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 your function.



STANDARD

MR MASON SPARKLING CUVEE BRUT NV DOTTIE LANE SAUVIGNON BLANC HEARTS WILL PLAY ROSE HENRY & HUNTER SHIRAZ CABERNET BOAGS XXX OR CASCADE LAGER JAMES SQUIRE ORCHARD CIDER BOAG'S LITE

PREMIUM

ARRAS NV BLANC DE BLANC, TASMANIA PIPERS CHARDONNAY, TASMANIA MILTON VINEYARD ROSE, TASMANIA HENRY& HUNTER CABERNET SAUVIGNON, MULTI-REGION AUSTRALIA PALMETTO SHIRAZ, LANGHORNE CREEEK, SA GUILTY BY ASSOCIATION PINOT NOIR BOAGS XXX OR CASCADE LAGER JAMES SQUIRE ORCHARD CIDER BOAG'S LIGHT SELECTION OF SOFT DRINKS AND JUICE

DELUXE

ARRAS NV SPARKLING, TASMANIA PIPERS CHARDONNAY, TASMANIA EDDYSTONE POINT PINOT GRIS, TASMANIA GALA ESTATE SAUVIGNON BLANC, TASMANIA MILTON VINEYARD ROSE, TASMANIA HUGHES & HUGHES SHIRAZ, TASMANIA BARRINGWOOD PINOT NOIR, TASMANIA

BOAGS XXX OR CASCADE LAGER JAMES SQUIRE ORCHARD CIDER

BOAG'S LIGHT

SELECTION OF SOFT DRINKS AND JUICE

ADD-ONS

COCKTAILS - \$20PP

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

SPIRIT UPGRADES - \$25PP

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

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