

TELEGRAPH

EST. HOTEL 1858

Functions

FUNCTION SPACES

DINING ROOM EXCLUSIVE

Space Type						
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 Type						
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 Type						
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 Type						
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)

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

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



FOOD PACKAGES

CANAPÉ PACKAGES

6 OPTIONS - \$32 PER PERSON

8 OPTIONS - \$42 PER PERSON

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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

MUSHROOM 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



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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

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

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

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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 CUVÉE 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
SELECTION OF SOFT DRINKS AND JUICE

PREMIUM

ARRAS NV BLANC DE BLANC, TASMANIA
PIPERS CHARDONNAY, TASMANIA
MILTON VINEYARD ROSE, TASMANIA
HENRY & HUNTER CABERNET SAUVIGNON,
MULTI-REGION AUSTRALIA
PALMETTO SHIRAZ,
LANGHORNE CREEK, 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.



CONTACT

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