

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 *Price and availability subject to change.*

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 *Price and availability subject to change.*

6 OPTIONS - \$32 PER PERSON

8 OPTIONS - \$42 PER PERSON

10 OPTIONS - \$53 PER PERSON

## DESSERTS

STICKY TOFFEE PUDDLE SALTED CARAMEL FUDGE

KUNZEA 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) **\$30**

Napoli | Mozzarella | Rocket | Parmesan Cracked Pepper

**VEG SUPREME PIZZA** (LDO, V, VGO) **\$26**

roasted button mushroom, grana padano, truffle oil, hommus,  
rocket

**MARGHERITA PIZZA** (CBVG) (CBGF) **\$25**

Medley Tomato's | Mozzarella | Basil | Olive Oil

**N'DJUA PIZZA** (GBGF) **\$29**

Chorizo | Mozzarella | Medley Tomato's | Pickled Chilli



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 – not recommended for Rooftop functions.

## 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

#### **KUNZEA PANNACOTTA**

Strawberry Granita | Pickled Strawberry

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

**VO – Vegetarian Option**   **VGO – Vegan Option**   **LGO – Low Gluten Option**   **LGO – Low Gluten Option**





# 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

(03) 6234 6254

19 MORRISON ST, HOBART TAS 7000

[INFO@TELEGRAPHHOTELHOBART.COM.AU](mailto:INFO@TELEGRAPHHOTELHOBART.COM.AU)