# TELEGRAPH EST. HOTEL 1858 Punctions

# **FUNCTION SPACES**

#### **DINING ROOM EXCLUSIVE**

Space Type	Ħ	Ŷ	Ď	<u> </u>	П	<b>_</b>
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	Ħ	Ŷ	Ď	<b></b>	П	E.
Indoor	30	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

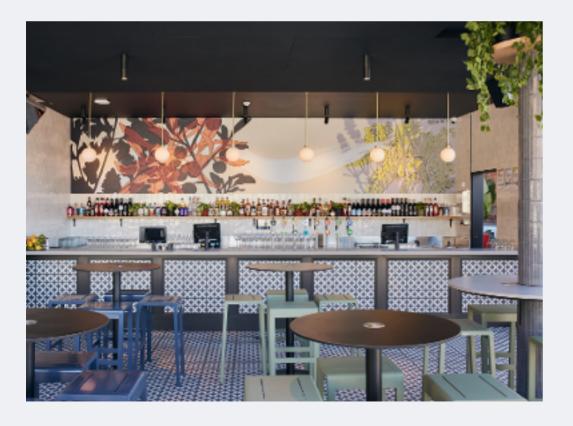
# **FUNCTION SPACES**

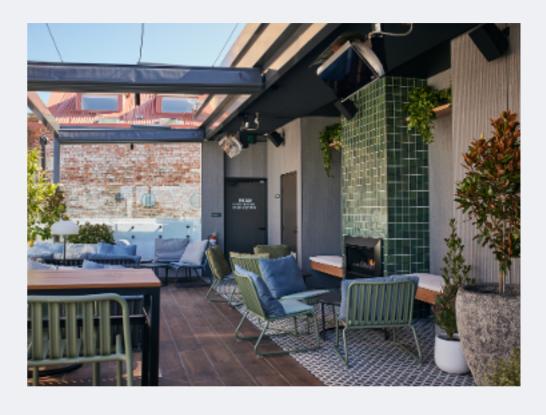
### **ROOFTOP EXCLUSIVE**

Space Type	Ħ	Ŷ	Ď	<b></b>	П	E.
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	Ħ	Ŷ	Ď	<b>A</b>	П	<i>E</i> *
Indoor	_	70	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 - \$39 PER PERSON 8 OPTIONS - \$47 PER PERSON 10 OPTIONS - \$59 PER PERSON

## **COLD CANAPÉS**

MIXED SUSHI (VGO, LG)

Wasabi | Pickled Ginger | Soy

**HUON SALMON CEVICHE (LGO)** 

Citrus | 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)

Lemon | Basil Oil | Vinaigrette

## **HOT CANAPÉS**

**MINI BEEF PIES** 

Gravy

PORK & FENNEL SAUSAGE ROLLS (LD)

Ketchup

**BEETROOT ARANCINI (LG, V)** 

Coconut Yoghurt | Olive Crumbs

**WAGYU BEEF SLIDERS (LDO)** 

Pickles | Cheese | Ketchup | Mustard | Brioche Bun

**VEGETABLE SPRING ROLLS (V)** 

Sweet Chilli

**FRIED CHICKEN TENDERS** 

Maple Chilli Glaze | Kewpie

PLANT-BASED SLIDERS (VGO, GFO)

Ketchup | Mustard | Pickles

**TERRIYAKI CHICKEN SKEWERS (LGO)** 



# FOOD PACKAGES

CANAPÉ PACKAGES Price and availability subject to change.

6 OPTIONS - \$39 PER PERSON 8 OPTIONS - \$47 PER PERSON 10 OPTIONS - \$59 PER PERSON

#### **DESSERTS**

**BASQUE CHEESECAKE (V)** 

Rich Chocolate Ice Cream

**CHOCOLATE CON CHURROS (V)** 

Dipping Chocolate | Cinnamon | Whipped Cream

**CARAMEL BAKED BEURRE BOSC PEAR (LD, VG)** 

Seed Brittle | Coconut Caramel

#### **SUBSTANTIALS - \$12.5 EACH**

LOCAL FRIED SQUID (LD, LGO)

Lemon | Aioli

MINI FISH & CHIPS (LD, LGO)

Beer Battered Local Firsh | Tartare | Lemon | Peas

PERI PERI PUMPKIN SALAD (LD, LG, VG)

Roasted Spiced Pumpkin | Quinoa | Spinach | Roasted Pumpkin Seeds

**CAULIFLOWER GNOCCHI (LD, VG)** 

Cauliflower Purée | Roasted Cauliflower | Spinach

MINI CHARCUTERIE PLATE (LGO)

Pickles | Prosciutto | Chorizo | Sourdough

## PIZZAS - \$12.5 EACH

PROSCIUTTO PIZZA (VGO, LGO)

Napoli | Mozzarella | Rocket | Parmesan | Cracked Pepper

VEG SUPREME PIZZA (LDO, V, VGO)

Verde | Mozzarella | Olives | Peppers | Spinach | Cherry Tomatoes

MARGHERITA PIZZA (VGO, LGO)

Medley Tomatoes | Mozzarella | Basil | Olive Oil

N'DJUA PIZZA (LGO)

Chorizo | Mozzarella | Medley Tomatos | 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



## LEVEL 1 SET MENU

Alternate Drop Menu (Choose 2 from each course). Level 1 only.

2 COURSE \$58 PER PERSON

3 COURSE \$69 PER PERSON

Choose main, starter or dessert

Starter, main and dessert

#### **STARTERS**

**GARLIC FLATBREAD (VG, GFO)** 

Hummus | Olives | Chimmichurri

LAMB KOFTAS (LGO, DFO)

Smoked Yoghurt | Tomato Salsa

SALT & PEPPER CALAMARI (LGO)

Aioli | Lemon

FRESH SHUCKED NORFOLK BAY OYSTERS (LG)

Lemon | Herb Oil | Mignonette

**BEETROOT ARANCINI** (LD, V)

Coconut Yogurt | Orange Oil | Olive Crumbs | Saltbush

#### **MAINS**

**ROSEMARY BRAISED LAMB SHOULDER (LD, LG)** 

Pea puree | Baby Carrots | Confit Bintje | Potatoes | Lamb Gravy

PAN ROASTED BARRAMUNDI (LD, LG)

Carrot Miso Puree | Wilted Spinach | Squid Ink Cracker | Fried Saltbush | Carrot Dressing

FREE RANGE NICHOLLS CHICKEN PARMI (LDO)

Napoli | Ham | Mozzarella | Fries | House Salad

**CAULIFLOWER GNOCCHI** 

Cauliflower Puree | Slow Roasted Cauliflower | Wilted Spinach | Herb Oil | Toasted Pumpkin Seeds

#### **SIDES**

**ROASTED CAULIFLOWER** 

Parmesan | Mozzarella

PERI PERI PUMPKIN SALAD (LD, LG, VG)

Roasted Spiced Pumpkin | Quinoa | Spinach | Roasted Pumpkin Seeds

FRIES (GFO, VG)

Smoked Aioli | Pepper Berry Salt

**STEAMED SEASONAL GREENS** (VG, LG)

Chimichurri | Pepitas

#### **DESSERT**

**BASQUE CHEESECAKE (V)** 

Rich Chocolate Ice Cream

**CHOCOLATE CON CHURROS** (V)

Dipping Chocolate | Cinnamon | Whipped Cream

**CARAMEL BAKED BEURRE BOSC PEAR (LD, VG)** 

Cardamom Coconut Orange Sorbet | Seed Brittle | Coconut Caramel

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

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LGO - Low Gluten Option LGO - Low Gluten Option



## **BEVERAGE PACKAGES**

#### **PACKAGE TIERS**

DURATION	STANDARD	PREMIUM	DELUXE
2 Hours	\$51pp	\$63pp	\$73pp
3 Hours	\$65pp	\$75pp	\$87pp
4 Hours	\$78pp	\$89pp	\$100pp

#### **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
SELECTION OF SOFT DRINKS AND JUICE

#### **PREMIUM**

A BY ARRAS NV PREMIUM, TASMANIA
PIPERS CHARDONNAY, TASMANIA
MILTON VINEYARD ROSE, TASMANIA
GROWERS GATE SHIRAZ,, SA
BOAGS XXX OR CASCADE LAGER
JAMES SQUIRE ORCHARD CIDER
BOAG'S LIGHT
SELECTION OF SOFT DRINKS AND JUICE

#### **DELUXE**

A BY ARRAS NV SPARKLING, TASMANIA
NORFOLK BAY CHARDONNAY, TASMANIA
EDDYSTONE POINT PINOT GRIS, TASMANIA
GALA ESTATE SAUVIGNON BLANC,
TASMANIA
SONNEN ROSE, TASMANIA
HUGHES & HUGHES SHIRAZ, TASMANIA

TWO TONNE PINOT NOIR,
TASMANIA
BOAGS XXX OR CASCADE LAGER
JAMES SQUIRE ORCHARD CIDER
BOAG'S LIGHT
SELECTION OF SOFT DRINKS AND JUICE

#### **ADD-ONS**

#### **COCKTAILS - \$17PP**

Treat your guests to a bespoke cocktail on arrival for an additional \$17 per person, minimum of 20 guests.

#### **SPIRIT UPGRADES - \$28PP**

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