

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	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						
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	-	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 TASMANIAN OYSTERS (LG)

Lemon | Basil Oil | Vinaigrette

HOT CANAPÉS

MINI BEEF PIES

Gravy

PORK & BEEF SAUSAGE ROLLS (LD)

Ketchup

PUMPKIN ARANCINI (V)

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

PLANT-BASED SLIDERS (VGO, GFO)

Ketchup | Mustard | Pickles

CHICKEN SKEWERS (LGO, LDO)

DESSERTS

BASQUE CHEESECAKE (V)

CHOCOLATE BROWNIE (V)

Berry Compote

RHUBARB PANNA COTTA

Homemade Granola

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

SUBSTANTIALS - \$12.5 EACH

LOCAL FRIED SQUID (LD, LGO)

Lemon | Aioli

MINI FISH & CHIPS (LD, LGO)

Beer Battered Local Fish | 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 - \$30.0 EACH

MEAT LOVER PIZZA (LDO, V, VGO)

Ham | Chorizo | Mozzarella | BBQ | Napoli,

MARGHERITA PIZZA (LGO)

Medley Tomatoes | Mozzarella | Basil | Olive Oil

N'DJUA PIZZA (LGO)

Chorizo | Mozzarella | Medley Tomatoes | Pickled Chili

PROSCIUTTO PIZZA (VGO, LGO)

Prosciutto | Napoli | Mozzarella | Rocket | Parmesan | Cracked Pepper

HAWAIIAN PIZZA (VGO, LGO)

Ham | Pineapple | Mozzarella | Parmesan | Napoli

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

Choose main, starter or dessert

3 COURSE \$69 PER PERSON

Starter, main and dessert

STARTERS

GARLIC FLATBREAD (VG, GFO)

Hummus | Olives | Chimmichurri

LAMB SKEWERS (LG, LD)

Lamb jus

SALT & PEPPER CALAMARI (LGO)

Aioli | Lemon

FRESH SHUCKED NORFOLK BAY OYSTERS (LG)

Lemon | Herb Oil | Mignonette

PUMPKIN ARANCINI (V)

Aoili | Crispy Sage h

MAINS

ROSEMARY BRAISED LAMB SHOULDER (LD, LG)

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

PAN ROASTED MARKET FISH (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

SEASONAL GREENS (VG, LG)

Chimichurri | Pepitas

DESSERT

BASQUE CHEESECAKE (V)

Rich Chocolate Ice Cream

CHOCOLATE BROWNIE (V)

Berry Compote | Vanilla Ice Cream

RHUBARB PANNA COTTA

Seed Brittle

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

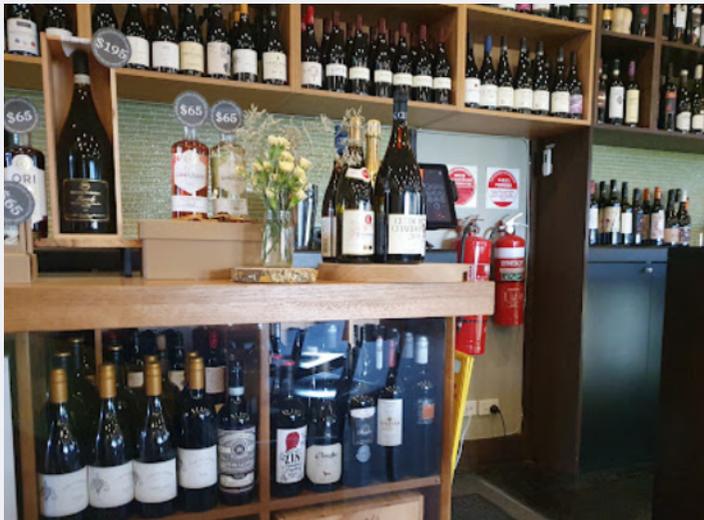
PACKAGE TIERS

DURATION	STANDARD	PREMIUM	DELUXE
2 Hours	\$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 CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
GROWERS GATE SHIRAZ
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
HAVILAH 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 - \$20PP

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

SPIRIT UPGRADES - \$28PP

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



CONTACT

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