THE EXCHANGE



Occupying a prime position on Bay Street in Port Melbourne, The Exchange is an award-winning venue offering bar, restaurant and live entertainment facilities.

With a choice of private and semi-private function rooms,

The Exchange is the ultimate function venue for your next event or party.

Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.

THE EXCHANGE

39 Bay Street, Port Melbourne, 3207 03 9810 0058 info@theexchangehotel.net.au www.theexchangehotel.net.au



Upstairs



Located on the second floor and featuring a private bar, cosy lounge nooks, convertible dance floor and outdoor space, Upstairs at The Exchange is perfect for formal sit-down dinners, cocktail parties, birthday celebrations, engagement parties and intimate weddings. Boasting state-of-the-art audio visual equipment, white boards and flipcharts, the space is also ideal for business meetings, corporate events and product launches.

Space Type	h	Ő		00	B	<u>Q</u>
Indoor, Private	60	130	-	У	У	У







The Lounge



The Lounge is a semi-private area near the main bar that can be roped off for your exclusive use.

Featuring an open fire and sumptuous couches, it's a warm and inviting space that's perfect for birthdays and hen's celebrations or even mothers groups and baby showers.

Space Type	h	ô		00	B	<u> </u>
Indoor, Semi-Private	40	80	У	У	У	У







The Dining Room



This large, open plan space is perfectly suited to both seated and cocktail-style events. Modern decor with a classic twist make this spacious room feel trendy yet intimate, making it the perfect backdrop for an unforgettable evening.

Space Type	h	Ô		00	B	Q
Indoor, Semi-Private	50	100	У	-	У	У







Whole Venue



The Exchange is also available for whole venue hire for large functions and events. For enquiries, please contact our Function Coordinators on 1800 836 837 or email info@theexchangehotel.net.au.

Space Type	h	Õ		00	B	9
Indoor, Private	150	290	У	У	У	У









Canapé Menu

30 pieces per platter

COLD	
Confit cherry tomato and goats cheese tarts (V)	75
Miso beef tartare with pommes gaufrettes (GF, DF)	75
Hot smoked salmon terrine (GF)	85
Smoked salmon on cucumber disc with dill crème fraîche (GF)	75
Prawn cocktail with cucumber, avocado & lemon (GF)	100
НОТ	
Beef brisket sliders with sriracha slaw (DF)	120
Ham & smoked cheddar croquettes with Branston pickle	90
Japanese fried chicken with kewpie mayo & spring onion (DF)	90
Fish taco with sauce vierge & coriander	90
Lamb empanadas with romesco sauce	90
Chicken satay lettuce cups with red capsicum (GF, DF)	90
Mirin cured scallops with avocado & cucumber discs (GF, DF)	120
Tandoori chicken with naan bread	90
Spring rolls, samosas & wedges with dipping sauces (V)	65
Pepper beef pie with Branston pickle	65
House made sausage rolls with HP Sauce	65
Mushroom arancini, gremolata & aioli (V, DF)	90
Meatball skewers with béarnaise sauce (GF)	100
DESSERTS	
Selection of petits fours (V)	120
Lemon meringue tarts (V)	120
Assortment of macarons (V)	120
GRAZING BOWLS	
Fish & chips with lemon & beer onions (DF)	5 each
Crumbed calamari with sauce vierge (DF)	5 each
Spinach gnocchi with kale, peas & pesto (DF)	5 each



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FEASTING STYLE | 2 COURSE | \$45 | 3 COURSE | \$55

Shared in the centre of the table to evoke conversation and offer more choices for all of your guests.

Please choose three dishes for each course

TRADITIONAL STYLE | 2 COURSE | \$55 | 3 COURSE | \$65

Individually plated menu. Please choose three dishes for each course Groups of 30+ guests please choose two dishes for each course to be served alternately

ENTRÉE

Flatbread with hummus, lentils & cumin (V)
Sumac dusted goat cheese with bresaola & romesco (GF)
Salmon terrine with cucumber & horseradish crème fraîche (GF)
Prawn skewers with apple radish & daikon salad
Watermelon, bocconcini & prosciutto salad

MAIN

Market fish with fennel purée, cherry tomatoes & black olives (GF)
Roasted porterhouse served medium with beef fat potatoes, green beans & red wine jus (GF,DF)
Pan seared salmon with Caesar potatoes & spinach (GF)
Pork loin with Waldorf salad & apple sauce (GF, DF)
Chicken and chorizo rigatoni with cream & parmesan
Spinach gnocchi with kale, peas, pesto & broccolini (V)

DESSERT

Sticky toffee pudding with miso caramel sauce (V)
Chocolate brownie with vanilla ice cream (V)
Caramel parfait with stone fruit compote (V,GF)
White chocolate mousse with fresh berries & raspberry purée (V,GF)
Vanilla panna cotta with caramelised orange (GF)

Menu is subject to seasonal change. Please advise of any dietary requirements.



Corporate Packages

Data projector and screen | Microphone | AUX connection | DVD player | Whiteboard and flipchart

Morning OR Afternoon Tea \$20 Per Head

Self-serve station with coffee, selection of teas, iced water & juices
Fresh seasonal fruit platter OR assorted muffins OR freshly baked scones with jam & cream

Premium Package \$45 Per Head

Self-serve station with coffee, selection of teas, iced water & juices for the duration of your event

MORNING TEA Assorted muffins

LUNCH

Assorted sandwiches, baguettes & wraps

AFTERNOON TEA

Freshly baked scones with jam & cream

Executive Package \$60 Per Head

Self-serve station with coffee, selection of teas, iced water & juices for the duration of your event

MORNING TEA
Assorted muffins

LUNCH

Choice of main from our dining menu

AFTERNOON TEA

Fresh seasonal fruit platter & freshly baked scones with jam & cream

Please advise of any dietary requirements.

Packages are based on a minimum of 8 people.

Beverage Packages

Duration	Premium	Deluxe
2 hours	40pp	52pp
3 hours	50pp	62pp
4 hours	60pp	72pp

Premium Package

WINE

Arrowhead Block Sparkling
Arrowhead Block Sauvignon Blanc
Arrowhead Block Cabernet Shiraz

BEER/CIDER

5 Seeds Apple Cider on tap James Boag's Draught on tap James Boag's Light bottle

NON-ALCHOLIC

Soft drinks luices

Spirits

Add house spirits to your beverage package for an additional \$20 per head
Kettle One Vodka
Tanqueray Gin
Bulleit Bourbon
Johnny Walker Black Whiskey

Bar Tab on Consumption

A bar tab can be arranged for your function which enables you to specify a selection of beverages you wish to include and set a limit or an amount you wish to spend. This can be reviewed as your function progresses and increased if needed.

Deluxe Package

WINE choose six options

Domaine Chandon Brut
La Vielle Ferme Rouge Rose
Kindred Spirits Sauvignon Blanc
Guilty by Association Chardonnay
Summer Poppy Pinot Gris
Chaffey Bros 'Triplepunkt' Riesling
Palliser Estate 'Pencarrow' Pinot Noir
Drake Shiraz
Redbank 'The Long Paddock' Merlot
Mawsons 'Far Eastern Party' Cabernet Sauvignon

ON TAP choose two options

5 Seeds Apple Cider James Boag's Draught James Squire '150 Lashes' Pale Ale Kosciuszko Pale Ale Furphy Refreshing Ale Little Creatures Bright Ale Heineken

BOTTLED

James Boag's Light Hawthorn Pilsener Hawthorn Golden Ale Peroni Corona

NON-ALCHOLIC

Soft drinks Juices





Hen's Night Package

\$600 (VALUE \$720) | FOR 20+ GUESTS

INCLUDES:

Designated area for your group in The Lounge
4 x Arrowhead Block Sparkling bottles on arrival
3 x Cocktail jugs
4 x Chef's selection share platters
Premium cocktail for the bride to be
\$200 bar tab

Celebrations Package

\$800 (VALUE \$950) | FOR 30+ GUESTS

INCLUDES:

Designated area for your group in The Lounge

4 x Cocktail jugs

6 x Chef's selection share platters

\$450 bar tab

Your very own assigned staff member

*We can also help you to organise additional food & beverages to complement your package

