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	Ö		00	B	Ŷ
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	Ö		00	B	Ŷ
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	Õ		00	B	Ķ
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 03 9810 0058 or email info@theexchangehotel.net.au.

Space Type	h	Õ		00	B	<u>Q</u>
Indoor, Private	150	290	У	У	У	У







Canapé Packages

\$22 PER PERSON | choose 5 cold/hot **\$28 PER PERSON |** choose 7 cold/hot

\$36 PER PERSON | choose 8 cold/hot & 1 grazing bowl OR dessert **\$45 PER PERSON |** choose 9 cold/hot, 2 grazing bowls & 1 dessert

COLD

Miso beef tartare with pommes gaufrettes (GF, DF) Smoked salmon terrine (GF) Beetroot, goats cheese & mint blini (V)

HOT

Beef brisket sliders with sriracha slaw (DF)
Truffle & taleggio croquettes with black garlic aioli (V)
Heirloom tomato galettes with tapenade (V)
Lamb empanadas with romesco sauce
Fried haloumi with chilli jam (V)
Camembert & redcurrant jelly crostini's (V)
Tandoori chicken with naan bread

DESSERT

Selection of petit fours (V) Lemon meringue tarts (V) Assortment of macarons (V, GF)

GRAZING BOWLS

Fish & chips with lemon & beer onions (DF)
Prawn cocktail with cucumber, avocado & lemon (GF)
Spinach gnocchi with kale, peas & pesto (V)
Add onto any package - \$5 each



Group Packages

Hen's Night Package

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

INCIUDES:

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

Celebrations Package

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

INCIUDES:

Designated area for your group in The Lounge
Assigned staff member to serve
4 x Cocktail jugs
6 x Chef's selection share platters
\$450 bar tab

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

Platters

30 pieces per platter

COID 75 Confit cherry tomato and goats cheese tarts (V) 75 Smoked salmon on cucumber disc with dill crème fraîche (GF) HOT Japanese fried chicken with kewpie mayo & spring onion (DF) 90 Spring rolls, samosas & wedges with dipping sauces (V) 65 Pepper beef pies with Branston pickle 65 House made sausage rolls with HP Sauce 65 Mushroom arancini with gremolata & aioli (V) 90 Mini Rueben sandwiches 90 **GRAZING BOWLS** Fish & chips with lemon & beer onions (DF) 5 Prawn cocktail with cucumber, avocado & lemon (GF) 5 Spinach gnocchi with kale, peas & pesto (V) 5



Set Menu

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 to be served alternately

FNTRÉF

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)
Spinach gnocchi with kale, peas, pesto & broccolini (V)
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)
Roast chicken with lardons, sugar snap peas, almonds & mushroom sauce (GF)

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)

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



Corporate Packages

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

Morning OR Afternoon Tea \$20 PER PERSON

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

Premium Package \$45 PER PERSON

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

MORNING TEA Assorted muffins

IUNCH

Assorted sandwiches, baguettes & wraps

AFTERNOON TEA

Freshly baked scones with jam & cream

ADD ON Espresso Package \$8 PER PERSON

**Please advise of dietary requirements.

Packages are based on a minimum of 8 people.

Executive Package \$60 PER PERSON

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

MORNING TEA Assorted muffins

IUNCH

Choice of main from our dining menu

AFTERNOON TEA

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



Beverage Packages

Duration	Premium	Executive	Deluxe
2 hours	39рр	45pp	52рр
3 hours	49pp	55pp	62pp
4 hours	59pp	65pp	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 AICHOILC

Soft drinks luices

Executive Package

WINE choose four

Arrowhead Block Sparkling Arrowhead Block Sauvignon Blanc Guilty by Association Chardonnay The Drake Shiraz Guilty by Association Pinot Noir Arrowhead Block Cabernet Shiraz

ON TAP choose two

5 Seeds Apple Cider James Boags Draught Hawthorn Pale Ale Furphy Refreshing Ale

BOTTLED

James Boag's Light

NON ALCOHOLIC

Soft Drinks Juices

ADD ON Spirits Package

\$10 PER HOUR

Skyy Vodka

Bombay Dry Gin

lim Beam Bourbon

Dewars 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

Ianz Brut

Victoria Avenue Prosecco

Kindred Spirits Sauvignon Blanc

Guilty by Association Chardonnay

Summer Poppy Pinot Gris

Henry Frost Riesling

Palliser Estate 'Pencarrow' Pinot Noir

Drake Shiraz

Mawsons Cabernet Sauvignon

ON TAP choose two

5 Seeds Apple Cider James Boag's Draught

Hahn Super Dry Hawthorn Pale Ale

Heineken

Furphy Refreshing Ale

James Squire '150 Lashes' Pale Ale

Kosciuszko Pale Ale

BOTTIFD

James Boag's Light

Hawthorn Pilsner

Hawthorn Golden Ale

Peroni

Corona

NON ALCOHOLIC

Soft drinks luices

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PORT MELBOURNE

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