THE EXCHANGE

PORT MELBOURNE



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.

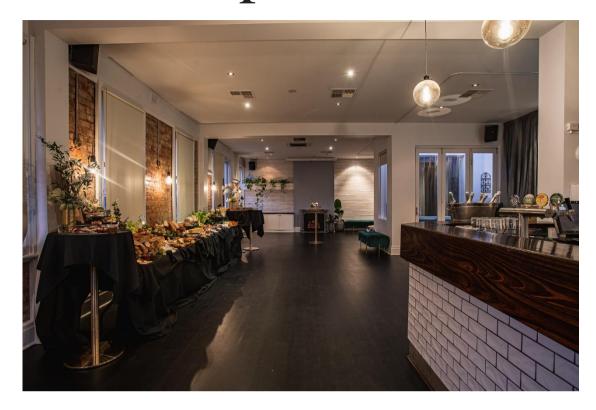
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39 Bay Street, Port Melbourne, 3207 03 9810 0058 info@theexchangehotel.n et.au www.theexchangehotel.n et.au



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	Ô			B	Q
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	D	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.

Space Type	h	Ô		00	D	9
Indoor, Private	150	290	У	У	У	У







Platters

30 pieces per platter

COLD Mixed sushi, wasabi, ginger (V, VE, GF) Oysters; natural, caviar or kilpatrick (GF) Yuzu kingfish rice crackers (GF) Heirloom tomato bruschetta, aged balsamic, sourdough (V, VE) Chicken Caesar cups (GF) Beef tartare, game chips (GF) Aromatic duck pancakes, hoi sin, cucumber	80 120 95 75 80 85 85
HOT Pressed beef cheek nuggets, lemon aioli Corn and squash croquettes, sage pesto (V, CBVE) Pork and fennel sausage rolls, ketchup Steak and chips, béarnaise dip (GF) Wagyu beef sliders Truffled mushroom sliders (V, VE) Mixed vegetarian spring rolls, plum Jam (V, VE) Beef pies, ketchup (CBV) Fish and Chips, Tartare Tempura soft shell crab, Nam Jim Jam Crispy pork belly bites, BBQ, apple slaw (GF) Spinach and goats cheese fritters, sweet chilli (V, VEG) Karaage, togarashi mayo (CBGF)	75 75 80 95 100 100 70 80 90 120 95 75 80
SKEWERS Wagyu skirt, dashi, sesame (GF) Flinders island lamb, yoghurt, intense mint (GF) Free range chicken, satay sauce, cashews (GF) Calamari, fermented lemon, black garlic aioli (GF) Chia goats cheese, caramelised pineapple, pickled onion (V)	95 95 90 95 95

Menu is subject to seasonal change.



Sit Down

All served sharing style 2 courses \$45 | 3 courses \$60

ENTRÉE | your choice of 3
Flinders Ranges sourdough, 10yo balsamic, Mount Zero olive oil, olives
Charcuterie selection
Oysters (GF)
Goats cheese fritters, black garlic aioli (V)
Corn and squash croquettes, broccolini pesto, pickled shallots (VE)

MAINS | your choice of 3 Green onion risotto, caramelised shallots, squash (V, VE) Hereford Boss eye fillet, hand cuts, pepper sauce (GF) King Ora salmon, zucchini, eggplant puree (GF) Free range chicken, red wine jus (GF) Pressed belly of pork, apple and cider puree (GF)

SIDES | your choice of 3
Charred broccolini, toasted almonds (V, VE, GF)
Honey roasted heirloom carrots (V, VE, GF)
Braised red cabbage, sultanas (V, VE, GF)
Confit potatoes, garlic, rosemary (V, VE, GF)
Quinoa salad, tender stem, heirloom carrots, citrus dressing (VE)
Potato salad, dill, cornichon (V, CBVE)
Green beans, crispy shallots (V, VE, GF)

DESSERT | your choice of 3
Warm sticky date pudding, toffee sauce, pecan ice cream
Triple chocolate brownie, salted caramel
Smashed pav, macerated strawberries, Chantilly cream (GF)
Tiramisu, coffee jelly, cocoa sorbet (CBGF)
Caramelised apples, hazelnut crumble (V, VE)

Menu is subject to seasonal change.



Corporate Packages

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

MORNING OR AFTERNOON TEA \$20pp

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

PREMIUM PACKAGE \$45pp

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

MORNING TEA
Assorted muffins

LUNCH Assorted sandwiches, baguettes & wraps

AFTERNOON TEA
Freshly baked scones with jam & cream

ADD ON Espresso Package | \$8pp

Packages are based on a minimum of 8 people

EXECUTIVE PACKAGE \$60pp

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

> MORNING TEA Assorted muffins

LUNCH
Choice of main from our dining menu

AFTERNOON TEA
Freshly baked scones with jam & cream
& seasonal fruit platter

Beverage Packages

PREMIUM PACKAGE

2hr | \$39pp 3hr | \$49pp 4hr | \$59pp

WINE

Edge of the World Sparkling Edge of the World Sauvignon

Edge of the World Cabernet Shiraz

BEER/CIDER

Orchard Crush apple cider James Boaa's Draught on tap James Boag's Light bottle

NON ALCHOLIC

Soft drinks Juices

EXECUTIVE PACKAGE

2hr | \$49pp 3hr | \$59pp 4hr | \$69pp

WINE choose four

Edge of the World Sparkling Edge of the World Sauvignon Blanc Victoria Avenue Prosecco Guilty by Association Chardonnay The Drake Shiraz Guilty by Association Pinot Noir Edge of the World Cabernet Shiraz Debussy Rose

ON TAP choose Three

Orchard Crush apple cider James Boags Draught Little Creatures Bright Ale Furphy Refreshing Ale

BOTTI FD

James Boag's Light

NON ALCOHOLIC

Soft Drinks Juices

DELUXE PACKAGE

2hr | \$59pp 3hr | \$69pp 4hr | \$79pp

WINE choose six

Janz Brut

Kindred Spirits Sauvianon Blanc Guilty by Association Chardonnay

Summer Poppy Pinot Gris

Totara Pinot Noir Cool Woods Shiraz

Mawsons Cabernet Sauvignon

Debussy Rose Wild One Moscato

ON TAP

Orchard Crush apple cider James Boags Draught Little Creatures Bright Ale Furphy Refreshing Ale

BOTTLED

James Boag's Light Hawthorn Pilsner Hawthorn Golden Ale

Peroni Corona

NON ALCOHOLIC

Soft drinks Juices

ADD ON Spirits Package

\$10pp per hour

Skyy Vodka Bombay Dry Gin Jim Beam Bourbon **Dewars Whiskey**

Bar Tab on Consumption

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

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