

THE
EXCHANGE
PORT MELBOURNE

FUNCTIONS

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







PORT MELBOURNE

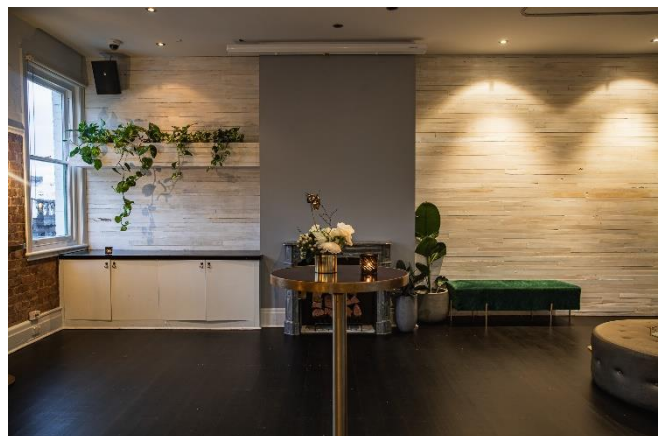
39 Bay Street, Port Melbourne, 3207
03 9810 0058
info@theexchangehotel.net.au
www.theexchangehotel.net.au

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						
Indoor, Private	60	130	-	y	y	y



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						
Indoor, SemiPrivate	40	80	y	y	y	y



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						
Indoor, Semi-Private	50	100	y	-	y	y



Whole Venue



The Exchange is also available for whole venue hire for large functions and events.

Space Type						
Indoor, Private	150	290	y	y	y	y



Platters

30 pieces per platter

COLD

Heirloom tomato bruschetta, aged balsamic, sourdough (VE)	75
Mixed sushi, wasabi, ginger (CBVE, GF)	80
Chicken Caesar cups (GF)	80
Beef tartare, game chips (GF)	85
Aromatic duck pancakes, hoi sin, cucumber	85
Yuzu kingfish rice crackers (GF)	95
Oysters; natural, caviar or kilpatrick (GF)	120

HOT

Mixed vegetarian spring rolls, plum Jam (VE)	70
Pressed beef cheek nuggets, lemon aioli	75
Corn and squash croquettes, sage pesto (CBVE)	75
Spinach and goats cheese fritters, sweet chilli (V)	75
Pork and fennel sausage rolls, ketchup	80
Beef pies, ketchup	80
Karaage, togarashi mayo (CBGF)	80
Fish and Chips, Tartare	90
Crispy pork belly bites, BBQ, apple slaw (GF)	95
Steak and chips, béarnaise dip (GF)	95
Wagyu beef sliders	120
Truffled mushroom sliders (VE)	120
Tempura soft shell crab, Nam Jim Jam	120

SKEWERS

Free range chicken, satay sauce, cashews (GF)	90
Wagyu skirt, dashi, sesame (GF)	95
Flinders island lamb, yoghurt, intense mint (GF)	95
Calamari, fermented lemon, black garlic aioli (GF)	95
Chia goats cheese, caramelised pineapple, pickled onion (V)	95

CHEESE & CHARCUTERIE GRAZING STATION

A selection of Australian and European cheeses, quince paste, cured meats, crackers, olives, Turkish bread and marinated vegetables (min 40pax)	25 per person
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(V) Vegetarian (VE) Vegan (GF) Gluten Free (CB) Can Be

Menu is subject to seasonal change.

Sit Down

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

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 (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 (VE, GF)
Honey roasted heirloom carrots (VE, GF)
Braised red cabbage, sultanas (VE, GF)
Confit potatoes, garlic, rosemary (VE, GF)
Quinoa salad, tender stem, heirloom carrots, citrus dressing (VE)
Potato salad, dill, cornichon (CBVE)
Green beans, crispy shallots (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

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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

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

ADD ON Espresso Coffee Package | \$8pp

Packages are based on a minimum of 8 people

Beverage Packages

PREMIUM PACKAGE

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

WINE

Edge of the World Sparkling
Edge of the World Sauvignon Blanc
Edge of the World Cabernet Shiraz

BEER/CIDER

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

NON ALCOHOLIC

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
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

BOTTLED

James Boag's Light

NON ALCOHOLIC

Soft Drinks
Juices

DELUXE PACKAGE

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

WINE *choose six*

Janz Brut
Victoria Avenue Prosecco
Kindred Spirits Sauvignon 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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