

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

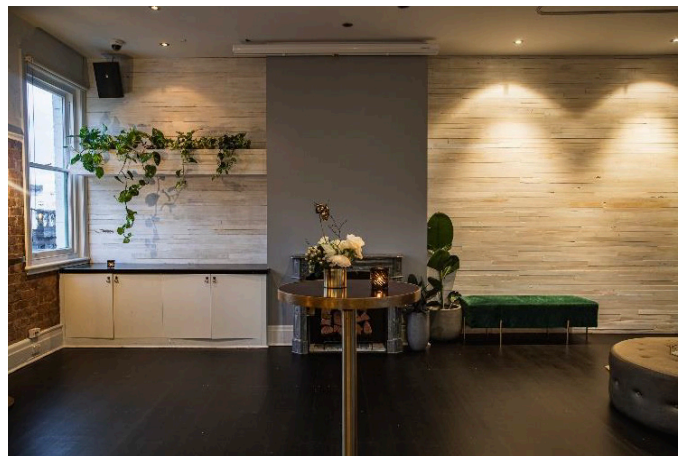
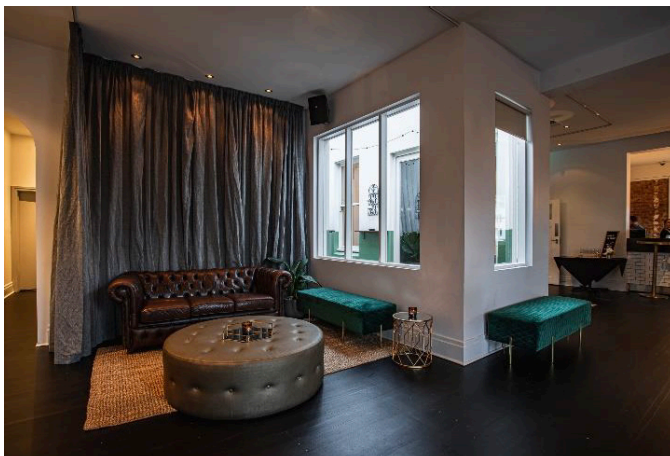
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Upstairs



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

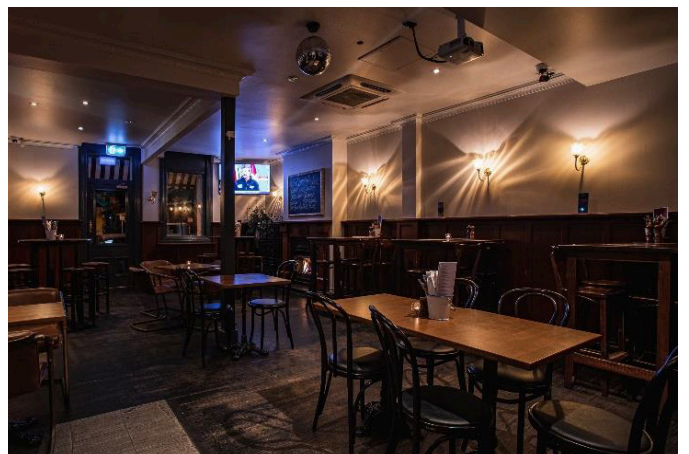


The Lounge



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, Semi-Private	40	80	y	y	y	y

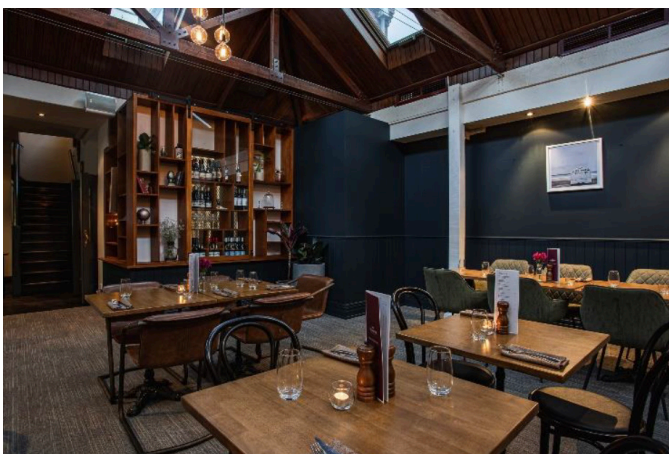


The Dining Room



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

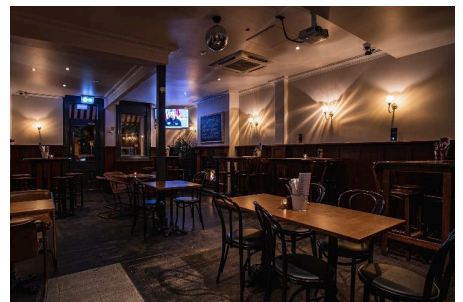
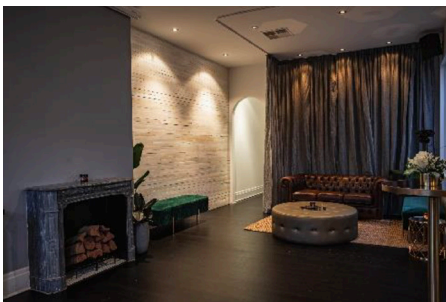


Whole Venue



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

Space Type						
Indoor, Private	150	290	y	y	y	y



Platters

25 pieces per platter

COLD

Heirloom tomato bruschetta, aged balsamic, sourdough (VG)	75
Oysters; natural or served with a shallot vinaigrette (GF, DF)	120
Proscuitto and melon skewers with pesto, and balsamic glaze (GF, DF)	120
Devilled eggs served with sriracha mayo (GF, V)	90
Cucumber, feta and capsicum roll (GF, VGO)	90
Thai beef salad cucumber bites (GF, DF)	100
Mixed or vegetarian sushi served with soy sauce, pickles ginger, and wasabi (GF, VGO)	80
Mixed veggie sticks served with hummus and paprika (VG)	70

HOT

Grilled chicken wings served with sriracha mayo	90
Prawn, watermelon, feta, and mint tapas (GF)	100
Slow roasted cheesy cauliflower bites with cranberry sauce (V, GF)	90
Wagyu beef slider	120
Guacamole stuffed mushrooms (GF, VG)	100
Beef party pies, tomato sauce	80
Mixed vegetarian spring rolls, sweet chilli sauce (VG)	70
Chorizo sausage rolls, tomato sauce	100
Seasoned shrimp and guacamole stuffed wonton shells	100
cranberry, pecan, and goat's cheese topped sweet potato dimes (GF, V)	90
Free-range chicken skewers served with satay sauce and cashews (GF)	90

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 (VG) Vegan (GF) Gluten Free
(O) Alternate Option Available

Menu is subject to seasonal change

Sit Down

2 courses 55pp | 3 courses 75pp

ENTRÉE | your choice of 3, **served sharing style**

Flinders Range sourdough, 10 y/o balsamic, Mount Zero olive oil and olives (V, DF)

Oysters; served natural with a shallot vinaigrette (GF, DF)

Tomato and basil arancini served with chimichurri (VG)

Free-range chicken skewers, satay sauce, crushed cashews

Heirloom tomato bruschetta served with aged balsamic on sourdough (VG)

Salt and pepper calamari served with squid ink aioli (GFO)

MAINS | your choice of 3, **served individually**

Summer greens risotto, spinach, broad beans, broccolini, peas (GF, VG)

200g Rostbiff, grain-fed MS8+, Sher Wagyu, cooked MR with choice of sauce

Free-range chicken, gravy

Barramundi, Asian salad broth (GFO, DF)

Crispy skinned pork belly, red wine jus (GF, DF)

SIDES | your choice of 3, **served sharing style**

Charred broccolini, shallots (VG, GF)

Honey roasted heirloom carrots (VG, GF)

Confit potatoes, garlic, rosemary (VG, GF)

Quinoa salad, root vegetables (VG, GF)

Potato salad, dill, cornichon (VGO)

Green beans, crispy shallots (VG, GF)

DESSERT | your choice of 3

Brownie, berry compote, vanilla bean icecream

Pavlova, berry compote, passionfruit, marscapone

Chocolate delight, berry compote, mango sorbet (VG)

(V) Vegetarian (VG) Vegan (GF) Gluten Free

(O) Alternate Option Available

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

EXECUTIVE PACKAGE

\$60pp

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

MORNING TEA

Mini muffins and/or pastries

LUNCH

Choice of main from our dining menu

AFTERNOON TEA

Freshly baked scones with jam & cream
& seasonal platter

ADD ON Espresso Coffee Package | 8pp

Packages are based on a minimum of 8 people

Beverage Packages

PREMIUM PACKAGE

2hr | 40pp
3hr | 52pp
4hr | 64pp

WINE

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

BEER/CIDER

James Boag's Light (bottled)
Furphy Ale (on tap)
Orchard Crush (on tap)

NON ALCOHOLIC

Soft Drinks
Juices

ADD ON Spirits Package

10pp per hour

Smirnoff Vodka
Gordon's Gin
Jim Beam Bourbon
Johnnie Walker Red Scotch
Bundaberg Rum

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.

EXECUTIVE PACKAGE

2hr | 50pp
3hr | 62pp
4hr | 74pp

WINE choose four

Edge of the World Sparkling
Edge of the World Sauvignon Blanc
Edge of the World Cabernet Shiraz
Circa 1858 Chardonnay
Pepperjack Shiraz
Guilty By Association Pinot Noir
Marquis de Pennautier Rosé

BEER/CIDER choose three

Orchard Crush (on tap)
Furphy Ale (on tap)
Carlton Draught (on tap)
Balter XPA (on tap)
James Boag's Light (bottled)

NON ALCOHOLIC

Soft Drinks
Juices

DELUXE PACKAGE

2hr | 60pp
3hr | 72pp
4hr | 84pp

WINE choose six

Jansz Premium Cuvee
Aurelia Prosecco
Pikorua Sauvignon Blanc
Circa 1858 Chardonnay
Tempus II Pinot Gris
Guilty By Association Pinot Noir
Pepperjack Shiraz
Wynn's 'The Gables' Cab Sauv
Marquis de Pennautier Rosé
T'Gallant Juliet Moscato

BEER/CIDER choose five

Orchard Crush (on tap)
Furphy Refreshing Ale (on tap)
Carlton Draught (on tap)
Balter XPA (on tap)
James Boag's Light (bottled)
Peroni (bottled)
Corona (bottled)
O'Brien's Pale Ale (GF, bottled)
Pipsqueak Cider (bottled)

NON ALCOHOLIC

Soft Drinks
Juices

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