


FUNCTIONS



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.

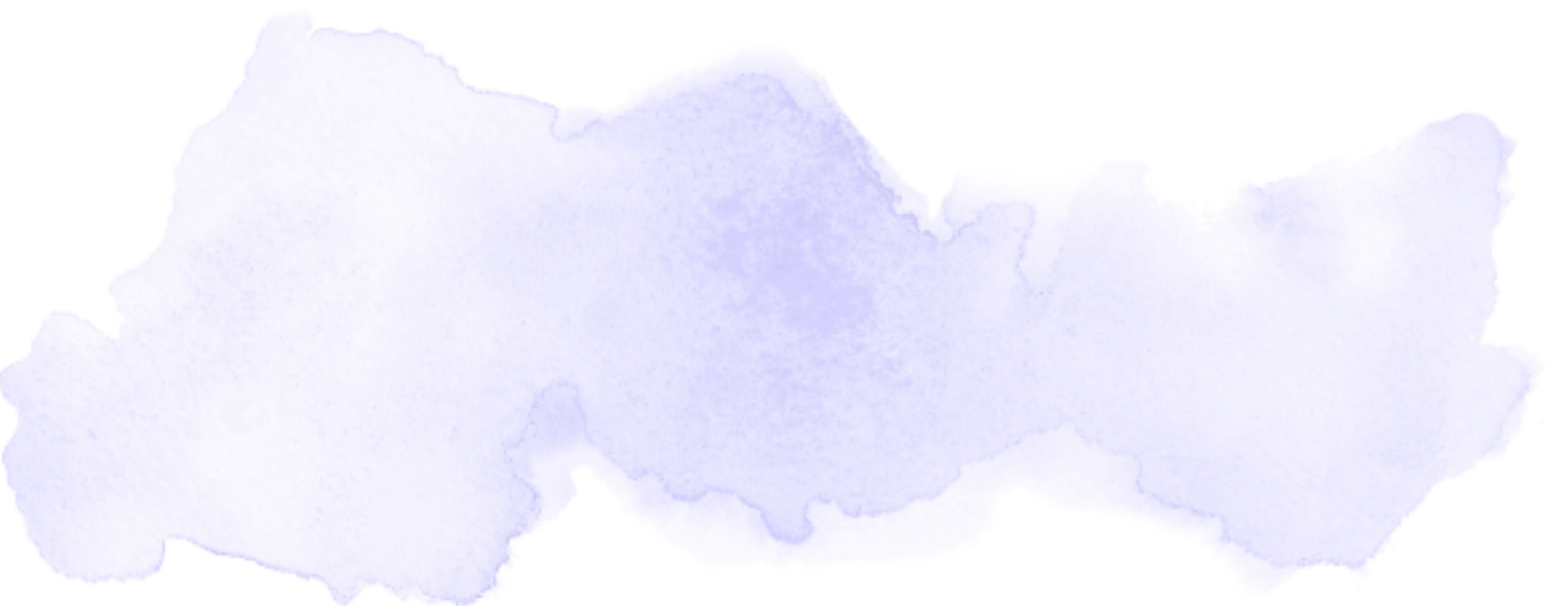
Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event,
our friendly and professional function team can help you create the perfect occasion
to suit your theme, budget and food and beverage requirements.

THE EXCHANGE

PORT MELBOURNE

39 Bay Street, Port Melbourne, 3207
03 9810 0058







info@theexchangehotel.net.au
www.theexchangehotel.net.au



FUNCTION ROOM



An exclusive space, located upstairs and featuring a private bar, cosy lounge nooks, convertible dance floor and outdoor space. The Function Room 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	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, 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, 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

Oysters; natural or served with shallot vinaigrette (LD,LG)	130
Mixed or Vegetarian Sushi; soy sauce, pickles ginger, and wasabi (VO)	85
Smoked Salmon Rosti; dill creme fresh (LG)	125
Prawn cocktail salad cup (LD,LG)	85

HOT

Cauliflower Cheese; Pakora Mango Chutney (LG)	95
Wagyu Beef Slider	145
Beef party pies, tomato sauce	85
Mixed vegetarian spring rolls, sweet chilli sauce (V)	75
Chorizo sausage rolls, tomato sauce	105
Marinated Chicken Skewers; chimichurri (LD, LG)	125
BBQ Pulled Pork sliders	115
Lamb Koftas; mint yogurt (LG)	115

DESSERTS

Chocolate Tart (LD, V, VG)	145
Berry Cheesecake Tartlet (LG)	105

CHEESE & CHARCUTERIE GRAZING STATION

A selection of Australian and European cheeses, quince paste, cured meats, crackers, olives, Turkish bread, and marinated vegetables (min 40pax)	145
	105

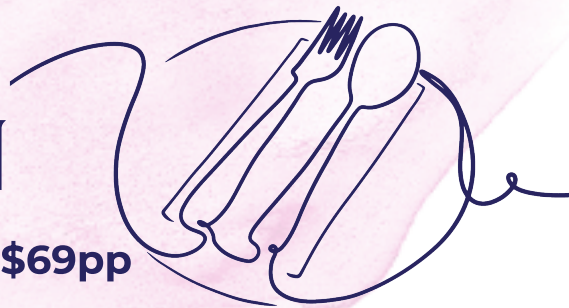
(V) Vegetarian (VE) Vegan (LD) Low Dairy (LG) Low Gluten



Menu is subject to seasonal change

SIT DOWN

2 courses \$58pp | 3 courses \$69pp



ENTRÉE

Your choice of 3 – Served sharing style

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

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

Mushroom & Truffle Arancini; parmesan, garlic aioli (V)

Heirloom tomato bruschetta served with aged balsamic (VG)

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

MAINS

Your choice of 3 – Served individually

Gnocchi, romanesco, zucchini, spinach, almond (GF, VG)

200g Rostbif, Sher Wagyu, cooked MR with choice of sauce

Half-Chicken; salsa verde, brocolini, lemon, fresh peas (GF)

Pan Fried Snapper, seasonal accompaniments (GF, DF)

DESSERT

Your choice of 3

Sticky Toffee Pudding, vanilla ice cream

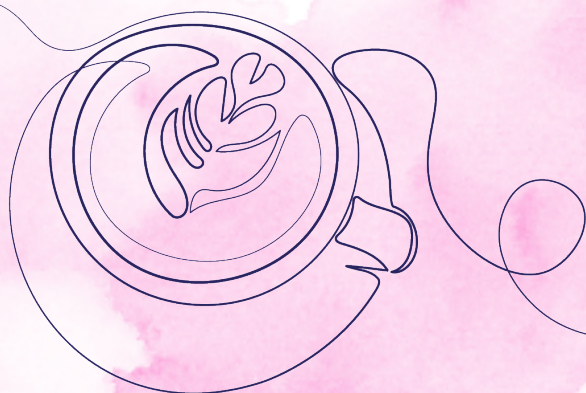
Brownie, berry compote, vanilla bean ice cream

Pavlova, lemon custard, raspberry

Chocolate Delice, berry compote, mango sorbet (VE)

*(V) Vegetarian (VE) Vegan (GF) Gluten Free (CB) Can Be
Menu is subject to seasonal change*

CORPORATE PACKAGES



Data projector & 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 - \$44pp | 3hr - \$57pp | 4hr - \$69pp

WINE

Mr Mason Sparkling Cuvee Brut NV | Mount Paradiso Prosecco NV | Vivo Moscato |
Dottie Lane Sauvignon Blanc | Lost Woods Chardonnay | Heats Will Play Rose | Sud Rose | Storm & Saint
Pinot Noir | Henry & Hunter Shiraz Cabernet

BEER/CIDER

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

NON ALCOHOLIC

Soft Drinks | Juices

EXECUTIVE PACKAGE

2hr - \$55pp | 3hr - \$67pp | 4hr - \$80pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Scotchman's Hill 'The Hill'
Chardonnay
Ca'di Alte Pinot Grigio
Henry & Hunter Cabernet Shiraz
Trellis & Vine/T'Gallant Capre
Schank Pinot Noir
Pirathon Blue Label Shiraz
Hearts Will Play Rosé

BEER/CIDER

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 - \$65pp | 3hr - \$78pp | 4hr - \$90pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BEER/CIDER

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)
Little Creatures Pilsneer Cider (bottled)

NON ALCOHOLIC

Soft Drinks
Juices

ADD ON

SPIRITS PACKAGE

\$27 per person

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

ADD ON COCKTAIL ON ARRIVAL

\$13 PER PERSON

Treat your guests to a cocktail on arrival for an additional \$13 per person

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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