


# 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

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[info@theexchangehotel.net.au](mailto:info@theexchangehotel.net.au)  
[www.theexchangehotel.net.au](http://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 and a white board, the space is also ideal for business meetings, corporate events and product launches.

Space Type					
Indoor, Private	45	100	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 comfy 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	30	60	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	80	N	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](mailto:info@theexchangehotel.net.au).

Space Type					
Indoor, Private	150	290	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 BOARD

A selection of Australian and European cheeses, quince paste, cured meats, crackers, olives and marinated vegetables	145
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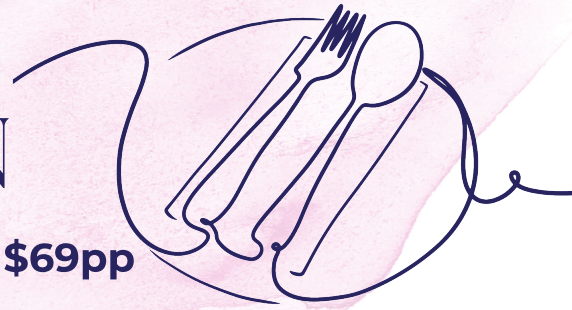
(V) Vegetarian (VE) Vegan (LD) Low Dairy (LG) Low Gluten



Menu is subject to seasonal change

# SIT DOWN

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



**Pre-order required for 30+ guests if individual Mains options are preferred.**

## 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 aioli (GFO)

## MAINS

**Your choice of 3 – Served individually**

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

200g Rostbif, Sher Wagyu, cooked MR, seasoned fries, side of peppercorn gravy

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

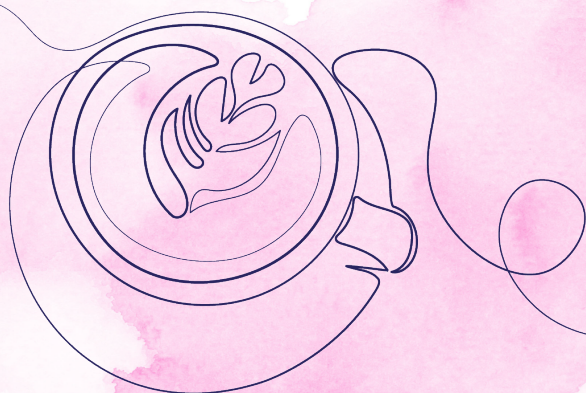
Pavlova, lemon custard, raspberry

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



Large TV screen | Microphone | AUX connection | Whiteboard

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## 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

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### 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 a la carte menu (grill  
not included)

#### AFTERNOON TEA

Freshly baked scones with jam & cream  
& seasonal platter

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# BEVERAGE PACKAGES

## PREMIUM PACKAGE

2hr - \$44pp | 3hr - \$57pp | 4hr - \$69pp

### WINE

Mr Mason Sparkling Cuvee Brut 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) | Carlton Draught (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  
Mount Paradiso Prosecco NV  
Dottie Lane Sauvignon Blanc  
Gabbiano Pinot Grigio  
Lost Woods Chardonnay  
Henry & Hunter Cabernet Shiraz  
Storm & Saint Pinot Noir  
Hearts Will Play Rosé

### BEER/CIDER

Orchard Crush (on tap)  
Rouse St Middy (on tap)  
Carlton Draught (on tap)  
James Boag's Light (bottled)  
Corona (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  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Mill Flat Sauvignon Blanc  
Gabbiano Pinot Grigio  
Innocent Bystander Chardonnay  
Hearts Will Play Rose  
Sud Rose  
St Huberts Pinot Noir  
Tellurian Redline Shiraz  
Henry & Hunter Shiraz Cabernet

### BEER/CIDER

Orchard Crush (on tap)  
Rouse St Middy (on tap)  
Carlton Draught (on tap)  
James Boag's Light (bottled)  
Peroni (bottled)  
Corona (bottled)  
Two Bays GFB Draught (Gluten Free) (Canned)  
Somersby Pear Cider

### 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 either an Espresso Martini,  
Margarita or Limoncello Spirits 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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