

THE EXCHANGE

PORT MELBOURNE



FUNCTION PACK

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WELCOME TO THE EXCHANGE

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.





AWARD-WINNING SERVICE,
HISTORIC CHARACTER, AND
A SEASIDE BREEZE



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 DINNING 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.



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; 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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SET MENU

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

2 COURSE \$61PP | 3 COURSE \$73PP

ENTREES

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, raspberry sorbet (VE)

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CORPORATE PACKAGES

Large TV screen | Microphone | AUX connection | Whiteboard

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

PREMIUM 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 - \$48pp | 3hr - \$61pp | 4hr \$75pp

WINE

Mr Mason Sparkling Curvee 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

TAP BEER & CIDER

James Boag's Light (bottled)
Carlton Draught (on tap)
Orchard Crush (on tap)

NON-ALCOHOLIC

Soft Drinks & Juices

EXECUTIVE PACKAGE

2hr - \$59pp | 3hr - \$73pp | 4hr \$87pp

WINE

Mr Mason Sparkling Curvee 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

TAP 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 - \$71pp | 3hr - \$84pp | 4hr - \$98pp

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

TAP BEER & CIDER

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

NON-ALCOHOLIC

Soft Drinks & Juices

CONTACT US

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