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.



# FUNCTION ROOM

An exclusive space, located upstairs and featuring a private bar, cosy lounge nooks, 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. Audio visual equipment available, making the space 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.
A warm and inviting space that's perfect for any occasion.

| 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 | 50 | 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
Beef 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)
Pumpkin 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, Passata, cherry tomato, spinach, (GF, VG)
200g Rostbif, Sher Wagyu, cooked MR, seasoned fries, side of peppercorn gravy
Half-Chicken; salsa verde, seasonal greens, lemon, fresh peas (GF)
Pan Fried Barramundi, seasonal greens, cauliflower puree (GF, DF)

## DESSERT

***Your choice of 3 - Served individually OR sharing style***

Sticky Toffee Pudding, vanilla ice cream
Chocolate brownie, berry compote, vanilla ice cream
Pavlova, lemon custard, fresh 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 Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

**TAP BEER & CIDER**
James Boag's Light (bottled)
Carlton Draught (on tap)
Stone & Wood Pale Ale (on tap)
Rouse St Middy (on tap)

**NON-ALCOHOLIC**
Soft Drinks & Juices

## EXECUTIVE PACKAGE

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

**WINE**
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

**TAP BEER & CIDER**
Stone & Wood Pale Ale (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
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

**TAP BEER & CIDER**
Stone & Wood Pale Ale (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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