

Events



FIND YOUR
PACKAGE

THE EXCHANGE IIII III ■

RESTAURANT | BAR | LOUNGE

CHOOSE YOUR PACKAGE

Canapés

Buffet Menu

Breakfast Buffet

Ploughman's Table

Group Platters

Beverages



Canape's

\$40++ Choice of 4

\$50++ Choice of 6

Vegetarian

- Beetroot Hummus, Goats Cheese, Pine Nut, Toasts
- Eggplant Caponata, Feta and Herb Toasts
- Mushroom Vol Au Vent, Quail Egg
- Falafels, Beetroot Hummus
- Compressed Watermelon, Tapenade, Feta, Basil
- Smashed Avocado, Dukkah, Toast

Meats

- Duck Rillettes, Toast, Pickled Red Onion
- Turmeric Chicken Skewers, Satay Sauce
- Steak Tartare, Brioche Toasts, Chives
- Chicken Katsu Sliders, Asian Slaw, Togarashi Mayo
- Beef Meat Balls, Spicy Tomato Sauce
- Cheeseburger Sliders
- Duck Spring Roll, Coriander Nam Jim
- Thyme Marinated Lamb Skewers, Tzatziki

Seafood

- Smoked Salmon, Sourdough Crostini, Ikura, Chives
- Breaded Ebi, Japanese Mayo, Flying Fish Roe
- Mini Fish and Chips, Tartar, Lemon
- Prawn Cocktails, Thousand Island Sauce
- Tuna Poke, Avocado, Fried Rice Paper
- Seasonal Oysters, Mignonette Dressing (+\$6)

Sweets

- Petite Apple Crumble Tart
- Petite Lemon Meringue Tart
- Mini Profiteroles
- Earl Grey Pannacotta Cup, Cookie Crumble
- Assorted Macarons



Buffet Menu

\$60⁺⁺/pax

1 soup | 1 salad | 1 roast | 2 main | 1 side | 1 dessert

Soup

- Smoked Tomato bisque
- Roasted Pumpkin
- Creamy Sweetcorn
- Truffle Mushroom

Main

- Pan Seared Sea Bass
spinach, citrus butter
- Creamy Chicken and
Mushroom Stew
- Beef Bourguignon
carrot, mushroom, bacon,
pearl onion, gravy
- Confit Salmon
fennel slaw, lemon, caper salsa
- Herb and Parmesan Baked
Seabass, Pico de Gallo
- Cereal Prawn
tiger prawn, spicy cereal
- Aglio Olio
white wine, garlic, chilli flake,
parsley
- Carbonara
pancetta, onion, mushroom, cream
- Puttnessca
olives, capers, herbs
- Beef Bolognese
ragu, basil, parmigiano
- Spinach and Ricotta Lasagna

Salad

- Caesar
romaine lettuce, egg,
bacon bits, parmigiano,
croutons, classic dressing
- Greek
cherry tomato, Japanese cucumber,
red onion, olives, feta,
red wine dressing
- Soba Noodle
edamame, coriander, mint,
pickled cucumber, soy
and mirin dressing
- Baby Potato
red onion, almonds,
caper mayonnaise
- Roasted Pumpkin
quinoa, feta, pecan, herb pesto
- Rocket Leaves
pear, pecan, parmigiano,
maple dressing

Roast

- Peri-Peri Roast Chicken
- Crispy Pork Belly
with apple sauce
- Rib Eye Steak (served medium)
with red wine or black pepper sauce
- Thyme Marinated Lamb Leg
tzatziki, dukkah
- Sesame Crusted Salmon
chermoula, pomegranate
- Tandoori Chicken
mint yoghurt

Sides

- Buttery Mash Potato
(+\$2 for truffle)
- Roasted Medley of Seasonal
Vegetables
- Creamy Mushrooms,
White Wine, Garlic, Parsley
- Garlic French Beans,
Lemon and Parmesan
- Honey Glazed Carrots,
Dukkah, Parsley
- Charred Brussel Sprouts,
Bacon, Almond
- Spiced Jasmine Rice,
Roasted Herbs,
Crispy Shallots
- Cauliflower Gratin

Desserts

- Fresh Seasonal Fruit Platter
- Chocolate Profiteroles
- Petite Tarts
choice of chocolate, apple crumble,
lemon meringue
- Assorted Macarons
- Earl Grey Pannacotta Cup,
Cookie Crumble
- Mini Tiramisu

Breakfast Buffet

\$40⁺⁺/pax

- **Homemade Congee**
Shredded chicken, light soy sauce, crispy shallots and garlic, spring onions
- **Bread Basket**
sourdough and rye breads, butter and jam
- **Build Your Own**
scrambled eggs, baked beans, sauteed mushrooms, fried potatoes, cherry tomato, chicken sausage
- **Salad Leaves**
cherry tomato, sunflower seeds, almonds, feta, house dressing
- **Granola Pots**
yoghurt, berry compote
- **Seasonal Fruit Platter**

Ploughman's Table

\$699⁺⁺
for 20-25 people

A selection of Chef's favorite cured meats, Artisan cheese, olives, dips, fruits, pickles and homemade breads and crackers.

Group Platters

\$100⁺⁺
for 10 people

- **Mini Ploughman's Table**
Chefs favorite cured meat, an artisan cheese (choice of cheddar or brie), dip, fruit and homemade breads and crackers
- **Mini Burgers Platter – (20 pcs)**
choice of chicken / beef / fish / haloumi (Max 2 selections)
- **Fried Platters**
hot wings, fries, samosa, mini fish bites



Beverages

Every subsequent hour of free flow will be charged at \$25++ per guest

Package A

\$70++/pax

FOR 2 HOURS

- Housepour Spirits *OR* Housepour Wine
- San Miguel Pale *OR* Light Bottled Beer
- Soft Drinks & Juices

Package B

\$85++/pax

FOR 2 HOURS

- Housepour Spirits
- San Miguel Pale *OR* Light Bottled Beer
- Housepour Wine *OR* Prosecco
- Soft Drinks & Juices

Premium

\$120++/pax

- Housepour Spirits
- Asahi Bottle Beer
- Housepour Wines
- Prosecco
- Soft Drink & Juices

Package C

Customised Bar

\$1500++

SUITABLE FOR 30 PAX

- 48 San Miguel Bottled Beers
- 2 Housepour Wines
- 1 bottle of House Pour Spirits
- 2 Sharing Platters

Package D

Customised Bar

\$3000++

SUITABLE FOR 50 PAX

- 96 San Miguel Bottled Beers
- 6 Housepour Wines
- 2 bottles of House Pour Spirits
- 5 Sharing Platters

