



CORPORATE PACKAGES



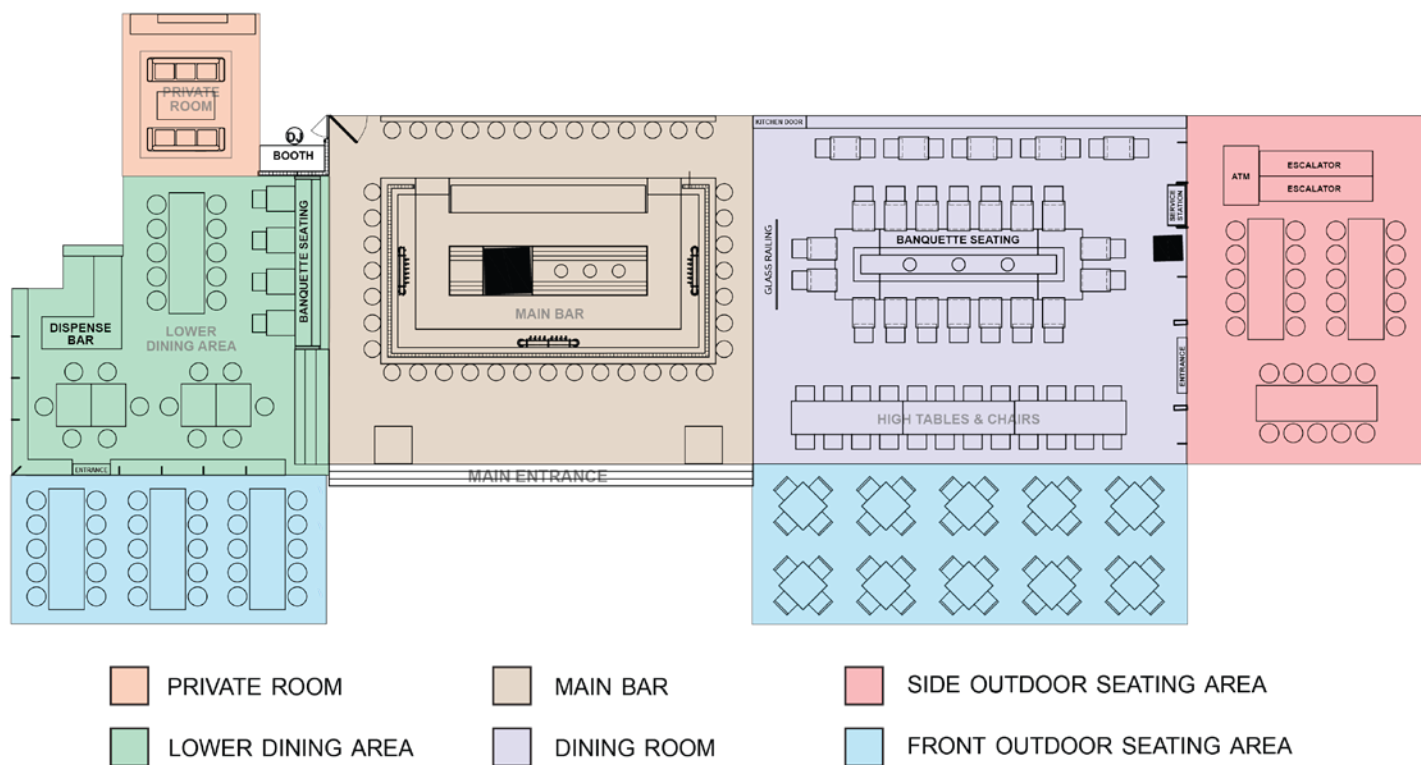
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FLOOR PLAN AND INTERIOR



CANAPÉS

4 canapés

Standard selection

- ☐ **home made duck rillette** crispy toast, pickled red onion
- ☐ **naan & papadum (v)** with assorted home made hummus
- ☐ **corn chips (v)** with guacamole & cajun prawns
- ☐ **asparagus, pumpkin & goat cheese frittata (v)**
- ☐ **cauliflower nugget (v)** with chipotle mayo dip
- ☐ **Spanish coppa ham & cantaloupe skewers**
- ☐ **kombu cured smoked salmon mousse** on sourdough crostini with tobiko
- ☐ **tandoori chicken skewers** with mint yoghurt, red onion, coriander
- ☐ **smoked provola cheese croquettes** with balsamic onion marmalade
- ☐ **teriyaki chicken skewers** with with roasted sesame
- ☐ **jalapeño poppers (v)** with mild salsa
- ☐ **unbaked strawberry cheese cake**
- ☐ **mini apple crumble tarts** with spiced apple filling, almond crumble
- ☐ **petite lemon tarts** with lemon curd, caramelized meringue
- ☐ **bite size daily cake**
- ☐ **crispy bun (additional charge)** with honey soy glaze pork belly
- ☐ **shrimp tartare (additional charge)** with louis dressing, guacamole, Japanese cucumber
- ☐ **prawn skewers (additional charge)** with mango salsa
- ☐ **smoked duck breast crêpe (additional charge)** and hoisin sauce
- ☐ **bake brie cheese and blueberry crostini (v) (additional charge)**
- ☐ **steak tartare (additional charge)** on brioche toast and scallion
- ☐ **ahi tuna poke (additional charge)** with avocado and crispy wonton skin
- ☐ **mini fish & chips (additional charge)** with home made tartar and lemon
- ☐ **crispy hot wings (additional charge)** with spicy Thai basil chili sauce
- ☐ **chicken katsu sliders (additional charge)** with Asian slaw, togarashi aioli
- ☐ **slow roast beef & mushroom rolls (additional charge)**
- ☐ **mini beef sliders (additional charge)** with tomato, lettuce, comte cheese
- ☐ **thyme marinated lamb skewers (additional charge)** with tzatziki sauce
- ☐ **flying fish roe bilinis (additional charge)** with crème fraîche and eggs
- ☐ **air flown oysters (seasonal) (+\$14++)**

**buffet will be served for 1.5 hour period*

Vegetarian (v)

ANTIPASTI TABLE

ANTIPASTI TABLE - (15 - 20pax)

3 - 4 artisan cheese
3 - 4 cured meat
assorted handcrafted dips
assorted fresh fruits & berries
fresh baked bread & crackers
assorted pickles & olives
home made fig marmalade
home made candied walnuts

**flower & candle decoration service available upon request*

SEMINAR / OFFICE TEA BREAKS

Minimum 20 guests

EXCHANGE A

- pan seared yam cake / carrot cake
- steam soon kueh (radish dumpling) / Chee cheong fun (rice noodle roll)
- assorted nyonya kueh
- instant coffee & tea

EXCHANGE B

- assorted sandwiches - choose 2 options
(tuna mayo, egg & cress, avocado & feta cheese, basil pesto tomato mozzarella, ham & cheese, grill chicken & apple slaw, bacon lettuce tomato, turkey ham & guacamole)
- mini muffins - choose 1 option
(peanut butter & banana, double chocolate, blueberry lemon, apple cinnamon)
- French butter & chocolate croissants
- instant coffee & tea

EXCHANGE C

- nasi lemak and condiments
- crispy fried chicken
- stir fried tom yam bee hoon
- instant Coffee & tea

Vegetarian (v)

BUFFET MENU

Minimum 40 guests

1 soup, 1 salad, 1 entrée, 1 roast, 1 side, 1 pasta, 1 main, 2 sweets

1 soup, 2 salads, 2 entrées, 1 roast, 1 side, 1 pasta, 2 mains, 2 sweets

1 soup, 3 salads, 3 entrées, 1 roast, 2 sides, 2 pastas, 2 mains, 3 sweets

SOUP (V)

- | | |
|---|--|
| <input type="checkbox"/> leek & potato | <input type="checkbox"/> sweet corn (additional charge) |
| <input type="checkbox"/> smoked tomato bisque | <input type="checkbox"/> forest mushroom (additional charge) |
| <input type="checkbox"/> roasted pumpkin | <input type="checkbox"/> cauliflower & truffle (additional charge) |

SALAD

- ☐ **caesar salad** with romaine lettuce, bacon bits, egg, parmigiano, croutons
- ☐ **Greek salad (v)** with romaine lettuce, kalamata olives, bell peppers, Japanese cucumber, cherry tomatoes, feta, red onion
- ☐ **buckwheat soba salad** edamame, tobiko, Japanese goma dressing
- ☐ **tomato mozzarella salad** with basil pesto, balsamic glaze
- ☐ **tataki tuna nicoise** with sesame crusted tuna, romaine lettuce, cherry tomato, olives, French beans, confit potatoes, egg (additional charge)
- ☐ **salmon & tuna sashimi salad** with mesclun salad, sashimi grade tuna, Norwegian salmon, japanese sesame dressing and flying fish roe (additional charge)

ENTRÉE

- ☐ **naan bread & papadum (v)** with assorted home made hummus
- ☐ **smoked provola cheese croquettes (v)**
- ☐ **corn chips (v)** with home made salsa, sour cream and guacamole
- ☐ **mini chicken sliders**
- ☐ **crispy hot wings (additional charge)**
- ☐ **mini beef sliders (additional charge)**
- ☐ **charcuterie (additional charge)**
- ☐ **kombu cured smoked salmon (additional charge)**

ROAST

- ☐ **herb roasted chicken** with home made red wine sauce
- ☐ **U.S. pork loin** with charcuterie sauce
- ☐ **Crispy pork belly** with apple sauce
- ☐ **NZ rib eye steak** with black pepper sauce (additional charge)
- ☐ **Australian bavette steak** with black pepper sauce (additional charge)
- ☐ **thyme marinated leg of lamb*** with tzatziki (additional charge)

**buffet will be served for 1.5 hour period*

Vegetarian (v)

ASIA SQUARE TOWER ONE, 8 MARINA VIEW #01-05, SINGAPORE 018960

T: 6636 1200 EMAIL: INFO@THEEXCHANGE.COM.SG WEBSITE: WWW.THEEXCHANGE.COM.SG

BUFFET MENU

SIDE

- ☐ **buttered mashed potato** (additional charge for truffle mashed)
- ☐ **roasted vegetables** Japanese pumpkin, carrots, onion, confit potatoes, broccolini
- ☐ **sautéed mushrooms** with garlic, sherry wine, parsley
- ☐ **French beans** with balsamic onion marmalade, roasted almond flakes
- ☐ **honey glazed carrot** with cumin, garlic, parsley
- ☐ **spring pea & asparagus** with green beans, lemon, chive butter
- ☐ **paprika grilled corn** with coriander, lime, smoked paprika
- ☐ **cauliflower & broccoli gratin** with parmesan cheese, double cream, herb crumble
- ☐ **garlic bread** with grated parmesan cheese, fresh herbs
- ☐ **spiced jasmine rice** roasted herb, jasmine rice, ghee

PASTA (a choice of linguini or penne)

- ☐ **aglio olio** garlic, olive oil, chili flakes, white wine, parsley (additional charge for prawns)
- ☐ **carbonara** cold smoked pancetta, onion, mushroom, double cream
(vegetarian option available)
- ☐ **napolitano** home made tomato sauce, arugula, parmigiano cheese and roasted pine nuts
(additional charge for mixed seafood)
- ☐ **beef bolognese** beef ragu, tomato sauce, basil, parmigiano cheese
- ☐ **vongole** asari clams, garlic, chili flakes, seafood broth, sherry wine
- ☐ **spicy lamb spinach** lamb merguez, baby spinach, tomato sauce, permigiano (additional charge)
- ☐ **vegetarian lasagna** roasted pumpkin, spinach, feta cheese

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BUFFET MENU

MAIN

- ☐ **chicken parmigiana** with home made tomato sauce, gratinated mozzarella & wedges
- ☐ **chicken tikka masala** marinated chicken breast, home made masala sauce
- ☐ **coq au vin** with mushroom, bacon, onion
- ☐ **pollo guisado** chicken fricassee, tomato, olive, bell peppers, Spanish spice
- ☐ **cider pork stew** granny smith apples, apple cider, potato, cream
- ☐ **braised ba ku teh** Asian herb, pork belly, superior dark soy sauce, shitake mushroom
- ☐ **pork & caramelized pineapple adobo** pork belly, bay leaves, pineapple
- ☐ **duck leg confit** with white bean cassoulet
- ☐ **pan seared seabass** baby spinach, black olives, double cream
- ☐ **beef bourguignon** red wine, carrot, mushroom, pearl onion, bacon (additional charge)
- ☐ **beef rendang** rib eye, kerisik, coconut cream and fresh herbs (additional charge)
- ☐ **confit salmon** fennel shavings, lemon dice, capers, tomato, brown butter (additional charge)
- ☐ **parmesan crumbed baked snapper** charred corn and fine bean salsa (additional charge)
- ☐ **spicy cereal prawn** tiger prawns, spicy cereal (additional charge)
- ☐ **navarin of lamb** with French beans, potatoes, carrot, pea (additional charge)
- ☐ **lamb vindaloo** leg of lamb, curry mix, coconut cream, coriander (additional charge)

SWEET

- ☐ **fresh fruits** melon, berries & seedless grapes
- ☐ **profiteroles - choose 1 option** (chocolate, strawberry, latte)
- ☐ **petite tarlet - choose 1 option** (lemon meringue, chocolate avocado, fresh fruit custard, apple crumble, dark chocolate mint)
- ☐ **bite size cake - choose 1 option** (double fugde choc, red velvet, chicago cheese, ondeh ondeh, hummingbird, match azuki, nutella cake)
- ☐ **cheese platter*** assorted cheese, candied nuts, crackers, quince paste, grapes (additional charge)
- ☐ **assorted macaroons** (additional charge)

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BEVERAGE

PACKAGE A - FOR TWO HOURS

(minimum 40 guests)

house pour spirits

standard bottled beers (San Miguel pale / light)

soft drinks/juices

every subsequent hour will be charged at an additional charge per guest

PACKAGE B - FOR TWO HOURS

(minimum 40 guests)

house pour spirits

standard bottled beers (San Miguel pale / light)

house pour wines

soft drinks/juices

every subsequent hour will be charged at an additional charge per guest

PACKAGE C - FOR TWO HOURS

(minimum 40 guest)

house pour spirits

standard bottled beers (San Miguel pale / light)

house pour wines

G.H. Mumm champagne

soft drinks/juices

every subsequent hour be charged at an additional charge per guest

BEVERAGE

PACKAGE D - PRIVATE BAR (MOBILE),

- 96 standard bottled beers
- 4 bottles of house pour wines
- 1 bottle of house pour spirit
- 4 sharing platters

PACKAGE E - CREATE YOUR OWN BAR

- 5 bottles of house pour spirits *or* 10 bottles of house pour wines
- 96 standard bottled beers
- 10 sharing platters
- free flow of juices and soft drinks

PACKAGE F - HAPPY HOUR PRICES ALL NIGHT

- minimum spending of an amount on food and beverage

NOTE:

**UNCONSUMED BEVERAGES OR FOOD CANNOT BE REDEEMED FOR CASH OR CREDIT,
IN THE CASE OF NON-COMPLETION ON THE ABOVE PACKAGES.**

BREAKFAST BUFFET

Minimum 40 guests

From 8am - 10am

1 Asian delight, 1 bread, 1 sandwich/salad, full breakfast, 1 sweet

Additional selection (additional charge)

Add coffee & tea (additional charge)

Asian DELIGHT

- ☐ **home made congee, kaya toast, soft boiled egg (v)** with light soya sauce, white pepper, crispy shallot, crispy garlic, scallion, shredded chicken
- ☐ **home made laksa with condiments** noodles, eggs, shredded chicken, fish cakes
- ☐ **stir fried hokkien noodle** with home made crustacean broth, lardon, squid, bean sprouts, Asian chive, prawns
- ☐ **oriental fried rice** fried egg, chicken wings, vegetarian spring rolls
- ☐ **nasi lemak** home made coconut rice, egg, cucumber, fried wings

BREAD

- ☐ **A choice of:** bread with butter & jam, croissant, chocolate croissant, country bread, caraway marbled rye

SANDWICH & SALAD

- ☐ **craft your own sandwich** tomato, lettuce, red onion, smoked salmon, blackforest ham, turkey ham, garlic aioli, guacamole
- ☐ **craft your own salad**

1 salad, 3 supplements, 1 topping, 1 dressing

Choices of salad: romaine, mesclun

Supplements: cherry tomatoes, cucumber, bell peppers, feta, eggs

Toppings: sunflower seeds, bacon bits, parmesan powder, croutons, dried cranberries, almond flakes

Dressings: balsamic/lemon honey

FULL BREAKFAST (Free selection)

- | | |
|---|--|
| <input type="checkbox"/> style of egg (scrambled or poached) | <input type="checkbox"/> baked beans |
| <input type="checkbox"/> sautéed mushrooms | <input type="checkbox"/> tomatoes |
| <input type="checkbox"/> streaky bacon | <input type="checkbox"/> potato hashbrown |

SWEET

- ☐ **pancake** with maple syrup, honey, home made summer berry sauce
- ☐ **home made granola** with oats, almonds, chia seeds, goji berries and a choice of milk or yoghurt
- ☐ **fresh fruit platter** melon, seedless grapes, orange, berries

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BREAKFAST PACKAGES

Minimum 40 guests

From 8am - 10am

LIGHT BREAKFAST

pancake with maple syrup, honey, home made summer berry sauce

home made granola with oats, almonds, chia seeds, goji berries and a choice of milk or yoghurt

fresh fruit platter melon, seedless grapes, orange, berries

bread with butter & jam, croissants, chocolate croissants, country bread, caraway marbled rye

BREAD, SANDWICH & SALAD

bread with butter & jam, croissants, chocolate croissants, country bread, caraway marbled rye

craft your own sandwich

tomato, lettuce, red onion, smoked salmon, blackforest ham, turkey ham, garlic aioli, guacamole

craft your own salad

1 salad, 3 supplements, 1 topping, 1 dressing

Choices of salad: romaine, mesclun

Supplements: cherry tomatoes, cucumber, bell peppers, feta, eggs

Toppings: sunflower seeds, bacon bits, parmesan powder, croutons, dried cranberries, almond flakes

Dressings: balsamic/lemon honey

FULL BREAKFAST (free selection)

- | | |
|---|--|
| <input type="checkbox"/> style of egg (scrambled or poached) | <input type="checkbox"/> baked beans |
| <input type="checkbox"/> sautéed mushrooms | <input type="checkbox"/> tomatoes |
| <input type="checkbox"/> streaky bacon | <input type="checkbox"/> potato hashbrown |

**buffet will be served for 1.5 hour period*

TERMS AND CONDITIONS

GUESTS:

- If more than the agreed amount of guests as laid out in the confirmation attends the event, additional charges will be charged according to the number of extra guests to the client. The Duty Manager will have the final say on the number of guests however the client will be given the opportunity to reduce the amount of guest to the agreed level within 15 minutes of being informed of the extra number of guests by the General Manager
- Your guests/staff/clients are welcome to stay on at the venue upon completion of your event. All drinks will be on a consumption basis and charged to the individuals that order
- Car parking is available but all charges are to be borne by the individual

PAYMENT:

- Cancellation after the confirmation letter has been signed and chopped by the client is subjected to a fee of 50% of the amount agreed payable to the company by the client
- Cancellation within 7 days (including Saturday and Sunday) is subjected to a fee of the full amount agreed being paid from the client to the company
- The company shall collect 50% of the total cost 7 days prior to the event from the client. This is a non-refundable deposit and until collected, the event is not confirmed
- All payments are to be made by cash, major credit card (Visa, MasterCard or Amex) or by company cheque to "The Exchange Asia Square Pte Ltd".

I _____ the "client" agree to abide by all the terms and conditions as set out by _____ the "company" below

Signature and date