



The EXCHANGE HOTEL

FUNCTIONS & EVENTS



WELCOME

Since its doors first opened in 1880,
The Exchange Hotel has been one of
Newcastle's most celebrated historic pubs
featuring 140 years of live music,
food and great drinks.

Now, freshly renovated, The Exchange
offers a space for everyone to host your
perfect event. Whether it's an engagement,
a special milestone, a corporate lunch or
casual gathering – we have
the space for you!

OUR SPACES



AUDITORIUM

Impress your guests with exclusive hire of our live music auditorium and first floor mezzanine. Enjoy a private bar, stage, and full use of our AV system; including a speaker system that came straight out of the Sydney Opera House. This is the perfect space for a corporate event or a lavish social soiree.

Standing capacity / 200

Seated capacity / 100



SWILL BAR

Swill Bar, our magnificent cocktail bar located on the first floor. Enjoy Newcastle's best cocktails made by award winning mixologists. The perfect space for a milestone birthday or engagement party.

Standing capacity / 100

Seated capacity / 50



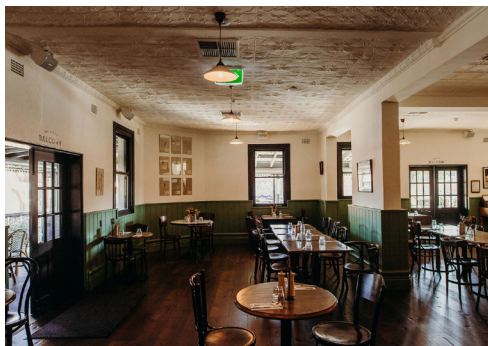
MEZZANINE

Experience that VIP feeling by hiring the mezzanine exclusively for your event. With three large booths and the option to tailor the space to your needs, the mezzanine has the best view in the house of the live music stage and is perfect for more intimate events.

Standing capacity / 40

Seated capacity / 20

OUR SPACES



BISTRO (SEMI PRIVATE)

The bistro is on the first floor of the venue, designed to be accessible to everyone and for all occasions. The bistro is perfect for everything from a bridal shower or engagement to a special milestone celebration. Watch your meals come to life in our open kitchen, for a unique and memorable experience.

Seated capacity / 40



BALCONY (SEMI PRIVATE)

Celebrate your next event on our luscious green balcony, perfect for a birthday, work lunch, or a long overdue catch up with friends. Sit amongst the olive trees in the afternoon sun and enjoy watching the world go by.

Standing capacity / 40

Seated capacity / 30



FIREPLACE

The Fireplace is the perfect space for a more casual event; with a mixture of high tables and relaxed lounge areas, your guests will feel at home in front of one of the most beautiful fireplaces in Newcastle.

Standing capacity / 70

Seated capacity / 30

Our spaces can be combined to create a larger area for your event; please enquire with our team to discuss your options and let us help bring your dream to life.

MENUS • CANAPÉS

6 Piece Canapé Package • \$39pp

8 Piece Canapé Package • \$49pp

10 Piece Canapé Package • \$59pp

All packages include 2 x substantial canapés

CANAPÉ MENU

Sydney Rock Oysters

Lemon granita (df)

Heirloom Tomato Bruschetta

Sourdough, red onion, aged balsamic (vg)

Prosciutto Crostini

Goats cheese, mandarin (df)

Kingfish Crudo

Fennel, capers, chilli, black sesame (gf, df)

Spiced Corn Fritter

Sweet chilli aioli (v)

Grilled Chicken Skewers

Walnut pesto (gf)

Grilled Prawn Skewers

Lemon and herb (gf, df)

Tartlets

Caramelised onion and goats cheese (v)

Guyere Cheese Doughnut Balls

Black pepper aioli (v)

Vegetable Spring Rolls

Sweet chilli sauce (v)

Black Angus Beef Pie

Tomato relish

SUBSTANTIAL CANAPÉS

Spaghetti Aglio e Olio

Garlic, chilli, parsley, olive oil, parmesan (df, v)

Beer Battered Barramundi and Chips

Lemon, malt vinegar

Salt and Pepper Squid

Fried chilli, shallots, lemon, aioli, chips

Wagyu Beef Burger Sliders

Pickles, cheese, milk bun

DESSERT CANAPÉS

Cannoli

Sweet ricotta

Chocolate Tart

Salted caramel



30 persons minimum required for canapé menu

**All menus are subject to change due to availability and seasonality of produce.*

All efforts will be made to substitute for comparable product. All dietary requirements need to be advised prior to arrival.

MENUS • PLATTERS

COLD MEATS PLATTER

Prosciutto, salami, smoked ham, paté,
marinated peppers, chef's selection
of dips, toasted sourdough, crackers
Add basket of gluten free crackers +\$10

\$175 • Serves 10 people

CHEESE PLATTER

Chef's selection of three cheeses,
seasonal fruits, nuts, olives, crackers,
toasted sourdough, quince paste
Add basket of gluten free crackers +\$10

\$175 • Serves 10 people

SKEWER PLATTER

Grilled skewers of honey soy chicken,
lemon garlic prawn, souvlaki lamb,
haloumi & vegetable, grilled chorizo,
Chipotle aioli

\$195 • Serves 10 people

VEGETABLE PLATTER

Tempura vegetables, vegetable spring
rolls, haloumi & vegetable skewer,
fresh crudites, minted yoghurt,
chef's selection of dip

\$125 • Serves 10 people

PARTY PLATTER

Mini beef pies, sausage rolls,
vegetable spring rolls, mac & cheese
croquettes, mediterranean vegetable
quiche, house made ketchup

\$195 • Serves 10 people

FRIED PLATTER

Southern fried chicken pieces,
salt & pepper squid, mozzarella sticks,
three cheese arancini, sweet potato
wedges, aioli, garden salad

\$195 • Serves 10 people

BBQ PLATTER

BBQ ribs, crispy fried BBQ chicken wings,
seasoned lamb chops, gourmet beef
sausages, grilled bell peppers,
buttered mini corn cobs, minted yoghurt,
BBQ sauce

\$225 • 10 Pieces of each

SEAFOOD PLATTER

Pan fried barramundi bites, prawn twisters,
salt & pepper squid, grilled prawn skewers,
beer battered chips, garden salad, aioli
Add fresh oysters with accompaniments
+\$48/dozen

\$225 • Serves 10 people

Minimum of 3 platters required

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EXPERIENCE STATIONS

CHEESE & CHARCUTERIE STATION

A selection of cured meats and Australian and International cheeses. Served with an assortment of crackers, marinated olives and condiments.

\$15pp

OYSTER STATION

Freshly shucked and locally sourced oysters accompanied by house made condiments and lemon cheeks.

\$18pp

SEAFOOD ON ICE

Feast on ocean fare of fresh local prawns, oysters and balmain bugs.

\$30pp

Add crab for an additional \$10pp

PAELLA

Let our chefs treat you to a fresh, traditionally made paella.

Seafood and Chorizo **\$22pp**

Vegetarian **\$15pp**

DESSERT STATION

Indulge your sweet tooth with a selection of house made desserts.

\$15pp



30 persons minimum required for experience stations

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MENUS • ALTERNATE SERVE

Two Course • \$55pp | Three Course • \$65pp

Please choose two from each section

ENTRÉE

French Style Tomato Tart

Whipped ricotta, aged balsamic, basil

Tempura Prawns

Romesco, prosciutto, rocket

Calamari Fritti

Lemon, aioli

Lamb Ribs

Rosemary, black olives, salsa verde

Smoked Salmon

Asparagus, poached egg, chive aioli, watercress

MAIN

Mushroom Risotto

Goats cheese, walnut crumb, parsley

Pork Belly

Cabbage, parmesan, fennel

Barramundi

Quinoa, pickled zucchini, rocket, dill crème fraîche

Grilled Sirloin

Paris mash, broccolini, chimmi churi

Crispy Skin Chicken Breast

Sweet carrot, hazelnut, kale, labna

DESSERT

Coconut Panna Cotta

Roast pineapple, spiced honey

Amaretto Poached Pear

Frangipane, puff pastry, anglaise

Cannoli

Sweet ricotta

Dark Chocolate Mousse

Caramelised white chocolate crumb, dried raspberry

Lemon Tart

Double cream



30 persons minimum required for alternate serve menu

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BEVERAGE PACKAGES

You have the option to run a bar tab, or for your group to purchase their drinks individually. Alternatively, you can select one of the beverage packages below.

STANDARD PACKAGE

3 hours: \$35pp

4 hours: \$45pp

Bubbles

Chain of Fire Sparkling Cuvee NV

White Wine

Chain of Fire Semillon Sauvignon Blanc

Red Wine

Chain of Fire Shiraz Cabernet

Local Tap Beers

Carlton Draught, Carlton Dry,
Great Northern Super Crisp,
Orchard Crush Cider

PREMIUM PACKAGE

3 hours: \$45pp

4 hours: \$55pp

Bubbles

Bandini Prosecco

White Wine

Pikorua Sauvignon Blanc

Corrynton Burge Riesling

Red Wine

Robert Oatley "Signature" Shiraz

La La Land Pinot Noir

Rosé

Excuse my French Rosé

Local Tap Beers

Carlton Draught, Carlton Dry,
Balter XPA, Balter Capt Sensible,
Stone & Wood Pacific Ale,
Orchard Crush Cider

Bottled Beers

Asahi, Peroni Red

Soft Drinks and Juices



BEVERAGE PACKAGES

DELUXE PACKAGE

3 hours: \$55pp

4 hours: \$65pp

Bubbles

Ill Fiore Prosecco

Veuve Tailhan Blanc de Blanc

White Wine

Rymill "Yearling" Sauvignon Blanc

Ara "Single Estate" Pinot Gris

Montrose Chardonnay

Red Wine

The Sum Cabernet Sauvignon

Head Red Grenache

Gemtree "Organic" GSM

Rosé

Excuse my French Rosé

Ara "Single Estate" Rosé

All Tap Beers

Carlton Draught, Carlton Dry, Great

Northern Super Crisp, Balter XPA, Balter

Capt Sensible, Stone & Wood Pacific Ale,

Orchard Crush Cider, VB, Balter Eazy Hazy,

Brookvale Ginger Beer, Fellr Watermelon

Seltzer

Bottled Beers

Asahi Dry, Peroni Redi

Soft Drinks and Juices



ENTERTAINMENT

At The Exchange we have access to some of Newcastle's best entertainment, let us help make your event memorable with live entertainment; DJ's, soloists and duo's available.

30 persons required for all beverage packages

**All beverage package items are subject to change. All efforts will be made to substitute for comparable product.*

BOTTOMLESS BRUNCH

2 Courses and 2 Hour Beverage Package • \$69pp

Our Bottomless Brunches are perfect for your next celebration or just a casual catch up with friends! Available 7 days from 11:30am, last sitting at 1:30pm.

ENTRÉE

Your choice of

Greek Mezze

Grilled pita bread, tzatziki, olives, Greek salad (gfo)

Bruschetta

Sourdough, cherry tomatoes, shaved parmesan, red onion, balsamic vinegar, basil (v)

Crispy Southern Fried Chicken

Peri-peri sauce, lime

MAIN

Your choice of

Roast Pumpkin Salad

Roasted spiced pumpkin, spinach, feta, snow peas, edamame, mixed herbs, pepitas, currants, house-made dressing (v, gf)

Add Lamb Souvlaki +8

Mushroom & Broccolini Fettuccini

Mushrooms, broccolini, cherry tomato, garlic, olive oil, parsley, parmesan (v, vgo)

Beef Nachos

Mexican braised beef, black beans, mozzarella, tasty cheese, green tomato salsa, sour cream, guacamole

Fried Chicken Tacos (3pc)

Southern fried chicken strips, smoky chipotle, green tomato salsa, coriander

Baja Crispy Fish Tacos (3pc)

Crispy fish, grilled pineapple, green tomato salsa, coriander

SHARED

Green Salad

House dressing (vg)



See next page for drinks package

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BOTTOMLESS BRUNCH DRINKS

2 Courses and 2 Hour Beverage Package • \$69pp

DRINKS

Included in Package

Cocktail

Bellini

Mocktail

Minted: Watermelon, Mint, Lime

Sparkling

Chain of Fire Brut

White

Chain of Fire Semillon Sauvignon Blanc

Red

Chain of Fire Cabernet Shiraz

Beer

Great Northern Super Crisp

Carlton Dry

Carlton Draught

Balter Captain Sensible

COCKTAIL PACKAGE

2 Hours +44pp

Cucumber Cooler

Grey Goose vodka, elderflower, cucumber, lemon, agave

Espresso Martini

Eristoff vodka, Mr. Black Coffee Liqueur, espresso, vanilla, Belgian chocolate

Honey Rhubarb Sour

Eristoff vodka, Licor 43, rhubarb, vanilla, lemon

Love Heroine

Bombay Sapphire gin, Chambord, lychee, watermelon, lemon



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The
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HOTEL**

www.exchangehotelhamilton.com.au

Phone: (02) 4961 1985 | Email: functions@theexchangehotel.com.au
125 Denison Street, Hamilton NSW 2303