



EVENT PACKAGES



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851



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AN EVENT TO REMEMBER

BRINGING PEOPLE TOGETHER

Since 1851.

Some people call the Royal Exchange an institution. It's certainly an iconic part of Sydney's history and we've been bringing people together for almost 180 years. So enjoy the superior level of food and service that almost two centuries of experience brings and rest assured that an event with us will be an event to remember.

Whether you're organising a small business planning session or a large social celebration, we have an event option to suit your needs. Our range of beautifully presented spaces are perfect for all occasions. Classically styled and elegantly appointed, we cater for parties of all sizes – from as few as ten people right up to 200 people.

The venue boasts a grand dining room, intimate private dining room, a light filled bar and open-air courtyard. And because we only ever book one event at a time, you can enjoy the exclusive use of the whole venue, regardless of the size of your party or which areas you book for your event.

OUR VENUE SPACES

From an intimate gathering to a large event, we have spaces of all sizes to suit your needs. Our unique venue spaces can also be configured in a number of ways to work best for your event.

	Whole Venue One of Sydney's oldest and most iconic business clubs	The Dining Room A grand space steeped in history	The Bar A bright, beautiful bar with open air courtyard	The Courtyard Enjoy the fresh air and look up at the skies	The Private Dining Room An intimate private space
STANDING	200	150	30	30	12
SIT DOWN	130	80	30	20	12
THEATRE	-	100	30	-	12
CABARET	-	50	20	-	-
BOARDROOM	-	35	20	12	12
CLASSROOM	-	50	-	-	12
U-SHAPED	-	30	-	-	-

A row of wine glasses filled with white wine, with the word "BEVERAGE" overlaid in white serif font. The glasses are arranged in a line, receding into the background. The lighting is warm and focused on the glasses, creating a bokeh effect in the background.

BEVERAGE

BEVERAGE PACKAGES

BEVERAGES

We have a range of well-priced beverage menus and packages to suit all event types and budgets. Choose from paying on consumption, fixed price beverage package or 'cash bar'.

Know how much the bill for your drinks will be, no matter how much your guests may drink, with our convenient beverage packages. Choose from either our House or Premium packages, both including a quality selection of beers and wines your guests will enjoy.



House Package

2 HOURS \$45^{PP} / 3 HOURS \$60^{PP}
4 HOURS \$70^{PP} / 5 HOURS \$80^{PP}

SPARKLING

The Royal Exchange / Sparkling

WHITE WINE

Logan 'Love & Valour' / Chardonnay / Orange / NSW

RED WINE

Harper Park / Cabernet Merlot / SA

BEER

House bottled beer

SOFT DRINKS

Selection of soft drinks & juices

Premium Package

2 HOURS \$55^{PP} / 3 HOURS \$70^{PP}
4 HOURS \$80^{PP} / 5 HOURS \$90^{PP}

FRENCH SPARKLING

NV Guillaume De Vergy / Blanc de Blanc / FR

WHITE WINE

Mount Fish Tail / Pinot Gris / Marlborough / NZ

Heggie's 'Cloudline' / Chardonnay / Languedoc / FR

RED

Silkwood 'The Bowers' / Pinot Noir / Pemberton / WA

Schild Estate / Shiraz / Barossa Valley / SA

BEER

Peroni / 4 Pines

SOFT DRINKS

Selection of soft drinks & juices

* Please note: above is subject to change, alternatives may be offered

BEVERAGES

Wine List

When it's time to raise a glass, enjoy our extensive list of quality wines from a wide variety of styles and regions. Focused towards superior Australian and French wine, we can also arrange specific wines you would like for your event if you choose.

Cocktails & Spirits

For those times you're looking for something a little bit extra, we have an extensive range of house, premium and boutique spirits as well as a selection of classic cocktails that can be offered for your event. If there are specific spirits or cocktails you would like for your event, these can also be arranged.





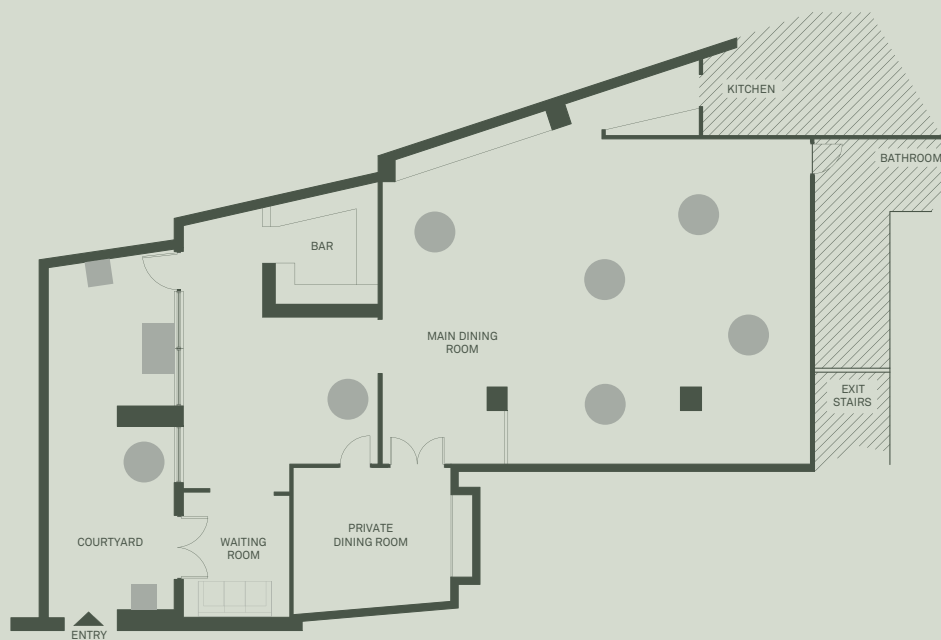
COCKTAIL EVENTS

FOR EVENTS SO GOOD THEY'RE STANDING ROOM ONLY

10 – 200 guests

There's something special about a cocktail event. It's relaxed, it's social and it's a great way for guests to mix and mingle.

For small but intimate affairs, our light-filled bar and open-air courtyard are refined but relaxed. For larger events, our elegant dining room is an unforgettable experience.



CANAPÉ & FOOD STATIONS

While your guests mingle, treat them to delicious delights delivered by our floating staff. We offer a range of canape packages or you can design your own menu according to your preferences. Food stations can also be positioned within the space for your guests to enjoy at their leisure – an option always well received by guests. And of course, all dietary requirements and specific menu items requests can be accommodated.



Canapé Menu

COLD CANAPÉS

Kingfish ceviche	9
Sydney rock oyster, white balsamic dressing	6
Pickled mussels on toast	6
Prosciutto wrapped asparagus	6
Dill cucumber, horseradish	5
Smoked salmon blini, crème fraiche	6
Potato terrine, beef tartare	6

HOT CANAPÉS

Mozzarella carrozza	9
Queensland scallops, pangrattato	7
Prosciutto croquettes	6
Seared beef, rocket, capsicum	7
Crab quiche	6
Choux bun, parmesan custard	5
Pastry wrapped prawn, aioli	6

SUBSTANTIAL CANAPÉS

Pork & fennel sausage roll	8
Gnocchi, sage, browned butter	12
Burrata, barbeque beetroot, pesto	11
Young garlic risotto	11
Fish cake, tartare sauce	11
Balmain bug, sorrel & garlic	13
Crispy pork belly, chilli jam, steamed bun	12
Cheeseburger slider	11

DESSERT CANAPÉS

Liquid nitrogen ice cream, mini cone	6
Churros, vanilla sugar	5
Cherry lamington	6

CANAPÉ & FOOD STATIONS



Canapé Packages

LIGHT PACKAGE

\$ 3 5 PP

Smoked salmon, blini, caviar
Mozzarella arancini, aioli
Heirloom tomato tart
Pumpkin ravioli, sage brown butter
Fried chicken, bao bun

MODERATE PACKAGE

\$ 5 5 PP

Smoked salmon, blini, caviar
Heirloom tomato tart
Mozzarella arancini, aioli
Scallops, garlic & herb butter
Beef tartare, harissa, crispy potato
Pumpkin ravioli, sage brown butter
Fried chicken, bao bun

SUBSTANTIAL PACKAGE

\$ 7 0 PP

Smoked salmon, blini, caviar
Chicken liver pate, brioche toast
Heirloom tomato tart
Beef tartare, harissa, crispy potato
Scallops, garlic & herb butter
Duck leg croquette, dried tomato
Prawn marie rose, potato bun
Pumpkin ravioli, sage brown butter
Fried chicken, bao bun

PREMIUM PACKAGE

\$ 1 2 0 PP

Caviar on arrival
Yellow fin tuna sashimi, fresh wasabi
Queensland scallop, kombu butter
Beef wagyu tartare, brioche toast
Sydney rock oyster, white balsamic dressing
Zucchini flower, truffle honey, pecorino
Moreton Bay bug, seaweed butter
Rock lobster roll, marie rose
Lamb cutlet, romesco sauce
Liquid nitrogen ice cream, mini cone
Cherry lamington

CANAPÉ & FOOD STATIONS



Food Stations

CHEESE STATION

\$ 20 PP

- Selection of artisan cheeses
- Assorted breadbasket
- Lavosh crackers
- Grapes & muscatels
- Quince paste
- Olives & nuts

CHARCUTERIE STATION

\$ 25 PP

- Selection of premium cured & smoked meats
- Selection of artisan cheeses
- Assorted breadbasket
- Lavosh crackers
- Grapes & muscatels
- Pickles & chutneys
- Olives & nuts

SEAFOOD STATION

M P

- Finest selection of seafood, fresh from the fish markets
- House made sauces & accompaniments
- Assorted breadbasket





SIT DOWN

SIT DOWN EVENTS

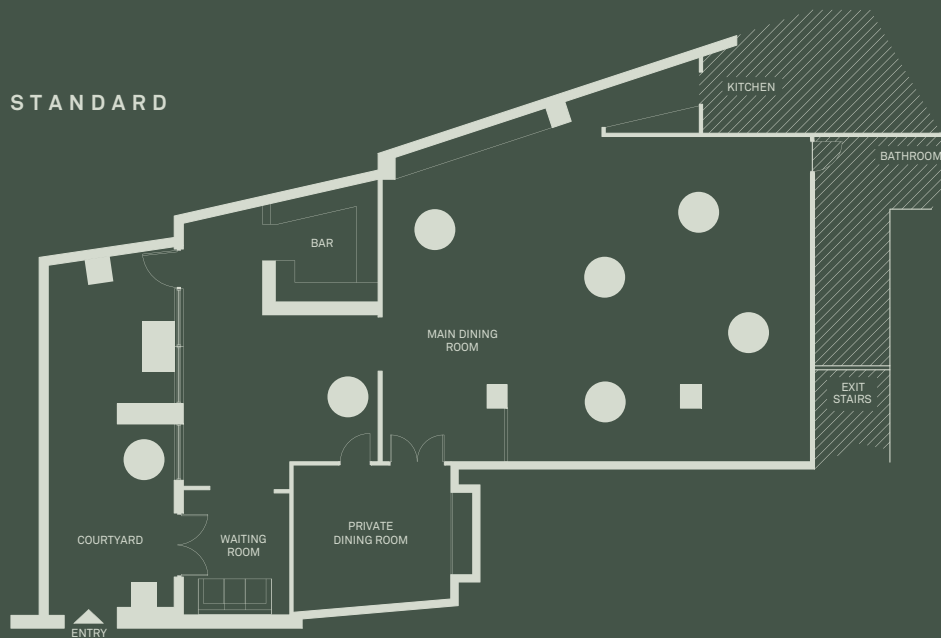
PULL UP A CHAIR AND ENJOY AN AMAZING MEAL

10 – 120 guests

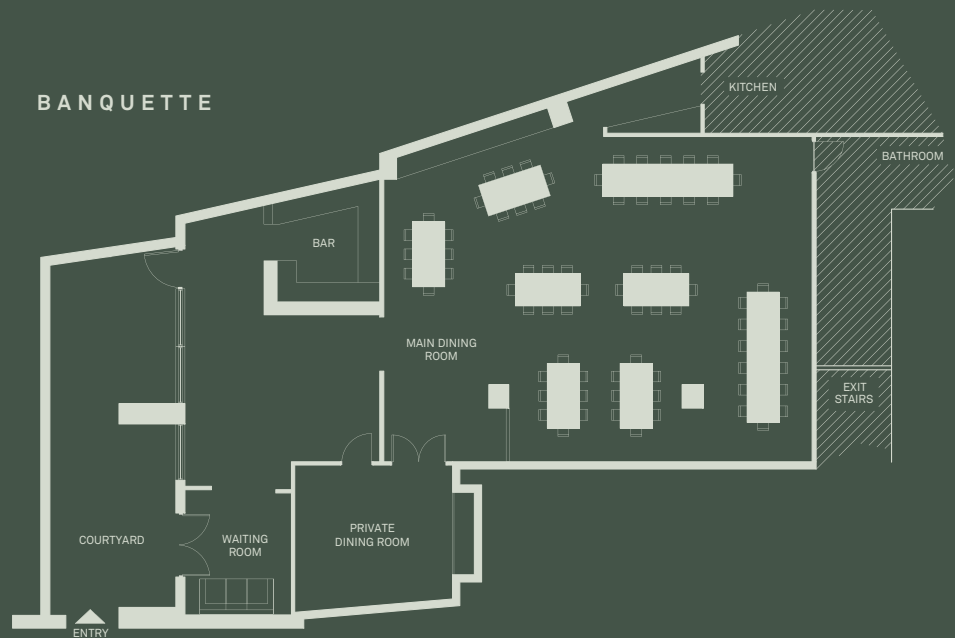
Sharing a meal is all about simple pleasures – good food, good company and a sense of belonging. And inside our walls, there's something else – a sense of history –that turns that simple meal into an extraordinary event.



STANDARD



BANQUETTE



BANQUETTE MENU

Our talented team of chefs have prepared a menu of classic, French-inspired cuisine, perfectly executed and presented to delight your guest's palates. With your choice of a fixed or alternate drop menu, all meals are served with baskets of bread and a selection of side dishes. And of course, all dietary requirements and specific menu items requests can be accommodated.



\$55 One Course / \$80 Two Course / \$95 Three Course

STARTER

Served with bread & butter

Spanner crab, prawn & avocado cocktail

Sydney rock oysters, apple granita, lemon
(\$12^{PP} supplement)

Roasted scallops, sweet corn, kale, white soy

Smoked buffalo mozzarella, heirloom tomato (v)

Beef tartare, harissa dressing, parmesan crisp

Pork terrine, pickled onions, mustard leaves

MAIN COURSE

Served with side dishes

Rainbow trout, butter-poached, mussels,
seasonal vegetables

Beef Wellington, puff pastry, red wine jus

Organic chicken breast, leg croquette,
cauliflower puree

Crisp pork belly, savoy cabbage, pork jus

Confit duck leg, celeriac & apple remoulade,
duck sauce

Roasted pumpkin, asparagus, baby leeks,
seaweed butter (v)

DESSERT

Brown butter chocolate mousse, hazelnut praline

Mango sorbet, fresh mango, champagne cream

Apple & pear tart, white chocolate crumble,
vanilla ice cream

Selection of ice cream & sorbet

Duo of cheese, lavosh, quince, fig & raisin bread

TEA, COFFEE & PETIT FOUR

\$10^{PP}

Barista made espresso coffee or tea,
handmade chocolates





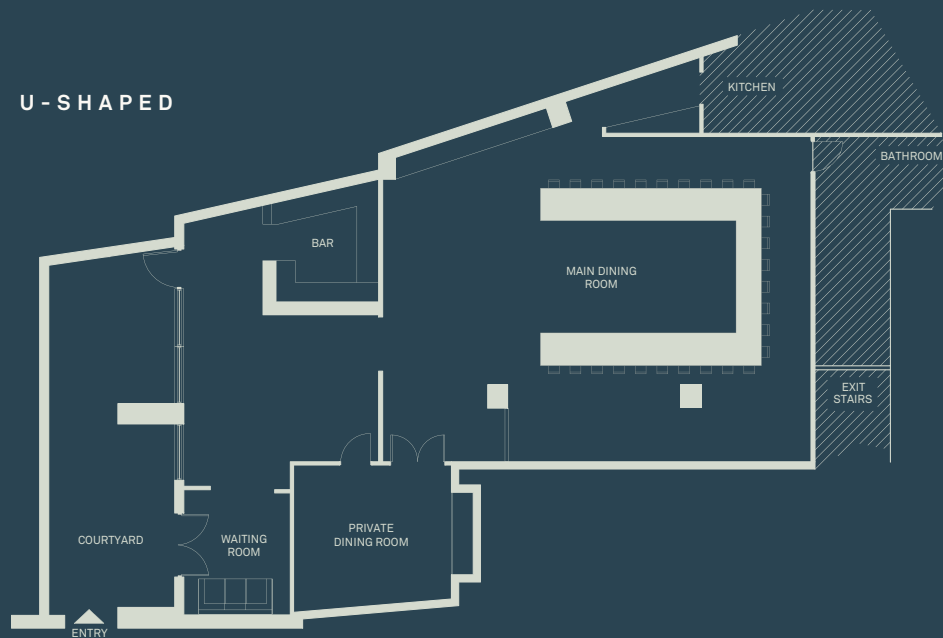
BREAKFAST

BREAKFAST EVENTS

START THE DAY RIGHT BY GATHERING FOR A MORNING FEAST

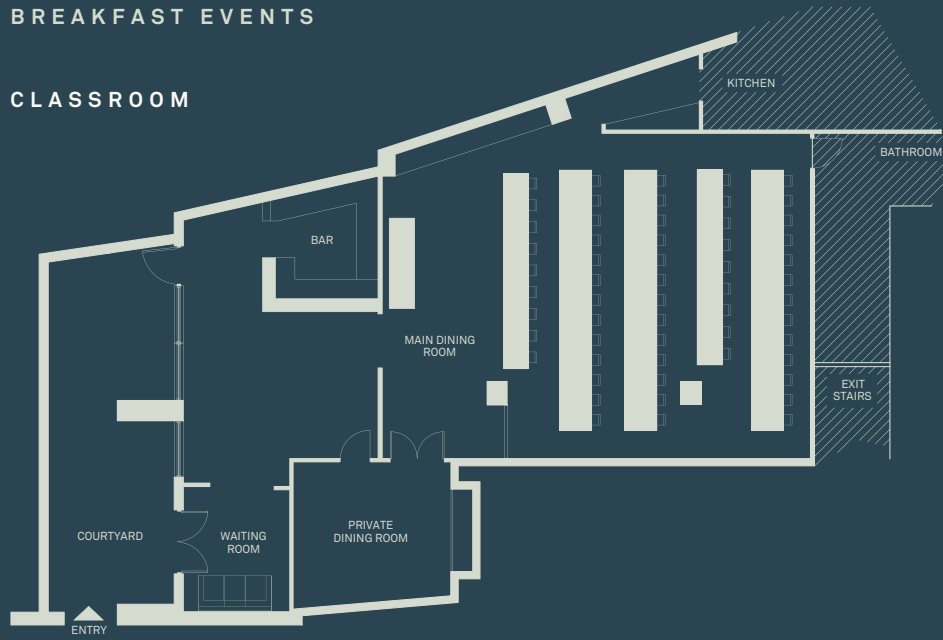
10 – 200 guests

Every dawn brings a new day and the possibility of new things.
What better way to start the day than with an inspiring breakfast.



BREAKFAST EVENTS

CLASSROOM



BANQUETTE



BREAKFAST MENUS

From delicious pastries to hearty hot sausages, the choice is yours. We offer continental, full buffet or a seated and served breakfast all designed to help you start the day right.



CONTINENTAL BUFFET BREAKFAST \$ 30^{PP}

House made preserves
Croissants & pastries
Granola & yoghurt
Seasonal fruit salad
Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED CONTINENTAL BREAKFAST \$ 35^{PP}

House made preserves
Croissants & pastries
Granola & yoghurt
Seasonal fruit salad
Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED HOT BREAKFAST \$ 45^{PP}

Smoked bacon
Scrambled eggs
Pork sausage
Hash brown
Sautéed mushroom
Toast
Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED HEALTHY BREAKFAST \$ 45^{PP}

Smoked salmon
Scrambled eggs
Avocado
Sautéed mushroom
Toast
Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED FULL BUFFET BREAKFAST \$ 60^{PP}

House made preserves
Croissants & pastries
Granola & yoghurt
Fresh fruit salad
Smoked bacon
Scrambled eggs
Pork sausage
Hash brown
Sautéed mushroom
Toast
Freshly brewed coffee, selection of teas & orange juice



WHEN YOU HAVE A MESSAGE TO SHARE, WE'LL HELP YOU BE HEARD

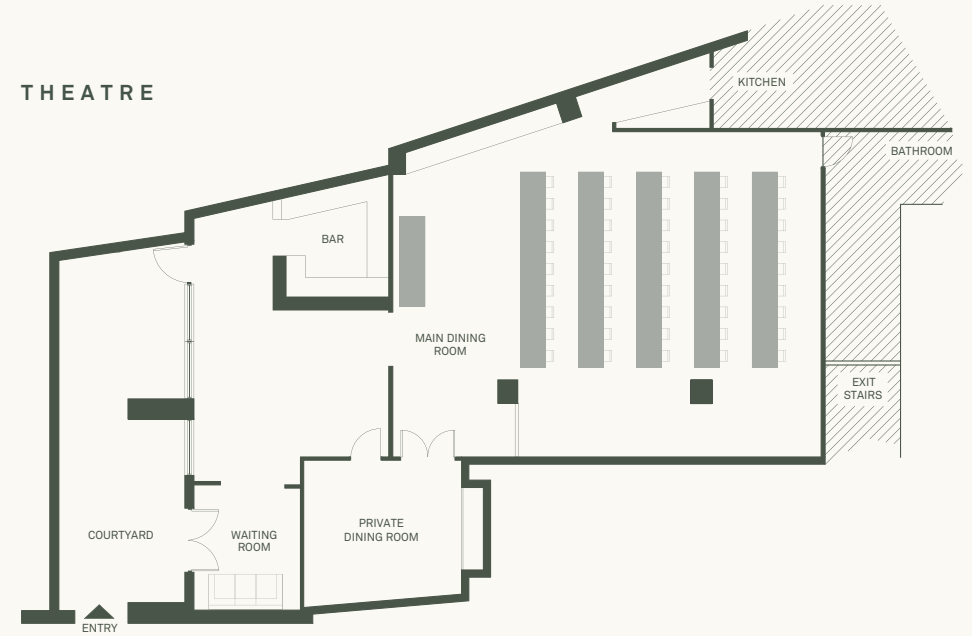
10 – 200 guests

When you want to add an element of prestige to your next event, the right surroundings can make all the difference.

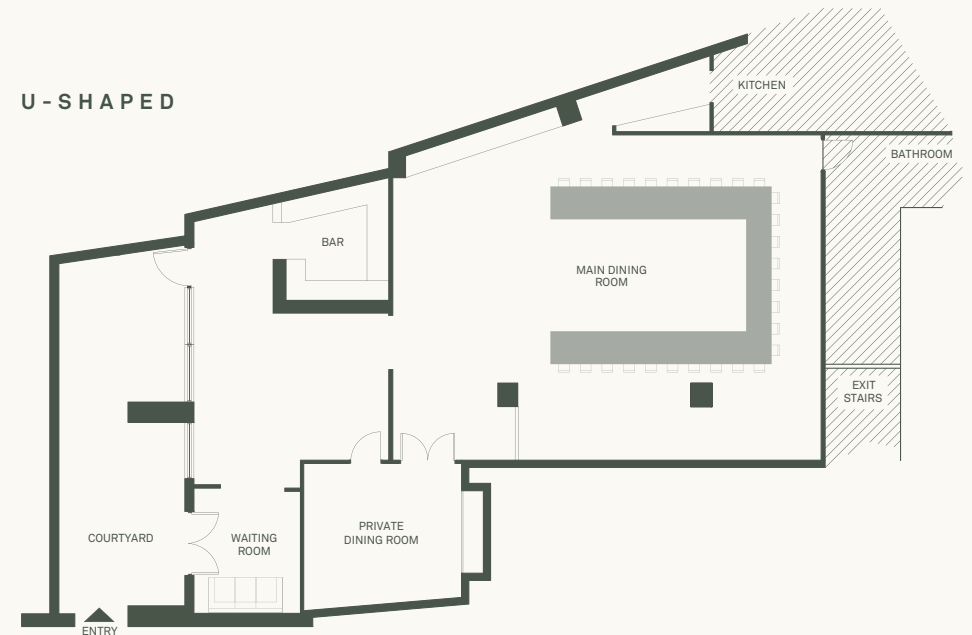
For small workshop or boardroom style events up to 12 people, we have the intimate private dining room. For larger events, such as all day seminars, breakfast workshops, working lunches or even post conference drinks and canapés, we have the elegant dining room. It's a flexible space that can be set up theatre style, boardroom, classroom, U-shaped – whatever suits your need. We also have a fully integrated AV systems to support all of your event requirement.



THEATRE

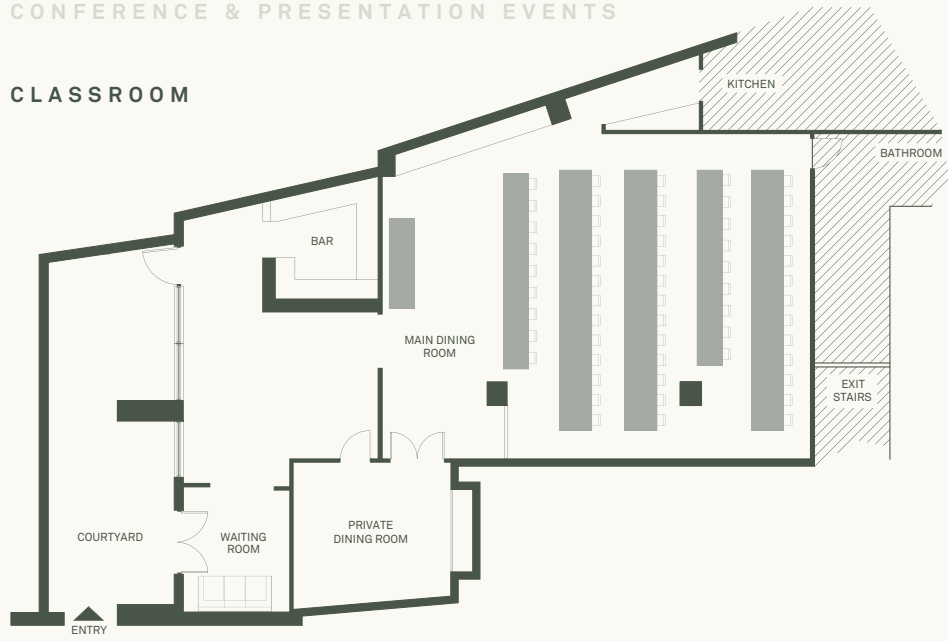


U - SHAPED

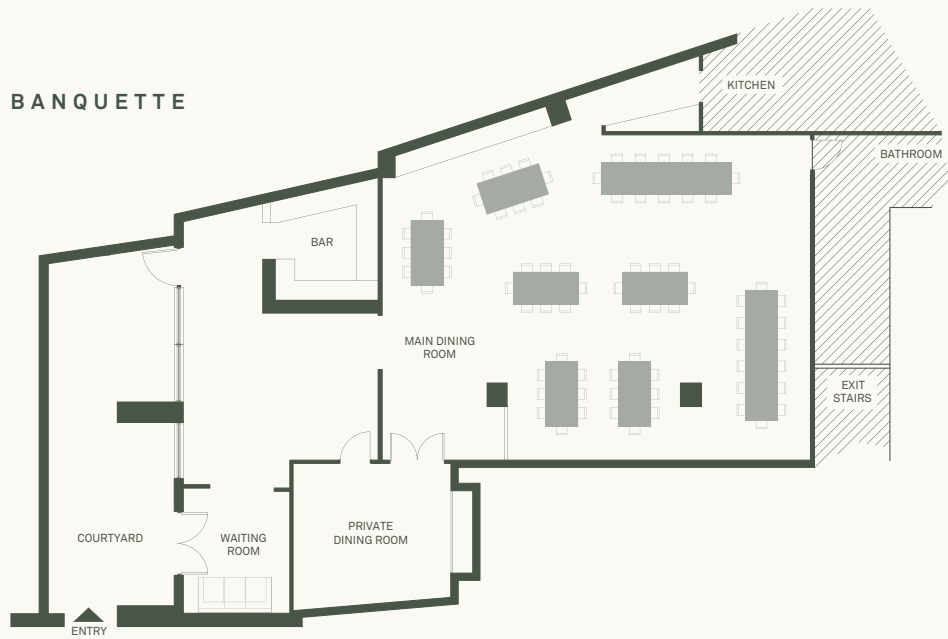


CONFERENCE & PRESENTATION EVENTS

CLASSROOM



BANQUETTE



CONFERENCE & PRESENTATION MENUS

With a range of menus and packages to suit your event, you can be confident your guests won't go hungry, helping them stay focused and engaged.



MORNING TEA

\$ 20^{PP}

Freshly brewed coffee, selection of teas, juices, muffins & banana bread

AFTERNOON TEA

\$ 20^{PP}

Freshly brewed coffee, selection of teas, juices, cookies & cakes

CONTINENTAL BUFFET BREAKFAST

\$ 30^{PP}

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED BUFFET BREAKFAST

\$ 35^{PP}

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED HOT BREAKFAST

\$ 45^{PP}

Scrambled eggs, smoked bacon, pork sausage, hash brown, sautéed mushroom, toast

Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED HEALTHY BREAKFAST

\$ 45^{PP}

Scrambled eggs, smoked salmon, avocado, sautéed mushroom, toast

Freshly brewed coffee, selection of teas & orange juice

SEATED & SERVED FULL BUFFET BREAKFAST

\$ 60^{PP}

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Scrambled eggs, smoked bacon, pork sausage, hash brown, sautéed mushroom, toast

Freshly brewed coffee, selection of teas & orange juice

COLD BUFFET LUNCH

\$ 35^{PP}

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

HOT BUFFET LUNCH

\$ 55^{PP}

A selection of hot and cold dishes & dessert

SEATED & SERVED LUNCH

\$55 ONE COURSE / \$80 TWO COURSE / \$90 THREE COURSE

A fixed or 50/50 alternate drop menu, served with bread, butter & side dishes

PACKAGES

Options for half or full day events include morning and afternoon tea, continental or full breakfast, cold or hot buffet lunch, or a seated and served lunch.



Half Day – Morning / \$50pp

CONTINENTAL BUFFET BREAKFAST

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & juices

MORNING TEA

Freshly brewed coffee, selection of teas, juices, muffins & banana bread

Half Day – Afternoon / \$55pp

COLD BUFFET LUNCH

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

AFTERNOON TEA

Freshly brewed coffee, selection of teas, juices, cakes & cookies

Full Day / \$85pp

CONTINENTAL BUFFET BREAKFAST

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & juices

COLD BUFFET LUNCH

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

AFTERNOON TEA

Freshly brewed coffee, selection of teas, juices, cookies & cakes

Beverage Packages

1 HOUR SOFT DRINK PACKAGE

\$ 10 PP

Selection of juices, fizzy drinks & mineral water

1 HOUR POST CONFERENCE DRINKS

\$ 25 PP

Beer, sparkling, white & red wine, soft drinks

FEATURES & BENEFITS



EXCLUSIVE USE

We only hold one event at a time. So you can enjoy complete privacy and use the whole space to yourself however you wish.

FREE VENUE HIRE

Become a member of the club and receive free venue hire for the duration of your membership, valued at \$550 per event. Membership is only \$220 per year and comes with many other benefits.

LOW MINIMUM SPENDS

With our low minimum spends you won't be heavily penalised if your numbers decrease.

24-HOUR LIQUOR LICENCE

For those times when you want to keep the party going, you can easily extend your event long into the night (or morning).

FULLY INTEGRATED AV SYSTEM

Quality sound and lighting lifts your event to the next level. To make it easy, we have a fully integrated audio-visual system. And if you have any other additional requirements, please just ask – we can easily arrange these for you too.

OUTDOOR COURTYARD

Enjoy some sunshine and fresh air – ideal for warm weather. Or we can section off this area for smoking on request.

CENTRAL LOCATION

Our central location makes it easy for your guests to get to and from the venue from all areas of Sydney.

CLOSE TRANSPORT LINKS

Leave the car at home. Trains, buses, ferries, trams and taxis are all just moments away.

EARLY BUMP IN TIMES

Don't risk running late if you have a significant set up. We can arrange early access to set up for your event.

THEMING AND STYLING

Feel free to theme the venue with styling that suits you.

NO NOISE RESTRICTIONS

Turn the dial up to eleven. There are no noise restrictions (or neighbours) at the venue.



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royalexchange.com.au