

The **EXCHANGE**

PUB+KITCHEN

Private Dining, Events & Catering

The Exchange is committed to a first class dining experience. We bring our award winning food & drinks coupled with our experienced team of professionals to create a perfect event every time. Put your mind at ease and treat your guests with an event to remember.

From setup to breakdown, we take care of everything.

It is our pleasure to take any requests you may have and we will do our best to accommodate, so please do not hesitate to let us know what will make your event perfect.

Call or text anytime at 812.921.9844 or email us at events@exchangeforfood.com



The EXCHANGE

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Private Dinner Menu

Please select one salad, one starch, one vegetable & 3 proteins.

Your guests will choose from those 3 proteins the evening of your event.

You may mix proteins from any tier, and your total for food will be based on the highest priced tier that you have selected from.

Salad Course Options... (Choose one)

Caesar Salad ~ *Parmesan Reggiano, garlic croutons & house made creamy Caesar dressing*

Locally Farmed Salad ~ *Shaved carrots, cucumbers, tomatoes & lavender honey vinaigrette*

Entrée Course Options (includes premium seasonal sauces)

\$35 per guest

Braised Pork Loin

Amish Chicken Breast

Vegan or Vegetarian Pasta

\$45 per guest

Seared Atlantic Salmon

Braised Short Rib

Bone In Pork Chop

\$55 per guest

Aussie Wagyu Steak

Caribbean Mahi Mahi

New York Strip

Starches — Choose 1

Roasted fingerling potatoes

Garlic & herbed whipped potatoes

Truffle five cheese mac & cheese

Sweet potato gratin

Red quinoa pilaf

Vegetables — Choose 1

Honey glazed carrots

Steamed broccoli florets with cheddar mornay

Extra virgin olive oil grilled asparagus

Bacon brussels sprouts

Country style green beans with ham & onions

~ add Legacy Bakery bread baskets for \$3 per guest ~

Optional Sinful Dessert Duo Course (Choose TWO, \$8 per guest)

~Bourbon Old Fashioned Bread Pudding (orange, cherry & Old Forester bourbon)

~Seasonal New York Style Cheesecake

~Decadent Chocolate Brownie

~Heavenly Berry Cobbler

Chef Allen Heintzman

The
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Cocktail Party Menu

Prices are for 20 pieces or servings. Minimum 2 pieces per guest.

Artisan Hummus \$35 ~ Extra virgin olive oil, sumac, smoked paprika, naan bread

Bruschetta Crostini \$35 ~ Tomato, basil, aged balsamic glaze

Mini Chicken Cordon Bleus \$35 ~ Bread crumbs, Swiss cheese, Canadian bacon, mustard

Goat Cheese Fritters \$35 ~ Bacon date aioli, smoked honey

Mini Spinach & Feta Pies \$35 ~ Filo dough, sautéed spinach, French feta cheese

Smoked Salmon & Cucumber \$35 ~ Herb & lemon cream, dill

BLT Deviled Eggs \$35 ~ Broadbent bacon, frisee lettuce, oil cured tomatoes, mustard

Brownie & Blondie Bites \$35 ~ House made desserts (20 of each)

Italian or BBQ Meatballs \$45 ~ Basil & red wine pomodoro or house made BBQ

BLT Crostini \$45 ~ Broadbent bacon, roma crunch lettuce, tomatoes, bacon date aioli

Benedictine Tea Sandwiches \$45 ~ Cucumber & cream cheese spread, dill, sourdough

Beer Cheese & Pretzel Bread \$55 ~ Exchange Rate beer cheese, Klaus' pretzel bread

Szechuan or Bourbon Buffalo Chicken Skewers \$55 - House made sauces

Chips & Queso \$55 ~ House made queso, corn tortilla chips

Fruit & Vegetable Tower \$55 ~ 2 pounds of assorted fruits & vegetables (Chef's whim)

Bacon Wrapped Dates \$65 ~ Applewood smoked bacon, stuffed with goat cheese

Pimento Cheese Tea Sandwiches \$65 ~ Red pepper, tillamook cheddar, Legacy sourdough

Chicken Salad Tea Sandwiches \$75 ~ Pecans, dried cranberries, lettuce, sourdough

BBQ Chicken or Braised Pork Loin Sliders \$75 ~ Brioche bun, pickles, red onions

Classic Shrimp Cocktail \$75 ~ Cocktail sauce, champagne mignonette, lemon

Cheese & Charcuterie Board \$75 ~ 1 lb. each of assorted cheeses & meats (Chef's whim)

Chef Allen Heintzman



Private Lunch Menu

Please select three plated entrées for your guests to choose from.

The highest tier you select from will determine the price per person

Tier 1: \$21 per guest

Beer Battered Cod Sandwich	Blackened Chicken Mac & Cheese	Indiana Pork Chop Sandwich	Classic Cheeseburger
Tartar sauce, aquaponic lettuce, coleslaw, brioche bun, fries	Cavatappi pasta, green onions, truffle 5-cheese cream	House made BBQ sauce, pretzel bun, brussels sprouts	Lettuce, tomato, onion, American cheese, pretzel bun, fries

Tier 2: \$19 per guest

Grilled Chicken Wedge Salad	Sweet Chili Salmon Bowl	BLT Grilled Cheese	Chicken Salad Wrap
Roma crunch, lettuce, bacon, tomato, red onion, bleu cheese dressing & crumbles	Sesame lime rice, crimini , carrot, bok choy, snap pea, peruvian pearl pepper, scallions, sesame	Bacon, tomato, cheese, aquaponic lettuce, sourdough bread, fries	Spinach tortilla, cranberries, celery, mayo, spinach, tomato, red onion, side of veggies

Choose either soup or salad for your guests to start with for \$4 per guest (choose 1)

Local Farm Salad	Soup du Jour
Mixed local greens, oil cured tomato, English cucumber, shredded carrot, sherry vinaigrette	A cup of our fresh made daily rotating soup

Choose a Dessert Duo for your guests to finish with for \$6 per guest (choose 2)

Bourbon Old Fashioned Bread Pudding	Decadent Chocolate Brownie
Seasonal NY Style Cheesecake	Heavenly Berry Cobbler

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Bar Options

Create your own drink package or *Signature Cocktail!*

Ask your event coordinator about options & ideas!

Open Bar— all guest drinks are on host tab, charged on consumption

Cash Bar— all guest drinks are on their own tab, charged on consumption

Limited Open Bar— certain drinks or a set amount of drinks are on host tab,
all drinks outside of that are on guests tab, charged on consumption



Add a Champagne Toast!

A glass of champagne for every guest
over the age of 21 to toast with - \$4.00
per person



The Standard

\$3 Per Guest

Includes:

- Sodas
- Iced Tea
- Coffee

The Mimosa Bar

\$4.00 Per Mimosa

Is it going to be a mimosa
kind of day? Comes with
3 flavors for your guests
to choose from for their
individual mimosas!

Fountain of Youth

\$199

A drink fountain that flows
continuously throughout
your party! Choose either
champagne, moscato, or
Exchange Adult Punch.
Grab a glass and fill it up!

Flower Packages

Prices are per centerpiece. You are welcome to take these centerpieces home with you at the end of your event. If there is something specific you are wanting, ask your event coordinator about custom packages.

Vases may vary due to supply & availability. Minimum 6 centerpieces per order unless stated otherwise.



Celebration Cube
~\$19.95



Downton Compote
~\$49.50 (minimum 4)



Penelope Rose Vase
~\$12.50



Victoria Rose Bowl
~\$29.50



Seasonal Garden Vase
~\$49.50 (minimum 4)



Hydrangea Vase
(Tall or short) ~\$24.50



Birthday Vase
~\$19.95 (assorted
colors available)



Candlelight Cylinder
~\$20.50



Modern Calla Bowl
~\$26.50



Bourbon & Wine & Beer & Cocktail Tasting Events

Give your guests an experience they will remember (and maybe forget too)! Setup a drink tasting experience led by an industry ambassador or have drink pairings provided for your coursed meals. Choose from beer, wine, bourbon, cocktails, or all of the above.



Having guests come into town? Ask your event coordinator about getting the Exchange Rate at the Hampton Inn in downtown New Albany for a discounted room rate.



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Thank you for considering Brand Hospitality Group for your event.

It is our pleasure to take any requests you may have and will do our best to accommodate, so please do not hesitate to let us know what will make your event perfect.

Menus are seasonal and subject to change. If you would like to swap out or request something special, or if you have any guests with dietary restrictions or allergies, please let us know ahead of time.

Cheers!

