



PRIVATE DINING AT THE EXCHANGE

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.

Whether you're celebrating a special occasion, hosting a corporate event, or just looking for a unique dining experience, The Exchange is the perfect choice.

It is our belief that food is not just nourishment, but a celebration of life and love. That's why we are happy to accommodate any dietary restrictions or special requests you may have, to ensure that your private dining experience is truly unforgettable. So, sit back, relax, and let us take care of the details.

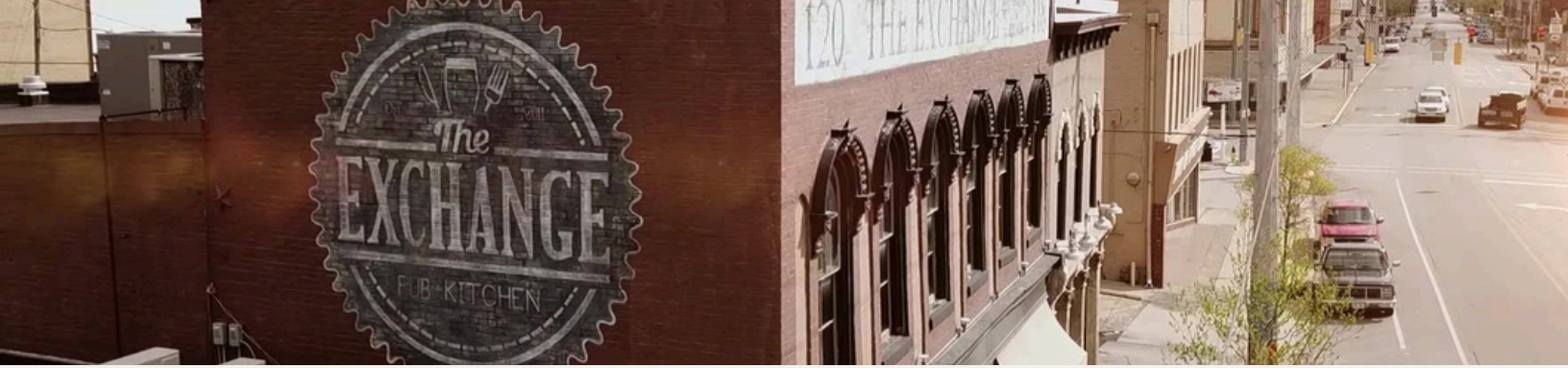
We look forward to serving you!

CALL, TEXT, OR EMAIL US ANYTIME:

812.921.9844

events@brandhg.com





PRIVATE DINNER MENU

Please select one salad option & 3 entrees for your guests to choose from.

Meal will be priced based on the highest item chosen.

Menus are seasonal & subject to change.

LOCALLY FARMED SALAD (V, GF)

*spring mix | cherry tomato |
english cucumber | shaved carrot
lavender honey vinaigrette*

CAESAR SALAD

*roma crunch | parmesan reggiano |
garlic & herb croutons |
creamy caesar dressing*

SPINACH SALAD (+\$3 Per Guest)

*strawberries | candied pecan |
goat cheese crumbles | pickled red onion |
strawberry balsamic vinaigrette*

~ADD BREAD BASKETS FOR \$3.00 PER GUEST~

**\$41.00
PER GUEST**

**BRAISED
PORK LOIN**

**SPRINGER
MOUNTAIN
CHICKEN BREAST**

**VOODOO
PASTA (V)**

**\$47.00
PER GUEST**

**VERLASSO
SALMON**

**BONE IN
PORK CHOP**

**RED WINE
BRAISED
SHORT RIB**

**\$57.00
PER GUEST**

**FRESH FISH
CATCH OF
THE DAY**

STEAK & POTATOES

~ sub ~
**6 OZ. FILET
+\$30 PER GUEST**

DESSERT COURSE (CHOOSE TWO, +\$8 PER GUEST)

**Lemon Meringue Bar ~ Strawberry Cheesecake ~
Double Chocolate Cake (GF) ~ Bourbon Bread Pudding**



EXECUTIVE DINNER MENU

\$99.00 per guest

STARTERS

Whipped Feta *with vegetables & crostini*

Crab Meat Spring Rolls *with goat cheese, sweet chili, & basil*

Lemongrass Chicken Skewers

SALAD COURSE

Chef's Seasonal Spinach Salad

ENTREE COURSE

Bone-In Pork Chop

Catch Of The Day

Bistro Filet

Voodoo Pata

DESSERT COURSE (DUET)

New York Cheesecake & Double Chocolate Cake



COCKTAIL PARTY MENU

Orders for 20 pieces or servings. Minimum 1 serving or piece per guest.

Artisan Hummus - \$45

with naan and vegetables

Whipped Feta ~ \$45

with vegetables & crostini

Bruschetta Crostini ~ \$45

with balsamic drizzle

BLT Deviled Eggs ~ \$45

Parmesan Stuffed Mushrooms ~ \$45

Lemon Meringue Bars ~ \$45

Cheesecake Bites ~ \$45

Goat Cheese Fritters ~\$45

with bacon-date aioli

Caprese Skewers ~ \$45

with basil vinaigrette & balsamic glaze

Italian or BBQ Meatballs ~ \$45

BLT Crostini ~ \$45

with bacon-date aioli

Beer Cheese & Pretzel Bites ~ \$45

Stuffed Arancinis ~ \$45

with italian sausage & cheese

Lemongrass Chicken Skewers ~ \$45

Mini Chicken Cordon Bleus ~ \$45

Chips and Queso ~\$55

Fruit & vegetable tower ~ \$55

Sausage Stuffed Mushrooms ~ \$55

Ginger & Orange Beef Skewers ~ \$55

Pimento Cheese Tea Sandwiches ~ \$55

Mini Salad Cups ~ \$55

Bacon wrapped dates ~ \$65

with capriole farms goat cheese

Smoked Salmon Cucumbers ~ \$65

Braised Pork Loin Sliders ~\$75

Fried Japanese Pork Sliders - \$75

Barbecue Chicken Sliders ~ \$75

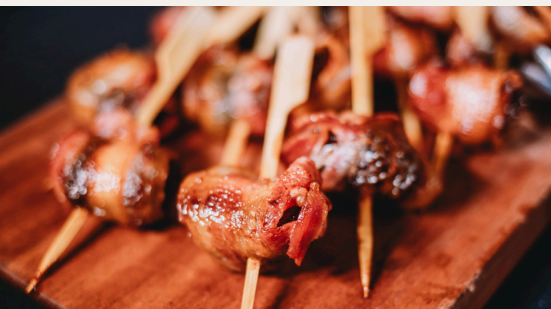
Chicken Salad Sliders ~ \$75

Bacon Wrapped Shrimp ~ \$75

Mini Crab Cakes ~ \$75

Classic Shrimp Cocktail ~ \$75

Cheese & Charcuterie Board ~ \$110





PRIVATE LUNCHEON MENU

\$27.00 PER GUEST

Please select 3 entrees for your guests to choose from. Menus are seasonal & subject to change.

SALAD OPTIONS (CHOOSE ONE, + \$6.00 PER GUEST)

LOCALLY FARMED SALAD (V, GF)

spring mix | tomato | cucumber | carrot | lavender honey vinaigrette

CAESAR SALAD

roma crunch | parmesan reggiano | croutons | creamy caesar dressing

SPINACH SALAD (GF)

strawberries | candied pecans | picked red onion | strawberry balsamic vinaigrette

ENTREE (CHOOSE THREE)

SHORT RIB GNOCCHI

ricotta gnocchi | roasted mushrooms | demi glace | parmesan reggiano | mollica

VOODOO PASTA (V)

roasted cherry tomato | red onion | bell pepper | blackened alfredo sauce | mollica | parmesan reggiano

BRAISED PORK LOIN

SPRINGER MOUNTAIN CHICKEN BREAST

BEER BATTERED COD SANDWICH

habagardil tartar sauce | creamy slaw | lettuce | brioche bun | fries

VERLASSO SALMON

{+\$4 per guest}

CHICKEN SALAD SANDWICH

groganica bibb lettuce | celery | red onion | habagardil pickle relish |

STEAK FRITES

beef tenderloin | chimichurri butter | frites | red pepper aioli
{+\$10 per guest}

DESSERT DUET COURSE (CHOOSE TWO, +\$6 PER GUEST)

**Strawberry Cheesecake ~ Double Chocolate Brownie (GF) ~
Lemon Bar ~ Bourbon Bread Pudding**

GLUTEN FREE (GF) - VEGETARIAN (V)
Some items can be made vegan upon request

SEASONALLY INSPIRED MENU CRAFTED BY BRYCE MONTESA



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

\$3.00 PER GUEST

Includes:

- Sodas
- Iced Tea
- Coffee

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!

CHAMPAGNE TOAST

\$4.00 PER GUEST

A glass of champagne for every guest over the age of 21 to toast with





FLOWER PACKAGES

Vases and flower varieties may vary due to availability. Occasionally, we may need to substitute a certain flower for another variety, however, we will use a comparable variety in color and style. There will be an up charge during Valentine's Week, Mother's Day Week, Christmas Week, and New Year's Eve/Week.

Minimum 6 centerpieces per order unless stated otherwise



CANDLELIGHTSOIREE

~\$27.50 EACH



CLEMENTINE GARDEN VASE

~\$95.50 EACH



ROSE CUBE

~\$44.95 EACH



ALEXANDRA VASE ~\$39.50 EACH



FOUR SEASONS VASE

~\$49.95 (SEASONAL)



MODERN SOHO MIX

~\$19.50 EACH

SIGNS & DESIGNS

Personalization Packages

Add hand-lettered signage to your event with customized color palettes, messaging, and design. Bring personality and a cohesive, intentional look to your decorations!

Note: Custom signage requires a minimum of 3 weeks lead time to your event as well as prompt feedback and communication with the designer. For orders with less than 1 week notice, a rush fee will be applied.

Celebration Essentials

Perfect for showers and intimate gatherings:

- 1 Welcome Sidewalk Sign
- 1 Gift/Card Table Sign
- Color palette matched to the event

Package starts at \$200

Signature Party Package

Ideal for styled showers and milestone events

- 1 Welcome Sidewalk Sign
- 2 Table Signs (gift, favors, dessert, etc.)
- 1 Custom Banner or Place Cards (up to 20)

Package starts at \$300

Corporate/Brand Events

Clean, professional lettering with brand alignment

- 1 Welcome Sidewalk Sign
- 2 Table or display signs
- Brand color matching & logo integration

Package starts at \$250

Other Details:

- Designer provides Sidewalk & Table Signs seen below with a signed rental agreement
- Logos, messaging, and color palettes must be provided 3 weeks in advance
- All work is subject to designer availability

How It Works:

1. Select your package when you book
2. Work with Designer* to coordinate details
3. Signage is delivered the Day of/Before your event

*Design work requires prompt communication via email or additional fees may be incurred

Visit: CWBLETTERS.COM for more examples

