

CHRISTMAS 2025

Set within Dublin's historic quarter, The Exchange Bar & Restaurant offers a bold, modern dining experience rooted in Irish tradition and inspired by global craft.

Here food is more than a meal, it's a conversation between past and present, place and plate. Every plate is made with locally sourced ingredients, reimagined with creativity and care.

Seasonal. Local. Unapologetically Bold. Our Christmas menus are crafted from the best of Irish ingredients and sparked by flavours from around the globe.

Whether you're planning a relaxed gathering with light bite canapés or a more indulgent affair with a hearty festive feast, We have the perfect setting and menu to suit your celebration.

All you need to do is choose one of our festive food packages with prices starting at €19.95 per person!

With live entertainment every Friday and Saturday, The Exchange Bar & Restaurant is the ideal place to toast the season with colleagues, friends, or family.

LET THE FESTIVITIES BEGIN!

For enquiries, email the_exchange@leonardohotels.com



OUR PARTY SPACES

THE EXCHANGE RESTAURANT

Located on the ground floor, with own door entrance on Lord Edward Street, The Exchange Restaurant is bright and atmospheric and fully accessible. Reserve tables for your group or exclusive hire is also available for up to 80 people.

PRIVATE DINING ROOM

Located to the rear of The Exchange Restaurant, our private dining space is stylish and cosy, perfect for up to 20 people. The area is accessed via 3 steps so not suitable for guests with mobility issues.

THE EXCHANGE BAR

Looking for something informal? Reserve a section in The Exchange Bar. Located on the ground floor, The Exchange Bar can accommodate up to 40 people

THE VAULT PRIVATE ROOM

Located off the main bar with its own dedicated entrance on Exchange Street, our private events space can be exclusively hired and accommodates up to 50 people

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GROUP CHRISTMAS LUNCH 2025 €35 per person

STARTERS

Mozzarella arancini

Arrabiatta sauce, fresh basil & parmesan (1a, 3, 7, 9, 12)

Chicken liver parfait

Grape & apple chutney, toasted sourdough (1a, 3, 7, 12)

Classic prawn cocktail

Poached tiger prawns, avocado mousse, shredded lettuce, spring onion, cocktail sauce & focaccia crisps (1a, 2, 3, 4, 7, 10, 12)

Creamy cauliflower soup

Curry oil & toasted almonds (7, 8a, 9)

MAINS

Roast free range turkey & honey baked ham

Honey glazed carrots & parsnips, sage & onion stuffing, roast potato & mash potato (1a, 7, 9, 12)

Wild mushroom & rocket rigatoni

Truffle oil & parmesan shavings (1a, 3, 7, 12)

Tandoori spiced salmon

Apricot & almond couscous, tender stem & coriander chutney (1a, 4, 7)

Pork belly

Kimchi, quinoa, smoked tofu puree & granny smith apple ketchup (2, 6, 9, 12)

DESSERTS

Vanilla poached pear

Chocolate sauce, vanilla ice cream (3, 6, 7)

Pavlova

Calvados apple compote, figs, blackberries & double cream (3, 7, 12)

Selection of artisanal gelatos (3, 7, 8)

Allergens:

1 Gluten (A Wheat, B Rye, C Barley, D Oats) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soyabeans 7 Milk 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts) 9 Celery 10 Mustard 11 Sesame 12 Sulphur Dioxide Sulphites 13 Lupin 14 Molluscs

GROUP CHRISTMAS DINNER 2025 **€49.95 per person**

STARTERS

Beef cheek croquettes

Mushroom ketchup, pickled shimeji, chive & truffle dressing (1a, 3, 7, 9, 10)

Creamy cauliflower soup

Curry oil & toasted almonds (7, 8a, 9)

Creamy Burrata

Piquillo pepper sauce, slow roast tomatoes, rocket pesto, spicy brioche crumb (1a, 3, 7)

Salmon tataki

Japanese style cucumber salad, truffle & shallot ponzu, wasabi mayo (3, 4, 6, 9)

MAINS

Chicken supreme

BBQ leeks, roast chicken volute, potato fondant (1a, 7, 9, 12)

Braised feather blade beef

Potato gnocchi, butternut squash, wild mushrooms & hazelnuts (1a, 3, 7, 9, 12)

Baked miso cod

North Atlantic cod, Shiro miso glaze, fragrant rice, bok choy & shitake, yakiniku sauce (4, 6, 9)

Roast aubergine

Caponata, tofu croquettes, mushroom puree, charred spring onion (6, 9, 12)

DESSERTS

Spiced ginger pudding

Salted caramel sauce, honeycomb ice cream (1a, 3, 7)

White chocolate panna cotta

Mulled wine fruits & honeycomb (7, 12)

Chocolate ganache tart

Whipped crème fraiche & raspberries (1a, 3, 6, 7)

Allergens:

CHRISTMAS PARTY FOOD MENU 2025

Choose 3 options €19.95 per person Choose 5 options €25.95 per person

Wild Irish smoked salmon croissant

Cream cheese rocket & pickled red onion (1a, 3, 4, 7, 12)

Roast turkey & ham croquettas

Cranberry & chilli jam (1a, 3, 7, 10)

Bacon, fig & ricotta bruschetta (1a,7)

Cheesy polenta bites

Cream cheese & chorizo (1a, 7, 9)

Bacon & cheese Irish beef sliders

Brioche bun & Guinness onion marmalade (1a, 3, 7, 10, 12)

Wild mushroom, truffle & parmesan arancini (1a, 3, 7, 9, 12)

Purple corn tostados

Pickled beets, goats cheese mousse, honey & chilli (7, 12)

Classic prawn cocktail

Tiger prawn, cocktail sauce & shredded iceberg (2, 3, 4, 10)

Satay chicken skewers

Roasted peanuts, coriander & Ume sesame seeds (5, 6, 7, 9)

Rare breed Irish pork cocktail sausages

Christmas ham glaze & crispy onions (1a, 4, 6, 10)

TERMS AND CONDITIONS

NYXMAS EVENT AGREEMENT NOTES

Private dining requires a minimum spend (inclusive of VAT) to be agreed with the venue, plus additional 12.5% service charge on food and beverage items.

Room Hire is offered on a complimentary basis on the condition that minimum spend is met. Should the minimum spend not be reached, the shortfall will be allocated towards Room Hire at the discretion of the venue.

50% booking deposit on all pre-booked items is required to secure your group booking with balance paid a minimum of 7 days in advance. Bookings are not confirmed until deposit paid and confirmation received from the venue. Deposits are payable by bank transfer or in person at the hotel.

The Exchange Bar & Restaurant accepts cash and major card payments including Mastercard, Visa, American Express and Apple/Google pay onsite.

Any additional entertainment and Audio-Visual equipment required must be authorised by the venue in advance and where necessary pre-booked and paid for in advance.

Live music entertainment and DJ is provided on Friday and Saturday evening.

Closing times are as follows: Friday & Saturday 12:30am, Sunday 11pm, Monday to Thursday 11:30pm.

Management reserves the right to refuse admission to any person without prejudice.

DRESS CODE

Our dress code is smart casual.

SMOKING

Smoking/vaping is not permitted within the building.

FOOD AND DRINK

Guests are not permitted to consume their own food or alcohol on the premises. The venue operates a bag search policy. Any alcohol found will be confiscated and returned at the end of the evening.

The hotel operates a strict over 18's drinking policy and follows the challenge 25 policy. Photo ID may be asked before alcohol can be purchased on the night.

In the event that our advertised alcoholic beverages (including wine) are unavailable a suitable replacement will be offered as an alternative.

Menus are correct at the time of print and may be subject to change. We will endeavour to cater for specific dietary requests where possible, providing we are advised of them in advance of the event.

While we operate to strict food safety guidelines, please be aware that although food items may not directly contain allergens, any food item may contain traces of allergens. Food allergies should be advised to the venue in writing a minimum of 7 days before the event date and any guest with a food allergy should make themselves known to staff upon placing their food order.

SECURITY

Any additional security requested will be charged at a minimum rate of \odot 180 for 6 hours and \odot 30 per hour after 6 hours.



THE EXCHANGE BAR & RESTAURANT16/18 Lord Edward Street, Temple Bar, Dublin 2, DO2 TD73

For enquiries, email the_exchange@leonardohotels.com

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