



A'Daw Photography



## 2026 WEDDING PACKAGES

# Welcome to Factory51

Factory51 is Brisbane's finest rustic and industrial chic venue.

The Workshop is our stunning function space located down a private laneway in a uniquely glamorous setting with soaring brick walls and pitched ceiling.

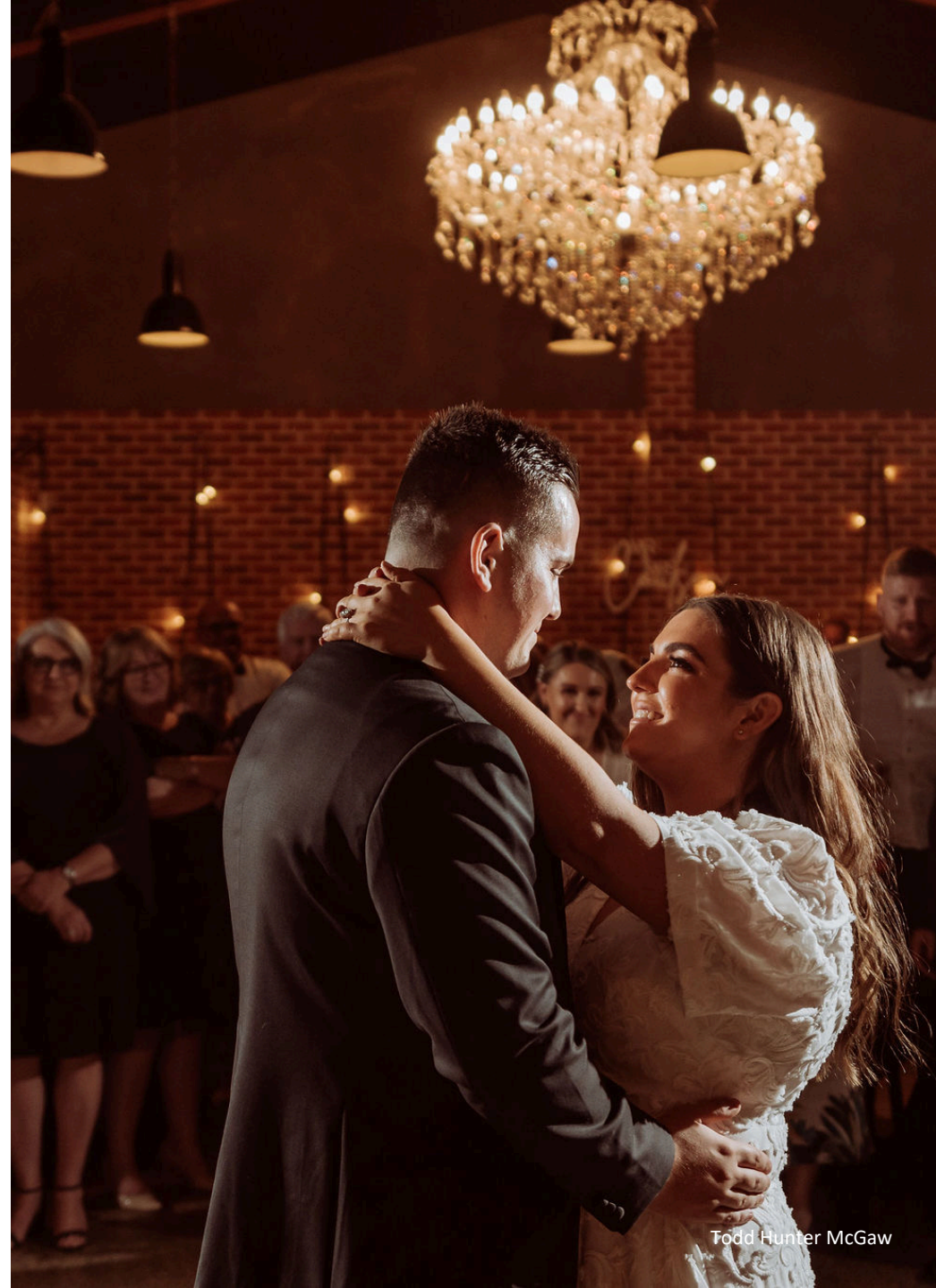
Hanging from the rustic webbed steel beams showcases a breathtaking crystal chandelier that overlooks a unique jade green marble bar and private outdoor terrace.

Factory 51 provides first class catering for either a seated dinner or cocktail style celebration. The Workshop at Factory51 offers you and your guests a truly unique and memorable experience that will have your guests in awe.

Our dedicated and passionate team look forward to being a part of your special day!

## CAPACITY

- 153 seated alternate drop
- 114 seated shared feast
- 180 stand-up cocktail style





## Love can be Affordable

At Factory51, we believe your wedding day should be unforgettable – without the stress of breaking the budget. Our flexible wedding offers let you celebrate in our stunning venue while enjoying incredible value.

### WEEKDAY AND SHOULDER OFFERS

- **Tuesday & Wednesday**  
50% off your ceremony package + \$20pp off reception packages

*A beautiful option for couples who want the ultimate savings without compromising on style, food, or atmosphere.*

- **Thursday**  
20% off your ceremony package + \$15pp off reception packages

*An elegant mid-week choice that balances affordability with convenience for family and friends.*

- **Friday & Sunday**  
10% off your ceremony package + \$10pp off reception packages

*Celebrate on a sought-after day with special savings that make your dream wedding more accessible.*

### FOOD & BEVERAGE MINIMUM SPEND

Minimum Spends vary according to the day of the week and time of the year. Our team will happily provide you with relevant minimum spends on request.

# Ceremony Package

We comfortably and conveniently host intimate ceremonies set up in the main dining hall. Upon conclusion of your ceremony, guests are invited into the bar and terrace area for drinks and mingling whilst you are off getting your photos. A floor to ceiling black velvet curtain is drawn whilst the staff reset your reception in privacy.

**\$1,200**

## Inclusions:

- Black Americana chairs for all your guests
- Timber signing table
- Set up of your reception upon conclusion
- Pre-reception terrace party for up to 120 people
- Ceremony rehearsal if required (must be pre-arranged)
- Surround sound system with wireless microphone
- Up to 2.5 hours provided on top of your reception package





# Reception Package

No venue hire fees | 5-hour Exclusive Room Hire

## Inclusions:

- Floor plan and run sheet guidance from our Event Manager
- On-site Functions Coordinator and staffing on the night
- Venue access from 10am on your wedding day (11am on Sundays)
- Table service for food and beverage
- Hand-made timber tables
- Black Americana chairs
- Black linen napkins
- Italian crystal stemware and silverware
- Silver cake knife
- Your wedding cake cut and served on platters
- Vases for bridal bouquets
- Timber high bar tables and stools
- Black velvet ottoman lounges
- Stunning 2-metre diameter crystal chandelier
- Exclusive use of stunning large marble bar
- Wireless microphone with surround sound system
- Projector and drop down screen
- Private outdoor terrace with retractable roof

# Culinary Philosophy

Events at Factory 51 are catered for by our culinary team headed by Bruce McKenna, Director of Culinary.

Factory 51 strives to source the finest local and imported ingredients in which we use to prepare our menus. Our mouth-watering cuisine is born from a passion of using classic Italian techniques with fresh interpretations of modern and traditional dishes. The results prove comfortingly familiar yet distinctly unique. We believe that the better the quality of the raw ingredients, the finer the end result on the plate.

Our culinary philosophy is to help create those truly special moments that enables guests to connect and make lasting memories together. We don't doubt the food will be the talking point amongst family and friends for the years to come!





# The Italian Shared Feast Experience

*Magnifico! Our Italian shared feast experience showcasing the best of Factory 51. Courses are served continuously share style on timber risers down the centre of your tables.*

## **\$189pp All-Inclusive**

- Four course set menu
- Wedding cake cut & served on platters
- 5 Hour Chandelier Beverage Package (see page 15)

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### **FIRST COURSE (can be served cocktail style between ceremony & reception)**

Charcuterie, Antipasti & Woodfired Honey Truffle Focaccia

### **SECOND COURSE**

Handmade pasta, pork & fennel sausage ragu, peas, pecorino  
House made gnocchi, roast mushrooms, porcini cream, parmesan  
Rocket, pear, parmesan insalata, aged balsamic (GF)

### **THIRD COURSE**

Roasted pork belly, toasted fennel seed & apple sauce (GF, DF)  
Slow roasted lamb shoulder, roast pepper & garlic dressing (GF, DF)

### **SIDES**

Garlic and parmesan roast potatoes (V, GF)  
Cauliflower cheese, truffle cream (V, GF)  
Warm salad of green beans, artichoke & almond, dill vinaigrette (V, GF, DF)  
Caprese salad, buffalo mozzarella, aged balsamic (V, GF)

### **FOURTH COURSE**

Mini cannoli, pistachio ricotta  
Your wedding cake cut and served on platters

# Chandelier Shared Feast Menu

*A generously portioned all-inclusive two course set menu, served share style on timber risers down the centre of your tables*

**\$143pp Flexible** | Includes initial bar tab to the value of \$30pp  
(e.g. 80 guests would equate to a \$2,400 consumptive bar tab for your reception)

**\$158pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)

## Includes:

- Two course set menu
- Wedding cake cut & served on platters

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## FIRST COURSE (can be served cocktail style between ceremony & reception)

Woodfired Honey Truffle Focaccia  
Porcini mushroom arancini, truffle aioli (V)  
Calamari fritte, herb and caper aioli (GF, DF)

## SECOND COURSE

Roasted pork belly, toasted fennel seed & apple sauce (GF, DF)  
Pulled Angus brisket, roast capsicum & garlic dressing (GF, DF)  
Handmade pasta, lamb ragu, peas, pecorino

## SIDES

Roasted baby potatoes, confit garlic & rosemary (GF, DF)  
Rocket, pear & parmesan insalata, aged balsamic (GF)  
Warm salad of roast cauliflower, pickled onions & almonds (GF)

## THIRD COURSE

Your wedding cake cut and served on platters





# Firenze Shared Feast

*Our Firenze shared feast delivers a communal experience at an affordable price, served share style on timber risers down the centre of your tables.*

**\$123pp Flexible** | Includes initial bar tab to the value of \$30pp  
(e.g. 80 guests would equate to a \$2,400 consumptive bar tab for your reception)

**\$138pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)

**Includes:**

- Two course set menu
- Your wedding cake cut & served on platters

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**FIRST COURSE (can be served cocktail style between ceremony & reception)**

Woodfired Garlic and Herb Focaccia  
Antipasti Plate: sopressa salami, salsa rossa, balsamic onions, smoked scamorza cheese, roast eggplant, olives

**SECOND COURSE**

House made potato gnocchi, buttered tomato sugo, basil, parmesan  
Hand made pasta, red wine braised beef ragu, parsley, dried ricotta  
Roasted free range chicken breast, creamy garlic butter sauce

**SIDES**

Warm Tuscan potatoes, crispy pancetta, sun dried tomato  
Rocket, pear & parmesan  
Honey roasted carrot salad, Persian fetta, shaved almonds & mint

**THIRD COURSE**

Your wedding cake cut and served on platters

# Alternate Drop Packages

## CHANDELIER ALTERNATE DROP PACKAGE

### Includes:

- Panino, truffle and honey butter
- Select 2 entrées served alternatively
- Select 2 mains served alternatively
- Wedding cake cut and served on platters

**\$147pp Flexible** | Includes initial bar tab to the value of \$30pp  
(e.g. 80 guests would equate to a \$2,400 consumptive bar tab for your reception)

**\$162pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)

## LUXE ALTERNATE DROP PACKAGE

### Includes:

- Panino, truffle and honey butter
- Selection of 2 canapés served on arrival (*canapé selection on page 14*)
- Select 2 entrées served alternatively
- Select 2 mains served alternatively
- House churned dark chocolate gelato, candied almonds
- Wedding cake cut and served on platters

**\$161pp Flexible** | Includes initial bar tab to the value of \$30pp  
(e.g. 80 guests would equate to a \$2,400 consumptive bar tab for your reception)

**\$176pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)





## Alternate Drop Plated Menu

### ENTRÉES – select two:

*Our pastas and gnocchi are all made in-house*

- Gnocchi, wild pork ragu, zucchini, ricotta salata
- Handmade pasta, truffle cream, pancetta, parmesan
- Eggplant involtini, pesto ricotta, rocket & pecorino (V, GF)
- Dill cured Tasmanian salmon, white bean puree, pickled red onion, avocado (GF)
- Cured pork neck, truss tomato, basil, quartirolo cheese (GF)

### MAINS – select two:

- Black Angus sirloin, taleggio polenta, herbed mushrooms, rocket (GF)
- Crispy skin pork belly, pepperonata, roast red onion, cherry tomato, shaved parmesan (GF)
- Reef fish, baby squid risoni, gremolata, tomato & almonds
- Roasted free range chicken breast, eggplant caponata, rocket & pecorino salad (GF)
- Slow roasted lamb shoulder, green pea & mint risotto, fire roasted peppers & pine nuts (GF)

**ADD ON A PLATED DESSERT FOR \$12pp**

### DESSERTS - select two:

- Italian cheese plate (2 cheese) saffron poached pear paste, grapes, biscuits
- Chilled vanilla bean & cream risotto, poached blackberries
- White chocolate panna cotta, poached rhubarb, biscotti
- Orange & almond cake, mascarpone, blackberry sauce
- Chocolate cannoli, almond brittle gelato

# Cocktail Canapé Packages

## CHANDELIER CANAPÉ PACKAGE

### Includes:

- Woodfired Sourdough Garlic & Herb Focaccia served on arrival
- Choice of seven canapés
- Selection of one fork dish
- Wedding cake cut and served on platters

**\$134pp Flexible** | Includes initial bar tab to the value of \$30pp  
*i.e., 80 guests would equate to a \$2,400 consumptive bar tab for your reception)*

**\$149pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)

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## LUXE CANAPÉ PACKAGE

### Includes:

- Woodfired Sourdough Garlic & Herb Focaccia served on arrival
- Choice of nine canapés
- Selection of one fork dish
- Selection of 2 dessert canapés
- Wedding cake cut and served on platters

**\$148pp Flexible** | Includes initial bar tab to the value of \$30pp  
*i.e., 80 guests would equate to a \$2,400 consumptive bar tab for your reception)*

**\$163pp All-Inclusive** | Includes 5 Hour Chandelier Beverage Package (see page 15)



# Cocktail Canapé Menu

## COLD CANAPÉS

- Red onion jam, whipped quartirolo cheese, fried parsley tartlets (V)
- Bruschetta of cured pork neck, goat cheese, balsamic onion
- Dill & fennel cured salmon, caper, lemon mascarpone, grilled zucchini panini
- Tuscan tomato & mozzarella salad spiedini (GF)
- Beef carpaccio involtini, herbed ricotta, truffle aioli, parmesan (GF)
- Gremolata marinated prawn & chorizo skewer (GF, DF)

## WARM CANAPÉS

- Porcini & mushroom arancini, truffle aioli (V)
- Pork & fennel sausage rolls
- Seared scallop, truffled cauliflower, salsa verde (GF)
- Calamari fritte, herb and caper aioli (GF, DF)
- Rosemary & lemon marinated chicken & zucchini spiedini, pine nuts & balsamic caramel (GF, DF)
- Porcini braised brisket, mushy peas & cherry tomato tartlets (DF)
- Lemon & rosemary honey chicken ribs, spiced mint sugo dipping sauce (GF, DF)

## DESSERT CANAPÉS (included in Luxe package only)

- Pistachio ricotta cannoli
- Vanilla cream profiteroles
- Nutella, mascarpone & raspberry tartlets
- Chocolate & almond cake, passionfruit & mascarpone

## PIZZA CANAPÉS (woodfired pizza squares)

- Sopressa salami, chilli flakes, sugo, mozzarella, provolone
- Capricciosa w baked leg ham, tomato sugo, olives, mozzarella, portobello mushrooms, artichokes
- Beef sausage, salami, smoked bacon, sugo, mozzarella, oregano
- Local pepperoni & mushroom, tomato sugo, mozzarella
- Portobello mushroom, truffle cream, mozzarella, red onion & rocket (v)
- Truffle, smoked speck, portobello mushroom, mozzarella, sage
- Salami, gorgonzola, caramelised onion, mozzarella, parsley
- Four cheese, honey & thyme, mozzarella, provolone, gorgonzola dolce, parmigiano reggiano

## FORK DISHES

Your choice of handmade pasta or house made gnocchi:

- Buttered tomato sugo gnocchi, basil, confit garlic, parmesan (Veg)
- Wild pork ragu, olives, parsley, aged ricotta
- Black Angus ragu, peas, basil, parmesan
- Tasmanian lamb ragu, zucchini, parsley, pecorino
- Pancetta, mushrooms, truffle cream

Your choice of risotto:

- Baby squid & cherry tomato (GF)
- Assorted mushroom & tarragon (GF)
- Pumpkin, spinach & chicken (GF)

# Children's Menu

\$45 per child (2-12 years)

*All kids meals come with a salad and cheesy garlic bread*

## MAIN – select one:

- Crumbed chicken and chips
- Spaghetti Bolognese
- Spaghetti, tomato sugo and basil

## DESSERT

Kid's House Vanilla Gelato with Sprinkles

## BEVERAGES

Soft drinks & fresh juices for the duration





## Beverage Packages

Choose a beverage package below or mix and match a bar tab (minimum \$30pp).

### CHANDELIER PACKAGE

*Our standard selection included in the All-Inclusive reception packages*

- Ate Sparkling Brut | VIC
- Ate Sauvignon Blanc | VIC
- Ate Pinot Grigio | VIC
- Ate Rosé | VIC
- Ate Shiraz | VIC
- Ate Cabernet Sauvignon | Multi Regional Australia
- Holgate Norton Lager | Woodend, VIC
- Holgate Pale Ale (Mid-Strength) | Woodend, VIC
- Holgate Mt. Macedon Pale Ale (Full Strength) | Woodend, VIC
- Newstead Japanese Lager | Brisbane, QLD
- Range of soft drinks & juice

### ITALIAN BESPOKE PACKAGE | Upgrade \$25pp

*Indulge in the rich and decadent flavours of Italy with our expertly curated selection*

- NV 'Villa Fresco;' Prosecco | King Valley, VIC
- 'Montetondo' Soave | Veneto, Italy
- Ca Di Alti Pinot Grigio | Veneto, Italy
- Hesketh Moscato | Limestone Coast, SA
- Aquilani Sangiovese | Puglia, Italy
- Monte Guelfo Chianti DOCG | Tuscany, Italy
- Holgate Norton Lager | Woodend, VIC
- Holgate Pale Ale (Mid-Strength) | Woodend, VIC
- Holgate Mt. Macedon Pale Ale (Full Strength) | Woodend, VIC
- Newstead Japanese Lager | Brisbane, QLD
- Range of soft drinks & juice

*\*Beverage selection may be subject to change*

# Beverage Additions

Optional beverage additions to elevate your beverage menu

## **SPRITZ ON ARRIVAL | \$11pp (pre-purchase only)**

- Aperol Spritz
- Limoncello Spritz
- Watermelon Spritz
- Campari Spritz

## **COCKTAIL JUGS | \$35/jug (pre-purchase only)**

- Red Sangria
- Passionfruit Tingle
- Aperol Spritz
- Pimms Classic

## **BEVERAGE PACKAGE EXTENSION**

Extend your chandelier beverage package | \$15pp, per hour

Extend your premium beverage package | \$20pp, per hour

## **SPIRITS PACKAGE UPGRADE**

Add spirits to any package | \$16.50pp, per hour (min 2 hours)

Basic spirits are available for purchase by the glass on the evening

## **TEA & COFFEE STATION**

Minimum 15 cups | \$4/cup





## Additional Items

*Optional extras to customise your wedding and add a unique touch*

### **CANAPÉS ON ARRIVAL | \$12pp**

Selection of two canapés tray served to your guests on arrival (see page 13 for selection)

### **ANTIPASTI BOARD | \$12pp**

Sopressa salami, parma prosciutto, seasonal antipasti, pickles, house lavosh, truffle honey & olive oil

### **GRAZING TABLE | \$1,000**

Variety of meats, cheeses, fruit, pickles, breads, house lavosh and crackers  
*Suitable for 70-100 guests*

### **CHEESE BOARD | \$300**

Selection of cheeses, quince, fresh fruit, house lavosh and crackers  
*Suitable for 70-100 guests*

### **LATE NIGHT WOOD FIRED PIZZA | \$30ea**

Available to serve between 9pm-10pm

### **YOUR WEDDING CAKE | \$4pp**

Plated individually with cream and berry coulis  
Your wedding cake cut and served on platters is a standard inclusion

### **DESSERT CANAPÉS \$6ea/pp**

- Pistachio ricotta cannoli
- Vanilla cream profiteroles
- Nutella, mascarpone & raspberry tartlets
- Chocolate & almond cake, passionfruit & mascarpone

# Styling

With so much character and charm already instilled in our industrial chic space, all it takes is a hint of styling to infuse it with your own personal touch.

If you would like an easy and stress-free option, Factory51 can provide in-house styling options for your special day.

## **Olive Branch or Silver Dollar Eucalyptus | \$38/bunch/trestle table**

Spread down the tables with fairy lights

## **Golden Candelabras | \$5ea**

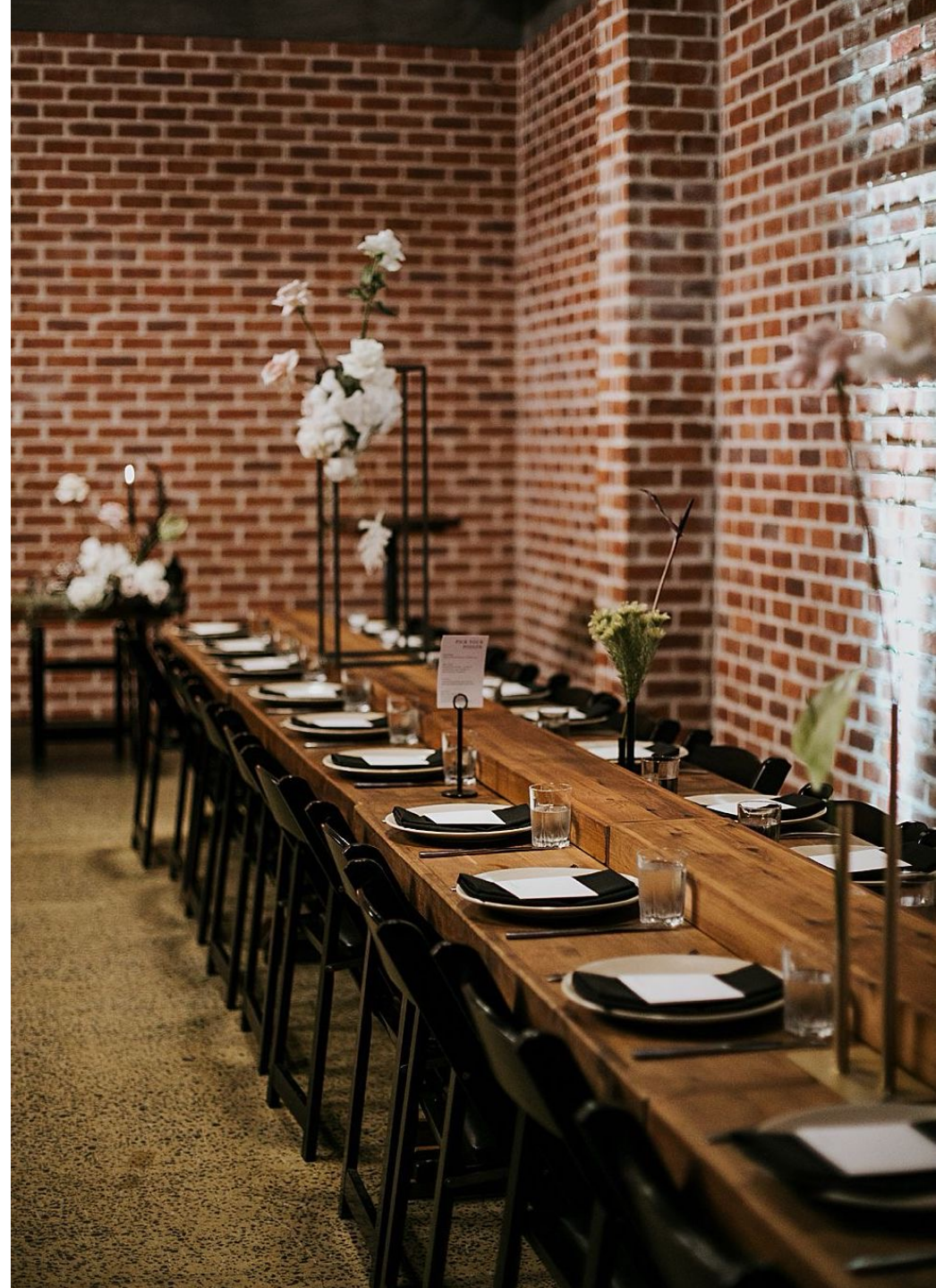
In 20cm and 40cm lengths with tapered white candle sticks

## **Tealights | \$4ea**

Assorted gold tealight votives with tealights

## **Set Up Fee | \$200**

Set up of your personal items including place cards, menus, floral arrangements, candles, etc. Alternatively, you can have a friend/family member set this up on the day for no additional cost.





## What's Next...

### VENUE VIEWING

The best way to experience our venue is to come in for a tour. To book a site visit, please contact our Event Manager, Kailyn, on 0428 283 157 or email: [hello@factory51.com.au](mailto:hello@factory51.com.au).

### SECURING THE DATE

All that we require is a signed contract and \$2,000 deposit payment and your wedding is confirmed!

### TENTATIVE HOLDS

Unfortunately, we don't place any tentative holds on dates without a contract or deposit. However please chat to Kailyn about your preferred date, and she will reach out to you to advise any other listed interest.

### START PLANNING

Once we have received your signed contract and deposit, Kailyn will be your point of contact throughout all stages of planning leading up to your big day.

### CONTACT US

Phone: (07) 3324 0844  
Email: [hello@factory51.com.au](mailto:hello@factory51.com.au)  
Address: 51 Holdsworth Street, Coorparoo Q 4151

