





Welcome to Factory 51

Factory 51 is Brisbane's finest rustic and industrial chic venue. The Workshop is our stunning reception space located down a private laneway that leads to a uniquely glamorous setting with soaring brick walls that lead to the cathedral style pitched ceiling. Hanging from the rustic webbed steel beams showcases a breathtaking crystal chandelier that overlooks a wonderful jade green marble bar and private outdoor terrace.

At Factory 51, we provide first class catering for up to 148 guests for a sit down dinner or up to 200 guests for a stand-up cocktail style celebration. The Workshop at Factory 51 offers you and your guests a truly unique and memorable experience that will have your guests in awe.

We look forward to being a part of your special day and making all your venue dreams come true.

Beau & The Factory 51 Team

The Workshop Inclusions

Full use of built in audio visual system including wireless roaming microphone, data projector and screen

Hand-made aged timber tables, black cushioned timber chairs, black velvet ottoman lounge set and black high bars with stools

Floor plan and run sheet guidance from our Wedding Team and an on-site coordinator on the night

Stunning 2 metre diameter crystal chandelier

Private outdoor terrace with retractable roof

Silver cake knife for your Wedding cake

Italian crystal stemware and silverware

Private use of stunning large marble bar

Large French style grid windows

Remarkable polished concrete floors

Table number votives (1 per table)

Use of vases for bridal bouquets

5 hour exclusive venue hire

Black linen napkins



Ceremonies \$800

We comfortably and conveniently host intimate ceremonies set up in the main dining hall. After the ceremony has finished, 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 rearrange your reception in privacy.

Inclusions:

- Black cushioned timber chairs
- Timber signing table with black bentwood chairs
- Pre-reception party
- Set up of your reception upon conclusion

Optional extras:

- 2 tray served canapes – \$9pp
- Sangria bar – \$30 per jug
- Pimms bar – \$35 per jug



Reception Packages

Alternate Drop

All Inclusive \$129

Includes 5-hour chandelier beverage package

Flexible \$114

Includes a beverage tab to the value of \$30pp

Alternate Drop includes:

Shared or alternate drop entrée of your choice

Alternate drop main of your choice

Your celebration cake plattered and served cocktail style

Add a plated alternate drop dessert \$8pp



Share Feasting

All Inclusive \$132

Includes 5-hour chandelier beverage package

Flexible \$117

Includes a beverage tab to the value of \$30pp

Share Feasting includes:

Charcuterie, antipasti & woodfired bread to start served shared or cocktail style

Three slow cooked meats & five substantial sides served feast style down the tables

Your celebration cake plattered and served cocktail style



Ultimate Upgrade

All Inclusive \$149

Includes 5-hour chandelier beverage package

Flexible \$134

Includes a beverage tab to the value of \$30pp

Ultimate Upgrade includes:

2 canapes served cocktail style on arrival

Your choice of Alternate Drop or Share Feasting Menu
Your celebration cake plattered and served cocktail style

2 sweet canapes served cocktail style



Cocktail Reception

All Inclusive \$119

Includes 5-hour chandelier beverage package

Flexible \$104

Includes a beverage tab to the value of \$30pp

Cocktail includes:

Woodfired Focaccia on arrival

Your choice of 8 canapes (minimum 2 cold)

Your choice of one fork dish

Your celebration cake plattered and served cocktail style



Alternate Drop Menu

Your choice of one shared or two plated entrées and two mains

Shared Entrée

Shared down the centre of table accompanied with lavosh, baguette, seasonal pickled vegetables

- wood baked cone bay barramundi rillettes, crème fraîche, dill
- terrine of tender valley pork belly, house smoked speck, pistachio, chilli ferment
- our cold smoked & confit duck ham, poached fig, Dijon



Plated Entrée

One warm and one cold entrée served alternate drop

warm entrées

- mediterranean baked scallops, n'duja, parmesan crust, baba ghanoush, evoo, mizuna (gf)
- roasted & stuffed eggplant, parmigiano reggiano, crushed tomato, hard herbs, basil (v)
- great southern lamb, saffron yoghurt, Italian white anchovy, confit vine ripened tomato, cress (gf)
- house potato gnocchi, truffled cream, portobello mushrooms, pecorino romano, pangrattato (v)
- ricotta & spinach cannelloni, ground beef & tomato ragu, basil pesto, fior de latte

cold entrées

- wood baked cone bay barramundi rillettes, crème fraîche, dill, cornichons, lavosh
- our cold smoked & confit duck ham, seasonal pickles, shaved radish, dijon, grilled baguette
- beef carpaccio, pecorino romano, wood ear, pickled enoki, truffle mayonnaise, water cress (gf)
- terrine of pork belly, house smoked speck, pistachio, chilli ferment, radicchio, crostini
- buffalo mozzarella, Italian white anchovies, confit vine ripened tomato, basil, wood fired focaccia

Mains

Any two mains served alternate drop

- crispy roast tender valley pork belly, caramelised cauliflower & confit garlic puree, poached apple, fried pigs ear, cress, pedro ximenez reduction
- slow roast grass fed victorian lamb shoulder, creamy white bean puree, fried eggplant caponata, micro herbs, lamb & fig pan jus (gf)
- char grilled diamantina sirloin (250g), wild mushroom fricassee, confit garlic, 50/50 buttered potato mash, broad beans, red wine jus (gf)
- pancetta wrapped chicken breast involtini, truffled mozzarella stuffing, crushed peas, parsnip crisps, leaves, jus gras (gf)
- baked cone bay barramundi, sautéed & braised swiss chard, duck fat potato fondant, sliced chives, aubergine soubise (gf)
- peking duck confit, soft white corn polenta, fontina cheese, crisp cavolo nero chips, roast golden shallots, curled cress, cranberry jus (gf)
- wet roast diamantina angus brisket, baby spinach & green chilli pilaf rice, wood baked peppers, romesco sauce, shaved radish, sorrel (gf)
- truffled ricotta & porcini ravioli, roast field mushrooms, fried sage, parmesan custard, cavolo nero oil, water cress (v)

Share Feasting Menu

Inclusive of the whole menu listed below

To Start (served as a grazing station or cocktail style)

Charcuterie, Antipasti & Woodfired Bread

Sopressa salami, parma prosciutto, seasonal antipasti & pickles, house lavosh, grissini, truffle honey & EVOO
Stone baked focaccia & accompaniments

Feast (served share style down the tables)

Slow Cooked Meats

Tender valley crispy roast pork belly & house apple sauce
Caramelised chicken breast roulade, herbs & chicken jus
12 hour braised diamantina angus brisket, romesco

Hot Sides

Potato gnocchi, buttered tomato sugo, basil, salted ricotta
Cauliflower Gratin, truffle, provolone, pangrattato
Roast chat potato, confit garlic, pecorino romano, rosemary

Cold Sides

Green beans, cherry tomato, buffalo mozzarella, pinot glaze, pine nuts
Local farm leaves, pickled shallots, soft herb & orange vinaigrette



Children's meals under 12 years \$20pp

Meals for your suppliers \$30pp

Canape Menu

Choose 2 cold canapes, 6 warm canapes, pizzettes or dessert canapes and 1 fork dish

Cold Canapes (minimum of 2)

- blue swimmer crab tostada, jalapeno aioli, coriander, pomegranate
- steak tartare, fried potato chip, truffle parmesan, EVOO
- bacon wrapped jalapeno chillies, cream cheese & herb stuffing
- beef carpaccio, truffle mayo, crostini, cress
- buffalo mozzarella skewer, tomato, basil, evoo, pinot glaze
- lamb tartare, Victorian goat chèvre, chermoula, mint
- poached prawn salsa, yuzu, avocado, chilli & sesame
- roast beef, grilled baguette horseradish, mustard & cornichons
- chèvre & wild fig tartlet, crushed hazelnut, chervil
- chèvre & wild fig tartlet, crushed hazelnut, chervil
- fried reef fish taco, chipotle, almond, caper, lime
- wood baked barramundi rillettes, soft herb mayo, blini
- prosciutto wrapped rockmelon, truffle honey
- shredded chicken tartlet, fennel, aioli, radish, dill

Warm Canapes

- potato rosti, chives, sour cream, house bacon
- confit duck spring roll, garlic shoot, hoisin, vermicelli, plum sauce
- southern fried chicken ribs, sriracha honey, fresh coriander
- porcini & portobello mushroom arancini, truffle aioli
- pork & fennel sausage roll, smoked tomato sugo
- porcini veloute, sourdough crouton, chives, crème fraiche
- cone bay barramundi croquette, potato, capers, citrus mayo
- two bite lamb pie, garlic & herbs, salsa verde
- crispy pork belly tostada, fermented chilli, vietmint, spring onion
- warm frittata of n'duja, caramelized onion, goats cheese & spinach
- salt & pepper calamari, chilli, green shallot, lemon aioli
- marinated & char-grilled beef skewer, chimichurri & lime
- 5-spice pork wonton, sesame, chilli & shallot

Pizzette

- sopressa salami, mozzarella, sugo, oregano
- spicy n'duja, sugo, buffalo mozzarella, basil
- margherita, buffalo mozzarella, tomato sugo, basil, evoo
- jamon serrano, sugo, mozzarella, roast mushroom, truffle oil
- confit duck, truffle paste, mozzarella, mushrooms, provolone
- prawn cutlet, sugo, mozzarella, chilli & garlic, rocket
- house smoked bacon, basil pesto, mozzarella, cherry tomato
- four cheese, mozzarella, provolone, gorgonzola, pecorino, honey
- 'beef bacon', mozzarella, sugo, cherry tomato, parmesan, rocket
- san daniele prosciutto, mozzarella, truffle honey

Canape Menu Cont. *Choose 2 cold canapes, 6 warm canapes, pizzettes or dessert canapes and 1 fork dish*

Sweet Canapes

- *lemon & rosemary cheese cake, lemon dust*
- *chocolate & chilli pie, whipped bourbon cream*
- *salted caramel, short bread shell, espresso cream*
- *passionfruit curd tartlet, lime foam*
- *raw banana pizzette, whipped nutella, hazel nut crumble*
- *nutella stuffed arancini*



Fork dishes

- *gnocchi, confit garlic, basil, san Marzano tomatoes, artisan mozzarella*
- *truffle macaroni, gruyere, mozzarella, Reggiano, parsley & brioche crumbs*
- *dry panang curry, buttermilk poached chicken, heirloom bell peppers, rice*
- *roast field mushroom risotto, Reggiano, truffle oil, wild rocket*
- *beef rendang, toasted coconut, coriander, sour cream, steamed rice*
- *slow roast angus brisket, horse radish cream, potato salad, water cress*
- *barramundi nicoise salad, beans, tomato, boiled egg, olives, anchovy*
- *thai beef salad, spinach, tomato, cucumber, fried shallot, roast cashew*

Beverage Menu

Chandelier Package

White Wine

Bay of Stones Sauvignon Blanc (Barossa, SA)

Bay of Stones Chardonnay (Barossa, SA)

Red Wine

Bay of Stones Shiraz (South Australia)

Chain of Fires Pinot Noir (Great Southern, WA)

Sparkling

Bay of Stones (Barossa Valley, SA)

Tap Beers

Hawkers Larger (Melbourne, VIC)

Hills Apple Cider (Adelaide, SA)

Stone and Wood Pale Ale (Byron Bay, NSW)

Burleigh Mid Tide Pale Ale (Burleigh Heads, NSW)

Premium Package (add \$8 Per Person)

White Wine

Long Paddock Sauvignon Blanc (King Valley, VIC)

Long Paddock Pinot Grigio (King Valley, VIC)

Moonstruck Moscato (King Valley, VIC)

Red Wine

Journey's End 'Reunited Shiraz' (Mc'laren Vale, SA)

Appolo Wines TWM Cabernet Merlot (South Australia)

Sparkling

Long Paddock 'Emily' Sparkling (King Valley, VIC)

Tap Beers

Hawkers Larger (Melbourne, VIC)

Hills Apple Cider (Adelaide, SA)

Stone and Wood Pale Ale (Byron Bay, NSW)

Burleigh Mid Tide Pale Ale (Burleigh Heads, NSW)

Upgrade Your Experience

Beverage extras

- Beverage package extension per 1 hour – \$8pp
- Sangria bar – \$30 per jug
- Pimms bar – \$35 per jug

Styling

- Tea lights in votives – \$1ea
- Gold Candelabras – \$4ea
- White linen napkins (instead of black) – \$2pp
- Olive branches spread down the tables – \$6pp
- Your personal styling set up by us – \$75 per hour

Food extras

- Children's meals under 12 years – \$30pp
- Vendor meals – \$30pp
- Additional Canapes – \$4.50pp per canape
- Cheese board – catered to your budget
- House made ice-cream – \$4pp
 - Vanilla Bean – made with fresh vanilla beans from Mauritius (gf)*
 - Belgium Chocolate – rich decadent dark Belgium chocolate (gf)*
 - Roasted Hazelnut – made with freshly roasted hazelnuts (gf)*
 - Cookies & Cream – classic Oreo cookies & cream ice-cream*
 - Fudge Chunk – custard ice-cream with rich chocolate & walnut fudge*
 - Choc Coconut – coconut milk ice-cream with Brazilian chocolate chips (gf)*
 - Strawberries & Cream – strawberry & vanilla bean ice-cream with strawberry jam (gf)*
 - Burnt Caramel – burnt caramel ice-cream with a salted caramel swirl (gf)*
- Late night handmade pizza (available after 9pm) – \$25ea
 - Selection available from our restaurant menu*