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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 timber tables, black Americana chairs, black velvet ottoman lounges and timber high bars with stools

Table service for food and beverages (not available for cocktail functions)

Floor plan and run sheet guidance from our Functions Manager

On-site Functions Coordinator and staffing 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

Remarkable polished concrete floors

Use of vases for bridal bouquets

5 hours of 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 Americana chairs

Timber signing table

Pre-reception party

Set up of your reception upon conclusion

Optional extras:

2 tray served canapes – \$9pp

Antipasti board – 6pp

Sangria bar – \$30 per jug

Pimms bar – \$35 per jug



Seated Reception Packages

Alternate Drop

Traditional selection of two entrees and two mains served alternatively

Flexible \$114

Includes above plus a bar tab to the value of \$30pp

All Inclusive \$129

Includes above plus 5-hour chandelier beverage package



Share Feasting

Charcuterie platters & woodfired bread to start
Followed by three slow cooked meats & five substantial sides served share style down the tables

Flexible \$117

Includes above plus a bar tab to the value of \$30pp

All Inclusive \$132

Includes above plus 5-hour chandelier beverage package



Premium Upgrade \$149 Includes either of the above menus, plus two canapes on arrival and a 6-hour chandelier beverage package

Cocktail Reception Packages

Woodfired Focaccia on arrival
Your choice of 8 canapes (minimum 2 cold)
Your choice of one fork dish

Flexible \$104

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

All Inclusive \$119

Includes 5-hour chandelier beverage package



Alternate Drop Menu

Choose one warm & one cold entrée plus any two mains served alternatively

Entrée Dishes

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 fraiche, 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

Main Dishes

- 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 table 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 (gf)
Caramelised chicken breast roulade, herbs & chicken jus (gf)
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 (gf)

Cold Sides

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



Alternate Drop Dessert

Available with Alternate Drop or Share Feasting Menu for \$12pp

Choice of two desserts to be served alternatively

frangelico & roasted coffee bean tiramisu, orange, mascarpone, ganache

dark chocolate mousse, toasted hazelnut sablé, crème Chantilly (gf)

vanilla bean panna cotta, raspberries, caramelised white chocolate crumble (gf)

lemon & rosemary cheese cake, lemon sherbert, honeycomb

crème brulee, almond crumble, chantilly (gf)

Canape Menu *Choose eight canapes from below (minimum two cold) and one fork dish*

Cold Canapes (minimum of two)

- blue swimmer crab tostada, jalapeno aioli, coriander, pomegranate
- 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
- fried reef fish taco, chipotle, almond, caper, lime
- 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
- porcini veloute, sourdough crouton, chives, crème fraiche
- cone bay barramundi croquette, potato, capers, citrus mayo
- 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

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

Sparkling

Bay of Stones NV Brut (Barossa Valley, SA)

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)

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 \$9 Per Person)

Sparkling

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

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'Ilaren Vale, SA)

Appolo Wines Cabernet Merlot (South Australia)

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 – \$9pp per hour
- Sangria bar – \$30 per jug
- Pimms bar – \$35 per jug
- Tea & coffee station – \$4 per cup

Food extras

- Children's meals under 12 years – \$20pp
- Vendor meals – \$30pp
- Additional Canapes – \$4.50pp per canape
- Antipasti board (*pictured*) – \$6pp
- Cheese board – catered to your budget
- Feasting Table – \$1,000
- House made ice-cream – \$4pp
- Late night handmade pizza – \$25ea
Available 9pm-10pm

