

2027

Wedding Packages



Welcome to Factory51

Factory51 is Brisbane's award-winning unique wedding venue.

Indulge in affordable luxury with amazing artisan Italian food, all inclusive packages and warm service.

Rustic industrial meets chic elegance in The Workshop. Whether you're exchanging vows or hosting your reception, guests are welcomed via a private laneway into our breathtaking space ready to house all the love and celebration.

Our signature crystal chandelier hangs gracefully from steel beams, complemented by festoon lighting, exposed red brick walls, jade green marble bar, and secluded alfresco area.

Be treated to a remarkable artisan culinary experience, complemented by boutique beverages and wonderful service.

Our dedicated 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





Affordable Luxury

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.

- **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

“Just wanted to say a massive thank you for everything you did for us for our wedding. We truly had the most amazing time and you made everything so perfect for us!”





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.

\$195pp All-Inclusive

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

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

Woodfired honey truffle focaccia (dfo, gfo)

Mushroom & porcini arancini (vg)

Mini beef brisket, pea puree & cherry tomato tartlets (df, gfo, vo)

SECOND COURSE

Handmade pasta, cherry tomato sugo, confit garlic, basil, parmesan (gfo, dfo, vo)

Creamy chicken & spinach risotto, pine nuts (gf, dfo, vo, vgo)

Rocket & pecorino salad (dfo)

THIRD COURSE

Roast pork belly, apple & fennel puree (gf, df)

Pulled black angus brisket, roast capsicum & almond dressing (gf, df)

SIDES

Herb & garlic roasted chat's (gf, df, v)

Truffled cauliflower au gratin (gf, dfo, vo)

Shepherd's salad (tomato, cucumber, capsicum, olive, dill, fetta) (dfo, vo)

Warm salad of confit carrots, pistachio, beetroot & mint (v)

FOURTH COURSE

Chocolate mini cannoli

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

\$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)

Includes:

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

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

Woodfired garlic and herb focaccia (gfo, dfo)

Antipasti Plate: Cured meat, seasonal & preserved vegetables, cheese & mixed olives

SECOND COURSE

Crispy skin pork belly, apple & fennel seed puree (df, gf)

Roasted garlic & rosemary free range chicken breast, cherry tomato & basil compote (df, gf)

SIDES

Herb roasted baby potatoes (gf, df, v)

Cauliflower & provolone dolce bake (gf, dfo, vo)

Warm green beans, pistachio, cherry tomato & aged ricotta salad (gf, dfo, vo)

Rocket, pear & parmesan, salsa verde (dfo, vo)

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.

\$127pp 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)

\$142pp All-Inclusive | Includes 5 Hour Chandelier Beverage Package (see page 15)

Includes:

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

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

Woodfired garlic and herb focaccia (gfo, dfo)

Antipasti Plate: Cured meat, seasonal & preserved vegetables, cheese & mixed olives

SECOND COURSE

Tasmanian lamb ragu, cherry tomato, gnocchi, pecorino (gfo, dfo)

Assorted mushrooms, handmade pasta, porcini velouté, parmesan (gfo, dfo)

Pepperoni & caramelised onion pizza slipper (gfo, dfo)

SIDES

Rocket, pear & parmesan salad, salsa verde (dfo, vo)

Olive oil poached carrots, fetta, almonds, roast red onion, mint (dfo, vo)

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

- Squid ink linguine, garlic prawns, puttanesca sauce, pangrattato (df)
- Factory51 potato gnocchi, Tasmanian lamb & tomato ragu, pecorino (dfo, gfo, vo)
- Baby burrata, heirloom tomato, cured pork loin, basil, balsamic caramel (gf, vgo)
- House cured salmon, ricotta & herb ravioli, lemon & chive butter (vgo)
- Thinly sliced medium rare beef carpaccio, pickled red onion, rocket, shaved parmesan, truffle mayo (dfo, gf)

MAINS – select two:

- Porcini braised beef brisket, creamy organic polenta, roast broccolini, gremolata (gf)
- Free range chicken breast, saffron & pea risotto, rocket (vgo, vo, gf, dfo)
- Pork scotch fillet, white bean puree, zucchini ribbons, cherry tomato & mint, port jus (gf)
- North Qld barramundi, cauliflower crema, green beans, shaved almonds, dill (gf)
- Slow roasted lamb shoulder, carrot puree, house smoked bacon braised peas (dfo, gf)
- Black angus sirloin, green shallot mash, baby carrots, mushroom ragu (gf)

ADD ON A PLATED DESSERT FOR \$12pp

DESSERTS - select two:

- 2 Italian cheese, traditional condiments, lavosh (gfo, vg)
- Dark chocolate panna cotta, passionfruit, biscotti (gfo)
- Honey & cinnamon cannoli, pistachio gelato (vg)
- Mascarpone cheese cake, rhubarb, almond crumble (gfo, vg)
- Factory51 tiramisu, chocolate sauce, fresh berry (vg)

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

\$138pp 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)

\$153pp All-Inclusive | Includes 5 Hour Chandelier Beverage Package (see page 15)

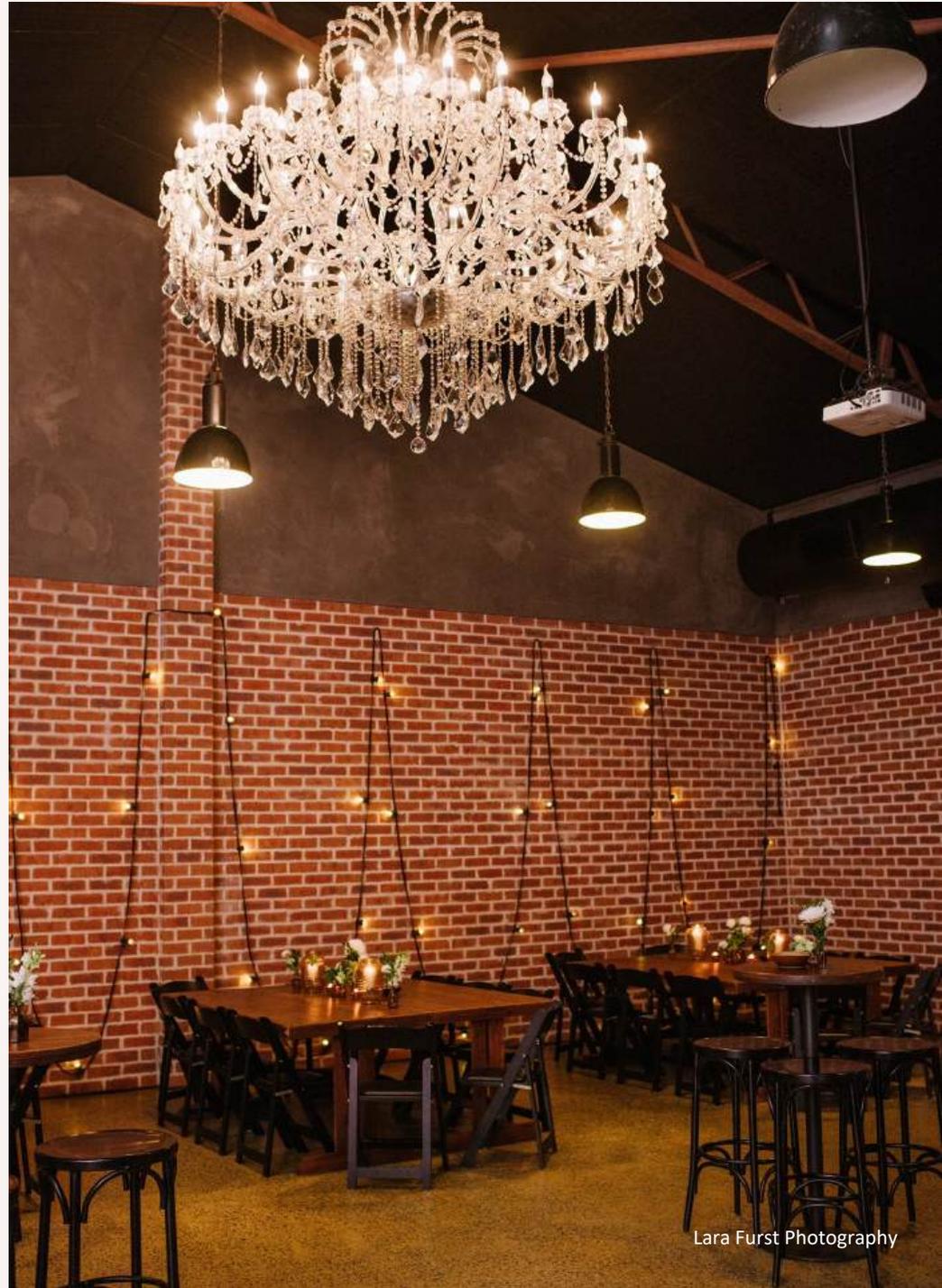
LUXE CANAPÉ PACKAGE

Includes:

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

\$152pp 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)

\$167pp All-Inclusive | Includes 5 Hour Chandelier Beverage Package (see page 15)



Cocktail Canapé Menu

COLD CANAPÉS

- N'duja & ricotta tartlet, baby beetroot, basil pesto (gfo, vgo)
- Tasmanian lamb rump, spiced chickpea puree & zucchini bruschetta, green olive tapenade (gfo, df, vo)
- Panini, mortadella, provolone dolce, eggplant, rocket, capsicum sauce dfo, gfo, vo)
- House cured salmon blini with herb mascarpone & caviar
- Crostini, beef carpaccio, whipped goat cheese, cherry tomato, truffle aioli (gfo, dfo)

WARM CANAPÉS

- Mushroom & porcini arancini, truffle aioli (vg)
- Factory 51 pork & fennel sausage rolls (df, gfo, vo)
- Calamari fritte, caper & herb mayo (df, gf)
- Porcini braised beef brisket, green pea mash & cherry tomato tartlets (df, gfo, vo)
- Free range chicken breast, Italian sausage & zucchini skewers, Romanesco sauce (df, gf, vo)
- Garlic prawn, cauliflower cream, pancetta crumb tartlet (gfo)

PASTRIES (included in Luxe package only)

- Mini honey & cinnamon cannoli
- Chocolate royale profiteroles
- Nutella, vanilla mascarpone & berry tartlets (gfo)
- Lemon cheese cake, passionfruit, almond crumble (dfo)

All dietaries will be catered for.

PIZZA CANAPÉS (woodfired pizza squares)

Red base:

- Salami, chilli flakes, provolone dolce
- Pepperoni & mushroom
- Capricciosa
- Beef sausage, salami, house smoked bacon

White base:

- Salami, gorgonzola, caramelised onion
- Four cheese, thyme & honey
- Smoked speck, mushroom, truffle paste
- Pork & fennel sausage, fire roasted peppers, red onion

Pizzas can be made gluten free and/or dairy free, excluding Four Cheese which can only be made gluten free.

FORK DISHES

Your choice of handmade pasta or Factory51 gnocchi:

- Cherry tomato sugo, confit garlic, basil, pecorino (vo)
- Pork ragu, olives, parsley, salted ricotta
- Black angus ragu, peas, basil, parmesan
- Tasmanian lamb ragu, zucchini, parsley, pecorino
- Assorted mushrooms, truffle velouté, tarragon, parmesan (vo)

Your choice of risotto:

- Local prawn meat, cherry tomato, peas (dfo)
- Field mushroom, truffle, rocket (dfo, vg, vo)
- Free range chicken breast, spinach (dfo)

Fork dishes can be made gluten free and/or dairy free.

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
- Black Hops Japanese Lager | 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 Bandini Prosecco | Veneto, Italy
- '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
- Black Hops Japanese Lager | 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

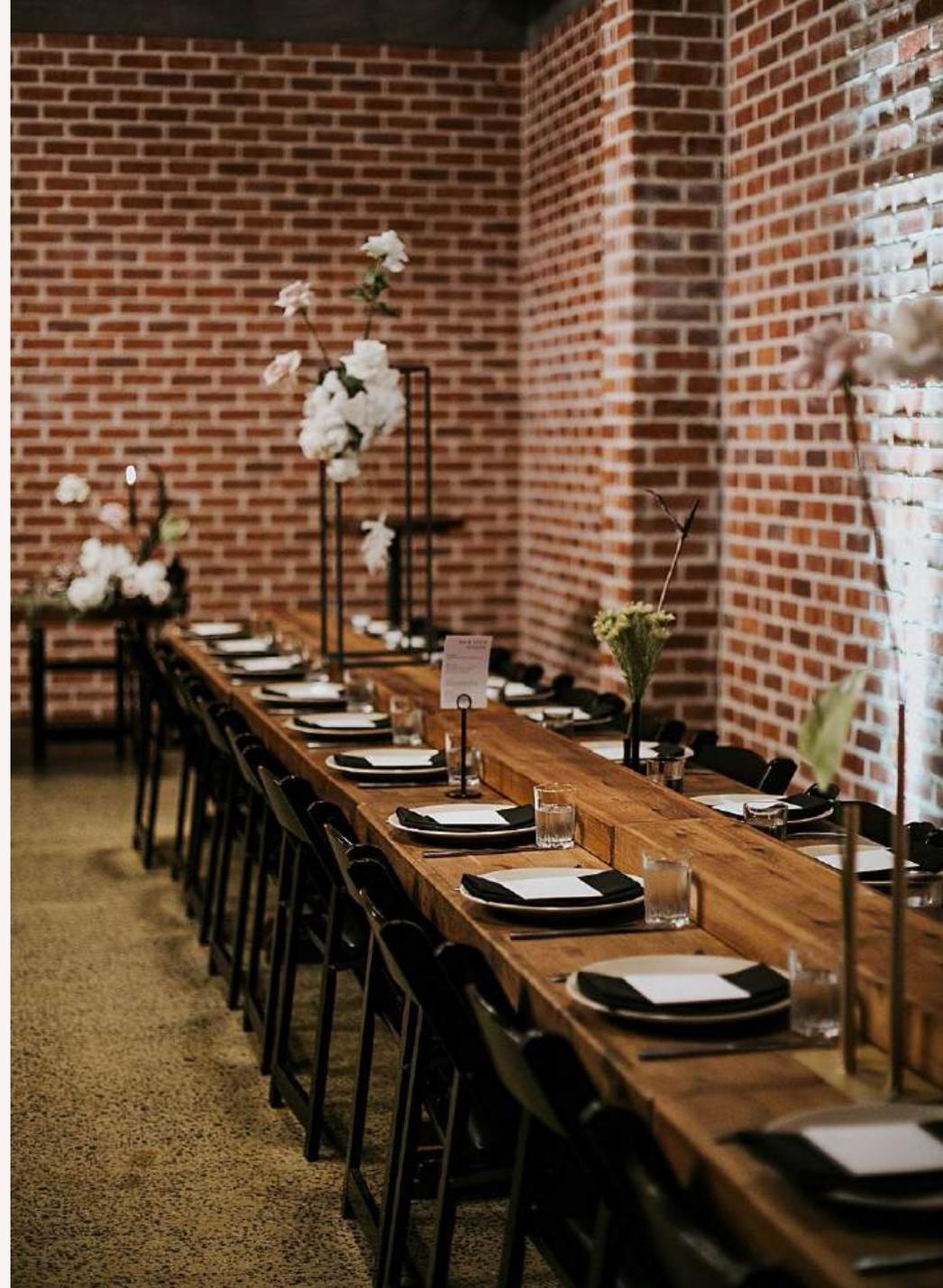
In 20cm and 40cm lengths with tapered white candle sticks

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 team on 0428 283 157 or email hello@factory51.com.au.

SECURING THE DATE

All that we require is a signed contract and \$2,000 deposit payment for your wedding date to be secured!

TENTATIVE HOLDS

We don't place any tentative holds on dates without a contract or deposit. However, feel free to chat to our team about your preferred date, and we will reach out to advise any other listed interest.

START PLANNING

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

CONTACT US

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