







LUX FOUNDRY IS A FULLY LICENSED CAFE AND FUNCTION SPACE LOCATED IN A UNIQUE HERITAGE LISTED BUILDING.

Located on Hope Street, it's a roomy escape from the hustle of Sydney Road. Our open space inside with soaring ceilings and room to move is an ideal venue for functions and our expansive front courtyard is a sun drenched space where you can kick back with a glass.



OUR MENU IS FILLED WITH DINNER OPTIONS, ALL MADE WITH LOCALLY SOURCED INGREDIENTS.

Crispy black bean quesadilla, avocado, smoked chipotle sour cream (gf) (v) (h)

Corn and Manchego croquette, chimichurri (v) (h)

Sticky honey and soy lamb ribs, schichimi, coriander (gf) (h) (df)

Grilled prawn mini banh mi, fermented chilli mayo, pickled carrot and cucumber, mushroom pate (df) (h)

Salt and pepper calamari, crispy green onion and chilli, nam jim (gf) (df) (h)

Kingfish tartare, pickled cucumber, onion, coriander, guajillo pepper oil (gf) (df) (h)

Sticky chicken bao, pickled Asian slaw, chilli mayo, sesame seed (df) (h)

Wagyu beef burger sliders, cheddar, pickles, special sauce (gfo) (h)

Korean spiced chicken ribs, gochujang, lime and sesame aioli (gf) (h) (df)

Oriental Tea House Dumplings & Spring Rolls

Wagyu beef dumplings, xo sauce

Ginger prawn dumplings, soy vinegar

Duck spring roll, chilli sauce

Vegetarian spring rolls, chilli sauce (v)

Steamed pork buns

House Made Arancini

Bolognese - Arborio rice, Bolognese sauce, peas & mozzarella

Mushroom - Arborio rice, wild mushrooms, mozzarella (v)

Vegan Pumpkin - Arborio rice, roasted pumpkin, peas, vegan mozzarella (vg)

Individual Wood Fired Pizzas

Vegan Margherita- Tomato, vegan mozzarella, fresh basil 20.0 (vg)

Margherita- Tomato, fior di latte mozzarella, fresh basil 19.0

Salami-Tomato, fior di latte mozzarella, hot salami, black olives 22.0



\$36 per person (Min 80 people)
5 pieces per person
Selection of 5 items from our menu

OPTION TWO

\$49 per person7 pieces per personSelection of 7 items from our menu

OPTION THREE

\$68 per person
10 pieces per person
Selection of 10 items from our menu



Sweets available on request

Food items can be altered for dietary requirements

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF- dairy free

DESERT CANAPES

\$6 PP (MIN 20 EACH DESSERT)

Seasonal panacotta with fresh berries & toasted crumble

Champagne jelly with seasonal fruits, lemon granita

Pavlovas

Banoffee pie

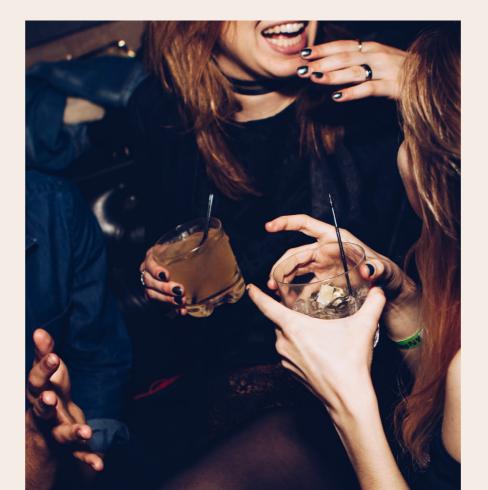
Hazelnut and nutella cheesecake







OUR MENU HAS A GREAT SELECTION OF DRINK OPTIONS, INCLUDING SPIRITS AND COCKTAILS.



COCKTAILS

Aperol Spritz	14.5
Espresso Martini	
Mojito	15.5
Mimosa	

WINE BY THE GLASS

2019 Swan Bay Vintage NV Sparkling Brut	9.0
2019 Swan Bay Pinot Grigio	9.5
2020 Swan Bay Moscato	10.0
2019 Swan Bay Chardonnay	10.0
2019 Jack and Jill Pinot Noir	10.0
2017 Jack and Jill Shiraz	10.5
2019 Swan Bay Chardonnay 2019 Jack and Jill Pinot Noir	10.0

All our wines are vegan and sourced from the Bellarine Peninsula in Victoria

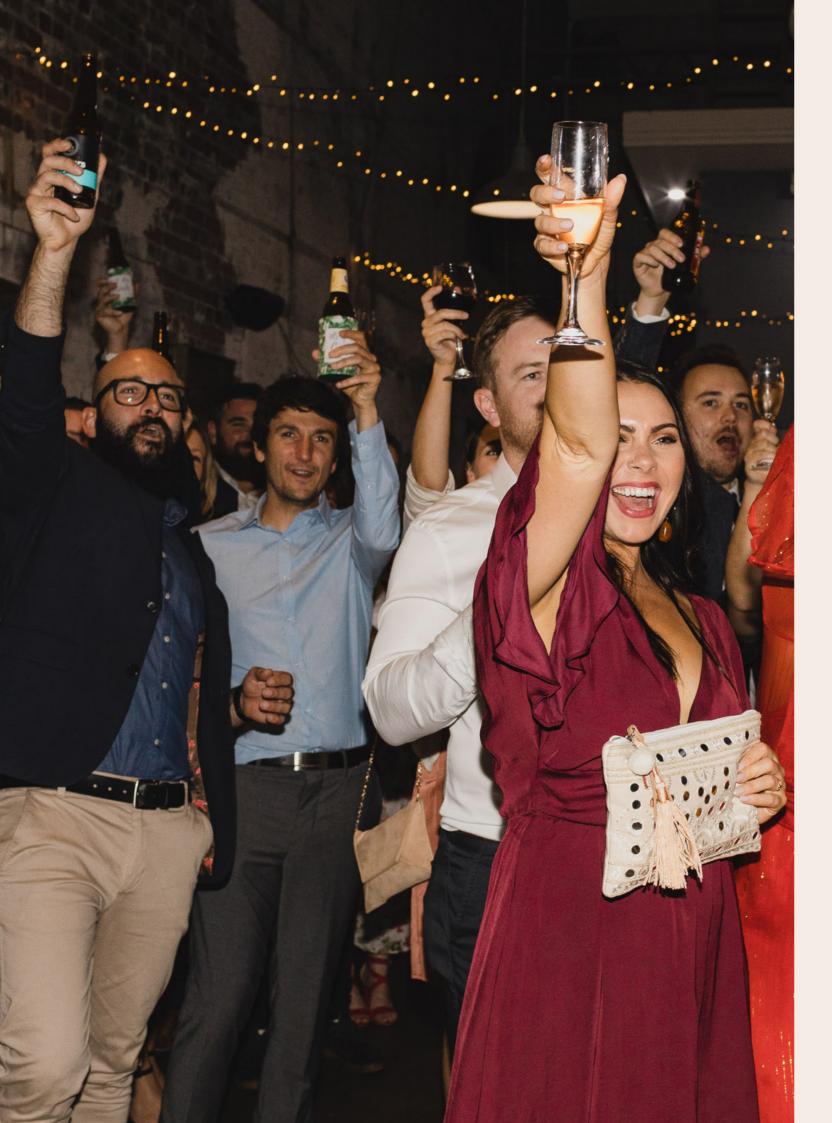
BEER AND CIDER

Coopers Pale Ale	9.0
Mountain Goat Steam Ale	9.5
Peroni Red	8.5
Treehouse Apple Cider	9.5
Basic soft drinks	35

SPIRITS (PRICE PER GLASS)

Gin, Vodka, Scotch, Bourbon, Bacardi with mixer...11.5

Please Note: Lux Foundry events and functions are licensed until 12pm, 7 days. Lux Foundry events & functions applies the responsible serving of alcohol principles



WHAT IS THE CAPACITY?

90 comfortably, with a maximum of 110. Stand up only.

CAN WE DO SIT DOWN DINNERS?

No, as the space doesn't lend itself well to sit down. On special requests only would we consider a sit down event.

CAN I DECORATE THE SPACE?

Yes, you can decorate the place as required provided all decorations are down by the end of the function.

WHAT TIME CAN I ACCESS THE SPACE?

The space can be accessed anytime from 5.30pm for set up. A small labour fee may apply to provide early access. Cakes etc can be dropped off anytime between 8am and 4pm.

IS THERE A COST TO HIRE?

No, but there is a minimum spend of (food, beverage and deposit combined).

Weekday evening events minimum spend is: \$4000

Friday and Sunday evenings minimum spend is: \$4500

Saturday evening minimum spend is: \$4500-5000 (weddings will incur a minimum spend of \$5,000)

CAN I BYO MY OWN ALCOHOL AND FOOD?

No. All food and alcohol is purchased through LUX Foundry.

DO I HAVE TO PAY A DEPOSIT?

Yes a \$500 non refundable deposit is required which is taken off the balance at the end of the night.

WHAT TIME CAN MY FUNCTION START?

Usual start time is 7pm. Earlier on request.

CAN I HAVE A DJ OR LIVE MUSIC?

Strictly no DJ or live music as per our liquor licence. You may play your own iPod via our amplifier with 4 internal speakers and 4 outdoor speakers which you can connect your own ipod/music. Our speakers can go up in volume and although they're not designed to be increased to a level you would expect from a DJ, it does provide for a great atmosphere and dancing is encouraged.

WHAT IS THE LATEST TIME MY FUNCTION CAN GO UNTIL?

We are licensed until 12pm/midnight, we will call last drinks at 11.45pm.

CAN I BRING MY OWN CAKE?

Yes. A cakeage fee of \$2.50 per person will only apply if we are required to cut the cake. We suggest BYO plastic plates and forks if you want to minimise this cost.

CAN I OPEN A TAB FOR DRINKS?

Yes, and it is to be settled at the end of the night. You can put as little or as much money on the tab as you like provided the minimum spend is met.

A function booking is only confirmed upon receipt of the required deposit. Lux Foundry reserves the right to cancel a tentative booking should the deposit not be received within the required period. The invoice balance must be received seven (7) days prior to the function date.

Lux Foundry requires a minimum four (4) weeks' notice, in writing, prior to the function date, of the intention to cancel. The security deposit will only be refunded, less a booking fee of \$400 inclusive of GST, under those conditions. For all functions at Lux Foundry there is a minimum spend requirement that includes catering and beverages.

The minimum spend varies according to the function area and time of year. Lux Foundry supports the Responsible Service of Alcohol. Clients will be held responsible for ensuring that their guests behave in a responsible manner and that guests under the age of 18 years old do not consume alcohol.

Lux Foundry reserves the right to refuse supply of alcohol to patrons who appear intoxicated. Lux Foundry reserves the right to ask intoxicated and/or disorderly patrons to vacate the premises at any time. Lux Foundry reserves the right to request proof of identification before serving alcoholic beverages to guests.

For function catering we require a minimum of seven (10) working days' notice for final numbers. We also understand that there are changes and special requests, our staff will Endeavor to accommodate these subject to availability.

All billing will be based on your confirmed final numbers (unless increased numbers have been accepted by Lux Foundry), whether or not full attendance is received. All changes and or/cancellations are to be provided in writing to Lux Foundry.

We are happy to provide for special dietary requirements including vegetarian, vegan and gluten free (this may incur an additional cost per item,) with a minimum of seven (10) working days notice and at a cost if not selecting from our menu. Please note we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products. If the client provides their own cake, Lux Foundry reserves the right to add a 'cakeage' charge of \$2.50 per guest for the cake to be cut up and plates and forks to be supplied.

Given Lux Foundry's licensing arrangements all functions must cease by 12pm/midnight and no extensions can be given. Security is available for functions at a cost of \$50 per security guard (including GST) per hour. Please inform us if you would like this service.

Lux Foundry has public liability insurance to protect it against third party claims for bodily injury and property damage arising out of its negligence. However, the policy does not cover the liability of any other party. Therefore, the client is responsible for any damage or injury caused by any person acting under the client's direction or control at Lux Foundry.

This included any persons involved with performances or activities during the function or whilst arranging the function. Although all care is taken, Lux Foundry does not accept responsibility for any loss or damage to a client's property, including hired equipment left prior, during or after a function.

Due to licensing restrictions and proximity to residents there are strict limitations on the volume of music and audio equipment used on the premises. The management of Lux Foundry reserves the right to alter these terms and conditions without notice.



