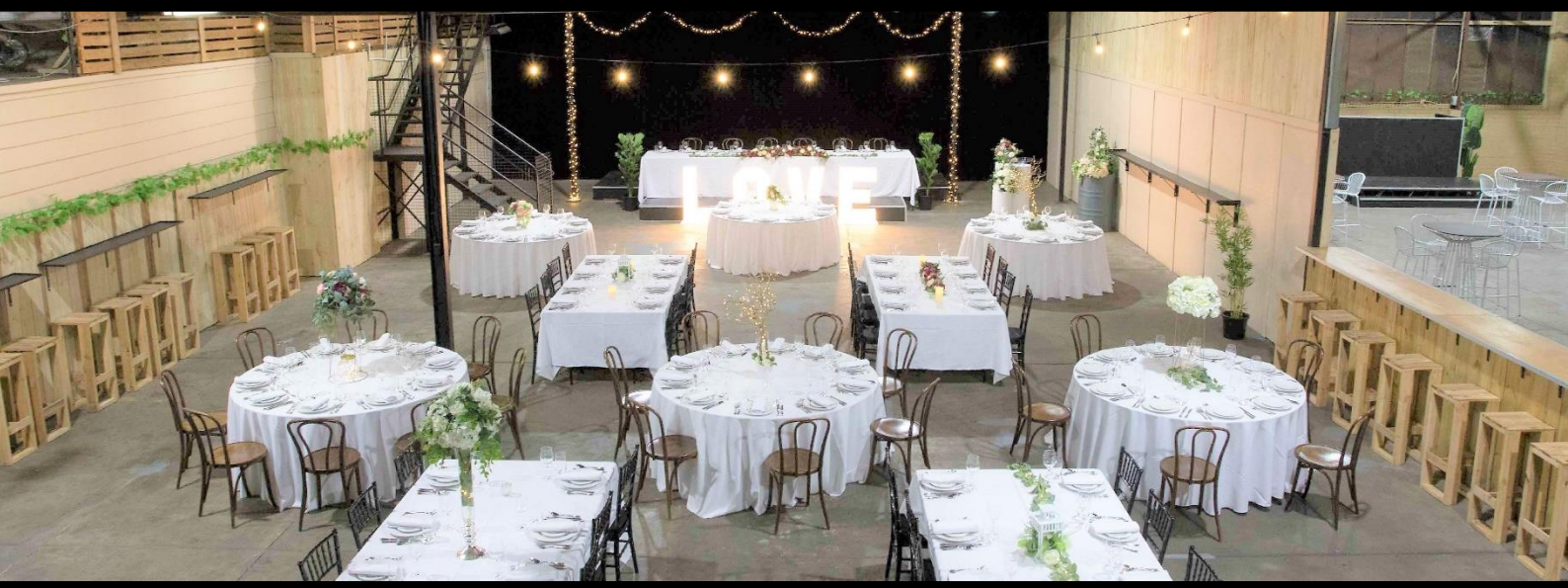


THE INDUSTRIQUE

Wedding Packages



The Industrique is a 1250 sqm, 550 capacity (*seated & standing*) licensed industrial warehouse venue located just 20 minutes from Melbourne's CBD. The Industrique has been designed as a completely versatile space giving you the ability to hold your ceremony, reception and after party all in one location and the freedom to set it up as you choose! Featuring 88 square metres of south facing windows, it boasts an abundance of natural light providing you with many magical photo opportunities, as does Harmony Park and the Velodrome situated right next door. The rustic, industrial feel adds to its multipurpose charm. It is sleek and simple without compromising its aesthetic appeal.

The Industrique's newly renovated outdoor bar provides seating for up to 120 people.

You can choose to select one of our catering packages, or alternatively bring in your own catering. Food trucks and food stalls are also a great option as there is plenty of room for them to drive in and set up in the fully enclosed warehouse.

Plenty of free parking is available with many public transport options just 5 minutes' walk away.



Venue Hire - \$35 per guest

This includes:

- ❖ 10 hours exclusive venue hire including ceremony
 - ❖ Outdoor garden bar
- ❖ Ceremony (1hour) inclusive of ceremony chairs, 2 x barrels, arch & signing tables
 - ❖ Venue Manager, bar staff and beverage service until 1am
 - ❖ Private bridal room
 - ❖ Sound system, sound technician, DJ equipment
- ❖ Cocktail tables, indoor & outdoor bar furniture, glassware
 - ❖ Setup, pack down and clean up.



Banquet Dining - \$10 per guest

Includes white linen cloths & linen napkins, round tables (seating 10 guests each, glassware, crockery, cutlery, table centrepieces and 4 hours table service

Cocktail Style Canapes - \$35 per guest

A selection of 13 hot and cold canapes served cocktail style (2 hour service)

Tuscan Style Buffet - \$56 per guest

A Tuscan style feast consisting of 2 mains, 2 sides and salads (4 hour service)

Drinks Package - \$52 per guest

5 hour drinks package consisting of Sparkling, Chardonnay, Pinot Grigio or Sauvignon Blanc, Moscato, Shiraz, Heavy & light beer.

House spirits can be added for \$4 per guest

Minimum Bar Spend

Friday & Sunday: \$3,500 | Saturday: \$5,000 | Weekdays: \$2,500



We can provide, floristry, photography, videography, musicians, DJ, entertainment on request. Prices include GST and exclude public holidays

Sample Canapes Menu

(Two hour food service served cocktail style, 7 pieces per person)

Blinis w cauliflower puree, hazelnut & gremolata (v)

Potato rosti w eggplant kasundi & baby corn (gf / vgn)

Tomato Tart - Beetroot puree, orange segment & walnut gremolata (v)

Charcoal Tart - Bacon, potato & tomato salsa

Cheese burger royale w dill pickles, cheddar & tomato sauce

Pulled pork slider w housemade BBQ sauce & red cabbage slaw

Risotto ball w mushroom, mozzarella, rosemary w garlic aioli (v)

*Risotto ball w. roasted pumpkin, sundried tomato,
mozzarella, pea & parmesan w garlic aioli (v)*

House crumbed chicken strips with sweet chili sauce

Corn & coriander fritter, tomato jam (gf / vgn)

Lamb and pinenut filo cigar w sumac yoghurt

Spinach and ricotta roll w tomato sauce (v)

Chicken peanut satay skewer (gf / df)

Sample Tuscan Menu

(Tuscan style buffet served over banquet style dining and table service)

Tuscan Feast

*Antipasto board of fine Victorian cured meats, buffalo mozzarella,
provolone cheese, charred grilled vegetables & olive misto*

*Hand rolled gnocchi w Napoli sauce, 3 year matured grana parmesan &
fresh chili*

*Oven roasted chicken breast w. pepperonata, a traditional oven baked
capsicum, potatoes, onion & tomato*

*12 hour cooked beef cheeks w Heathcote shiraz jus and king brown
mushroom*

Tuscan Feast Sides

Seasonal vegetables stir fried w olive oil & herbs (gf)

Roast potatoes with garlic and rosemary (gf)

Tuscan Feast Salad

*Salad Citrus and fennel salad Italian salad with tomato, cucumber, red
onion, capsicum, olive oil, herbs & vinaigrette (gf)*

Dinner roll with butter