



THE DRY AGED BEEF EXPERIENCE AT

»» THE FACTORY ««

The Dry Aged Beef Experience is a fine dining journey set within the Factory Restaurant and Butchers Shop. This dinner gives you the opportunity to amaze your guests with your very own custom dry-aged beef primal, which will be tagged and presented to you before being cooked to perfection by our butchers and chefs.

You will also be offered a tour of our kitchens and the chef will give a presentation on how your piece of beef has been custom aged and what actually happens to it when in the aging chamber.



The evening will include a five-course meal of a Seafood Platter, a Butchers Board with 48 month hand carved Iberico ham, your dry-aged beef steaks for sharing with chips thrice fried in duck fat, salad, house baked bread, plus a cheese board and dessert to finish.

www.thefactoryhk.com



WHAT YOU NEED TO KNOW ABOUT YOUR PRIVATE EVENT

BOOKING – Your evening should include a minimum of 10 guests, with a maximum of 16 (per piece of beef). This is a private event, meaning you will have the entire venue to your party (or a private room if previously agreed). We may take smaller bookings if the minimum spend can be reached.

DRY-AGED BEEF – You must purchase your primal prior to the event. This purchase is your deposit for the evening. We then custom dry-age leading up to your event (allow minimum 21 days to dry-age).

MENU – We have a set five-course menu centered around your custom dry-aged beef. If there are any dietary requirements, please let us know as early as possible.

PRICE – The Five-Course Menu is HK\$1,100 pp, plus the cost of your beef. The price may vary with menu alterations. We require a minimum spend of HK\$10,000 for the event (exclusive of the cost of the beef).

ALCOHOL – We can arrange wines for your dinner, please ask us for a wine list. You can BYO, corkage is \$150 per bottle and \$250 for a magnum. You are welcome to drop off your alcohol prior to the event so you don't have to worry about it on the night.

SMOKING – We have a terrace where you can smoke.

PARKING – We have parking available next door to the Kwai Bo Industrial Building, however we recommend Uber / Taxi so you can drink with every course!

MUSIC – We encourage guests to organize a playlist to bring on the night. We will provide a Bluetooth connection to our sound system, we are also happy to supply music if you prefer, we can also arrange a band or musicians.

BIRTHDAY / CELEBRATIONS – If you would like to bring birthday cake, decorations etc. on the evening, contact us to discuss early drop-offs or any set-up requests.

CONTACT

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