FOUNDRY

KITCHEN & BAR

MEETINGS & EVENTS KIT

2026

WELCOME

A foundry is where raw metal is melted, moulded and forged into something useful, something lasting. A place of craft, care and transformation. No fuss. Just hands-on skill and honest materials, turned into something solid and dependable.

At The Foundry, we do the same with food. We take the everyday ingredients you know and love, the recipes you've seen a hundred times, and shape them into something that feels both fresh and familiar. Hearty meals that satisfy - with incredible views of Melbourne.

Foundry Kitchen & Bar | 2026

OUR SPACE

FLOOR PLAN

ENQUIRE NOW

CAPACITY

CITY VIEW TERRACE	
Seated	24
Standing	60
THE BAR	
Standing	30
BAR & TERRACE	
Standing	90
BOARD ROOM	
Seated	10
PRIVATE DINING ROOM	
Seated	11
FLAGSTAFF GARDENS DINING ROOM	
Seated	70
Cocktail-style (with existing furniture)	135
THE KITCHEN	
Seated (shared or buffet style)	40
Standing	60

CITY VIEW TERRACE

THE BAR

BOARD ROOM

FLAGSTAFF GARDENS DINING ROOM

FOOD & BEVERAGE

ENQUIRE NOW

DISCOVER LOCAL

DAY DELEGATE PACKAGE

HALF DAY	$80pp
FULL DAY	$95pp

INCLUSIONS

HALF DAY
Includes your choice of either the Foundry Feast or The Forge Feast set menu (available for an additional $10 per person), along with either morning tea or afternoon tea. Barista coffee can be added for $5 per person.

FULL DAY
Includes your choice of either the Foundry Feast or The Forge Feast set menu (available for an additional $10 per person), along with both morning tea and afternoon tea. Barista coffee can be added for $10 per person.

DAY DELEGATE PACKAGES

ENQUIRE NOW

DISCOVER LOCAL

SET MENUS

THE FOUNDRY FEAST	$69 pp
THE FORGE FEAST	$79 pp

THE FOUNDRY FEAST

Entrées
Crispy Calamari with Harissa Aioli (M)
Stracciatella with Pickled Zucchini (V, NF, GF)
Smoked Cheese Croquettes with Hot Honey (V, NF)

Mains & Sides
Lemongrass Pork Ribs (NF, DF, GF)
Soba Noodles with Silken Tofu (VG, NF, GF)
Butter Leaf Salad (V, NF, GF)
Hand-Cut Fries with Aioli (GF, V, NF)

Dessert
Strawberry Shortcake Parfait with Yuzu Gel and Compressed Strawberries (NF)

THE FORGE FEAST

Entrées
Flatbread with Whipped Parmesan (V)
Tuna Crudo with Horseradish Dressing (A, NF, GF)
Pumpkin Curry Puffs with Spiced (V, NF) Pineapple Chutney

Mains & Sides
Foundry Chicken and Leek Pot Pie (NF)
Porterhouse Steak with Peppercorn Sauce (NF)
Barramundi with Braised Fennel (A, NF, DF, GF)
Broccolini with Romesco Sauce (GF, V)

Desserts
Tiramisu with Chocolate Biscotti (NF)
Coconut Sorbet with Lychees, Mint and Peanuts (DF, NF, GF)

Sample menu; subject to change, all items are shared style.

SET MENUS

ENQUIRE NOW

CANAPÉ PACKAGES

THE WELCOME BITE - 4 PIECES	$25 pp
THE GATHERING - 6 PIECES	$35 pp
THE INDULGENCE - 9 PIECES	$45 pp

SELECTION

Whipped Parmesan Dip with Potato Flatbread (V)
Spiced Pumpkin Curry Puff with Pineapple Chutney (V)
Smoked Cheese Croquette with Hot Honey and Confit Garlic Aioli (V, NF)
Vegetable Spring Rolls with Lettuce Cups, Pickles and Vietnamese Mint (DF, NF, VG)
Fried Calamari with Burnt Lemon, Watercress and Harissa Aioli (I)
Tuna Tostada with Avocado Crema, Pickled Shallot and Chipotle Mayo (A, GF)
Crispy Soft-Shell Crab Bao with Pickled Fennel and Tartare Sauce (I, DF, NF)
Heirloom Tomatoes on Toast with Stracciatella, Pickled Shallots and Herb Oil (NF, V)
Snapper Croquettes with Chunky Tartare Sauce and Pickled Guindillas (A, NF, DF)
Grilled Beef Bò Lá Lốt Parcels with Lettuce Cups, Herbs and Nước Chấm (DF)
Smashed Cheese Burger Slider with Burger Sauce, Onion and Pickles (NF)
Southern Fried Chicken Sliders with Slaw and House Pickles (NF)
Grilled Southern Thai Chicken Skewer with Golek Sauce (NF, GF, DF)
Spicy Chicken Bao with Pickled Cucumber, Chilli and Coriander (NF, DF)
Thai Style Fried Chicken Wings with Sweet Chilli Sauce (DF, NF, GF)
Rare Beef Tataki with Ponzu Sauce, Daikon and Pommes Paille (DF, NF, GF)

Sample menu; subject to change

CANAPÉ PACKAGES

ENQUIRE NOW

DISCOVER LOCAL

THE GRAZING TABLE $32 pp

A beautifully styled selection of local and imported cheeses, premium cured meats, seasonal fruits, house-made accompaniments, artisan breads and gourmet crackers. Designed for guests to graze throughout your event, our grazing station showcases fresh Victorian produce and premium ingredients, making it the perfect addition to cocktail events, networking functions and celebrations.

INCLUSIONS

Selection of Three Australian and Imported Cheeses
Selection of Three Premium Cured Meats (Prosciutto, Mortadella and Saucisson)
Marinated Olives
House-made Dips
Whipped Herb Feta
House-made Relishes
Quince Paste
Cornichons and Pickled Vegetables
Roasted Mixed Nuts
Seasonal Fresh Fruit
Vegetable Crudités
Artisan Crackers
Lavosh
Freshly Baked Sourdough
Warm Focaccia
Grissini Breadsticks
Extra Virgin Olive Oil and Balsamic Dipping Oil

Sample menu; subject to change
Minimum 20 pax

GRAZING STATION

ENQUIRE NOW

DISCOVER LOCAL

FOUNDRY ARTISAN GRAZING STATION $48 pp

A generous selection of locally produced artisan cheeses, premium cured meats and seasonal produce, complemented by house-made accompaniments and thoughtfully presented for guests to enjoy throughout your event. Perfect for cocktail receptions, networking functions and social gatherings.

INCLUSIONS

Selection of Four Australian and Imported Cheeses
Selection of Four Premium Cured Meats (Prosciutto, Mortadella, Saucisson and Bresaola)
Fresh Australian Oysters (Market Price, Optional) (A)
Smoked Tasmanian Salmon (A)
Chilled Prawns with Marie Rose Sauce (I)
Fresh Burrata
House-made Terrine
Duck Pâté
Premium Victorian Cheeses
Marinated Antipasto Vegetables
Marinated Olives
House-made Dips
Whipped Herb Feta
House-made Relishes
Quince Paste
Cornichons and Pickled Vegetables
Roasted Mixed Nuts
Seasonal Fresh Fruit
Vegetable Crudités
Artisan Crackers
Lavosh
Freshly Baked Sourdough
Warm Focaccia
Grissini Breadsticks
Extra Virgin Olive Oil and Balsamic Dipping Oil
Mini Petit Fours

Sample menu; subject to change
Minimum 20 pax

GRAZING STATION

ENQUIRE NOW

DISCOVER LOCAL

BEVERAGE PACKAGES

CHEERS PACKAGE	$30 pp
THE CELEBRATION	$50 pp
FOUNDRY SIGNATURE	$75 pp

INCLUSIONS

CHEERS PACKAGE
Cloud St. Sparkling, Pinot Grigio, Frankie Shiraz, local tap beer, soft drinks and juice
Additional hour: +$10 pp

THE CELEBRATION
Dal Zotto Prosecco, selection of white and red wines, Indented Head Rosé, tap beer, cider/ginger beer, soft drinks and juice
Additional hour: +$20 pp

FOUNDRY SIGNATURE
Chandon Brut, premium white and red wine selections, rosé, tap beer, and a choice of 2 Foundry cocktails
Additional hour: +$25 pp

MAKE IT EXTRA SPECIAL
- Cocktail Welcome Hour (pre-event): +$25 pp
- The Beer & Cider Upgrade (3 packaged beers/ciders): +$10 pp

Sample menu; subject to change
Packages include 2 hours of free-flow service.

BEVERAGE

TERMS & CONDITIONS

MINIMUM SPEND

All events at Foundry Kitchen & Bar may be subject to minimum spend requirements. Minimum spends can be met through a combination of canapé packages, beverage packages, beverage consumption, and approved event enhancements.
For further information regarding minimum spend requirements, please contact our events team.

DEPOSITS & FINAL PAYMENT

A signed booking agreement and a 50% deposit are required at the time of confirmation to secure and confirm your event booking.
Deposits may be paid by EFTPOS, credit card, or direct bank transfer.
The remaining balance, together with final confirmed guest numbers, menu selections, and dietary requirements, must be provided no later than 14 days prior to the event date.
Foundry Kitchen & Bar reserves the right to charge the agreed minimum spend should the final event spend not meet the minimum amount confirmed at the time of booking.

GENERAL CONDITIONS

All pricing is quoted in Australian Dollars and is net and non-commissionable unless otherwise stated.
All quoted costs, menu items, beverage selections, and event details are subject to change without notice due to market availability, supplier changes, or operational requirements.
Management reserves the right to amend package inclusions, menus, or venue arrangements where necessary, while providing suitable alternatives wherever possible.

INCLUSIONS

The following are included in your event package:
Exclusive use of the allocated event space (subject to guest numbers)
Basic table setup
Professional service staff throughout the event

FOOD & BEVERAGE SELECTION

Food Packages
The event organiser is responsible for selecting menu items from the available canapé package options.
Final menu selections, dietary requirements, and confirmed guest numbers must be provided at least 14 days prior to the event. While every effort will be made to accommodate dietary requirements, advance notice is required.
All menu items are subject to seasonal availability and may be substituted with equivalent items where necessary.
Any changes requested after final confirmation are subject to management approval and availability.

Beverage Packages
Beverage package selections should be confirmed no later than 14 days prior to the event. Beverage offerings are subject to availability. In the event of stock shortages, suitable alternatives of comparable quality may be substituted.

ADDITIONAL SERVICES

The following options are available at an additional cost:
-Additional event hours at the applicable package rates
-Event styling and decorative enhancements upon request
-Beverage package upgrades and cocktail options as quoted

RESPONSIBLE SERVICE OF ALCOHOL (RSA) POLICY

Foundry Kitchen & Bar is committed to the responsible service of alcohol in accordance with Victorian licensing regulations.
All staff are trained in Responsible Service of Alcohol (RSA) practices and reserve the right to refuse service to any person who appears intoxicated or is behaving in a disorderly, unsafe, or inappropriate manner.
Should a guest be asked to leave the venue due to intoxication, disruptive conduct, or failure to comply with venue policies, no refund or compensation will be provided.

VENUE ENTRY

Foundry Kitchen & Bar is located on Level 6 of Mercure Melbourne La Trobe Street. Guests should enter through the main hotel entrance and proceed to Level 6 via the guest lifts, where the event space is located.
We recommend advising guests of the venue location prior to arrival to ensure smooth access to the event.

GUEST ARRIVAL REQUIREMENTS

To ensure the smooth operation of the event and venue, the majority of guests should arrive within 30 minutes of the scheduled start time. Management reserves the right to review event arrangements if guest attendance is significantly delayed.

CANCELLATION

In the event of cancellation, more than 90 days prior to the event date the deposit is fully refundable. For cancellations made 61 to 90 days prior to the event date, the deposit is forfeited. For cancellations made 31 to 60 days prior to the event date, 50% of the total event value is payable. For cancellations made 8 to 30 days prior to the event date, 75% of the total event value is payable. For cancellations made less than 7 days prior to the event date, 100% of the total event value is payable.

HOW TO GET HERE & PARKING

The Foundry Kitchen & Bar is located at 492 La Trobe Street, West Melbourne, VIC 3003
It is well connected by public transport, with tram routes 30 and 35 stopping directly in front of the hotel. Southern Cross Station and Flagstaff Station are both within walking distance.
On-site indoor parking is available with limited spaces (8 spots) and a maximum height of 2.1 m, charged at $55 AUD per day. Additional public parking is available at Wilson Parking located next door for $45 AUD per day.

DIETARY LEGEND

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

GF - Gluten Friendly
DF - Dairy Free
NF - Nut Free
V - Vegetarian
VG - Vegan
A - Australian Seafood
I - Imported Seafood
M - Mixed Origin
GFO - Gluten-Free Option
VO - Vegetarian Option

BOOKINGS

Should you wish to proceed, please let us know, and we will be delighted to assist with the next steps and coordinate all event arrangements.

+61 (3) 9022 8333
hb616-sl@accor.com

For groups less than 10 people, simply book using the QR code below.

ENQUIRE NOW

EST. 2026

FOUNDRY

KITCHEN & BAR