



BEAN

Newstead

Function & Event Packages

INDUSTRY BEANS

About Us

Welcome to Industry Beans

Nestled in the heart of Newstead, we invite you to celebrate your special occasion in our architecturally designed space filled with natural light and an abundance of greenery.

Beautifully minimalistic and sleek, Industry Beans Newstead is the perfect canvas for your celebrations. With 4 unique spaces to choose from, Industry Beans caters for a range of events including:

Engagements/Weddings

Corporate/Business Meetings

Birthday Milestones

Training Workshops

Baby/Bridal Showers

Product Launches

Christmas Parties

School Formals

Our experienced team will work with you to select the best space in our venue, the right menu for your guests, and the finest ingredients for your feast.

Contact our dedicated events team today to book your event.



Our Spaces



The Mezzanine

Suitable for private dining or meetings. Located on the upper floor of our venue, the room is exclusive to use and has access to our in-house TV and whiteboard.

Capacity: up to 10 people



The Raised Area

Ideal for intimate celebrations and gatherings. Perched a few steps higher than floor level, this area allows 360-degree views of the entire venue from every seat.

Capacity: up to 30 people



The Dining Room

Located beside our spiral staircase and fully grown indoor tree. Seating across several tables, the space features extra high ceilings and filtered natural light for an open layout.

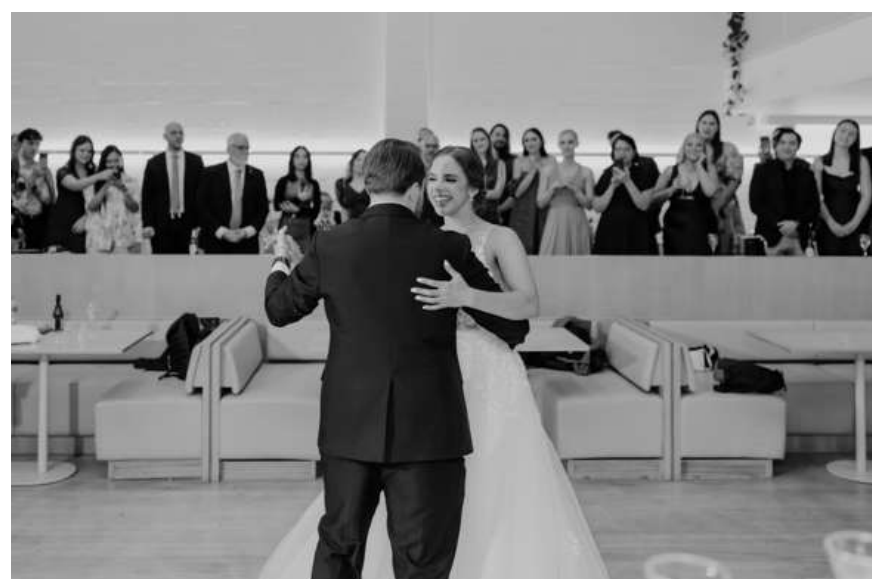
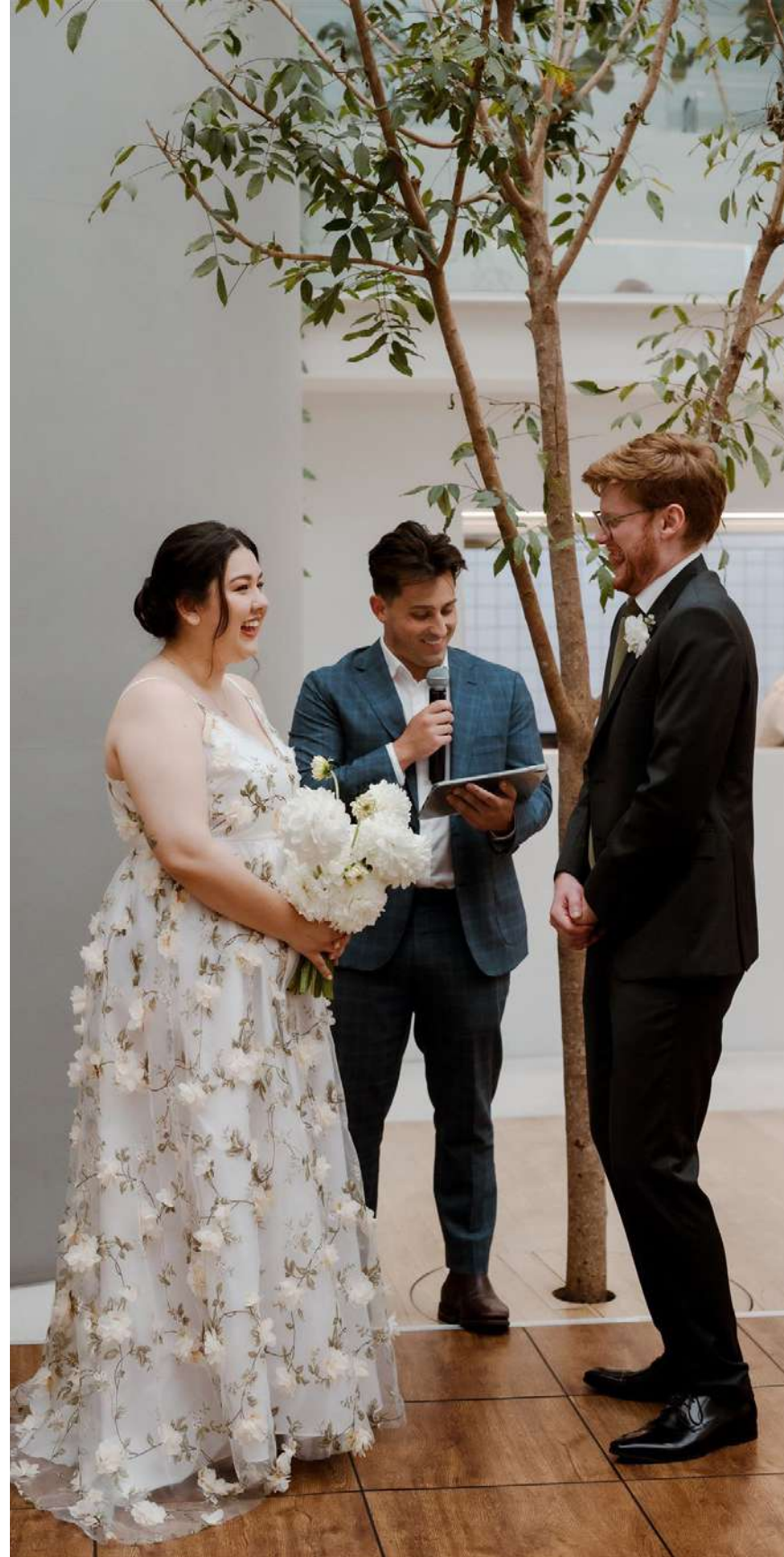
Capacity: up to 44 people



The Courtyard

A light filled space surrounded by an abundance of floor to ceiling windows. Visible from the moment you enter our venue, and perfect for all occasions.

Capacity: up to 65 people



About Us

Full Venue

Designed to be light, bright and open, we offer exclusive use of our full venue for events after 4:00pm.

Featuring shades of white and grey, warmed up with oak timber throughout, our entire venue can host up to 120 guests seated or 200 standing.

Inclusions:

Exclusive use of the full venue

Oak timber tables, white dining chairs, and grey stools

Oak timber easel for signage

Standard cutlery, crockery, and glassware as required

Custom printed food menu for sit down meals

In-house sound system with connection to your mobile device and playlist

An experienced event coordinator to consult with throughout the planning of your event

Linen hire available at an additional cost

2 Course Sample Menu

A La Carte Brunch

Up to 30 guests (entrée and guests' selection of main)

Entree

Golden Granola Entrée ^{v *vg *df *nf}

House made granola, yoghurt, seasonal fruit, and orange gel

Mains

OG Avocado Smash ^{v *vg *gf *df}

Danish feta, fresh herbs, orange lime gel, crispy target beetroot, and sourdough

Porcini Nest ^{v nf}

Porcini dusted egg, potato nest, wild mushroom duxelle, kale, pickled mushrooms and truffle oil

Bacon, Eggs and Relish ^{nf *gf}

Beetroot juniper relish and sourdough

IB Breakfast Roll ^{nf *gf}

Bacon, fried egg, avocado smash, triple cheese, chilli jam and rocket

Sweetcorn Fritters ^v

Paprika charred corn & black garlic fritter, green pea dusted poached egg, coffee spiced chickpeas, romesco sauce and toasted hazelnuts

Choice of one side included:

wilted spinach, wild mushrooms, half avocado, medley tomatoes, wood smoked bacon, poached egg

\$57_{pp}

with coffee, tea, and juice for 2 hours

Please note final menu options will be provided 4 weeks out from your event date.



3 Course Sample Menu

A La Carte Lunch

Up to 30 guests (guests’ selection of entrée and main, with dessert to finish)

Entree

Truffled Mushroom Rosti ^{nf *df *v}

Wild mushroom duxelles, roasted mushrooms, whipped ricotta on a potato rosti

Chilli Barramundi Folded Eggs ^{nf *gf}

Chilli barramundi with sesame toast and bonito flakes

Mains

Angus Beef Burger ^{nf}

Paprika & coffee spiced onion ring, cos lettuce, tasty cheese, pickled zucchini, spiced burger sauce and house made salt & vinegar crisps

IB Fried Chicken Burger ^{nf}

Creole rubbed chicken, beetroot slaw, buffalo cream cheese, jalapeno mayo and brioche bun, served with house made salt & vinegar crisps

Togarashi Chicken Salad ^{gf df *v *nf}

Chargrilled honey soy chicken, lemon myrtle brown rice, cabbage, zucchini, avocado, smoked almond curd, pickled ginger, coffee-infused sriracha mayonnaise and tapioca nori crisp

Quinoa and Apple Salad ^{v gf nf *df *vg}

Massaged kale, beetroot-dusted poached egg, heirloom cherry tomatoes, crispy black beans, yuzu compressed pear, shaved halloumi, and maple dressing

Dessert

Mini Peanut Butter Brownie ^{v gf}

Brownie with coffee mascarpone and salted caramel gel

\$67_{pp}

with coffee, tea, and juice for 2 hours

Please note final menu options will be provided 4 weeks out from your event date.



Sample Menu

Set Banquet

Minimum of 30 guests (choice of two from each category served alternating)

\$75_{pp}
2 course

\$90_{pp}
3 course

Entrees

Quinoa and Apple Salad^{v gf nf *df *vg}

Massaged kale, beetroot-dusted poached egg, heirloom cherry tomatoes, crispy black beans, yuzu compressed pear, shaved halloumi, and maple dressing

Fig and Haloumi Cigars^{nf v}

Brik pastry, fig, sage, spiced honey and bush dukkha ‘ash’

Coffee Chaff Smoked Duck Pancakes^{nf}

Pickled cucumber, house chilli sambal and coriander

Mains

Buckwheat and Broccolini Bowl^v

Charred broccolini, kale, quinoa, cranberries, maple pumpkin whipped chickpeas, zucchini ribbons, watermelon radish and buckwheat & sunflower seed dukkha

Chicken and Charred Vegetables^{gf *df nf}

Crispy skin free range chicken breast, coffee chaff smoked cauliflower rice, sweet potato puree, spinach, kale, spiced flaked almonds and goats cheese

Red Pepper Seared Rare Beef^{nf gf df}

Grilled green beans, yuzu caramelised shallots and espresso jus

Braised Pork Belly^{df *nf *gf}

Apple and cardamon puree, pickled petite onions, wilted spinach, prosciutto chards, and chilli jam

Crispy Grilled Snapper^{nf}

Line caught snapper, smoked paprika potato, fennel, watercress, Yarra Valley roe, apple & parsley sauce and jalapeno mayo

Dessert

Coffee Garden^{v *gf}

Coffee mascarpone, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

Lemon Myrtle Panna Cotta^{nf *gf}

Raspberry gel, elderflower jelly, raspberries, strawberries and matcha moss

Elderflower Tart^{v df vg *nf}

Pistachio tuille, lemon myrtle, fresh raspberries and coconut foam

Please note final menu options will be provided 4 weeks out from your event date.



Sample Menu

Cocktail Canapé

Minimum of 30 guests

Classic

- Heirloom Tomato Tartlet^{nf v}
with basil pesto and ricotta
- Buckwheat Blinis^{nf gf}
with sous vide salmon, avocado, Yarra Valley
roe and yuzu gel
- Potato Rosti^{nf df *gf *vg}
with charred corn, black bean salsa
and yuzu gel
- Manchego Croquette^{nf v}
with black garlic and lime aioli
- Baked Camembert Tartlet^v
with earl grey honey, quince paste
and hazelnut

Premium

- Chicken Bao Bun^{*gf *vg *df *v}
with charcoal bao bun and jalapeno mayo
- Chilli Barramundi Folded Eggs^{nf *gf}
with sesame toast and bonito flakes
- Wagyu Beef Slider^{*v *vg *df *gf}
with chilli jam, cheddar and pickled zucchini
- Popcorn Chicken^{nf}
with black aioli

Dessert

- Coconut Compressed Watermelon^{nf gf vg v df}
with lime and yuzu gel
- Peanut Butter Brownie^{v gf}
with salted caramel gel
- Coffee Garden^v
with chocolate coffee crème, peanut chocolate
soil, green matcha moss, chocolate twigs and
coffee caviar

Please note final menu options will be provided 4 weeks out from your event date.

\$23_{pp}

3 Canapes

\$38_{pp}

5 Canapes

\$48_{pp}

7 Canapes



3 or 4 Hour Packages

Beverages

For additional hours, please enquire for a bespoke quote tailored to your event.

Basic

\$20pp ◦ \$25pp

Coffee & Tea

Regular Espresso

Filter Coffee

House selection of teas

Signature Coffees

Matcha

Cold Pressed Juices

Soft Drinks

Standard

\$60pp ◦ \$70pp

Includes options from the Basic package plus a selection of beers and house wines.

Deluxe

\$70pp ◦ \$80pp

Includes options from the Standard package upgraded to a range of spirits and a premium beer and wine list.

Add-ons

Prosecco on arrival \$12pp

Cocktail on arrival \$15pp

Upgrade to include a cocktail option in your beverage package for \$25pp

Please note final menu options will be provided 4 weeks out from your event date.



Let's Celebrate

Book your next event at Industry Beans

If you are after something
a little different, please enquire
for a personalised package.

To speak with our dedicated events team,
please email functions@industrybeans.com

www.industrybeans.com
[@industrybeans](https://www.instagram.com/industrybeans)

