



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.



About Us

# 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

# The 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

All set up & pack down to get our space ready for your event

All service staff required to deliver your event

Use of all furniture available at Industry Beans

Custom food and beverage menu

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

While we don't provide décor ourselves, our venue has endless styling possibilities, so we do allow and strongly encourage decorations!

2 Course Sample Menu

# A La Carte Brunch

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

**\$55** pp  
with coffee, tea,  
or juice for 2 hours

## Entree

### Golden Granola Entrée <sup>v \*vg</sup>

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

## Mains

### Avocado Smash <sup>v \*vg \*gf \*df</sup>

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

### Porcini Nest <sup>v \*nf</sup>

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

### Bacon, Eggs and Relish

Beetroot juniper relish and sourdough

### IB Breakfast Roll <sup>\*nf \*gf</sup>

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

### Sweetcorn Fritter <sup>v</sup>

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

Please note final menu options will be provided 6 weeks out from your event date to offer you our current seasonal menu.



### 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 <sup>\*df</sup> <sup>~v</sup> <sup>nf</sup>

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

### Chilli Barramundi Toast <sup>nf</sup> <sup>gf</sup>

Chilli barramundi with sesame toast and bonito flakes

## Mains

### Coffee Rubbed Wagyu Burger <sup>\*gf</sup> <sup>nf</sup>

Chilli jam, cheddar, and pickled zucchini, served on a brioche bun with chips

### IB Fried Chicken Burger <sup>nf</sup>

Creole rubbed chicken, beetroot and carrot slaw, buffalo cream cheese, and jalapeno mayo, served on a brioche bun with chips

### Orange and Cinnamon Braised Pork Belly <sup>\*gf</sup> <sup>df</sup>

Pasture-raised sticky pork belly, black rice, green mango, apple and papaya salad, vegetable crisps, pickled chilli, maple roasted peanuts and fresh apple foam

### Spring Pea Orecchiette <sup>~v</sup> <sup>nf</sup>

Asparagus, green pea puree, house-smoked hickory pecorino, crispy prosciutto, lemon balm and sumac dust

### Quinoa and Pomegranate Salad <sup>nf</sup> <sup>gf</sup> <sup>vg</sup> <sup>df</sup> <sup>\*v</sup>

Massaged kale, beetroot-dusted poached egg, charred corn, heirloom cherry tomatoes, crispy black beans, linseed & chia crackers and chimichurri dressing

## Dessert

### Mini Coffee Garden <sup>v</sup>

Chocolate coffee crème, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

\$65 <sub>pp</sub>

with coffee, tea,  
or juice for 2 hours



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## Sample Menu

# Set Banquet

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

## Entrees

### Quinoa and Pomegranate Salad <sup>nf gf vg' dft' v</sup>

Massaged kale, beetroot-dusted poached egg, charred corn, heirloom cherry tomatoes, crispy black beans, linseed & chia crackers and chimichurri dressing

### Fig and Haloumi Cigars <sup>nf v</sup>

Brik pastry, fig, sage, spiced honey and bush dukkha 'ash'

### Coffee Chaff Smoked Duck Pancakes <sup>nf</sup>

Pickled cucumber, house chilli sambal and coriander

## Mains

### Buckwheat and Broccolini Bowl <sup>nf gf dft' vg</sup>

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

### Chicken and Charred Vegetables <sup>nf gf</sup>

Crispy skin free range chicken breast, coffee chaff smoked cauliflower rice, sweet potato puree, spinach, kale, fried brussel sprouts, spiced flaked almonds, and Manchego foam

### Red Pepper Seared Rare Beef <sup>nf gf dft'</sup>

Grilled green beans, shiso leaf, yuzu, nashi pear, caramelised shallots and espresso jus

### Sticky Pork Belly <sup>nf gf</sup>

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

### Crispy Grilled Snapper <sup>nf</sup>

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

\$65<sub>pp</sub>  
2 course

\$80<sub>pp</sub>  
3 course

## Dessert

### Coffee Garden <sup>v</sup>

Chocolate coffee crème, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

### Lemon Myrtle Panna Cotta <sup>gf' nf</sup>

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

### Elderflower Tart <sup>v vg nf'</sup>

Pistachio tuille, lemon myrtle, fresh raspberries and coconut foam

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## Sample Menu

# Cocktail Canapé

Minimum of 30 guests

### Classic

Heirloom Tomato Tartlet <sup>nf v</sup>  
with basil pesto and ricotta

Buckwheat Blinis <sup>nf gf</sup>  
with sous vide salmon, avocado, Yarra Valley  
roe and lemon myrtle crème fraiche

Potato Rosti <sup>nf gf vg</sup>  
with charred corn, pomegranate jelly and black  
bean salsa, coriander mayo

Manchego Croquette <sup>nf v</sup>  
with black garlic and lime aioli

Baked Camembert Tartlet <sup>v</sup>  
with earl grey honey, quince paste  
and hazelnut

### Premium

Popcorn Chicken  
with charcoal bao bun, jalapeno mayo,  
and coleslaw

Chilli Barramundi <sup>nf gf</sup>  
with sesame toast with bonito flakes (gf nf)

Wagyu Beef Slider  
with chilli jam, cheddar and pickled zucchini

Twelve Hour Cured Kingfish <sup>nf gf df</sup>  
crispy chilli oil, compressed papaya,  
seaweed crisp and sunrise lime

5 Canapes  
**\$35** pp

Your selection of  
2 classic, 2 premium,  
and 1 dessert canape

7 Canapes  
**\$45** pp

Your selection of  
3 classic, 3 premium,  
and 1 dessert canape

### Dessert

Coconut Compressed Watermelon <sup>nf gf vg</sup>  
with lime and yuzu gel

Peanut Butter Brownie <sup>vg</sup>  
with salted caramel gel

Coffee Garden <sup>v</sup>  
with chocolate coffee crème, peanut chocolate  
soil, green matcha moss, chocolate twigs and  
coffee caviar

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## 2 or 3 Hour Packages

# Beverages

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

### Standard

\$15pp ◦ \$20pp

#### Coffee & Tea

Regular Espresso

Filter Coffee

House selection of teas

Signature Coffees

Cold Pressed Juices

Soft Drinks

### Deluxe

\$50pp ◦ \$60pp

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

### Premium

\$60pp ◦ \$70pp

Includes options from the Deluxe 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*

### Coffee Tasting Experience

\$15pp

A personalised coffee tasting for your group with an opportunity to try four unique coffee styles.

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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](mailto:functions@industrybeans.com)

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

*"From the bottom of our hearts,  
thankyou! We really had the best  
day ever, and were blown away  
by the food, the atmosphere, how  
smoothly the night ran, and how  
beautiful the space looked."  
Bride, Wedding, December 2022*

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