

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.

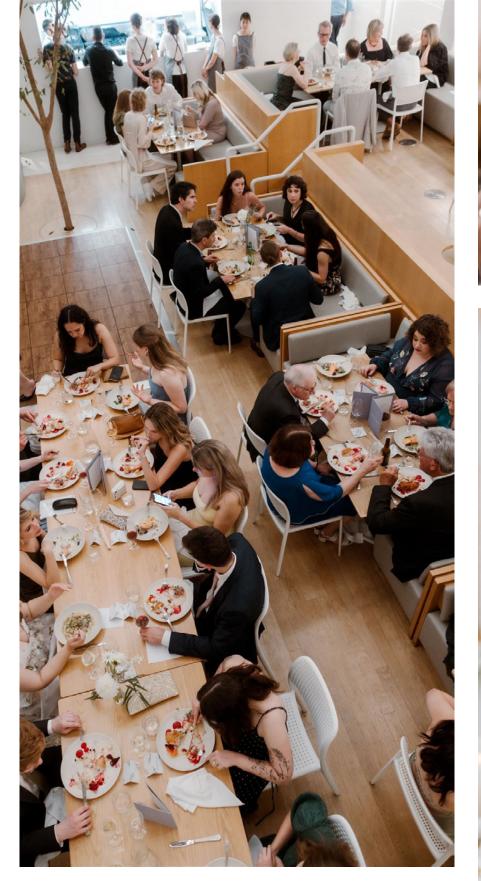
Capacity: up to 44 people

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.

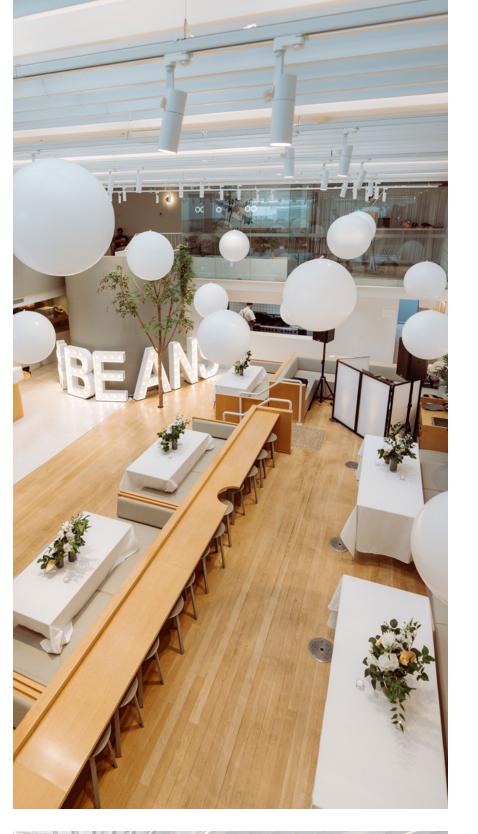
Capacity: up to 65 people













About Us

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)



Entree

Golden Granola Entrée v *vg

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

Mains

Avocado Smash * *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

Beetroot juniper relish and sourdough

IB Breakfast Roll nf *gf

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

Sweetcorn Fritter*

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



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 *df*vnf

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

Chilli Barramundi Toast nfgf

Chilli barramundi with sesame toast and bonito flakes

Mains

Coffee Rubbed Wagyu Burger 'gr nf

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

IB Fried Chicken Burger ^{nf}

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 *gfdf

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* of

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

Quinoa and Pomegranate Salad nf gf vg* df* v

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

Dessert

Mini Coffee Garden

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



Sample Menu

Set Banquet

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

\$65_{pp}
2 course

\$80_{pp}

Entrees

Quinoa and Pomegranate Salad nf gf vg* df* v

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

Fig and Haloumi Cigars nf v

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

Coffee Chaff Smoked Duck Pancakes of

Pickled cucumber, house chilli sambal and coriander

Mains

Buckwheat and Broccolini Bowl of gf df vg

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

Chicken and Charred Vegetables of gf

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 nf gfdf

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

Sticky Pork Belly nf gf

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

Crispy Grilled Snapper of

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

Dessert

Coffee Garden

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

Lemon Myrtle Panna Cotta ^{gf* nf}

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

Elderflower Tart v vg nf*

Pistachio tuille, lemon myrtle, fresh raspberries and coconut foam



Sample Menu

Cocktail Canapé

Minimum of 30 guests

\$ 2 a

7 Canapes

\$45
pp

Your selection of
3 classic 3 premium

Classic

Heirloom Tomato Tartlet of vith basil pesto and ricotta

Buckwheat Blinis nf gf

with sous vide salmon, avocado, Yarra Valley roe and lemon myrtle crème fraiche

Potato Rosti nf gf vg

with charred corn, pomegranate jelly and black bean salsa, coriander mayo

Manchego Croquette of v with black garlic and lime aioli

Baked Camembert Tartlet *
with earl grey honey, quince paste
and hazelnut

Premium

Popcorn Chicken

with charcoal bao bun, jalapeno mayo, and coleslaw

Chilli Barramundi nf gf

with sesame toast with bonito flakes (gf nf)

Wagyu Beef Slider

with chilli jam, cheddar and pickled zucchini

Twelve Hour Cured Kingfish of gf df

crispy chilli oil, compressed papaya, seaweed crisp and sunrise lime

Dessert

5 Canapes

Coconut Compressed Watermelon of gf vg with lime and yuzu gel

Peanut Butter Brownie with salted caramel gel

Coffee Garden ^v

with chocolate coffee crème, peanut chocolate soil, green matcha moss, chocolate twigs and coffee caviar

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.



