



*Catering &
Food Packages*

INDUSTRY BEANS

Catering

Industry Beans is proud to offer a curated range of elegant, easy to navigate food packages to elevate your meeting, presentation or event with style and ease.

Our approach to catering is all about quality, simplicity, and delight. Our experienced team will work with you to select the right menu for your group & accommodate any special considerations for your occasion.

Food Packages.

Canapés

From \$7 per canapé

Min 120 items

Shared Platters

From \$55 per box

Min 3 platters

Individual Lunch Boxes

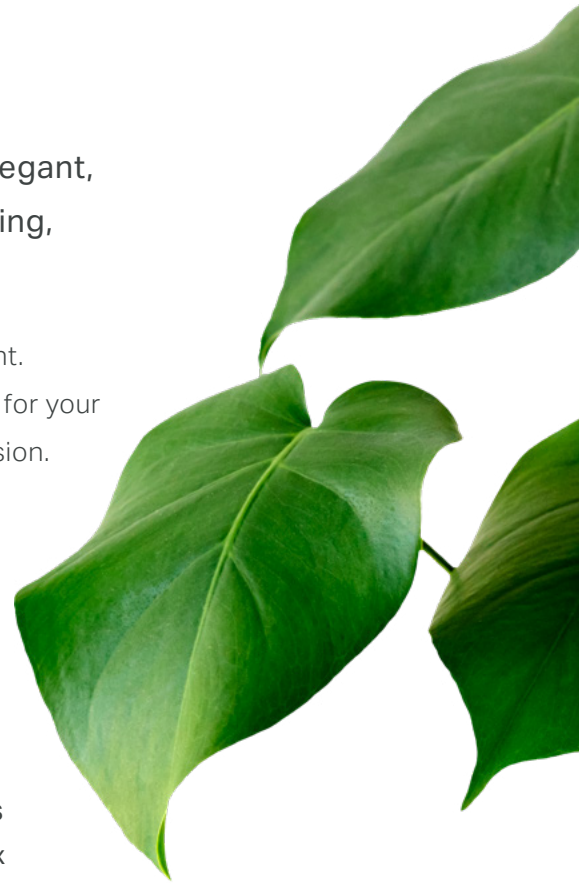
From \$25 per box

Min 10 boxes

Express Service Options

From \$55

Serves 10 people





Canapés

\$7_{ea}

Choose from a selection of signature canapés for service throughout your event

Minimum 30 per canapé | Minimum 120 canapés in total | Requires one week's notice

Savoury

Mini bruschetta ^{vg nf}

Artichoke mousse blini ^{gf nf*}

Beetroot & goats cheese crostini ^{v nf}

Heirloom tomato tartlet with basil pesto and ricotta ^{v nf}

Chia and linseed cracker, cream cheese, anchovies, crispy capers ^{gf nf}

Baked camembert tartlet with earl grey honey, quince paste and hazelnut ^v

Potato rosti with charred corn, pomegranate and black bean salsa ^{vg nf}

Buttery brioche bite, whipped goats cheese, fig puree, prosciutto ^{nf}

Truffle chicken & mushroom pillow sandwich ^{nf}

Sweet

Coffee garden with chocolate coffee crème, peanut chocolate soil, green matcha moss, chocolate twigs and coffee caviar ^v

Coconut compressed watermelon with lime and yuzu gel ^{vg gf nf}

Elderflower tart with mascarpone, pistachio tuile and raspberry ^v

Peanut butter brownie with salted caramel gel ^{v gf}

^v vegetarian | ^{vg} vegan | ^{gf} gluten free | ^{df} dairy free | ^{nf} nut free | ^{*} option



Individual Lunch Boxes

\$25_{pp}

Choose one lunch item, one salad and one sweet item

Minimum order of 10 boxes | Requires 72 hours notice

Lunch

The Daily Muffin^{v* nf}

IB fried chicken wrap^{nf}

Poached chicken sandwich^{* df nf}

Pumpkin & goats cheese wrap^{* v vg* nf}

Grilled zucchini & capsicum sandwich^{vg nf*}

Salads

Mini caesar salad^{nf}

Baby leaf salad^{vg nf gf}

Quinoa & pomegranate salad^{v df* vg* gf nf}

Sweets

Sweet muffin^{* v nf}

Honeyseed slice^{v nf gf}

Peanut butter brownie^{v gf}

Drinks

Hot Drinks

Coffee from \$4.80 | Tea from \$4.50

Cold Drinks

Fitzroy iced \$6 | Bubble coffee from \$7

Cans

Iced Long Black | Single Origin Cold Brew |

Sparkling Cold Brew | Cascara Spritz \$5

Juices

Valencia orange | Greens | Watermelon Plus \$7

Soft Drinks

Lemonade | Cola | Ginger Beer \$5

^ Please enquire for dietary information or substitution requests. Please note all menus are seasonal and are subject to change.

* Minimum order of 5.



^vvegetarian | ^{vg}vegan | ^{gf}gluten free | ^{df}dairy free | ^{nf}nut free | * option

Shared Platters

Choose from a selection of morning tea, breakfast, lunch, or dessert for grazing throughout your event.

Minimum order of 3 platters | Requires 72 hours notice



Breakfast

Serves 10

- A. Mini golden granola cup ^{v vg*} \$90
- B. The Daily Muffin ^{v* nf} \$100
- C. Avocado on toast ^{v vg* nf} \$90
- D. Ham & cheese OR tomato & cheese croissant ^{nf} \$110
- E. Ham & cheese OR tomato & cheese toastie ^{nf} \$90

Morning Tea

Serves 10

- A. Selection of pastries ^v \$75
- B. Selection of mini pastries ^v \$50
- C. Seasonal fruit ^{vg nf gf} \$65
- D. Selection of savoury OR sweet muffins ^{v nf} \$55

Desserts

Serves 10

- A. Grazing platter ^{v nf} \$85
- B. Sweet treats ^v \$55

Salads

Serves 8-12

- A. Chickpea & roasted pumpkin salad ^{v vg* gf nf} \$110
- B. Caesar salad ^{nf} \$110
- C. Chicken caesar salad ^{nf} \$140
- D. Quinoa and pomegranate salad ^{v df* vg* gf nf} \$110

Sandwiches & Wraps

Serves 8-12

- A. Assortment of sandwiches - poached chicken, steak chimichurri, grilled zucchini & capsicum \$150
- B. Assortment of wraps – ham, cheese & pickled zucchini, pumpkin & ricotta, IB fried chicken \$120



^v vegetarian | ^{vg} vegan | ^{gf} gluten free | ^{df} dairy free | ^{nf} nut free | * option

Express

Need it in a hurry?

These express options can be prepared with 24 hours' notice.

Serves 10

Option A:

Mini golden granola cup ^{v vg*}

\$90

Option B:

The Daily Muffin ^{v* nf}

\$100

Option C:

Avocado toast ^{v vg* nf}

\$90

Option D:

Ham & cheese OR tomato

& cheese toastie ^{nf}

\$90

Option E:

Peanut butter brownie

& honeyseed slice ^{v gf}

\$55

^vvegetarian | ^{vg}vegan | ^{gf}gluten free | ^{df}dairy free | ^{nf}nut free | ^{*}option





Get in touch

Let our team assist with catering your event. Reach out to our reservations & events team at functions@industrybeans.com to book one of our catering packages for your next occasion.

We can't wait to hear from you!

Private Dining

Need a space to host your meeting or event?

We have private dining rooms available at our Chadstone, Melbourne and Newstead, Brisbane locations. Perfect for a business meeting, presentation, intimate get together or anything in between! Host your team or group in one of our private dining rooms and enjoy full-service on demand.

Private Dining Room Hire:

Inclusive of food & beverages

Half day package minimum spend \$300

Full day package minimum spend \$500

Packages Include:

Exclusive private room hire

Sparkling & still water for the table

Full service a la carte brunch and lunch

TV with HDMI cord or Bluetooth connection

Complimentary Wi-Fi access

Food & Beverage Selection:

(minimum 6 people)

Freshly brewed coffee from \$30

House selection of teas from \$30

Freshly baked pastries from \$45

House baked sweet and savoury muffins \$27

Seasonal fruit platter \$80

House baked sweet treats from \$33

