

INDUSTRY BEANS

FUNCTIONS AT INDUSTRY BEANS

Industry Beans is proud to offer a curated range of elegant, easy to navigate food & drink packages to let you celebrate with style and ease!

If you're thinking about bringing together family, friends or colleagues, we'd love to help. Our approach to events is all about quality, simplicity and delight. Our experienced team will work with you to select the best space in our venue, the right menu for your guests & any special considerations for your occasion. Whether you're a group of 6 or 100, we'd love to have you!

We have three beautiful flagship venues available to host your event in Newstead, Brisbane and Chadstone and Fitzroy, Melbourne. We have exclusive dining areas available to offer you the privacy you need in both Melbourne and Brisbane.





FOOD PACKAGES

Sit down, cocktail, or something in between?
Choose from our three easy options for service style ...

OPTION 1:

COCKTAIL STYLE (minimum 30 people)

5 canapes \$32 per person
7 canapes \$42 per person

OPTION 2:

SIT DOWN SET MENU (minimum 25 people)

including still & sparkling water

2 course \$55 per person
3 course \$70 per person
2 course + shared cheese & charcuterie \$67pp

OPTION 3:

A LA CARTE BRUNCH OR LUNCH (up to 25 people)

including coffee, tea or juice for 2 hours

2 course brunch \$45 pp
3 course lunch \$55 pp

Make it bottomless with Sparkling wine or Mimosas for an additional \$20 pp

DRINKS PACKAGES

Premium wines, local beers, freshly brewed coffee, tea, juices and sodas

2-hour drinks package \$45 per person
3-hour drinks package \$55 per person
Welcome drink add-on \$10 per person

Ask us about adding our Signature Cocktails to your package

Or select a 'pay-as-you-go' option, allowing your guests to order from our full cocktail, wine and drinks menu; or pre-paid bar tab, to cover the costs for your guests at your discretion.





COCKTAIL STYLE

CANAPE SELECTION (minimum 30 people)

including still & sparkling water

5 canapes \$32 per person

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

7 canapes \$42 per person

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

CLASSIC

Heirloom tomato tartlet with basil pesto and ricotta ^{vnf}

Buckwheat blinis with sous vide salmon, avocado, Yarra Valley roe and lemon myrtle crème fraiche ^{gfnf}

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

Manchego croquette with black garlic and lime aioli ^{vnf}

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

Twelve hour cured kingfish, with crispy chilli oil, compressed papaya, seaweed crisp and sunrise lime ^{gdfnf}

PREMIUM

Popcorn chicken with charcoal bao bun, jalapeno mayo and butter pickle zucchini

Chilli barramundi with sesame toast with bonito flakes ^{gfnf}

Prawn bun with barramundi, Yarra Valley roe, jalapeno mayo and chives

Wagyu beef slider with chilli jam, cheddar and pickled zucchini

DESSERT

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

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

Peanut butter brownie with salted caramel gel ^{vgf}

INDUSTRY BEANS ALL INCLUSIVE EVENT PACKAGE

Everything you need for a party to remember. With our cocktail-style event package, you will enjoy exclusive access to the entire venue, a curated selection of canapes and beverages plus a celebratory Sparkling wine or Mimosa for your guests on arrival!

\$100 PP ALL INCLUSIVE (minimum 30 people)

Welcome glass of Sparkling wine or Mimosa for guests on arrival

A 3-hour premium beverage package

Your selection of 5 canapés or let us choose for you

No additional venue hire fees

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





SIT DOWN

SET MENU (minimum 25 people)

including still & sparkling water

2 course \$55 per person

3 course \$70 per person

2 course + shared cheese & charcuterie \$67 per person

ENTREES

Twelve Hour Cured Kingfish ^{nf gf df}
Crispy chilli oil, compressed papaya, seaweed crisp and sunrise lime

Lemon Myrtle Pumpkin ^{vg gf}
Grilled pumpkin, macadamia cream, toasted seeds and native wild herbs

Fig and Haloumi Cigars ^{v nf}
Brik pastry, fig, sage, spiced honey and bush dukkha 'ash'

Coffee Chaff Smoked Duck Pancakes ^{nf}
Pickled cucumber, house chilli sambal and coriander

Native Grains Entree ^{vg gf nf}
Braised grains, wild herbs, native currents, crispy red beans, avocado mousse, seasonal vegetables and wattleseed dressing

Charred Octopus ^{df}
Romesco sauce, herb oil and squid ink tuille

MAINS

Native Grains ^{vg gf nf}
Braised grains, wild herbs, native currents, crispy red beans, avocado mousse, seasonal vegetables and wattleseed dressing

Chicken & Munthari Berry ^{gf}
Free range chicken, munthari berries, salt bush, caramelised cauliflower, baby beets, raspberry poached rhubarb, beet gel and sorrel

Salmon Garden ^{gf df nf}
Tea dusted sous vide salmon served medium-rare, native succulents, pickled daikon & cucumber, purple congo potato, edible sand, Yarra Valley roe and wakame foam

Red Pepper Seared Rare Beef ^{df nf gf}
Grilled green beans, shiso leaf, yuzu, nashi pear, caramelised shallots and espresso jus

Truffle Gnocchi ^{v nf}
Wild mushrooms, zucchini, parsnip, 10 months aged comte and basil emulsion

Crispy Skin Barramundi ^{gf nf}
Orange and caper butter, celeriac foam and sweet potato crisps

Crispy Pork Belly ^{gf nf}
Parsnip puree, baby pickled onion, bacon jam, wilted spinach and beetroot gel

DESSERTS

Coffee Garden ^v
Chocolate coffee crème, peanut chocolate soil, green matcha moss, berry gelato, chocolate twigs and coffee caviar

Butterscotch Creme Brulee ^{v nf gf}
served with candied orange and espresso foam

Elderflower Tart ^{vg}
served with pistachio tuille, lemon myrtle, fresh raspberries and coconut foam

Sunrise Lime Tart ^{v nf}
served with rosewater Italian meringue and fresh blueberries

Agave, Coconut & Lime Panna Cotta ^{v gf nf}
served with mango tapioca and pineapple foam





A LA CARTE BRUNCH OR LUNCH

(up to 25 people)

including coffee, tea or juice for 2 hours

Make it bottomless for an additional \$20 pp with Sparkling Wine or Mimosa

2 course brunch \$45pp

entrée to start followed with guests' selection of main

ENTREES

Golden Granola ^v

House made granola, rosewater compressed watermelon, yoghurt, seasonal fruit and orange gel

MAINS

Overnight Oats ^{vg,nf}

Tea-soaked oats, chia crumble, caramelised ginger foam and fresh and dehydrated fruits

Avocado Smash ^v

Whipped ricotta, sunrise lime gel, beetroot dust, green tea sea salt and sourdough

Porcini Nest ^{vnf}

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

Eggs & Relish ^{vnf}

Scrambled, poached or fried, beetroot juniper relish and sourdough with a side of choice

IB Breakfast Roll

Wood smoked bacon, fried egg, avocado smash, triple cheese, chilli jam and rocket

3 course lunch \$55pp

guests' selection of entrée and main, with dessert to finish

ENTREES

Native Grains ^{vg,gf,nf}

Braised grains, wild herbs, native currents, crispy red beans, avocado mousse, seasonal vegetables and wattleseed dressing

Fig & Halloumi Cigars ^{vnf}

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

MAINS

Coffee Rubbed Wagyu Burger ^{nf}

Chilli jam, cheddar, pickled zucchini and charcoal bun

IB Fried Chicken Burger ^{nf}

Creole rubbed chicken, beetroot and carrot slaw, buffalo cream cheese, jalapeno mayo and brioche bun

Chicken & Munthari Berry ^{gf}

Free range chicken, munthari berries, salt bush, caramelised cauliflower, baby beets, raspberry poached rhubarb, beet gel and sorrel

Truffle Gnocchi ^{vnf}

Wild mushrooms, zucchini, parsnip, 10 months aged comte and basil emulsion

DESSERTS

Mini Coffee Garden ^v

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





PRIVATE DINING

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*

Private Dining 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

Note: all menus are seasonal and are subject to change





Let our team help you plan your event with style and ease!

Reach out to our reservations & events team at functions@industrybeans.com to book your next occasion with us or visit industrybeans.com for more information.

We can't wait to hear from you!

