



Newstead
*function &
event packages*

INDUSTRY BEANS

Photo: Stories by Ash

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.



"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

Our Spaces



The Mezzanine.

Suitable for private dining or meetings of up to 12 people. Located on the upper floor of our venue, the room is exclusive to use and has access to our in-house TV and whiteboard.



The Raised Area.

Ideal for intimate celebrations and gatherings of up to 30 seated guests. Perched a couple steps higher than floor level, this area allows 360-degree views of the entire venue.



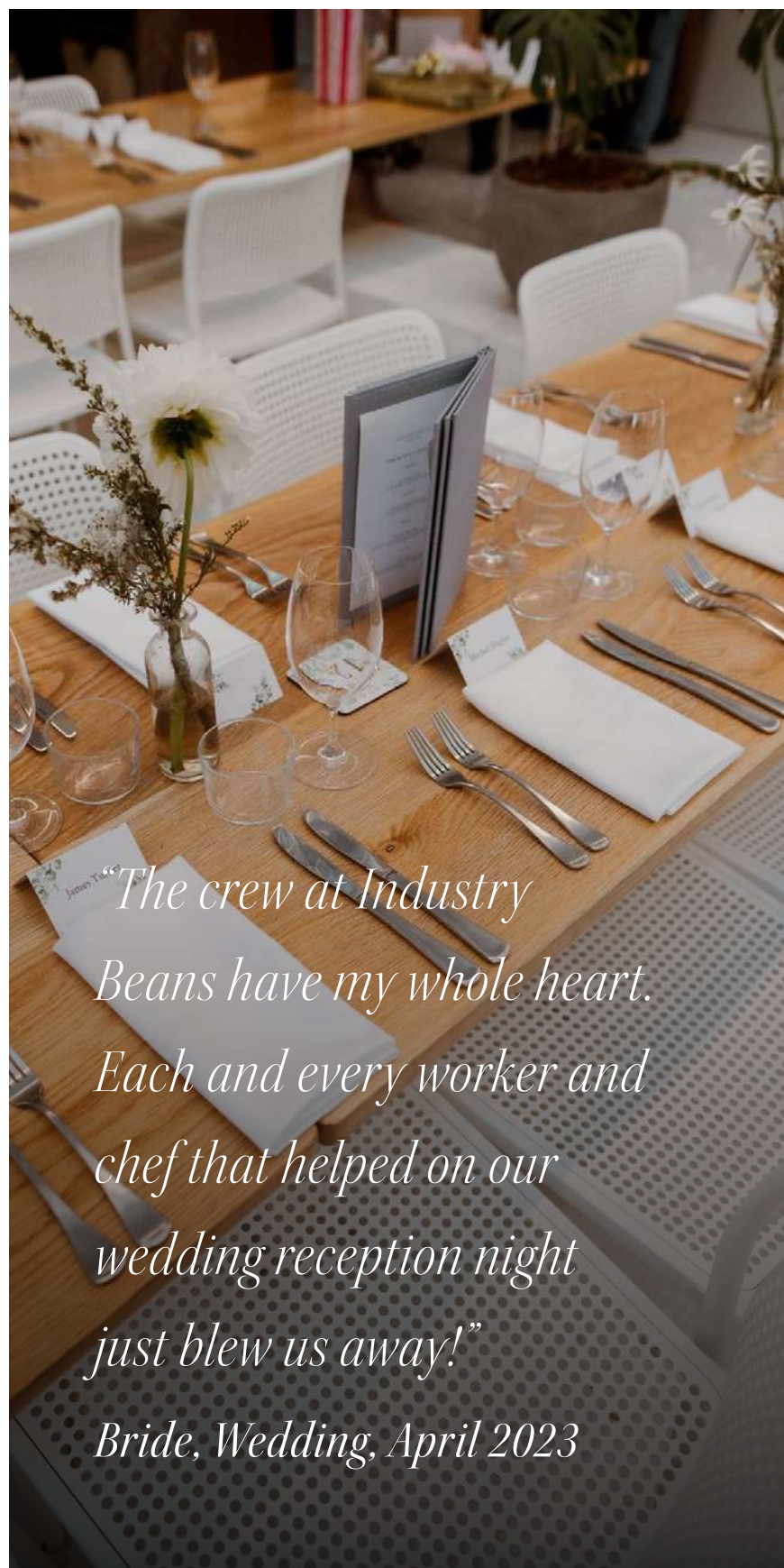
The Dining Room.

Located beside our spiral staircase and fully grown indoor tree. Seating up to 44 people across several tables, the space features extra high ceilings and filtered natural light for an open layout.



The Courtyard.

A light filled space surrounded by an abundance of floor to ceiling windows. Visible from the moment you enter our venue, the area can seat up to 56 guests.



"The crew at Industry Beans have my whole heart. Each and every worker and chef that helped on our wedding reception night just blew us away!"
Bride, Wedding, April 2023



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 100 guests seated or 150 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!

Photos: Stories by Ash

2 Course Sample Menu

A La Carte Brunch

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

Entree

Golden Granola Entrée

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

Mains

Avocado Smash

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

Porcini Nest

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

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

Dessert

Mini Coffee Garden

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

\$55 pp

with coffee, tea,
or juice for 2 hours



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, main, and dessert)

Entree

Truffled Mushroom Rosti

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

Togarashi Beef

Romesco sauce and pickled fennel

Mains

Coffee Rubbed Wagyu Burger

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

IB Fried Chicken Burger

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

Chicken and Charred Vegetables

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

Spring Pea Orecchiette

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

Quinoa and Pomegranate Salad

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

\$65 pp

with coffee, tea,
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Sample Menu

Sit Down

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

Entrees

Quinoa and Pomegranate Salad

Massaged kale, beetroot-dusted poached egg, charred corn, heirloom cherry tomatoes, crispy black beans, linseed & chia crackers and chimichurri dressing (v df* vg* gf nf)

Fig and Haloumi Cigars

Brik pastry, fig, sage, spiced honey and bush dukkha 'ash' (v nf)

Coffee Chaff Smoked Duck Pancakes

Pickled cucumber, house chilli sambal and coriander (nf)

Mains

Buckwheat and Broccoli Bowl

Charred broccolini, kale, quinoa, cranberries, maple pumpkin whipped chickpeas, zucchini ribbons, watermelon radish and buckwheat & sunflower seed dukkha (vg gf df nf)

Chicken and Charred Vegetables

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 (gf nf)

Red Pepper Seared Rare Beef

Grilled green beans, shiso leaf, yuzu, nashi pear, caramelised shallots and espresso jus (df nf gf)

Sticky Pork Belly

Apple and cardamon puree, pickled petite onions, wilted spinach, prosciutto chards, and chilli jam (gf nf)

Crispy Grilled Snapper

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

\$65_{pp}
2 course

\$80_{pp}
3 course

Dessert

Coffee Garden

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

Lemon Myrtle Panna Cotta

Raspberry gel, elderflower jelly, raspberries, strawberries and matcha moss (gf* nf)

Elderflower Tart

Pistachio tuille, lemon myrtle, fresh raspberries and coconut foam (v vg nf*)

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Sample Menu

Cocktail Canapé

Minimum of 30 guests

Classic

Heirloom Tomato Tartlet

with basil pesto and ricotta (v nf)

Buckwheat Blinis

with sous vide salmon, avocado, Yarra Valley roe and lemon myrtle crème fraîche (gf nf)

Potato Rosti

with charred corn, pomegranate jelly and black bean salsa, coriander mayo (vg gf nf)

Manchego Croquette

with black garlic and lime aioli (v nf)

Baked Camembert Tartlet

with earl grey honey, quince paste and hazelnut (v)

Premium

Popcorn Chicken

with charcoal bao bun, jalapeno mayo, and coleslaw

Chilli Barramundi

with sesame toast with bonito flakes (gf nf)

Wagyu Beef Slider

with chilli jam, cheddar and pickled zucchini

Twelve Hour Cured Kingfish

crispy chilli oil, compressed papaya, seaweed crisp and sunrise lime (gf df nf)

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

with lime and yuzu gel (vg gf nf)

Peanut Butter Brownie

with salted caramel gel (v g)

Coffee Garden

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.

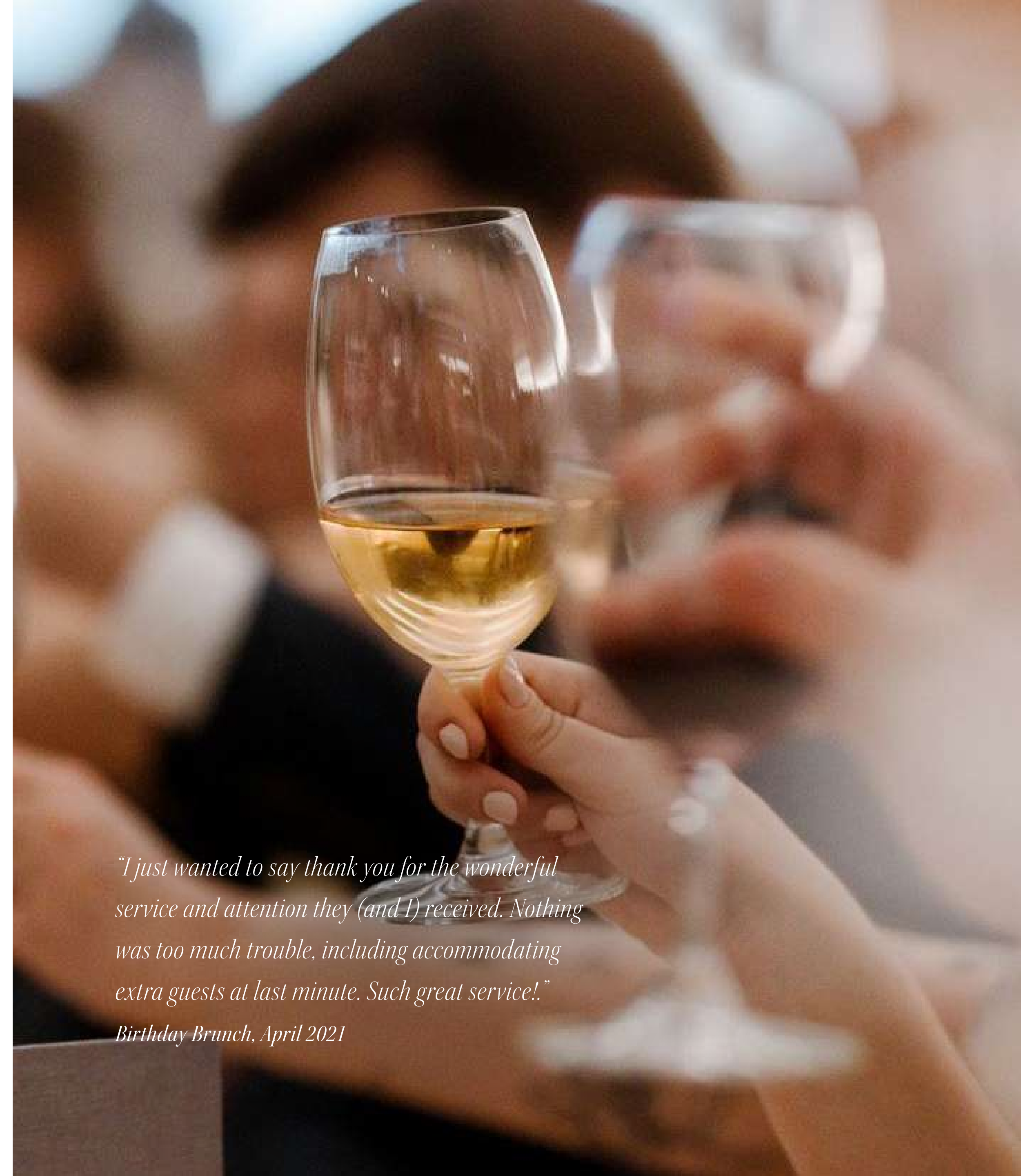
Add-ons

Prosecco on arrival \$12pp

Cocktail on arrival \$15pp

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

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"I just wanted to say thank you for the wonderful service and attention they (and I) received. Nothing was too much trouble, including accommodating extra guests at last minute. Such great service!"

Birthday Brunch, April 2021



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)

NEWSTEAD

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