



Chadstone
*function &
event packages*

INDUSTRY BEANS

About Us

Welcome to Industry Beans

Nestled in a beautiful setting, just outside The Fashion Capital, Industry Beans Chadstone is the perfect canvas for your celebrations.

Specialising in both off site catering and events in our venue, we have packages available to suit a range of celebrations including:

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|---------------------|-----------------------------|
| Engagements | Corporate/Business Meetings |
| Weddings | Training Workshops |
| Birthday Milestones | Product Launches |
| Baby/Bridal Showers | School Formals |
| Christmas Parties | Off Site Catering |

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 Private Dining Room.

Suitable for private dining or meetings of up to 10 people. With the ability to be fully closed off from the main venue, our dining room is intimate and private, with access to our in house TV.



The Atrium.

Ideal for celebrations and gatherings up to 62 people, our atrium area is a beautiful space, light filled and green providing a semi-private area for larger groups.



About Us

The Venue

Designed to be light, bright and open, we offer exclusive use of our full venue for events after 5:00pm.

Featuring shades of white and grey, warmed up with oak timber throughout, our entire venue can host up to 100 guests seated or 120 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 ^{v *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 ^v

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

\$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 ^{*df *v nf}

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

Chilli Barramundi Folded Eggs ^{nf *gf}

Chilli barramundi with sesame toast and bonito flakes

Mains

Coffee Rubbed Wagyu Burger ^{*gf 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 ^{*gf df}

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 ^{*v nf}

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 ^v

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

\$65_{pp}
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 ^{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 ^{nf}

Pickled cucumber, house chilli sambal and coriander

Mains

Buckwheat and Broccolini Bowl ^{nf 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 ^{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 gfd}

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

Sticky Pork Belly

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

Crispy Grilled Snapper ^{nf}

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

\$65_{pp}
2 course

\$80_{pp}
3 course

Dessert

Coffee Garden ^v

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



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Sample Menu

Cocktail Canapé

Minimum of 30 guests

Classic

Heirloom Tomato Tartlet ^{nf v}
with 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 ^{nf v}
with black garlic and lime aioli

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

Premium

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

Chilli Barramundi Folded Eggs ^{nf *gf}
with sesame toast and bonito flakes

Wagyu Beef Slider
with chilli jam, cheddar and pickled zucchini

Twelve Hour Cured Kingfish ^{nf gf df}
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 ^{nf gf vg}
with lime and yuzu gel

Peanut Butter Brownie ^{v gf}
with salted caramel gel

Coffee Garden ^v
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

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