



THE ANGUS BARN

BANQUET PRIVATE DINING ROOMS

Thank you for your interest in planning your special dinner event in our Banquet Private Dining Rooms.

The Angus Barn Steakhouse, a Raleigh icon serving American style cuisine including in-house aged steaks, fresh seafood, local grown vegetables, and homemade desserts.

The banquet rooms are booked for a minimum of 15 guests up to 100 guests. We have different size banquet rooms to offer.

You are welcome to book a banquet room for less than 15-guests, but you will be required to pay for 15 guests at menu price.

There is a room fee depending on the size of your party and the day of the week, this will be assessed at the time of booking.

We host private dinner events Monday through Thursday.

Guests may book the room as early as 5:00pm and the room is available for 4 hours after the scheduled start time.

We require a \$250 non-refundable deposit upon signing a contract to secure your date. The deposit will be deducted from the final bill at the conclusion of the event.



Your menu will be a prix fixe menu, prepared just for you that evening. Our Chef will adhere to guests allergies and dietary restrictions. These will be chef's choice.

In addition to the per person menu cost, we will add tax and 20% gratuity. Non-alcoholic beverages (tea, soda & coffee) are included in the per person menu pricing.

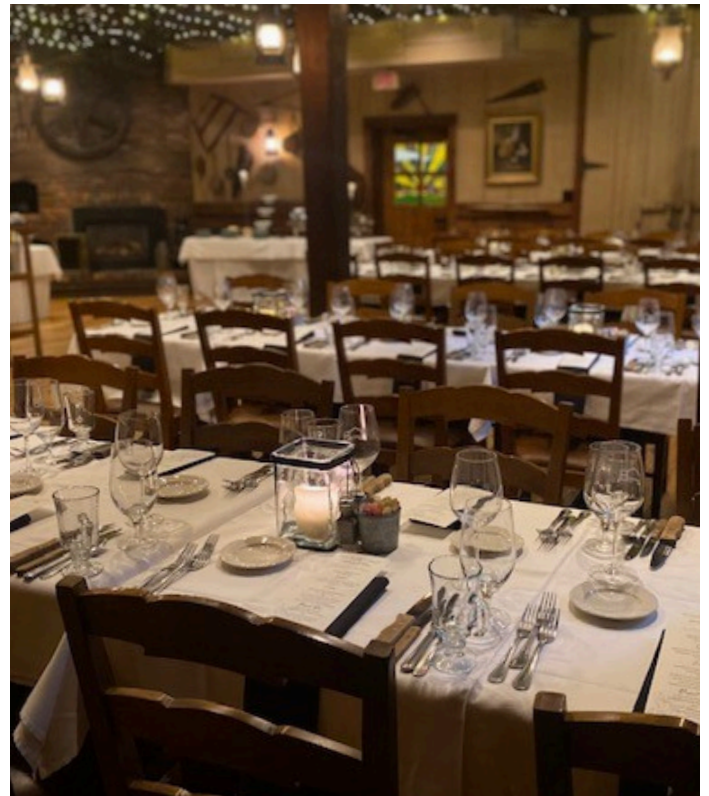
All of our banquet menus include 2 glasses of wine, beers or house liquor drinks per person. After guests reach the 2 included drinks per person, we can continue bar service by consumption or a cash bar (fees may apply).

Ask about our Cocktail Menu if you are looking for an event a bit more informal!



Our Private Banquet Rooms are decorated in the traditional Angus Barn decor of red checkered table cloths, red napkins and lanterns. The tables are long rectangular tables.

At The Angus Barn, we understand that every event is unique, and we take pride in offering a fully customizable experience. Whether you envision an elegant and formal affair or a relaxed and casual gathering, our team will work closely with you to tailor every aspect of your event to your specific desires. We welcome special requests for decorations, ensuring that your event is a true reflection of your vision.



The Owners, Chef, Management and Staff have combined their efforts, commitment and talents to develop and present for you a special & unforgettable dining experience

Room Information:

- Banquet Private Rooms are available Monday through Thursday.
- The Banquet Rooms can be booked for a minimum of 15 up to 100 guests.
- You are welcome to book a Banquet Private Room for less than the 15 guest minimum, but you will be required to pay for 15 guests at menu price.
- There is a room fee in addition to the menu price and will be determined at booking.
- The room is available to your guests as early as 5:00pm and is yours for 4 hours after the scheduled guest arrival time.

Room assignments:

- Your private room assignment, and table set-up are at the Angus Barn's management's discretion.
- Our Banquet Private Rooms are adjacent to one another with moveable walls between the rooms. You may be placed next to a party that has a speaker or scheduled program.

Reservation Confirmation and Cancellation Policy:

- To reserve your Banquet Private Room, a \$250 deposit is required at the time the contract is signed to secure your date. This deposit will be deducted from the final bill at the conclusion of the event.
- Cancellations less than 3 full days prior to the event date will result in the forfeiture of your deposit and a \$50.00 per person cancellation fee based on your current guest count.
- Please communicate cancellations in writing only. Our Banquet Private Event Coordinator will then confirm your request.
- Business days are Monday through Friday 10:00am to 5:30pm.

Final Guest Count:

- The final guest count should be emailed directly to the banquet event coordinator (elizabeth.carpenter@angusbarn.com) 3 full days prior to the event date (not to include the event date) to avoid “No-show” charges. See contract for exact date.
- You will be charged for your final count or attending guests, whichever is higher.

Plated Dinner Menu:

- The dinner is a “prix-fixe menu”, meaning all guests have the same item for each course. The host selects the menu prior to the event.
- All our banquet menus include 2 glasses of wine, beer, or house liquor drinks per person.
 - Pricing may be subject to change.

Decorations:

- You are welcome to bring in approved decorations & attach items to the walls, provided they don't cause any damage, marks or leave residue behind.
- We ask that no glitter and/or confetti not be used.

Audio Visual Equipment Rental:

- Screen/Set up & Projector --- **\$350.00**
- TV --- **\$300**
- Lavalier or Handheld Microphone & Bose Speaker --- **\$300**
- Laser Pointer/Slide Advancer --- **\$75.00**
- Laptop --- **\$150**
- Podium --- **\$100**
- Hardline Set up (Recommended for online presentations/video streaming) -- **\$200**
 - **ADD:** Webcam to hardline set up (includes set up fee) --- **+\$100**
 - **For virtual presentations/conferences/zoom calls**

Payment method:

- We accept all major credit cards and cash. The final bill will be presented on one check.
- We ask that the host provide a credit card on site the night of your event for the final bill.

Additional Fees:

- All food & beverages will be taxed at 8.25%.
- 20% gratuity will be automatically added to all food and beverage items.
- The room fee & audio-visual equipment will be taxed at 7.25%.

A P P E T I Z E R S

*Enjoyed During The
Event Social Time*

Chicken Offerings - \$5.00 per person per app

- Teriyaki Chicken Dumplings with a Hoisin Glaze

Seafood Offerings - \$6.00 per person per app

- Crab Stuffed Mushrooms
- Crab Dip Tartlets
- Shrimp Cocktail

Beef/Pork Offerings

- Filet Mignon Meatballs in Red Wine Jus \$5.00pp
- Ms. Betty's Mini Country Ham & Pimento Cheese Biscuits \$4.50pp
- Sausage Stuffed Mushrooms \$4.50pp
- Braised Boneless Beef Short Rib Tartlets \$4.00pp

Vegetarian Offerings - \$4.00 per person per app

- Mozzarella, Cherry Tomato Tortellini Skewer
with Balsamic Glaze & Pesto Sauce
- Goat Cheese, Cranberry & Walnut Tartlets with a Red Pepper Jelly
- Fried Pole Beans with Sweet Thai Chili Sauce
- Spicy Potato Wedges with a vegetarian sour cream dip
- Homemade pimento cheese on baked crostini
- Spinach Artichoke Tartlets
- Gnocchi in a Sage Brown Butter Sauce
- Stuffed Mushroom Caps with Pecans & Fire Roasted Tomatoes

APPETIZERS CONTINUED

Mediterranean Crudite - \$10.00 per person

- A gourmet spread including...
 - Assortments of Meats & Cheeses
 - Assortment of Relishes & Fresh Vegetables
 - Assortment of Crackers & Angus Barn Homemade Crackers
 - House Cheddar & Blue Cheeses
 - Mixed Nuts
 - Specialty Jam

FAMILY STYLE SIDES - \$6.00 Per Person Per Side

*Enjoyed During The Event
Seated Dinner Time*

- Sauteed Mushroom Buttons (with white wine & garlic)
- Steamed Asparagus (with Bearnaise)
- Smoked Cheddar Mac & Cheese
- Roasted Broccoli (with pecorino & basil butter)



House Bar Package
(included in per person menu price)

Wild Turkey 101 - Kentucky Straight Bourbon
Jack Daniel's - Tennessee Whiskey
Absolut - Swedish Vodka
Tanqueray - London Dry Gin
Bacardi Superior - White Rum
Jose Cuervo - Gold Tequila
Dewer's White Label - Blended Scotch

B A N Q U E T
B A R
P A C K A G E S



Premium Bar +\$5.00 per person

Maker's Mark - Kentucky Straight Bourbon
Jack Daniel's Gentleman Jack - Tennessee Whiskey
Tito's - American Vodka
Hendricks - Scottish Infused Gin
Bacardi Superior - White Rum
Captain Morgan - Spiced Rum
Don Julio - Reposado Tequila
Casamigos Blanco - Silver Tequila
Glenfiddich - Single Malt Scotch

Top Shelf Bar +\$10.00 per person

Maker's 46 - Kentucky Straight Bourbon
Jack Daniel's Gentleman Jack - Tennessee Whiskey
Tito's - American Vodka
Grey Goose - French Vodka
Hendricks - Scottish Infused Gin
Bacardi Superior - White Rum
Captain Morgan - Spiced Rum
Patron - Reposado Tequila
Patron - Silver Tequila
The Macallan 12 Year Double Cask - Single Malt Scotch



All packages subject to item availability. The Angus Barn may substitute similar type & quality as necessary

Best of The Barn Trio

Social

Angus Barn Crudites with House Cheddar and Bleu Cheese,
Homemade Crackers, and Barbecued Ribs with Angus Barn BBQ Sauce

Salad (host to select one for all guests)

1. Mixed Greens Salad
with Spiced Pecans & Tomatoes
Tossed in a Champagne Vinaigrette

2. Spinach Salad
with Diced hard-boiled eggs, bacon bits, red onion,
sliced mushroom buttons and croutons
Topped with a Warm Poppy Seed Dressing

Entree Trio

Aged Black Angus Beef Tenderloin with Red Wine Jus,
Grilled Chicken with White Wine Beurre Blanc Sauce and

(Host to select ONE Seafood for ALL Guests)

NC Crab Cake OR Maine Lobster Tail

Served with Sauteed Green Beans with Red & Yellow Peppers,

(Choice of Potato; Host to select one for all guests)

1. Creamy Potatoes Gratin
2. Goat Cheese Mashed Potatoes
3. Classic Mashed Potatoes

and Fresh Baked Bread

Dessert Duo

Chocolate Chess Tartlet with homemade Whipped Cream and
New York Cheesecake Round with Fresh Strawberries

Included Drink Package

Includes choice of 2; beers, glasses of wine or house liquor drinks per person

Host can choose to continue the bar by consumption & add additional drinks to final bill

Inclusive of coffee, sweet & unsweet tea, can pepsi products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change

Classic Surf & Turf Menu

Social

Angus Barn Crudites with House Cheddar and Bleu Cheese,
Homemade Crackers, Shrimp Cocktail and
Barbecued Ribs with Angus Barn BBQ Sauce

Salad (host to select one for all guests)

1. Mixed Greens Salad
with Spiced Pecans & Tomatoes
Tossed in a Champagne Vinaigrette

2. Spinach Salad
with Diced hard-boiled eggs, bacon bits, red onion,
sliced mushroom buttons and croutons
Topped with a Warm Poppy Seed Dressing

Entree Duo

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Maine Lobster Tail

Served with Sauteed Green Beans with Red & Yellow Peppers,

(Choice of Potato; Host to select one for all guests)

1. Creamy Potatoes Gratin
2. Goat Cheese Mashed Potatoes
3. Classic Mashed Potatoes

and Fresh Baked Bread

Dessert Duo

Chocolate Chess Tartlet with homemade Whipped Cream and
New York Cheesecake Round with Fresh Strawberries

Included Drink Package

Includes choice of 2; beers, glasses of wine or house liquor drinks per person

Host can choose to continue the bar by consumption & add additional drinks to final bill

Inclusive of coffee, sweet & unsweet tea, can peps products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change

Angus Barn Trio Menu

Social

Angus Barn Crudites with House Cheddar and Bleu Cheese,
Homemade Crackers, and Barbecued Ribs with Angus Barn BBQ Sauce

Salad (host to select one for all guests)

- | | |
|---|---|
| 1. Mixed Greens Salad
with Spiced Pecans & Tomatoes
Tossed in a Champagne Vinaigrette | 2. Spinach Salad
with Diced hard-boiled eggs, bacon bits, red onion,
sliced mushroom buttons and croutons
Topped with a Warm Poppy Seed Dressing |
|---|---|

Entree Trio

Aged Black Angus Beef Tenderloin with Red Wine Jus, Grilled Pesto Chicken
& Classic Marinated Shrimp

Served with Sauteed Green Beans with Red & Yellow Peppers,

(Choice of Potato; Host to select one for all guests)

1. Creamy Potatoes Gratin
2. Goat Cheese Mashed Potatoes
3. Classic Mashed Potatoes

and Fresh Baked Bread

Dessert Duo

Chocolate Chess Tartlet with homemade Whipped Cream and
New York Cheesecake Round with Fresh Strawberries

Included Drink Package

Includes choice of 2; beers, glasses of wine or house liquor drinks per person

Host can choose to continue the bar by consumption & add additional drinks to final bill

Inclusive of coffee, sweet & unsweet tea, can Pepsi products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change

Roasted Ribeye Menu

Social

Angus Barn Crudites with House Cheddar and Bleu Cheese,
Homemade Crackers, and Barbecued Ribs with Angus Barn BBQ Sauce

Salad (host to select one for all guests)

1. Mixed Greens Salad
with Spiced Pecans & Tomatoes
Tossed in a Champagne Vinaigrette

2. Spinach Salad
with Diced hard-boiled eggs, bacon bits, red onion,
sliced mushroom buttons and croutons
Topped with a Warm Poppy Seed Dressing

Entree

Aged Black Angus Slow Roasted Ribeye
Served with our House Seasoning, Au Jus & Horseradish Cream Sauce
Served with Sautéed Green Beans with Red & Yellow Peppers,

(Choice of Potato; Host to select one for all guests)

1. Creamy Potatoes Gratin
2. Goat Cheese Mashed Potatoes
3. Classic Mashed Potatoes

and Fresh Baked Bread

Dessert Duo

Chocolate Chess Tartlet with homemade Whipped Cream and
New York Cheesecake Round with Fresh Strawberries

Included Drink Package

Includes choice of 2; beers, glasses of wine or house liquor drinks per person
Host can choose to continue the bar by consumption & add additional drinks to final bill
Inclusive of coffee, sweet & unsweet tea, can peps products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change

Tenderloin & Seafood Duo

Social

Angus Barn Crudites with House Cheddar and Bleu Cheese,
Homemade Crackers, and Barbecued Ribs with Angus Barn BBQ Sauce

Salad (host to select one for all guests)

1. Mixed Greens Salad
with Spiced Pecans & Tomatoes
Tossed in a Champagne Vinaigrette

2. Spinach Salad
with Diced hard-boiled eggs, bacon bits, red onion,
sliced mushroom buttons and croutons
Topped with a Warm Poppy Seed Dressing

Entree Duo

Aged Black Angus Beef Tenderloin with Red Wine Jus,

(Host to select ONE Seafood for ALL Guests).

1. North Atlantic Salmon
with dill butter

2. Classic Marinated
Shrimp

3. Grilled Tuna with Chimichurri
*Includes Shrimp Cocktail
during the social

Served with Sautéed Green Beans with Red & Yellow Peppers,

(Choice of Potato; Host to select one for all guests)

1. Goat Cheese Mashed Potatoes
2. Classic Mashed Potatoes

and Fresh Baked Bread

Dessert Duo

Chocolate Chess Tartlet with homemade Whipped Cream and
New York Cheesecake Round with Fresh Strawberries

Included Drink Package

Includes choice of 2; beers, glasses of wine or house liquor drinks per person

Host can choose to continue the bar by consumption & add additional drinks to final bill

Inclusive of coffee, sweet & unsweet tea, can pepsi products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change

COCKTAIL MENU

Room Set up is standing room only

Stationed

- Angus Barn Crudites
- Angus Barn Homemade Crackers with House Cheddar and Bleu Cheese
- Beef Tenderloin Cocktail Sandwiches
with Red Wine Jus & Creamy Horseradish sauce

Choice of 4 stationed appetizers

- Chicken Offerings
 - Teriyaki Chicken Dumplings with a Hoisin Glaze
 - Seafood Offerings
 - Crab Stuffed Mushrooms
 - Crab Dip Tartlets
 - Shrimp Cocktail
 - Beef & Pork Offerings
 - Filet Mignon Meatballs in Red Wine Jus
 - Ms. Betty's Mini Country Ham & Pimento Cheese Biscuits
 - Sausage Stuffed Mushrooms
 - Braised Boneless Beef Short Rib Tartlets
 - Vegetarian Offerings
 - Mozzarella, Cherry Tomato Tortellini Skewer
with Balsamic Glaze & Pesto Sauce
 - Goat Cheese, Cranberry & Walnut Tartlets with a Red Pepper Jelly
 - Fried Pole Beans with Sweet Thai Chili Sauce
 - Spicy Potato Wedges with a vegetarian sour cream dip
 - Homemade pimento cheese on baked crostini
 - Spinach Artichoke Tartlets
 - Gnocchi in a Sage Brown Butter Sauce
 - Stuffed Mushroom Caps with Pecans & Fire Roasted Tomatoes
- + Mediterranean Crudité Spread - \$10.00 per person

Stationed Dessert

- Chocolate Chess Tartlets with homemade whipped cream

Included Drink Package

- Includes choice of 2; beers, glasses of wine or house liquor drinks per person
- Host can choose to continue the bar by consumption & add additional drinks to final bill
- Inclusive of coffee, sweet & unsweet tea, can pepsi products & water

Please contact Banquet Private Event Coordinator for current pricing

Prices may be subject to change