

# ANGUS BARN®

## PRIVATE BANQUET DINING ROOMS

[CLICK HERE](#) FOR BOOKING INFORMATION

or contact the banquet coordinator, Elizabeth Carpenter at 919.278.2723



*Thank you for your interest in planning your special dinner event in our banquet private dining rooms.*

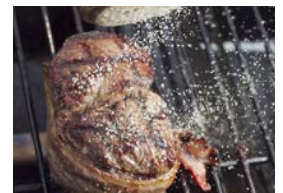
At the Angus Barn, we understand that every event is unique, and we take pride in offering a fully customizable experience. Whether you envision an elegant and formal affair or a relaxed and casual gathering, our team will work closely with you to tailor every aspect of your event to your specific desires.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

The owners, executive chef, management and staff have combined their efforts, commitment and talents to develop and present for you a special & unforgettable dining experience.

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.

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. 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. 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.



Your menu will be a plated prix fixe menu, meaning all guests have the same item for each course. The host selects the menu prior to the event. Pricing may be subject to change. 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!

### 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 & is yours for 4 hours after the scheduled 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.

### Cancellation Policy:

- 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 event coordinator will then confirm your request.
- Business days are Monday through Friday 10:00am to 5:30pm.

### Final Guest Count:

- Final guest count should be emailed directly to the banquet 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 date.
- You will be charged for your final count or attending guests, whichever is higher.

### 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
- TV
- Lapel or handheld microphone & Bose speaker
- Laser pointer/slide advancer
- Laptop
- Podium
- Hardline Set up (Recommended for online presentations/video streaming)
- Webcam & hardline internet set up for virtual presentations/conferences/zoom calls

### 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%.

# APPETIZERS

enjoyed during the social time

## 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 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 Crudite

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

enjoyed during dinner service

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

## BANQUET BAR PACKAGES

### 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
- Dewar's White Label - Blended Scotch

### Premium Bar

- 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

- 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

# SAMPLE MENU

Please contact the Banquet Coordinator (elizabeth.carpenter@angusbarn.com) for current pricing and more menu options. Prices may be subject to change.

## 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)

Mixed Greens Salad

with Spiced Pecans & Tomatoes Tossed in a Champagne Vinaigrette

or

Spinach Salad

with Diced hard-boiled eggs, bacon bits, red onion, sliced mushroom buttons and croutons.  
Topped with a warm poppyseed dressing

### **Entree Trio**

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

(host to select one 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)

Creamy Potatoes Gratin

Goat Cheese Mashed Potatoes

Classic Mashed Potatoes

### **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

