



Wine Cellar

PRIVATE DINING ROOMS

Thank you for your interest in planning a special event in Alice's and Thad's wine cellar private dining rooms

Dining in Alice & Thad's room is an elite experience. Our two wine cellar dining rooms boast their own private staff, kitchen, and full-service bars.

Our award winning wine cellar, adjacent to the rooms, holds one of the most amazing wine collections in the US, truly an unforgettable wine lover's experience!

Thad's Room



- Thad's dining room is booked Monday through Sunday
- The grand country farmhouse table comfortably seats up to 36 guests, 34 with audio-visual setup. 15-guest minimum to book
- Prix fixe menu options
- Private bar
- Fireplace
- Built-in sound system
- Wireless internet
- Adjacent restrooms
- Room may be booked as early as 11:00am



[Click here](#) to request more information or contact the cellar coordinator at 919.897.1270

Alice's Room



- Alice's dining room is booked Monday through Sunday
- The Grand Country Farmhouse Table comfortably seats up to 28 guests. 26 with audio-visual setup. 15-guest minimum to book
- Prix fixe menu options
- Private bar
- Fireplace
- Built-in sound system
- Wireless internet
- Adjacent restrooms
- Room may be booked as early as 11:00am



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Our beautiful private dining rooms can host a variety of events including, but not limited to lunch, dinner, rehearsal, birthday, anniversary, and business events.

Our service is formal, “White Glove,” silent and the cuisine is five-star gourmet creations. The owners, executive chef, management and staff have combined their efforts, commitment, and talents to develop and present for you a special and unforgettable dining experience.

We look forward to seeing you!

Room Assignments:

- ~ A wine cellar dining room (Thad’s or Alice’s) will be assigned to you based on your estimated guest count at the time of booking.
- ~ Your private room location, final room assignment and table set-up are at Angus Barn’s management discretion.
- ~ If you have a request for a specific room, please inquire with your event coordinator on our policy.

Room Location:

- ~ Guests are escorted through the restaurant down a grant stairwell towards the rooms.
- ~ We do not have an elevator leading to the wine cellar dining room.
- ~ There is a side entrance with a ramp for those unable to use the stairs.

Hours to Book the Room:

- ~ The Wine Cellar may be booked between 5:00 pm and 11:00 pm.
- ~ Most events include a 30-45 minute social period before dinner, giving guests time to enjoy drinks and hors d’oeuvres.

Room Fee:

- ~ Acts as a deposit to secure your space upon contract signing
- ~ Is non-refundable
- ~ Is in addition to the per-person menu cost

Table Centerpiece:

- ~ Each wine cellar table has a beautiful and full-length runner with an elegant centerpiece that has a mixture of lights along with grape vine branches, magnolia leaves and other greenery.
- ~ The table arrangement cannot be moved, nor is there room for additional items to be placed on the main table. Items may be placed around the room.

Tableware:

- ~ We provided crystal, silverware, and flatware.

Decorations:

- ~ You are welcome to bring in decorations, attach items to the walls or glass, if this causes no damage, marks, or leaves any residue behind. Command hooks work great on the glass.
- ~ Glitter and confetti are prohibited from use.

Before Dinner Passed Hors d'Oeuvres:

- ~ The Wine cellar staff will circulate the dining room offering the hors d'oeuvres on silver platters, white glove service.
- ~ Guests may select hors d'oeuvres provided in the Wine Cellar information brochure.

Plated Dinner Menu:

- ~ Our Chef's will create a beautiful prix fixe menu prepared in a personal kitchen designed specifically for our wine cellar guests.
- ~ The dinner is a "prix-fixe menu", meaning all guests have the same item for each course.
- ~ Guests may select a menu provided in the Wine Cellar information brochure.
- ~ Pricing may be subject to change.

Before Dinner Drinks:

- ~ Each Wine Cellar dining room has a private bar that can be opened for full spirits, beer, and wine or on a cash basis
- ~ No additional charge for bartender service; the host is charged only for beverages ordered

Dinner Wine Pairings:

- ~ Our sommelier pairs wines with your selected menu to enhance the flavors of each course.
- ~ The number of glasses paired per menu is listed in the brochure

Non-alcoholic Drinks:

- ~ Tea, soda, coffee & water are included in the per person menu pricing.

After dinner Drinks & Cigars:

- ~ A private terrace with lounge furniture & market lights is available exclusively to our guests dining in one of the wine cellar private rooms.

Dietary Restrictions:

- ~ Plan your menu with confidence, our Chef will accommodate guest's special dietary needs.
- ~ The menu substitutions are the Chef's choice.

Special Arrangements:

- ~ The Wine cellar coordinator must be aware of any outside vendors (bakery, florists, entertainment, audio-visual equipment) that guests would like to acquire. These services must be approved by the wine cellar coordinator.

Audio Visual Equipment Rental:

- ~ Screen
- ~ Projector
- ~ Mic
- ~ Laser pointer/slide advancer
- ~ Laptop
- ~ Hardline Internet Set up (Recommended for online presentations/video streaming)
- ~ Wifi is provided at no additional charge
- ~ We don't allow outside AV companies, unless you have requested a service we cannot provide.

Tours:

- ~ Private wine cellar tours can be arranged during the social period.
- ~ Guests are escorted in groups of 10-12 by wine cellar staff

Cancellation Policy:

- ~ Room fees are non-refundable
- ~ Cancellations made less than 3 days prior to the event (not including the event date) incur a \$50 per person fee based on current guest count

Final Guest Count:

- ~ Due 3 days prior to the event (not including the event date)
- ~ If not provided, the current guest count will be used for planning and billing

Additional Fees:

- ~ All food & beverages taxed at 8.25%
- ~ 20% service charge is automatically added to all food & beverage items
- ~ Room fees & audiovisual rentals taxed at 7.25%

Payment:

- ~ We accept all major credit cards and cash
- ~ Final bill presented as one check at the conclusion of the event

Parking:

- ~ The Angus Barn offers complimentary valet and self-parking

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SOCIAL OFFERINGS

Our staff will circulate the dining room during the social period offering selected items on platters.



Stationed Hors D'oeuvres

- ~ Ribs
- ~ Mediterranean Crudite

Passed Hors D'oeuvres

- ~ Choose up to four items below. Priced per item per guest

Beef/Pork Offerings

- ~ Mini Country Ham & Pimento Cheese Biscuits
- ~ Beef Crostini & Pimento Cheese
- ~ Duck Rillettes Biscuits with Smoked Onion Marmalade
- ~ Braised Boneless Beef Short Rib Tartlet

Seafood Offerings

- ~ Mini Crab Cakes with Creole Mustard
- ~ Ahi Tuna with Ginger Soy Sauce
- ~ Crab & Gruyere Tartlet
- ~ Grilled Caramelized Scallops
- ~ Smoked Salmon with Vodka Creme Fraiche
- ~ Crab & Shrimp Cocktail with Cilantro & Lemon
- ~ Grilled Shrimp & Smoked Sausage Brochette
- ~ Coconut Shrimp with Thai Chili Sauce

Vegetarian Offerings

- ~ Mozzarella, Cherry Tomato Tortellini Pesto
- ~ Goat Cheese Tartlets with Black Pepper Honey & Pistachios
- ~ Marinated Feta, Tomato & Olives
- ~ Caramelized Wild Mushroom Crostini with Gruyere Cheese

SAMPLE MENU

Please contact the Banquet Coordinator for current pricing and more menu options. Five Wines will be paired by our Sommelier to compliment your meal. The wine pairings are included in the per person menu price.

Chef Jimmy's Six Course Menu

Wine Cellar Chef Jimmy Alfano, created this mouthwatering, italian inspired menu to impress your guests

Social

Angus Barn signature homemade crackers, cheeses and relishes

Appetizer

(choice of one)

Cavatelli & Fresh Herbs
with black pepper pecorino creme

or

Shrimp & Grits
with applewood smoked bacon & mushroom

Soup

(choice of one)

Italian Wedding
Tomato Chevre Veloute

Salad

Mozzarella & Proscuitto Over Arugula

Sorbet

Entree

Aged Black Beef Tenderloin &
(choice of one seafood)

Maine Lobster Tail
North Carolina Scallops
Seabass
served with chefs accompaniments

Dessert

(choice of one)

Tiramisu with Coffee & Amaretto
or
Citrus Panna Cotta with Chef's Choice Seasonal Topping



Flaming Cellar Troll Coffee

AFTER-DINNER OFFERING

Dim the lights and let our cellar host put on a show for your guests. Our signature Cellar Troll Flaming Coffee blends Bailey's Irish Cream, Frangelico, Godiva Chocolate Liqueur, and a float of Wild Turkey. Hazelnut, chocolate, Irish cream, and aged oak bourbon mingle perfectly in this show-stopping drink, which is flamed tableside, quenched with hot coffee, and crowned with whipped cream and shaved chocolate.