



The Angus Barn Banquet Private Dining Rooms

Thank you for your interest in planning your special 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 the 15-guest minimum, 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 accessed at the time of booking.

We host private events Monday through Thursday.

Guests may book the room as early as 5:00pm and it is yours for the evening.

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 our banquet menus include 2 glasses of wine, beers, or house liquor drinks per person. After guests get to the 2 included drinks per person, we can continue bar service charged by consumption or a cash bar.

You may let the banquet coordinator know which you prefer. A cash bar will require an extra register set up fee.



Our private banquet rooms are decorated in the traditional Angus Barn decor of red check tablecloths, red napkins, and lanterns. The tables are long rectangular tables.

At 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 and unforgettable dining experience.

Plated Dinner Menu:

- ❖ The dinner is a “prix-fixe menu”, meaning all guests have the same item for each course
- ❖ All our banquet menus include 2 glasses of wine, beers, or house liquor drinks per person
- ❖ Guests may select a menu provided in the Banquet Event information brochure
- ❖ Pricing may be subject to change

Hours to book the room.

- ❖ We work on your time frame; the room may be booked as early as 5:00pm and its yours for the night
- ❖ Typically, guests host a thirty-to-forty-five-minute social in their Banquet Event dining room prior to sitting down for dinner.

Room assignments:

- ❖ Your private room location, room assignment, and table set-up are at the Angus Barn's management's discretion.
- ❖ Our banquet 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:

- ❖ You can officially obtain a Private Banquet Room Reservation by securing your date with a major credit card and a \$250.00 nonrefundable deposit.
- ❖ Cancellations less than 3 business 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.
- ❖ Cancellations must be addressed in writing and CONFIRMED by the banquet coordinator.
- ❖ Business days are Monday through Friday 9:00am to 5:00pm

Final Guest Count:

- ❖ A final guest count must be communicated to the banquet coordinator 3 business days prior to the event to avoid "No-show" charges. You will be charged for your final count or attending guests, whichever is greater.

Special Arrangements:

- ❖ The Banquet Event Coordinator must be aware of any outside vendors (bakery, florist, entertainment, audio-visual equipment_ that guests would like to acquire. These services must be approved by the Banquet Event Coordinator.

Decorations:

- ❖ You are welcome to bring in decorations attach items to the walls, if this causes no damage, marks, or leaves any residue behind
- ❖ Glitter and confetti are prohibited from use

Audio Visual Equipment Rental:

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| ➤ Screen/Set up \$100 | ➤ Laser Pointer/Slide Advancer \$75.00 |
| ➤ Projector \$250 | ➤ Laptop \$150 |
| ➤ TV \$300 | ➤ Podium \$100 |
| ➤ Lavalier or Handheld Mic & Bose Speaker \$300 | ➤ Zoom Set up \$200 |

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 for the final bill.
- ❖ The final bill will be presented for payment at the conclusion of the event on one check.

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%

Before Dinner Offerings

Hors d 'Oeuvres

(Price is per person)

Seafood offerings:

Crab Stuffed Mushrooms - \$6.00

Crab Dip Tartlet - \$6.00

Grill Scallops with Aioli Sauce - \$6.00

Shrimp Cocktail - \$6.00

Beef/Pork:

Filet Mignon Meatballs in Red Wine Jus - \$5.00

Ms. Betty's Mini Country Ham & Pimento Cheese Biscuits -

\$4.50 Sausage Stuffed Mushrooms - \$4.50

Vegetarian Options:

Mozzarella, Cherry Tomato Tortellini Skewer with Balsamic &
Pesto Sauce - \$4.00

Goat Cheese, Cranberry, & Walnut Tartlets with a
Red Pepper Jelly \$4.00

Fried Pole Beans with Sweet Thai Chili Sauce- \$4.00

Mediterranean crudite:

\$10.00

Selection of hard cheeses and meats, mixed nuts, specialty jam,
fresh vegetables and gourmet crackers combined with our famous
Angus Barn cheddar and blue cheese spreads and
homemade crackers.



**Trio: Tenderloin, Chicken &
4 oz. Lobster or Crab Cake**

This menu includes two beers, glasses of wine, or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue
Cheese, and Homemade Crackers
Baby Back Ribs

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing

2nd Course (Trio)

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Grilled Pesto Chicken
&

Crab Cake **or** 4 oz. Lobster Tail
(host to select one for all guests)
Served with Seasonal Vegetables
Goat Cheese Mashed Potatoes
Fresh Baked Rolls

3rd Course

Chocolate Chess Tartlet
with Homemade Whipped Cream
&
New York Cheesecake Round topped
with Fresh Strawberries

\$134.00 per person plus tax and 20% gratuity

Prices may be subject to change



Chicken, Shrimp & Tenderloin Menu

This menu includes two beers, glasses of wine, or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue Cheese and
Homemade Crackers

Baby Back Ribs

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in a Champagne Vinaigrette dressing

2nd Course (Trio)

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Grilled Pesto Chicken

& Classic Marinated Shrimp served

with

Seasonal Vegetables Goat

Cheese Mashed Potatoes

Fresh Baked Rolls

3rd Course

Chocolate Chess Tartlet

with Homemade Whipped Cream

&

New York Cheesecake Round topped with

Fresh Strawberries

\$120.00 per person plus tax and 20% gratuity

Prices may be subject to change



Lobster & Tenderloin Menu

This menu includes two beers, glasses of wine, or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue Cheese, and
Homemade Crackers
Baby Back Ribs & Shrimp Cocktail

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in a Champagne Vinaigrette dressing

2nd Course

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Lobster Tail served
with Seasonal
Vegetables
Goat Cheese Mashed Potatoes Fresh
Baked Rolls

3rd Course

Chocolate Chess Tartlet
with Homemade Whipped Cream
&
New York Cheesecake Round topped with
Fresh Strawberries

\$120.00 per person plus tax and 20% gratuity

Prices may be subject to change



Grilled Tuna & Tenderloin Menu

This menu includes two beers, glasses of wine, or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue Cheese and
Homemade Crackers
Baby Back Ribs & Shrimp Cocktail

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in a Champagne Vinaigrette dressing

2nd Course

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Grilled Tuna served
with Seasonal
Vegetables Mashed
Potatoes Fresh Baked
Rolls

3rd Course

Chocolate Chess Tartlet
with Homemade Whipped Cream
&
New York Cheesecake Round topped with
Fresh Strawberries

\$109.00 per person plus tax and 20% gratuity

Prices may be subject to change

*May be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.



Shrimp & Tenderloin Menu

This menu includes two beers, glasses of wine, or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue Cheese and
Homemade Crackers
Baby Back Ribs

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in a Champagne Vinaigrette dressing

2nd Course

Aged Black Angus Beef Tenderloin with Red Wine Jus
& Classic Marinated Shrimp
served with
Sautéed Green Beans with Red & Yellow Peppers
Mashed Potatoes
Fresh Baked Rolls

3rd Course

Chocolate Chess Tartlet
with Homemade Whipped Cream
&
New York Cheesecake Round topped with
Fresh Strawberries

\$100.00 per person plus tax and 20% gratuity

Prices may be subject to change



Salmon & Tenderloin Menu

This menu includes two beers, glasses of wine or
house liquor drinks per person

Social:

Angus Barn Relish with House Cheddar, Blue Cheese and
Homemade Crackers
Baby Back Ribs

1st Course

Mixed Green Salad with Spiced Pecans & Tomatoes tossed
in a Champagne Vinaigrette dressing

2nd Course

Aged Black Angus Beef Tenderloin with Red Wine Jus & North
Atlantic Salmon sauteed in Olive Oil with Dill Butter served with
Sauteed Green Beans with Red & Yellow Peppers
Creamy Potatoes Gratin
Fresh Baked Rolls

3rd Course

Chocolate Chess Tartlet
with Homemade Whipped Cream
&
New York Cheesecake Round topped with
Fresh Strawberries

\$93.00 per person plus tax and 20% gratuity

Prices may be subject to change

Family Style Sides

(Price is per person)

Sauteed Onions - \$3.00 Sauteed

Mushrooms - \$4.50 Steamed

Asparagus - \$4.50

Upgraded Liquor

(Price is per person)

Premium Liquor - \$5.00

- Maker's Mark Bourbon
- Crown Royal Whiskey
- Jack Daniel's Whiskey
- Johnny Walker Red Label Blended
Scotch
- Absolut Vodka
- Tito's Vodka
- Bombay Sapphire Gin
- Tanqueray Gin
- Captain Morgan Rum
- 1800 Tequila

Top Shelf Liquor - \$10.00

- Basil Hayden's Bourbon
- Wild Turkey Rare Breed Bourbon
- Jack Daniel's Gentleman Jack Whiskey
- Johnny Walker Black Label Blended
Scotch
- Grey Goose Vodka
- Ketel One Vodka
- Hendrick's Gin
- Bacardi 151 Rum
- Patron Reposado Tequila
- Avoin Silver Tequila