



# I'm Angus

Steakhouse

Set Menu & Function Packages

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## About

Located on the waterfront in Darling Harbour, I'm Angus Steakhouse is an award-winning steakhouse boasting the finest Australian beef and freshest seafood. Watch your meat selection being prepared on the open grill with a flair that is unsurpassed in the industry. This stylish restaurant boasts key design features - something that must be included in your next event planning! Choose from a wide range of menus or ask us to tailor make a menu to suit your specific needs and budget. We are here to help you make your experience with us a memorable one!



## Capacity

Seated: 220  
Cocktail: up to 400

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## Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning spaces in Darling Harbour including Nick's Seafood Restaurant | Cyren Bar Grill Seafood | I'm Angus Steakhouse | Adria Bar Restaurant | Nicks Bar & Grill | Stacks Bar Restaurant. We offer each of these stunning venues for exclusive events. Our restaurant and bars can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform to something spectacular and magical - a bespoke space for your event to be spoken of for years to come!

Functionality: Lighting & Staging | Audio Visual | Performances | Live Entertainment | DJ | Themeing | Flooring | Decorating + more

## Set Menu One

**\$50pp** (2 Course)

**\$60pp** (3 Course)

A choice of will be offered for groups up to 30 guests.  
Alternate serve is required for more than 30 guests (Max 3 options)

### ENTRÉE

SEARED KANGAROO LOIN <sup>DF | GF</sup>  
Caramelized onion puree, poached leek

or

BUFFALO CHICKEN WINGS  
Tossed in a mild tomato sauce

or

SALT AND PEPPER CALAMARI <sup>DF</sup>  
Served with a ranch sauce

or

PUMPKIN SALAD <sup>VEGAN | GF</sup>  
With cashews, rocket & balsamic dressing

### MAIN COURSE

FILLET OF TASMANIAN SALMON <sup>DF | GF</sup>  
Served with sautéed zucchini ribbons & tomato jam

or

CHICKEN BREAST <sup>GF</sup>  
Stuffed roast capsicum and persian feta served with  
mashed potato, poached asparagus & cream sauce

or

I'M ANGUS SIGNATURE PIE  
Beef & mushroom with red wine sauce & mashed potato

or

I'M ANGUS GRAINGE RUMP STEAK <sup>GF</sup>  
Served on a bed of mashed potato with a pepper sauce

or

SMOKED TOMATO RISOTTO <sup>VEGAN | GF</sup>  
Served with roasted pumpkin & wilted rocket

Mains are served with garden salads for the table

### DESSERT

RASPBERRY CRÈME BRÛLÉE  
Served with almond biscotti

or

STICKY DATE PUDDING  
With butterscotch sauce & vanilla bean ice cream

or

SORBET WITH NUT BRITTLE <sup>VEGAN | GF</sup>

## Set Menu Two

**\$60pp** (2 Course)

**\$70pp** (3 Course)

A choice of will be offered for groups up to 30 guests.  
Alternate serve is required for more than 30 guests (Max 3 options)

### ENTRÉE

TRADITIONAL GARLIC PRAWNS <sup>DF</sup>  
Served with a parmesan garlic baguette

or

ANTIPASTO PLATE <sup>DF</sup>  
Prosciutto, double smoked ham, salami, cornichons,  
kalamata olives, feta & toasted baguette

or

CALAMARI TENDERS <sup>GF</sup>  
Pernod & caper cream served with grilled cos heart

or

AVOCADO TIAN <sup>VEGAN</sup>  
Served with a citrus salad & toasted baguette

### MAIN COURSE

I'M ANGUS SURF AND TURF <sup>GF</sup>  
I'm Angus grainge rump served on a bed of mashed  
potato with a giant king prawn & béarnaise sauce

or

FILLET OF TASMANIAN SALMON <sup>GF | DF</sup>  
Served with sautéed zucchini ribbons & tomato jam

or

CHICKEN BREAST <sup>GF</sup>  
Stuffed roast capsicum and persian feta served with  
mashed potato, poached asparagus & a cream sauce

or

I'M ANGUS GRAINGE SCOTCH FILLET <sup>GF</sup>  
Served on a bed of mashed potato & mushroom sauce

or

ZUCCHINI SPAGHETTI <sup>VEGAN | GF</sup>  
Napolitano sauce with wild mushrooms & cherry tomatoes

Mains served with Greek salads for the table

### DESSERT

WARM CHOCOLATE OBLIVION <sup>GF</sup>  
With chocolate ganache & nougat ice cream

or

RASPBERRY CRÈME BRÛLÉE  
Served with almond biscotti

or

SORBET WITH NUT BRITTLE <sup>VEGAN | GF</sup>

## Set Menu Three

**\$70pp** (Bruschetta + 2 course)

**\$80pp** (Bruschetta + 3 Course)

A choice of will be offered for groups up to 30 guests.  
Alternate serve is required for more than 30 guests (Max 3 options)

### ON ARRIVAL

#### BRUSCHETTA TO SHARE

Roma tomatoes, spanish onions & aged balsamic

### ENTRÉE

#### SEAFOOD TASTING PLATE

Sydney rock oyster, fresh prawns, alaskan crab  
& smoked salmon

or SYDNEY ROCK OYSTERS <sup>GF | DF</sup>

Half a dozen, served natural or kilpatrick

or QUEENSLAND SCALLOPS <sup>GF</sup>

Sweet corn puree, shellfish crisp & parsley oil

### MAIN COURSE

#### SURF & TURF <sup>GF</sup>

I'm Angus Grainge tenderloin served  
with a half baby lobster & a béarnaise sauce

or WAGYU FLAT IRON <sup>GF</sup>

With mashed potato, baby onions & mushroom sauce

or WHOLE BABY SNAPPER GRILLED <sup>GF</sup>

With Steamed broccolini, shaved fennel & lemon cream

or WAGYU RUMP 400GM <sup>GF</sup>

With mashed potato, baby onions & bordelaise sauce

or BUTTERFLIED SPATCHCOCK <sup>GF | DF</sup>

With a roast capsicum & rocket salad with lemon dressing

Mains are served with pumpkin & haloumi salads for the table

### DESSERT

#### TIRAMISU

With berry compote & chocolate meringue

or ICE CREAM SUNDAE <sup>GF</sup>

Vanilla & praline ice cream with chocolate sauce & nut brittle

or WARM CHOCOLATE OBLIVION <sup>GF</sup>

With chocolate ganache & nougat ice cream

or RASPBERRY CRÈME BRÛLÉE

Served with almond biscotti

## Set Menu Four

**\$80pp** (Breads + 2 Course)

**\$90pp** (Breads + 3 Course)

### ON ARRIVAL

#### MIXED BREADS

Honey chilli, garlic, herb on toasted turkish bread

### ENTRÉE TO SHARE

#### TASTING PLATES TO SHARE

Grilled prawns

Salt and pepper calamari

Buffalo chicken wings

Grilled scallops

### MAIN TO SHARE

#### I'M ANGUS MEAT

#### & SEAFOOD PLATTER TO SHARE

Grilled sirloin steak

Fillet mignon

Garlic prawns

½ Rack of giant pork ribs

Kangaroo skewers

Tempura soft shell crab

Lamb rack cutlets

Served with onion rings and caesar salads

### DESSERT TO SHARE

CHEF SELECTION OF DESSERT  
PLATTERS & CHEESE FOR THE TABLE



## Optional Extras

**\$10<sup>PP</sup>** CHAMPAGNE COCKTAIL ON ARRIVAL

**\$32<sup>EA</sup>** ANTIPASTO PLATE  
Prosciutto, double smoked ham, salami, cornichons, olives, feta & toasted baguette

**\$34<sup>EA</sup>** TASTING PLATE TO SHARE  
Grilled prawns, salt & pepper calamari, buffalo chicken wings & bruschetta.

**\$56<sup>EA</sup>** FULL RACK OF GIANT PORK RIBS  
Succulent ribs basted in chef's own famous tequila barbecue sauce served with chips.



## House Beverage Package

**\$29pp** (2 hours)

**\$39pp** (3 hours)

\*Other timings are available on request

### **Selection of wines**

#### **SPARKLING**

Cockle Bay Cuvee Brut

#### **WHITE WINE - Choice of 1 or 2 whites**

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Pinot Gris

Nick's Private Label Chardonnay

#### **RED WINE - Choice of 1 red**

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

### **Selection of tap & bottled beers**

Pure Blonde

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

### **Non alcoholic beverages**

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

## Premium Beverage Package

**\$34pp** (2 hours)

**\$44pp** (3 hours)

\*Other timings are available on request

### **Selection of wines**

#### **SPARKLING - Choice of 1 sparkling**

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

#### **WHITE WINES**

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

#### **RED WINES**

Opawa Pinot Noir

(Marlborough, NZ)

Grant Burge 'Benchmark' Shiraz

(Barossa Valley, SA)

### **Selection of tap & bottled beers**

Corona (Bottle)

Pure Blonde

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

### **Non alcoholic beverages**

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

## Deluxe Beverage Package

**\$37pp** (2 hours)

**\$49pp** (3 hours)

\*Other timings are available on request

### **Selection of wines**

#### **SPARKLING**

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

#### **WHITE WINES - Choice of 2 whites**

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

#### **ROSÉ**

La Vieille Ferme Rose (Rhone, FRANCE)

#### **RED WINES - Choice of 2 reds**

Mud House Pinot Noir (Central Otago, NZ)

Grant Burge 'The Benchmark' Shiraz (Barossa Valley, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Smith and Hooper Merlot (Limestone Coast, SA)

### **Selection of tap & bottled beers**

Pure Blonde

Peroni Nastro Azzurro

Corona (Bottle)

Stella Artois (Bottle)

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

### **Non alcoholic beverages**

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

*Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.*

# Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. \*toppings may vary due to seasonal produce.  
 Email: restaurant@imangus.com.au | Fax: (02) 9264 5889



Baked Ricotta Cheesecake



Tiramisu



Strawberry Shortcake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Gluten Free Orange & Almond Cake



Gluten Free Chocolate & Almond Mud Cake



Baked New York Cheesecake

Please Select Cake Size:  SMALL (min 48hrs notice)  MEDIUM (min 72 hours notice)  LARGE (min 72 hours notice)

**Cake Sizes:** Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)  
 Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Shortcake, Gluten Free Chocolate & Almond Mud Cake.

## CAKE ORDER

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_  
 Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_  
 Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_  
 Postal Address: \_\_\_\_\_ Post Code: \_\_\_\_\_  
 \_\_\_\_\_  
 Contact Number Work: \_\_\_\_\_ AH: \_\_\_\_\_  
 Mobile: \_\_\_\_\_  
 Email: \_\_\_\_\_

I do not wish to receive any information on events and promotions (please tick box).

## CAKE PAYMENT DETAILS

Card Type: VISA  M/C  AMEX  JCB  Diners Not Accepted  
 Credit Card No: \_\_\_\_\_ Exp. Date: \_\_\_\_\_  
 Name on Card: \_\_\_\_\_ Card Authorisation Code: \_\_\_\_\_  
 Number of cakes: \_\_\_\_\_ (\$48/\$120/\$240 per cake) Amount of Payment: \_\_\_\_\_  
 Cake Message/ Inscription: \_\_\_\_\_  
 I AUTHORISE I'M ANGUS STEAKHOUSE TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.  
 Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
 Other Form of Payment: CASH  (Must be received 7 days prior to booking)



## CHOICE OF MENU

SET MENU 1 (Entree & Main)	A\$50.00 <input type="checkbox"/>	ADD ON CHAMPAGNE COCKTAIL ON ARRIVAL	Qty _____	A\$10.00 <input type="checkbox"/>
SET MENU 1 (Main & Dessert)	A\$50.00 <input type="checkbox"/>	ADD ON ANTIPASTO PLATE	Qty _____	A\$32.00 <input type="checkbox"/>
SET MENU 1 (3 Courses)	A\$60.00 <input type="checkbox"/>	ADD ON TASTING PLATE TO SHARE	Qty _____	A\$34.00 <input type="checkbox"/>
SET MENU 2 (Entree & Main)	A\$60.00 <input type="checkbox"/>	ADD ON FULL RACK OF GIANT PORK RIBS	Qty _____	A\$56.00 <input type="checkbox"/>
SET MENU 2 (Main & Dessert)	A\$60.00 <input type="checkbox"/>	ADD ON PREMIUM BON BONS	Qty _____	A\$3.00 <input type="checkbox"/>
SET MENU 2 (3 Courses)	A\$70.00 <input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)		A\$29.00 <input type="checkbox"/>
SET MENU 3 (Bread, Entree & Main)	A\$70.00 <input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)		A\$39.00 <input type="checkbox"/>
SET MENU 3 (Bread, Main & Dessert)	A\$70.00 <input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)		A\$34.00 <input type="checkbox"/>
SET MENU 3 (Bread & 3 Courses)	A\$80.00 <input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)		A\$44.00 <input type="checkbox"/>
SET MENU 4 (Bread, Entree & Main)	A\$80.00 <input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)		A\$37.00 <input type="checkbox"/>
SET MENU 4 (Bread, Main & Dessert)	A\$80.00 <input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)		A\$49.00 <input type="checkbox"/>
SET MENU 4 (Bread & 3 Courses)	A\$90.00 <input type="checkbox"/>	DRINKS ON CONSUMPTION		<input type="checkbox"/>
A LA CARTE ONLY (Available for Groups up to 11 adults only)	<input type="checkbox"/>			

## BOOKING INFORMATION

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_  
 Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_ adults \_\_\_\_\_ kids  
 Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_  
 Postal Address: \_\_\_\_\_ Post Code: \_\_\_\_\_  
 \_\_\_\_\_  
 Contact Number Work: \_\_\_\_\_ AH: \_\_\_\_\_  
 Mobile: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Occasion: \_\_\_\_\_  
 I do not wish to receive any information on events and promotions (please tick box).

## PAYMENT DETAILS

Card Type: VISA  M/C  AMEX  JCB  Diners Not Accepted  
 Other Form of Payment: CASH  Must be received 7 days prior to booking  
 ONLINE  Please contact us for the Online Deposit link. Mastercard & Visa Only.  
 A DEPOSIT OF AUD\$25 PER ADULT GUEST IS REQUIRED  
 Credit Card No: \_\_\_\_\_  
 Name on Card: \_\_\_\_\_  
 Exp. Date: \_\_\_\_\_ Card Authorisation Code: \_\_\_\_\_  
 Amount of Deposit: \_\_\_\_\_ (AUD\$25.00 per adult)  
 I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE I'M ANGUS STEAKHOUSE TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS  
 Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## Contact Us

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Function / Event Enquiries: 1300 989 989 or (02) 9283 0191

Exclusive Use Enquiries: (02) 8281 1165

Email: [functions@imangus.com.au](mailto:functions@imangus.com.au)

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## Terms & Conditions

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### Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

### Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

### Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

### Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

### Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side. Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

### Larger Groups: (30 guests or more)

An alternate drop menu is required for groups over 30 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 30 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

### Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

### Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

### Cakes:

I'm Angus Steakhouse is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.