



I'm Angus

Steakhouse

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9264 5889 | E: functions@imangus.com.au | W: www.imangus.com.au



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



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 ^{DF | GF}
Caramelized onion puree, poached leek

or

BUFFALO CHICKEN WINGS
Tossed in a mild tomato sauce

or

SALT AND PEPPER CALAMARI ^{DF}
Served with a ranch sauce

or

PUMPKIN SALAD ^{VEGAN | GF}
With cashews, rocket & balsamic dressing

MAIN COURSE

FILLET OF TASMANIAN SALMON ^{DF | GF}
Served with sautéed zucchini ribbons & tomato jam

or

CHICKEN BREAST ^{GF}
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 ^{GF}
Served on a bed of mashed potato with a pepper sauce

or

SMOKED TOMATO RISOTTO ^{VEGAN | GF}
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 ^{VEGAN | GF}

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 ^{DF}
Served with a parmesan garlic baguette

or

ANTIPASTO PLATE ^{DF}
Prosciutto, double smoked ham, salami, cornichons,
kalamata olives, feta & toasted baguette

or

CALAMARI TENDERS ^{GF}
Pernod & caper cream served with grilled cos heart

or

AVOCADO TIAN ^{VEGAN}
Served with a citrus salad & toasted baguette

MAIN COURSE

I'M ANGUS SURF AND TURF ^{GF}
I'm Angus grainge rump served on a bed of mashed
potato with a giant king prawn & béarnaise sauce

or

FILLET OF TASMANIAN SALMON ^{GF | DF}
Served with sautéed zucchini ribbons & tomato jam

or

CHICKEN BREAST ^{GF}
Stuffed roast capsicum and persian feta served with
mashed potato, poached asparagus & a cream sauce

or

I'M ANGUS GRAINGE SCOTCH FILLET ^{GF}
Served on a bed of mashed potato & mushroom sauce

or

ZUCCHINI SPAGHETTI ^{VEGAN | GF}
Napolitano sauce with wild mushrooms & cherry tomatoes

Mains served with Greek salads for the table

DESSERT

WARM CHOCOLATE OBLIVION ^{GF}
With chocolate ganache & nougat ice cream

or

RASPBERRY CRÈME BRÛLÉE
Served with almond biscotti

or

SORBET WITH NUT BRITTLE ^{VEGAN | GF}

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 ^{GF | DF}

Half a dozen, served natural or kilpatrick

or QUEENSLAND SCALLOPS ^{GF}

Sweet corn puree, shellfish crisp & parsley oil

MAIN COURSE

SURF & TURF ^{GF}

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

or WAGYU FLAT IRON ^{GF}

With mashed potato, baby onions & mushroom sauce

or WHOLE BABY SNAPPER GRILLED ^{GF}

With Steamed broccolini, shaved fennel & lemon cream

or WAGYU RUMP 400GM ^{GF}

With mashed potato, baby onions & bordelaise sauce

or BUTTERFLIED SPATCHCOCK ^{GF | DF}

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 ^{GF}

Vanilla & praline ice cream with chocolate sauce & nut brittle

or WARM CHOCOLATE OBLIVION ^{GF}

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^{PP} CHAMPAGNE COCKTAIL ON ARRIVAL

\$32^{EA} ANTIPASTO PLATE
Prosciutto, double smoked ham, salami, cornichons, olives, feta & toasted baguette

\$34^{EA} TASTING PLATE TO SHARE
Grilled prawns, salt & pepper calamari, buffalo chicken wings & bruschetta.

\$56^{EA} 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 (On Tap)

Pure Blonde Crisp Apple Cider

Cascade Premium Light

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

Pure Blonde (On Tap)

Corona

Pure Blonde Crisp Apple Cider

Cascade Premium Light

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, SA)

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

Smith and Hooper Merlot (Limestone Coast, SA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Stella Artois (On Tap)

Corona

Peroni Nastro Azzurro

Pure Blonde Crisp Apple Cider

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Why not add Aperol Spritz to any of the beverage packages? \$12.00pp

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)

Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to functions@imangus.com.au in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

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"/>	ADD ON APEROL SPRITZ		A\$12.00	<input type="checkbox"/>
A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>	DRINKS ON CONSUMPTION			<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

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

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@imangus.com.au

www.imangus.com.au

Terms & Conditions

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.