



I'm Angus

Steakhouse

Group Menu & Function Packages

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



About

I'm Angus pairs the finest Australian beef with superb international wines and world-class views over Darling Harbour, all in a setting befitting of one of the city's most awarded steakhouses. The visually striking open chargrill at I'm Angus adds an impressive touch to any event and showcases the creative flair of the restaurant's chefs. Combining the warmth of a steakhouse that fuses contemporary style with traditional comforts, I'm Angus has key features incorporated into its design to make planning a function of any size a seamless affair. Spacious yet intimate, I'm Angus can offer specially tailored menus and beverage packages to suit almost any budget and range of dietary requirements.



Capacity

Seated: 220
Cocktail: up to 400



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning establishments in Darling Harbour available for exclusive uses. Our restaurant and bars can be stripped to an empty canvas and with the professional help of our chefs, event managers and suppliers, we are able to create something spectacular and magical - extraordinary spaces for your event to be spoken of for years to come! *Did you know?* Nick's also offer catering for functions and events on boats at the Darling Harbour Marina! Contact our dedicated events team for more information on Exclusive Uses and Boat/ Marina Functions on 02 8281 1165.

Functionality: Food Stations, Lighting, Staging, Flooring, Themeing, Decor, AV, Sound System, Performances, DJ & MC, Live & Roaming Entertainment + More

Venues: Nick's Seafood Restaurant | I'm Angus Steakhouse | Adria Bar Restaurant | Cyren Bar Grill Seafood | Nick's Bar & Grill | Stacks Bar Restaurant

Lunch Menu

\$35pp (2 Course)

A choice will be offered for groups up to 30 guests
Alternate serve is required for more than 30 guests
(Max 3 options). Available up to 40 guests only.
Available Monday to Friday 11.30am – 3pm.
Excludes December & any special event days

ENTRÉE

- TRADITIONAL SIZZLING GARLIC PRAWNS ^{DF}
Served with chilli, parsley & parmesan garlic baguette
- or
- SALT & PEPPER CALAMARI ^{DF}
Served with bean shoot & shallot salad,
soy chilli dressing
- or
- PUMPKIN & HALOUMI SALAD ^{V | GF}
Served with cashews, grilled haloumi cheese,
rocket & balsamic dressing

MAIN COURSE

- FILLET OF TASMANIAN SALMON ^{GF}
Served with sautéed broccolini & lemon cream sauce
- or
- I'M ANGUS SIGNATURE PIE
Beef & mushroom with red wine sauce served with mash
- or
- GRILLED CHICKEN SCALOPPINE ^{GF}
Served with rocket, roma tomato, parmesan cheese
& spanish onion salad
- or
- CHARGRILLED I'M ANGUS GRAINGE
RUMP STEAK ^{GF}
Served on a bed of mashed potato with a pepper sauce

Set Menu One

\$50pp (2 Course)

\$60pp (3 Course)

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

ENTRÉE

- SALT & PEPPER CALAMARI ^{DF}
Served with bean shoot & shallot salad,
soy chilli dressing
- or
- SEARED KANGAROO LOIN ^{DF | GF}
Served with potato fritter, bok choy & red wine jus
- or
- MARINATED GIPPSLAND LAMB CUTLETS ^{GF}
Served with eggplant puree & dukkah spice
- or
- PUMPKIN & HALOUMI SALAD ^{V | GF}
Served with candied cashews, rocket
& balsamic dressing

MAIN COURSE

- TASMANIAN SALMON FILLET ^{GF}
Served with parmesan risotto, roast almonds
& apple cream
- or
- I'M ANGUS SIGNATURE PIE
Beef & mushroom with red wine sauce served with mash
- or
- I'M ANGUS CHARGRILLED GRAINGE
RUMP STEAK ^{GF}
Served with buttered creamed mash & pepper sauce
- or
- ASPARAGUS & SPINACH RISOTTO ^V
Served with arborio rice, fresh asparagus,
wilted spinach & parmesan crisp

Mains are served with mixed leaf salads for the table

DESSERT

- RASPBERRY CRÈME BRÛLÉE
Served with almond biscotti
- or
- STICKY DATE PUDDING
Served with butterscotch sauce & vanilla bean ice cream
- or
- WARM CHOCOLATE OBLIVION ^{GF}
Served with chocolate ganache & nougat ice cream

Set Menu Two

\$60pp (2 Course)

\$70pp (3 Course)

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

ENTRÉE

- TRADITIONAL SIZZLING GARLIC PRAWNS ^{DF}
Served with chilli, parsley & parmesan garlic baguette
- or
- GRILLED CALAMARI ^{GF}
Served with radicchio, passionfruit & orange salad
- or
- ANTIPASTO PLATE
Prosciutto, double smoked ham, salami, cornichons,
olives, & feta cheese
- or
- AVOCADO TIAN ^{VE}
Served with a citrus salad & toasted baguette

MAIN COURSE

- TASMANIAN SALMON FILLET ^{GF}
Served with parmesan risotto, roast almonds
& apple cream
- or
- I'M ANGUS SURF & TURF ^{GF}
I'm Angus grainge rump served on a bed of mashed
potato with a giant king prawn & béarnaise sauce
- or
- PISTACHIO STUFFED CHICKEN BREAST ^{GF}
Stuffed with heirloom tomato, baby bocconcini
& sherry vinaigrette
- or
- I'M ANGUS GRAINGE SCOTCH FILLET ^{GF}
Served with a twice baked potato, smoked ham
& a mushroom sauce
- or
- WILD MUSHROOM SPAGHETTI ^V
Served with cherry tomatoes & a parmesan
cream sauce

Mains are served with mixed leaf salads for the table

DESSERT

- TRIO OF SORBET
Raspberry, mango & coconut
- or
- WARM CHOCOLATE OBLIVION ^{GF}
Served with chocolate ganache & nougat ice cream
- or
- RASPBERRY CRÈME BRÛLÉE
Served with almond biscotti

Set Menu Three

\$65pp (2 course)

\$75pp (3 Course)

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

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 GRILLED CALAMARI TENDERS ^{GF}

Served with cauliflower puree, crisp pancetta & beetroot reduction

or MARINATED GIPPSLAND LAMB CUTLETS ^{GF}

Served with eggplant puree & dukkah spice

MAIN COURSE

GRILLED BARRAMUNDI

Served with steamed broccolini, shaved fennel & lemon cream

or SURF & TURF ^{GF}

1'm Angus Grainge tenderloin served with king prawns & a béarnaise sauce

or PISTACHIO STUFFED CHICKEN BREAST ^{GF}

Stuffed with heirloom tomato, baby bocconcini, sherry vinaigrette

or DRY AGED GREAT SOUTHERN PINNACLE SIRLOIN ON THE BONE ^{GF}

Served with smoked potato puree, baby onions & mushroom sauce

or TAJIMA MARBLE SCORE 8 WAGYU RUMP ^{GF}

Served with mash potato, baby onions & a bordelaise sauce

Mains are served with pumpkin & haloumi salads for the table

DESSERT

TIRAMISU

Served with berry compote & chocolate meringue

or ICE CREAM SUNDAE ^{GF}

Vanilla & praline ice cream with chocolate sauce & nut brittle

or WARM CHOCOLATE OBLIVION ^{GF}

Served with chocolate ganache & nougat ice cream

or RASPBERRY CRÈME BRÛLÉE

Served with almond biscotti

Set Menu Four

\$75pp (2 Course)

\$85pp (3 Course)

ENTRÉE TO SHARE

TASTING PLATES TO SHARE (1 BETWEEN 4)

Grilled prawns, salt & pepper calamari, Gippsland marinated lamb cutlets & grilled scallops

MAIN TO SHARE

1'M ANGUS MEAT & SEAFOOD

PLATTER TO SHARE

(1 BETWEEN 2)

Chargrilled sirloin steak, garlic prawns, half rack giant pork ribs, kangaroo skewers, tempura soft shell crab & lamb cutlets

Served with onion rings & caesar salads to share

DESSERT TO SHARE

CHEF'S SELECTION OF DESSERT PLATTERS

(1 BETWEEN 4)

Optional Extras

\$5^{PP}

MIXED BREADS

Mix of garlic, herb & honey chilli cheese bread on toasted Turkish

\$10^{PP}

CHAMPAGNE COCKTAIL ON ARRIVAL

Aperol Spritz, Peach Bellini or Champagne Cosmo

\$60^{EA}

ANTIPASTO PLATE ~ FOR FOUR

Prosciutto, double smoked ham, salami, cornichons, olives, feta & toasted baguette

\$32^{EA}

TASTING PLATE TO SHARE ~ FOR TWO

Grilled prawns, salt & pepper calamari, buffalo chicken wings & bruschetta

\$44^{EA}

FULL RACK OF GIANT PORK RIBS

Succulent ribs basted in 1'm Angus' award-winning sauce served with chips

\$60^{EA}

Cheese & fruit platter ~ FOR FOUR

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

\$50pp (4 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 Pinot Gris

Nick's Private Label Semillon Sauvignon Blanc

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)

Cascade Premium Light

Pure Blonde Crisp Apple Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

\$57pp (4 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)

ROSE

La Vieille Ferme Rose (Rhone, France)

RED WINES

Opawa Pinot Noir (Marlborough, NZ)

Earthworks Shiraz (Barossa Valley, SA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Corona

Cascade Premium Light

Pure Blonde Crisp Apple Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 hours)

\$60pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 2

Chandon Brut NV (Yarra Valley, VIC)

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

Mionetto DOC Treviso Prosecco (Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Hay Shed Hill 'Vineyard Series' Chardonnay (Margaret River, WA)

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

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

Collector 'Marked Tree' Shiraz (Canberra District, NSW)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Cape Mentelle 'Trinders' Cabernet Merlot (Margaret River, WA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Stella Artois (On Tap)

Corona

Cascade Premium Light

Pure Blonde Crisp Apple Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Why not add Aperol Spritz to the duration of your beverage package? \$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

Orange & Almond Cake
 Tick for Gluten Free Option

Chocolate & Almond Mud Cake
 Tick for Gluten Free Option

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: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

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

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.

CAKE PAYMENT DETAILS

VISA M/C AMEX JCB **Diners Not Accepted**

CASH: Must be received 7 days prior to booking

ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

To pay your deposit online please use the above link. The reference is your cake selection, booking name and booking date.

Credit Card No: _____

Name on Card: _____

Exp. Date: _____ 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: _____



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

SIT DOWN SELECTION

- LUNCH MENU (2 Courses) A\$35.00 (Excludes December, Weekday Lunch only)
- SET MENU 1 (Entree & Main) A\$50.00
- SET MENU 1 (Main & Dessert) A\$50.00
- SET MENU 1 (3 Courses) A\$60.00
- SET MENU 2 (Entree & Main) A\$60.00
- SET MENU 2 (Main & Dessert) A\$60.00
- SET MENU 2 (3 Courses) A\$70.00
- SET MENU 3 (Entree & Main) A\$65.00
- SET MENU 3 (Main & Dessert) A\$65.00
- SET MENU 3 (3 Courses) A\$75.00
- SET MENU 4 (Entree & Main) A\$75.00

- SET MENU 4 (Main & Dessert) A\$75.00
- SET MENU 4 (3 Courses) A\$85.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

ADD ONS

- ADD ON MIXED BREAD | Qty_____ A\$5.00pp
- ADD ON CHAMPAGNE COCKTAIL | Qty_____ A\$10.00
Circle choice: Aperol Spritz, Peach Bellini or Champagne Cosmo
- ADD ON ANTIPASTO PLATE FOR 4 | Qty_____ A\$60.00ea
- ADD ON TASTING PLATE FOR 2 | Qty_____ A\$32.00ea
- ADD ON FULL RACK PORK RIBS | Qty_____ A\$44.00ea
- ADD ON CHEESE & FRUIT PLATTER for 4 | Qty_____ A\$60.00ea
- ADD ON PREMIUM BON BONS | Qty_____ A\$3.00

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- HOUSE BEVERAGE PACKAGE (4h) A\$50.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$57.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- DELUXE BEVERAGE PACKAGE (4h) A\$60.00
- ADD ON APEROL SPRITZ TO YOUR BEV PACKAGE A\$12.00
- DRINKS ON CONSUMPTION

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____adults _____kids
 Company Name: _____ Contact Name: _____
 Contact Number (Work/ Home): _____ Mobile: _____
 Email: _____
 Occasion: _____

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

PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

- VISA M/C AMEX JCB **Diners Not Accepted**
- CASH: Must be received 7 days prior to booking
- ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

To pay your deposit online please use the above link. The reference is your booking name and date.

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.

