



Black Angus Bar & Grill

Function Packages



SET MENU

GROUPS OVER 30+ MUST SELECT

2 ENTREES & 2 MAINS

TO BE SERVED

ALTERNATE DROP

PRE-ORDER

OPTION AVAILABLE

STARTER

BREAD & DIPS

CONFIT GARLIC | BEETROOT & HUMMUS | BALSAMIC & EVOO

ENTREE

KING SALMON SASHIMI

WASABI DRESSING | PICKLED GINGER | SOY PEARLS

ROCKET & PEAR SALAD

BLUE CHEESE | WALNUT | VINAIGRETE **V**

SALT & PEPPER CALAMARI

DRESSED ROCKET | LIME & GARLIC AIOLI

CRISPY SKIN PORK BELLY

PICKLED GINGER | SZECHUAN SAUCE

WAGYU BEEF TATAKI

JAPANESE DRESSING

MAIN

POTATO GNOCCHI

BELL PEPPERS | PUMPKIN | TOMATO | WALNUT | SPINACH | TRUFFLE OIL | GRANA PADANO **V**

BRAISED BEEF CHEEK

STEAMED GREENS | ROASTED CHERRY TOMATOES | TRUFFLE MASH | JUS

CONFIT DUCK MARYLAND

RED CABBAGE | PAK CHOY | DUCK FAT POTATOES | CHERRY TOMATOES | JUS GRAS

SPECIALTY HOT ROCK OR CHAR GRILL

HOT ROCKS ARE SERVED AT YOUR TABLE AT 440°C, ACCOMPANIED WITH BLACK ANGUS JUS,
MASHED POTATO & SEASONAL VEGETABLES OR FRIES & GARDEN SALAD

BLACK ANGUS SIRLOIN (200G)

RIVERINA | MBS 3+

BLACK ANGUS EYE FILLET (200G)

JACKS CREEK | MBS 2+

SALMON FILLET (200G)

TASMANIAN

DESSERT

WHITE CHOCOLATE CRÈME BRULE

STRAWBERRY RIPPLE ICE-CREAM

WARM STICKY DATE PUDDING

VANILLA BEAN ICE CREAM | RUM BUTTERSCOTCH SAUCE

FOOD PRICES

2-COURSE \$55PP — STARTER & MAIN

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3-COURSE \$69PP — STARTER, MAIN & DESSERT

3-COURSE \$89PP — ENTREE, MAIN & DESSERT

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4-COURSE \$95PP — STARTER, ENTRÉE, MAIN & DESSERT

CANAPES & SHARE PLATES

COLD DISHES

CHICKEN LIVER PATE BRIOCHE
BRUSCHETTA TOMATO | BASIL | BUFFALO MOZZARELLA
BEEF TATAR YUZU VINAIGRETTE | CAPERS
SQUID & PESTO LINGUINE MICRO HERBS
WAGYU BEEF CARPACCIO CAPERS | SOY PEARLS
SALMON SASHIMI WASABI DRESSING | WAKAMI
CHICKEN LIVER PATÉ BRIOCHE
PRAWN & AVOCADO STACK

HOT DISHES

BLACK ANGUS MEAT BALLS BBQ PINEAPPLE GLAZED
POPCORN CHICKEN JALAPENO MAYO
SLOW COOKED BEEF RIB SPICY BBQ SAUCE
SALT & PEPPER CALAMARI LIME GARLIC AIOLI
SEARED BEEF TATAKI YUZU VINAIGRETTE
HERB CRUSTED LAMB CUTLET
MINI PULLED PORK BURGER
TEMPURA PRAWNS SWEET CHILI SAUCE
VEGETABLES SPRING ROLL JAPANESE MAYO
BBQ PORK RIBLET PINEAPPLE GLAZE
CRISPY SKIN PORK BELLY SZECHUAN SAUCE

ADDITIONAL SHARE PLATTERS

PRICE AS PER MENU

CHARCUTERIE PLATTER

PREMIUM SELECTION OF CURED MEATS ACCOMPANIED WITH PICKLED ONIONS | CORNICHONS | OLIVES
| VINE RIPENED TOMATOES | WARM BAGUETTE | SPICED BUTTER

MEDITERRANEAN MEZZE PLATTER

ASSORTED DIPS, STUFFED VINE LEAVES
WARM MIXED OLIVES | CORNICHONS | PICKLES ONION | WARM CIABATTA

ASSORTED CHEESE PLATTER

QUINCE, MUSTARD FRUIT, GREEN APPLE, MUSCATEL & LAVOSH

OYSTER PLATE

NATURAL | KILPATRICK | TEMPURA

FOOD PRICING

5 DISHES \$45 PER PERSON
7 DISHES \$60 PER PERSON
ADDITIONAL HOT/COLD ITEMS \$8 PER DISH

TERMS & CONDITIONS APPLIES

BEVERAGE PACKAGE

TERMS & CONDITIONS APPLIES

STANDARD

Trapiche Shiraz, Mendoza, ARG
Trapiche Pinot Noir, Mendoza, ARG
Brygon Estate Sauvignon Blanc, Adelaide Hills, SA
Santa Margherita Dry Prosecco, Veneto, ITA

Additional Inclusions:

Beers on Tap & Selection of Bottled Beers
Soft Drinks & Juices

2 HOURS \$38 PER PERSON

3 HOURS \$50 PER PERSON



PREMIUM

Two Hands Shiraz, Barossa Valley, SA
Two Hands Cabernet Sauvignon, Barossa Valley, SA
Red Claw Pinot Noir,
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA
NV Chandon Brut, Yarra Valley, VIC

Additional Inclusions:

Beers on Tap & Selection of Bottled Beers
Soft Drinks & Juices

2 HOURS \$55 PER PERSON

3 HOURS \$70 PER PERSON

MAKE YOUR OWN

DRINKS ON CONSUMPTION
PLEASE SELECT FROM OUR WINE MENU

BLACK ANGUS BAR & GRILL

Situated in Surfers Paradise, a world unto itself, perched on the tip of the coast and home to an array of boutique stores and world class restaurants, all of which are surrounded by plush greenery and glistening shorelines. Black Angus Bar & Grill is one such restaurant, offering a foodie experience that is both unique and enjoyable.

THE MEZZANINE

MINIMUM SPEND REQUIRED

SUITABLE FOR UP TO 100 GUESTS STAND UP / UP TO 70 GUESTS SEATED.

You can enjoy a range of events from corporate drinks to cocktail style engagements or Christmas functions. The unique shape of the Mezzanine space easily suits both intimate and large parties, it allow guests to take in the stunning modern interior which adds another eye-catching element to the design.



THE INDOOR BAR

MINIMUM SPEND REQUIRED

SUITABLE FOR UP TO 50 GUESTS STAND UP / UP TO 30 GUESTS SEATED.

Perfect for all types of events, including product launches, private dinners, corporate functions and special occasion events. This room is partially open to The Mezzanine room.



THE ALFRESCO

MINIMUM SPEND REQUIRED

SUITABLE FOR UP TO 100 GUESTS STAND UP / UP TO 80 GUESTS SEATED. Available as an open air alfresco dining with a unique restaurant ambience for all types of events, including product launches, private dinners, corporate functions and special occasion events. This area is situated outdoors and only available if weather permits.

BLACK ANGUS EXCLUSIVE

MINIMUM SPEND REQUIRED

SUITABLE FOR UP TO 250 GUESTS STAND UP / 180 GUESTS SEATED.

Please note when booking the restaurant before a public holiday or on special event days, additional costs will be applied.

DEPOSIT & CONFIRMATION

20% deposit is required within fourteen (14) days prior to the event. If the deposit is not received, management reserves the right to cancel the booking and reallocate the venue. Guaranteed numbers must be confirmed 7 days prior to function, shortfalls after this date will be charged the full amount of agreed numbers.

CANCELLATION

In the unfortunate instance of cancellation of the event by you, we must be advised. The following charges will apply. More than 14 days' notice Deposit will be returned. Less than 7 days' notice Deposit will be forfeited.

COMPLIANCE

The hirer agrees to conduct the event in an orderly manner and in full compliance with the venue management's policies and all applicable laws, Restaurant Management reserves the right to remove any person from the premises who in their opinion may cause damage/ harm to property/and any person. By law and by choice, we are required to ensure that alcohol is consumed in a responsible way. In the interest of everyone's safety and enjoyment, excessive alcohol consumption and/ or irresponsible behaviour by individuals must be identified and controlled. Please note that you are responsible for the behaviour of your guests. Our Staff will work with you to assist. Failure to comply could result in legal, liability and compensation issues.

DAMAGES

The hirer shall be financially responsible for any damages caused to any part of the restaurant complex and/ or surround grounds by the hirer or his/her guests or service provider before, during or after the function. No signage or decoration may be nailed, screwed or fixed in any way to any wall, door or other parts of the building without the approval of the restaurant management. Restaurant management does not provide storage and are not responsible or liable for goods you and your guest may require for your event.

FINAL PAYMENT

To be finalized before or at the completion of the event.

Please note, a 2% Amex transactions fee applies for payments.

UNFORESEEN EVENTS

Restaurant Management does not accept any liability should we unable to provide facilities reserved due to circumstances beyond our control. No further claim other than entitlements to a full refund of any deposit paid may be made.

PRICE & MENU CHANGES

Menu details are to be finalized by no later than fourteen (14) days prior to the event (All materials are ordered 4 days prior to your event) Every effort is made to maintain current pricing and menu structure; however they are subject to variation in case of unforeseen circumstances. In the event of the price changes a minimum 30 days' notice will be given. All prices quoted GST inclusive. Menu content changes regularly to reflect seasonal availability.

AGREEMENT

(FULL NAME) RESTAURANT MANAGER: _____ SIGNATURE: _____

DATE: _____

*THE UNDERSIGNED READER ACKNOWLEDGES AND AGREES
TO THE TERMS AND CONDITIONS OUTLINED IN THIS DOCUMENT.*

(FULL NAME) HIRER / CUSTOMER: _____ SIGNATURE: _____

COMPANY NAME: _____ DATE: _____

Black Angus Bar & Grill

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