



EVENTS BROCHURE

Leicester Square • Paddington



BOOK OUR SPACE

Private Dining • Executive Luncheons • Cocktail Receptions • Meetings & Seminars • Product Launches
Annual Parties • Graduation Celebrations • Birthday Parties • Hen & Stag Parties • Baby Showers & More

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INTRODUCTION

Established in 1963, Angus Steakhouse is London’s oldest steakhouse, proudly operating five locations across the city. Conveniently situated in prime locations such as the West End, Oxford Street, and Paddington, we cater to both national and international tourists alike.

As a leader in casual dining, Angus Steakhouse offers an extensive menu featuring a premium selection of Australian steaks, sourced from the award-winning Jack’s Creek— winner of the World’s Best Steak title in both 2023 and 2024.

Whether you’re looking to unwind with your team, host an intimate dinner, or throw a lively cocktail party with delectable food, we’ve got you covered for all your event needs. We also offer personalised packages, ensuring that every aspect of your event is tailored to perfection.

Let us bring your vision to life and create an unforgettable experience for you and your guests.

FREQUENTLY ASKED QUESTIONS

- Accessible Access**
Step-free entrance and disabled toilet facilities are available at our Leicester Square and Oxford Street branches.
- Baby-changing Facilities**
Kids are always welcome! Baby changing facilities are available in our Piccadilly Circus branch.
- Birthday Cake**
You may bring your own cake on the day of your reservation. However, please note that we cannot store the cake beforehand due to health and safety reasons. Cakes may only be served after the dessert menu order has been placed. For allergen safety, we are unable to cut or slice the cake in our kitchen. Instead, it must be sliced and served at your table.
- Parking**
We do not have dedicated parking, but being in central London means you’re near several car parks like Q-Park Covent Garden, Leicester Square, and Chinatown, close to our West End branches. For convenience, you might find apps like Your Parking Space or Just Park quite handy for locating a spot. However, why drive when you can make an easy trip down with TFL!
- Wi-Fi Access**
Fast and free Wi-Fi available in all locations.

SIGNATURE QUALITIES

-  Prime Central London Locations
-  Close to Transport Stations (Under 1min)
-  Serving World’s Best Steak Winner 2024
-  Londons Oldest Steakhouse (Since 1960’s)
-  DJ & Entertainment
-  AV Equipment



MEET OUR EXECUTIVE CHEF

Pawel Jursa

Armed with experience from the renowned kitchens of Marco Pierre White and Gordon Ramsay, Pawel brings exceptional culinary expertise to our team. As a vital member of our kitchen leadership, he not only guides our chefs but also curates menus and crafts exquisite dishes that delight every guest. Each steak served is prepared with meticulous care, ensuring it is tender, flavourful, and cooked to perfection every time.

Pawel's commitment to culinary excellence was recognized globally when he served as a judge at the prestigious World Steak Challenge 2024. This honour reflects his discerning palate and deep understanding of quality and technique.

Our ingredients are handpicked through rigorous taste tests led by our Executive Head Chef, followed by ongoing quality assessments to uphold the highest standards. While steak is our signature, this unwavering dedication to excellence extends to every dish on our menu, ensuring consistency, creativity, and satisfaction for all palates.



LEICESTER SQUARE

20 CRANBOURN STREET, LONDON, WC2H 7AD

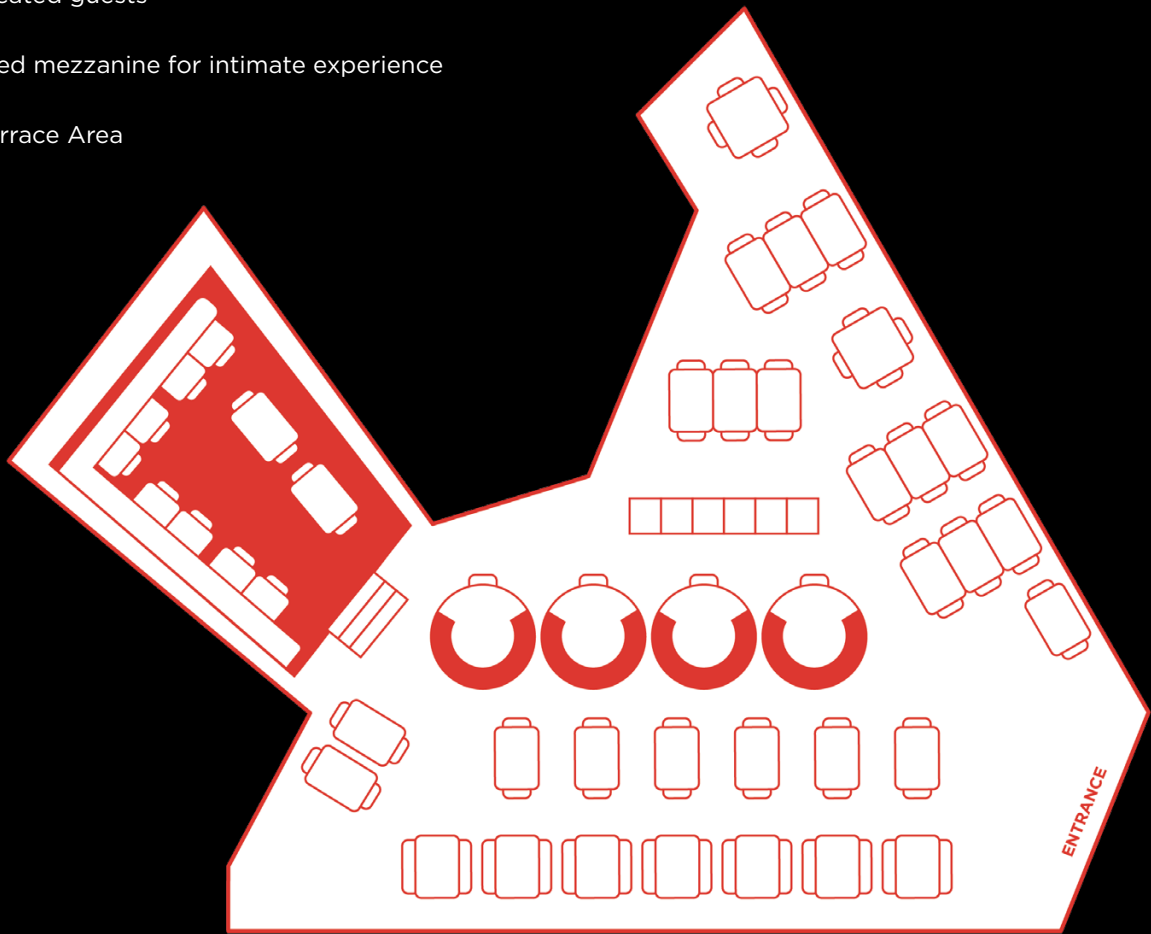
Our Leicester Square restaurant is just next to Leicester Square station and a stone's throw from the iconic nightlife of Soho. Steeped in local history, the restaurant is thoughtfully designed to cater for your events, with a terrace to boot if you want to go alfresco.

The ideal venue for an intimate dining experience of up to 20 guests, with our semi-private dining space on the mezzanine level providing the perfect blend of exclusivity and the lively atmosphere of the restaurant. Ideal for various occasions, from small celebrations to work soirees, this space offers just enough privacy for an intimate but memorable experience.

MEZZANINE SEMI-PRIVATE HIRE

The mezzanine level is a semi-private space which is ideal for small dinners up to 20 guests. This area allows the guests to soak up the buzzing atmosphere from the restaurant.

-  Up to: 20 seated guests
-  Private raised mezzanine for intimate experience
-  Outdoor Terrace Area



PADDINGTON

163 PRAED STREET, LONDON, W2 1RH

Nestled beside Paddington Station, Angus Steakhouse Paddington enjoys a coveted location in the heart of London’s bustling district. With seamless access to transportation and surrounded by iconic landmarks like the Paddington Basin Canal and Hyde Park, our venue offers an ideal setting for your event.

More than just renowned for its delectable dining, our establishment offers a versatile event space suitable for a wide range of occasions. Whether you’re planning an intimate gathering, a corporate meeting, or a special celebration, our adaptable facilities are tailored to meet your specific needs.

Join us at Angus Steakhouse Paddington for an unforgettable event that combines convenience, flexibility, and exceptional service!

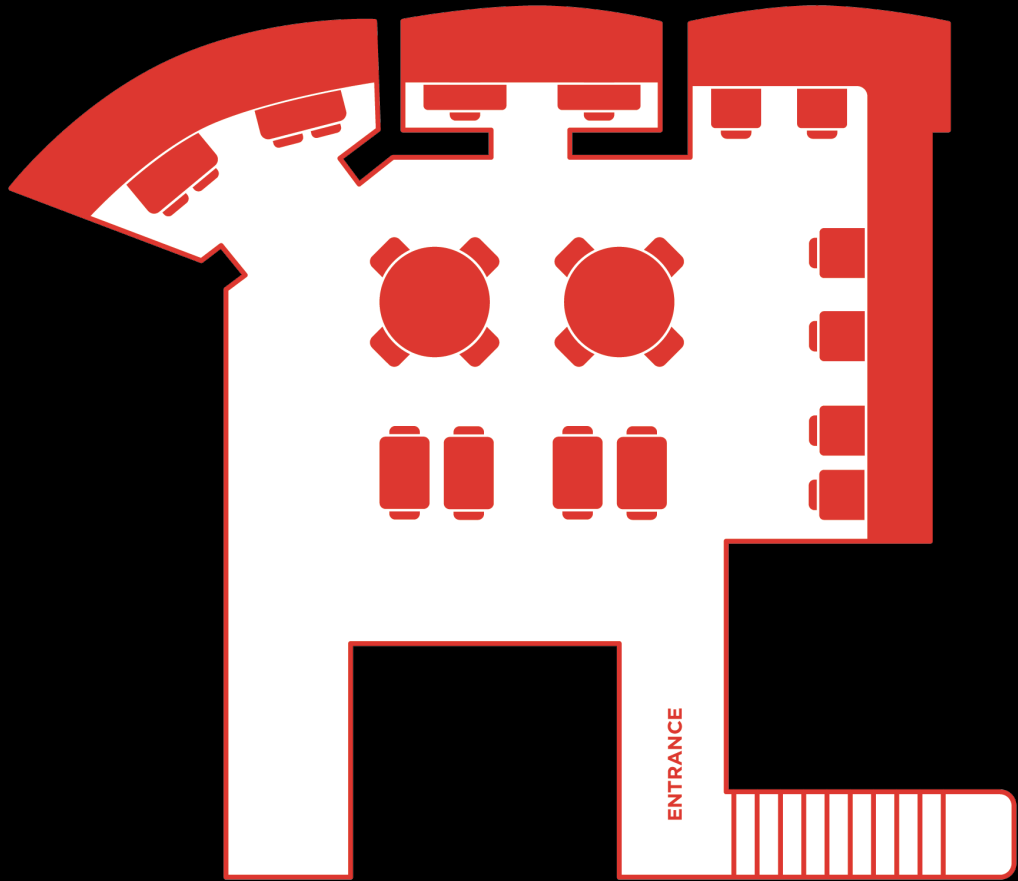
LOWER GROUND PRIVATE HIRE

Discover the exclusive ambiance of our private downstairs enclave, designed for gatherings of up to 30 guests. Perfect for hosting meetings or intimate events.

 Up to: 30 seated guests

 Alcove Seating

 Outdoor Terrace Area





£32 GROUP SET MENU

Starters

- Corn Riblets (VG)**
Corn ribs with house seasoning, sriracha mayonnaise
- Hot Buffalo Chicken Wings**
Red chillies, coriander cress
- Fried Calamari**
Tartar sauce, lemon

Mains

- Rump Steak 10oz**
Our rump steak is the most prized for flavour and meaty texture. It’s a true meat lover’s choice. Served with peppercorn sauce
- Grilled Chicken**
Boneless, half grilled chicken, marinated with peri-peri spices
- Beyond Burger (VG)**
Beyond patty, vegan cheese, lettuce, gherkins, tomato
- Traditional Fish & Chips**
Freshly battered sustainable Haddock, served with chunky chips, and creamy tartar sauce

Desserts

- Soft Whip Jersey Dairy Ice Cream (V)**
Served with your choice of chocolate, caramel, or strawberry sauce

Sides

- Mashed Potato (V)**
- Green Beans with Toasted Almonds (VG)**
- Chunky Chips (V)**
- Skinny Fries (V)**

If you suffer from any allergies or are unsure about the ingredients of any of our products, please ask a member of staff for assistance.

A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

£40 GROUP SET MENU

Starters

- Corn Riblets (VG)**
Corn ribs with house seasoning, sriracha mayonnaise
- Honey Soy Garlic Chicken Wings**
Sesame seeds, spring onions
- Popcorn Shrimp**
Buttermilk fried prawns, American cocktail sauce

Mains

- Ribeye 10oz**
Our marbled ribeye has a soft creamy eye of fat at the centre which melts on the chargrill, giving a smoky flavour to the steak. Served with peppercorn sauce *(Upgrade to a 12oz ribeye +£5)*
- Grilled Scottish Salmon**
Mashed potato, bois boudrin sauce, crispy capers
- Spinach & Ricotta Ravioli (V)**
Pasta parcels with a spinach and ricotta filling, coated in tomato sauce
- Grilled Chicken**
Boneless, half grilled chicken, marinated with peri-peri spices

Desserts

- Apple Crumble (V)**
Vanilla ice cream and custard
- New York Cheesecake (V)**
Creamy, dense and rich vanilla flavour with raspberry coulis
- Soft Whip Jersey Dairy Ice Cream (V)**
Served with your choice of chocolate, caramel, or strawberry sauce

Sides

- Green Beans with Toasted Almonds (VG)**
- Mashed Potato (V)**
- Creamed Spinach (V)**
- Chunky Chips (V)**
- Skinny Fries (V)**

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£55 GROUP SET MENU

Starters

- Corn Riblets (VG)**
Corn ribs with house seasoning, sriracha mayonnaise
- Fried Calamari**
Tartar sauce, lemon
- Mozzarella Sticks (V)**
Mozzarella sticks, marinara sauce
- Honey Soy Garlic Chicken Wings**
Sesame seeds, spring onions

Mains

- Jack Creek 10oz Ribeye or Sirloin**
180-day grain-fed, premium Australian Black Angus beef. Served with your choice of sauce
- Kentucky Bourbon Pork Ribs**
Wide 800g rack of pork ribs drenched in Kentucky Bourbon sauce
- Spinach & Ricotta Ravioli (V)**
Pasta parcels with a spinach and ricotta filling, coated in tomato sauce
- Grilled Scottish Salmon**
Mashed potato, bois boudrin sauce, crispy capers

Desserts

- New York Cheesecake (V)**
Creamy, dense and rich vanilla flavour with raspberry coulis
- Apple Crumble (V)**
Vanilla ice cream and custard
- Sticky Toffee Pudding (V)**
Moist sponge cake drizzled in a rich sticky toffee sauce, served with ice cream
- Soft Whip Jersey Dairy Ice Cream (V)**
Served with your choice of chocolate, caramel, or strawberry sauce

Sides

- Green Beans with Toasted Almonds (VG)**
- Mashed Potato (V)**
- Creamed Spinach (V)**
- Chunky Chips (V)**
- Skinny Fries (V)**

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DRINKS PACKAGES

From the Brewery • £100

Recommended for groups of 6 people.
Choose 20 bottles of the following:
Peroni Nastro Azzurro 5.1% ABV, Budweiser 5% ABV, Cornish Orchards Apple Cider 5% ABV

Speciality Cocktails

Recommended for groups of 6 people.
Drinks upon arrival - £12 per person
Rebel Rebel, Wonder-Watermelon, Passion Fruit Martini, Go Your Own Way
(Fruity Bourbon) (Tropical Tequila)

Speciality Non-Alcoholic Cocktails

Recommended for groups of 6 people.
Drinks upon arrival - £10 per person
Sour of Love 0.0%, Wonder-Watermelon 0%, Blue Monday 0.0%
(Warm Spiced Popcorn) (Coastal Citrus)

From the Vineyard • £105

Recommended for groups of 6 people.
Enjoy 4 bottles of wine - feel free to mix and match
Ponte Pietra, Pinot Grigio Rosé - Italy
Liberty, Chenin Blanc - South Africa
Tanguero, Malbec - Argentina

Life's Full of Sparkle • £115

Recommended for groups of 6 people.
4 bottles of Ca' Di Alte Prosecco Prosecco or Prosecco Rosé

Argentinian Bubbles • £150

Recommended for groups of 6 people.
4 bottles of Argentinian traditional method sparkling wines

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DRINKS PACKAGES

French Bubbles • £230

Recommended for groups of 6 people.
4 bottles of classic Piper-Heidsieck Champagne

Toast for Ten • £220

Recommended for groups of 10 people.
2x Prosecco Ca' Di Alte Prosecco
12x Bottles of Peroni **or** Budweiser 330ml
3x Bottles of Molino Loco Red (Monastrell) **or** White (Macabeo)

The Roaring Twenties • £325

Recommended for groups of 20 people.
3x Prosecco Ca' Di Alte Prosecco
24x Bottles of Peroni **or** Budweiser 330ml
5x Bottles of Molino Loco Red (Monastrell) **or** White (Macabeo)

Thirty & Thriving • £520

Recommended for groups of 10 people.
5x Prosecco Ca' Di Alte Prosecco
30x Bottles of Peroni **or** Budweiser 330ml
6x Bottles of Molino Loco Red (Monastrell) **or** White (Macabeo)

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ANGUS

STEAKHOUSE



ENQUIRE NOW

angussteakhouse.co.uk