



Nick's

Seafood Restaurant

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9264 8686 | E: functions@nicksgroup.com.au | W: www.nicks-seafood.com.au



About

Nick's Seafood encapsulates the quintessential Sydney dining experience. Nick's produce is carefully sourced daily by Nick and his team of expert buyers, who let freshness and simplicity inspire their selection. The food menu is supplemented with an extensive list of local and international wines and cocktails. Overlooking the shores of Darling Harbour, Nick's is the perfect waterfront establishment for functions and events of any size. The venue also boasts a beautiful semi private area that can be used exclusively for groups or private events.



Capacity

Seated: 450 people
Cocktail: up to 1,200 people



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

\$60pp (Bread + 2 Course)

\$70pp (Bread + 3 Course)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40+ guests (Max 3 options)

ON ARRIVAL

DINNER ROLL

ENTRÉE

GRILLED OCTOPUS ^{GF}

Chargrilled with roasted cherry tomato, basil rocket salad & balsamic reduction

or CALAMARI TENDERS ^{GF}

Tomato, capsicum & cucumber salad with garlic aioli

or SEARED TUNA ^{GF}

Served with an asian salad

or SWEET POTATO & PROVOLONE RAVIOLI ^V

Wilted baby spinach & pernod cream

MAIN COURSE – choice of

TEMPURA SOFT SHELL CRAB ^{DF}

Served with a snow pea, tomato & baby corn salad finished with ginger citrus dressing

or GOLDEN FRIED KING PRAWNS ^{DF}

Served with a mixed leaf & tomato salad with mango mayonnaise

or GRILLED TASMANIAN SALMON FILLET ^{GF}

Caramelised witlof sundried tomato salad

or I'M ANGUS SCOTCH FILLET ^{GF}

Served medium with polenta, artichoke & roasted capsicum

or OVEN ROASTED BARRAMUNDI FILLET ^{GF}

Served with roasted pumpkin & wilted spinach

All mains are served with garden salads to share

DESSERT

CHEF'S DESSERT OF THE DAY

Set Menu Two

\$85pp (Share Style Menu)

ON ARRIVAL

GARLIC BREAD

SELECTION TO ENTICE

served on platters to share

SYDNEY ROCK OYSTER ^{GF}

With ginger, shallot sweet vinegar dressing

FRESH OCEAN KING PRAWN ^{GF}

With cocktail sauce

TEMPURA VEGETABLES ^V

With wasabi mayonnaise

MEZZE PLATE

Kalamata olives, smoked salmon, feta, taramaslata, salmon & dill dip served with breads

SELECTION TO SATISFY

served on platters to share

GRILLED SCAMPI ^{GF} Chilli garlic butter

CHICKEN TENDERLOIN ^{GF} Soy & honey

CALAMARI TENDERS

KANGAROO SKEWERS Mango chutney

SEARED SCALLOP ^{GF} Gremolata

MUSHROOM ARANCINI ^V

MIXED GARDEN SALAD & CHIPS

SELECTION TO INDULGE

served on platters to share

DESSERT EXTRAVAGANZA TO SHARE

Chocolate coated crunchy tiramisu with salted caramel & hazelnut crunch filling served with a macaron & snickers ice cream, chef's crème brûlée with chocolate, almond biscotti and seasonal fruits

Set Menu Three

\$75pp (Bread + 2 Course)

\$85pp (Bread + 3 Course)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40+ guests (Max 3 options)

ON ARRIVAL

DINNER ROLL

ENTRÉE

COLD SEAFOOD SELECTION ^{GF}

Freshly shucked Sydney rock oysters, fresh king prawns, tasmanian smoked salmon, marinated octopus & avocado

or ALASKAN KING CRAB SALAD ^{GF, DF}

Mango, avocado & a lime vinaigrette

or GRILLED SCAMPI ^{GF}

Served with garlic butter & pilaf

or SALT & PEPPER BABY CALAMARI

Served with roast garlic aioli

or SWEET POTATO & PROVOLONE RAVIOLI ^V

Wilted baby spinach & pernod cream

MAIN COURSE – choice of

OVEN ROASTED BARRAMUNDI FILLET ^{GF}

Roasted pumpkin & wilted spinach

or CHICKEN BREAST ^{GF}

Creamy mash, brocolini & grain mustard sauce

or SCOTCH FILLET & SCAMPI

Shoestring fries & jus

or WHOLE BABY LOBSTER

Served with a mornay sauce & a garden salad

or WILD MUSHROOM RISOTTO

With swiss brown, shitake, button mushrooms, parmesan & truffle oil

All mains are served with garden salads & chips to share

DESSERT

EXOTIC SENSATION

Coconut mousse, exotic cremeux, banana sponge, fresh fruit, pistachio praline & mango sorbet

or STICKY DATE PUDDING

Served with butterscotch sauce & vanilla bean ice cream

Set Menu Four

\$90pp (Bread + 3 Course)

Why not upgrade your main course to a Hot & Cold Seafood Platter?

\$110pp (Bread + Entree + Hot & Cold Seafood Platter to Share for Main + Dessert)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40+ guests (Max 3 options)

ON ARRIVAL

DINNER ROLL

ENTREE ~ served on platters to share

CHEF'S TASTING PLATE TO SHARE:

- Freshly shucked Sydney Rock oyster with sweet vinegar, ginger & shallot dressing ^{GF}
- Ocean king prawn with cocktail sauce ^{GF}
- Seared scallop with gremolata
- Tempura vegetables with wasabi mayonnaise ^V
- Kalamata olives & Feta ^V

MAIN COURSE – choice of

GRILLED LOCAL SNAPPER FILLET ^{GF}

Served with lemon & homemade tartare sauce

or SCOTCH FILLET & SCAMPI

Shoestring fries & jus

or GRILLED SALMON FILLET ^{GF}

Caramelised witlof sundried tomato salad

or CHICKEN BREAST ^{GF}

Creamy mash, brocolini & grain mustard sauce

All mains are served with garden salads & chips to share

*HOT & COLD SEAFOOD PLATTER FOR TWO

(Additional \$40 per platter) King prawns, blue swimmer crab, Sydney rock oysters, Tasmanian smoked salmon, catch of the day, fried king prawns, fried baby calamari, potato salad, avocado & chips

DESSERT - served alternately

CHEF'S CRÈME BRULÉE OF THE DAY

With biscotti

or SALTED CARAMEL

& CHOCOLATE GANACHE TART

With vanilla ice-cream



Set Menu Five

\$85pp (Bread + Main)
\$110pp (Bread + 2 Course)
\$120pp (Bread + 3 Course)

ON ARRIVAL: DINNER ROLL

ENTRÉE ~ served on platters to share

CHEF'S TASTING PLATE TO SHARE:

- Freshly shucked Sydney Rock oysters with sweet vinegar, ginger & shallot dressing ^{GF}
- Ocean king prawns with cocktail sauce ^{GF}
- Seared scallops with gremolata
- Tempura vegetables with wasabi mayonnaise ^V
- Kalamata olives & feta ^V

MAIN COURSE ~ served on platters to share

NICK'S SEAFOOD FEASTING PLATTER (1 BETWEEN 2)

- Freshly shucked sydney rock oysters, balmain bug, fresh king prawns, tasmanian smoked salmon, blue swimmer crab, mussels, catch of the day, golden tempura king prawns, salt & pepper baby calamari, avocado, potato salad & chips

Served with Greek salad to share

Optional Extra: Why not add in a freshly cooked lobster - \$25 extra pp

DESSERT ~ served on platters to share

CHEF SELECTION OF PETIT FOURS

- Salted caramel & chocolate ganache tart, lemon meringue tart, almond praline with dark chocolate, raspberry & vanilla tart served with seasonal fruits

Optional Extras

- \$22^{EA}** MEZZE PLATE TO SHARE (1 BETWEEN 4) olives, smoked salmon, feta, taramaslata, salmon & dill dip served with bread
- \$85^{EA}** ENTRÉE PLATTER Hervey Bay scallops (6) chargrilled king prawns (6), assorted mixed mornay (6) & kilpatrick oysters (6)
- \$175^{EA}** NICK'S SEAFOOD PLATTER TO SHARE
 Freshly cooked lobster (1), freshly shucked Sydney rock oysters (4), salt & pepper baby calamari (4), catch of the day (3), fresh king prawns (2), local steamed mussels (4), blue swimmer crab (1), golden tempura king prawns (4), avocado, potato salad & chips
- \$60^{EA}** CHEESE & FRUIT PLATTERS TO SHARE (1 BETWEEN 4)
 Australian & imported cheeses with seasonal fruits, fig jam & crackers
- \$60^{EA}** CHEF'S SELECTION OF PETIT FOURS (20 PIECES) *Minimum 48hrs notice required
 Dark chocolate truffles, mini fruit tarts, salted caramel & chocolate ganache tarts, raspberry & vanilla tarts, assorted macaroon's & seasonal fruits



Canapé Menu

PACKAGE 1 | \$40PP | UP TO 1 HOUR | CHOICE OF 5 CANAPÉS

PACKAGE 2 | \$55PP | UP TO 2 HOURS | CHOICE OF 7 SAVOURY CANAPÉS

PACKAGE 3 | \$70PP | UP TO 3 HOURS | CHOICE OF 8 SAVOURY CANAPÉS & 1 DESSERT CANAPÉ

Cold Canapés

FRESHLY SHUCKED OYSTERS ^{GF}

with ginger, shallot sweet vinegar dressing

OCEAN KING PRAWN COCKTAIL SAUCE ^{GF}

CAPRESE SALAD ^V

SMOKED SALMON & CRÈME FRAICHE TOAST

ALASKAN CRAB & AVOCADO SALAD

PEPPER CRUSTED TUNA

Hot Canapés

MARINATED LAMB CUTLET SALSA VERDE ^{GF}

WILD MUSHROOM ARANCINI ^V

GRILLED CHICKEN TENDERLOIN SKEWERS ^{GF}

with soy & honey

SEARED SCALLOP ^{GF}

served in the shell with gremolata

BARRAMUNDI GOUJONS ^{GF}

with tartare dipping sauce

TEMPURA KING PRAWNS

with wasabi mayonnaise

MINIATURE CRAB PARCELS

sweet chilli & lemon grass sauce

FRIED ZUCCHINI FLOWERS ^V

with ricotta, pinenuts & mint

KANGAROO SKEWERS

mango chutney

Dessert Canapés

PASSIONFRUIT & FRUIT TART

WHITE CHOCOLATE TRUFFLE

DARK CHOCOLATE TRUFFLE

LEMON & BLUEBERRY TART

MINI FRUIT TART

ASSORTED MACARON

SALTED CARAMEL &

CHOCOLATE GANACHE TART

ALMOND PRALINE WITH DARK CHOCOLATE

RASPBERRY & VANILLA TART

LEMON MERINGUE TART



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

Stella Artois

Corona (Bottle)

Peroni (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@nicksseafoodrestaurant.com.au | Fax: (02) 9264 8686



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 NICK'S SEAFOOD RESTAURANT 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 (Bread, Entree & Main)	A\$60.00	<input type="checkbox"/>	CANAPE PACKAGE 1	A\$40.00	<input type="checkbox"/>
SET MENU 1 (Bread, Main & Dessert)	A\$60.00	<input type="checkbox"/>	CANAPE PACKAGE 2	A\$55.00	<input type="checkbox"/>
SET MENU 1 (Bread & 3 Courses)	A\$70.00	<input type="checkbox"/>	CANAPE PACKAGE 3	A\$70.00	<input type="checkbox"/>
SET MENU 2 (Share Style)	A\$85.00	<input type="checkbox"/>	ADD ON MEZZE PLATE TO SHARE	Qty _____	A\$22.00 <input type="checkbox"/>
SET MENU 3 (Bread, Entree & Main)	A\$75.00	<input type="checkbox"/>	ADD ON ENTRÉE PLATTER	Qty _____	A\$85.00 <input type="checkbox"/>
SET MENU 3 (Bread, Main & Dessert)	A\$75.00	<input type="checkbox"/>	ADD ON NICKS SEAFOOD PLATTER TO SHARE	Qty _____	A\$175.00 <input type="checkbox"/>
SET MENU 3 (Bread & 3 Courses)	A\$85.00	<input type="checkbox"/>	ADD ON CHEESE & FRUIT PLATTERS TO SHARE	Qty _____	A\$60.00 <input type="checkbox"/>
SET MENU 4 (Bread & 3 Courses)	A\$90.00	<input type="checkbox"/>	ADD ON CHEF'S SELECTION OF PETIT FOURS	Qty _____	A\$60.00 <input type="checkbox"/>
SET MENU 4 (Bread, 3 Course + Platter)	A\$110.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	Qty _____	A\$3.00 <input type="checkbox"/>
SET MENU 5 (Bread & Main)	A\$85.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)		A\$29.00 <input type="checkbox"/>
SET MENU 5 (Bread, Entree & Main)	A\$110.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)		A\$39.00 <input type="checkbox"/>
SET MENU 5 (Bread, Main & Dessert)	A\$110.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)		A\$34.00 <input type="checkbox"/>
SET MENU 5 (Bread & 3 Course)	A\$120.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)		A\$44.00 <input type="checkbox"/>
SET MENU 5 (Add Freshly Cooked Lobster)	A\$25.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)		A\$37.00 <input type="checkbox"/>
A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)		A\$49.00 <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 NICK'S SEAFOOD RESTAURANT 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) 9264 0808

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@nicksgroup.com.au

www.nicks-seafood.com.au

Terms & Conditions

Duration of Reservation:

Please be advised that if your reservation is prior to 7:30pm on a Saturday Evening a 2 hour time duration will apply. We kindly ask that you emphasise with your guests the importance of arriving at Nick's Seafood Restaurant at your agreed arrival time so you can enjoy your dining experience within your allocated time period. Please be aware any reservations from 7.30pm onwards no such time limit applies unless otherwise advised. All lunch reservations have a completion time of 4.30pm due to dinner set up.

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. Highchairs are not permitted on the front terrace area of Nick's Seafood Restaurant due to OH&S regulations, please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 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 40 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:

Nick's Seafood Restaurant 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.