



# Nick's

Seafood Restaurant

## Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9264 8686 | E: [functions@nicksgroup.com.au](mailto:functions@nicksgroup.com.au) | W: [www.nicks-seafood.com.au](http://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 <sup>GF</sup>

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

or CALAMARI TENDERS <sup>GF</sup>

Tomato, capsicum & cucumber salad with garlic aioli

or SEARED TUNA <sup>GF</sup>

Served with an asian salad

or SWEET POTATO & PROVOLONE RAVIOLI <sup>V</sup>

Wilted baby spinach & pernod cream

### MAIN COURSE – choice of

TEMPURA SOFT SHELL CRAB <sup>DF</sup>

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

or GOLDEN FRIED KING PRAWNS <sup>DF</sup>

Served with a mixed leaf & tomato salad with mango mayonnaise

or GRILLED TASMANIAN SALMON FILLET <sup>GF</sup>

Caramelised witlof sundried tomato salad

or I'M ANGUS SCOTCH FILLET <sup>GF</sup>

Served medium with polenta, artichoke & roasted capsicum

or OVEN ROASTED BARRAMUNDI FILLET <sup>GF</sup>

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 <sup>GF</sup>

With ginger, shallot sweet vinegar dressing

FRESH OCEAN KING PRAWN <sup>GF</sup>

With cocktail sauce

TEMPURA VEGETABLES <sup>V</sup>

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 <sup>GF</sup> Chilli garlic butter

CHICKEN TENDERLOIN <sup>GF</sup> Soy & honey

CALAMARI TENDERS

KANGAROO SKEWERS Mango chutney

SEARED SCALLOP <sup>GF</sup> Gremolata

MUSHROOM ARANCINI <sup>V</sup>

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 <sup>GF</sup>

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

or ALASKAN KING CRAB SALAD <sup>GF, DF</sup>

Mango, avocado & a lime vinaigrette

or GRILLED SCAMPI <sup>GF</sup>

Served with garlic butter & pilaf

or SALT & PEPPER BABY CALAMARI

Served with roast garlic aioli

or SWEET POTATO & PROVOLONE RAVIOLI <sup>V</sup>

Wilted baby spinach & pernod cream

### MAIN COURSE – choice of

OVEN ROASTED BARRAMUNDI FILLET <sup>GF</sup>

Roasted pumpkin & wilted spinach

or CHICKEN BREAST <sup>GF</sup>

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 <sup>GF</sup>
- Ocean king prawn with cocktail sauce <sup>GF</sup>
- Seared scallop with gremolata
- Tempura vegetables with wasabi mayonnaise <sup>V</sup>
- Kalamata olives & Feta <sup>V</sup>

### MAIN COURSE – choice of

GRILLED LOCAL SNAPPER FILLET <sup>GF</sup>

Served with lemon & homemade tartare sauce

or SCOTCH FILLET & SCAMPI

Shoestring fries & jus

or GRILLED SALMON FILLET <sup>GF</sup>

Caramelised witlof sundried tomato salad

or CHICKEN BREAST <sup>GF</sup>

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 <sup>GF</sup>  
 Ocean king prawns with cocktail sauce <sup>GF</sup>  
 Seared scallops with gremolata  
 Tempura vegetables with wasabi mayonnaise <sup>V</sup>  
 Kalamata olives & feta <sup>V</sup>

**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<sup>EA</sup>** MEZZE PLATE TO SHARE (1 BETWEEN 4) olives, smoked salmon, feta, taramaslata, salmon & dill dip served with bread

---

- \$85<sup>EA</sup>** ENTRÉE PLATTER Hervey Bay scallops (6) chargrilled king prawns (6), assorted mixed mornay (6) & kilpatrick oysters (6)

---

- \$175<sup>EA</sup>** 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<sup>EA</sup>** CHEESE & FRUIT PLATTERS TO SHARE (1 BETWEEN 4)  
 Australian & imported cheeses with seasonal fruits, fig jam & crackers

---

- \$60<sup>EA</sup>** 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** <sup>GF</sup>

with ginger, shallot sweet vinegar dressing

**OCEAN KING PRAWN COCKTAIL SAUCE** <sup>GF</sup>

**CAPRESE SALAD** <sup>V</sup>

**SMOKED SALMON & CRÈME FRAICHE TOAST**

**ALASKAN CRAB & AVOCADO SALAD**

**PEPPER CRUSTED TUNA**

### Hot Canapés

**MARINATED LAMB CUTLET SALSA VERDE** <sup>GF</sup>

**WILD MUSHROOM ARANCINI** <sup>V</sup>

**GRILLED CHICKEN TENDERLOIN SKEWERS** <sup>GF</sup>

with soy & honey

**SEARED SCALLOP** <sup>GF</sup>

served in the shell with gremolata

**BARRAMUNDI GOUJONS** <sup>GF</sup>

with tartare dipping sauce

**TEMPURA KING PRAWNS**

with wasabi mayonnaise

**MINIATURE CRAB PARCELS**

sweet chilli & lemon grass sauce

**FRIED ZUCCHINI FLOWERS** <sup>V</sup>

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 (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)

Bulmers Original Cider (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)

Bulmers Original Cider (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

---

*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)

# Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to [functions@nicksgroup.com.au](mailto:functions@nicksgroup.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 (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
SET MENU 3 (Bread, Entree & Main)	A\$75.00	<input type="checkbox"/>	ADD ON ENTRÉE PLATTER	Qty_____	A\$85.00
SET MENU 3 (Bread, Main & Dessert)	A\$75.00	<input type="checkbox"/>	ADD ON NICKS SEAFOOD PLATTER TO SHARE	Qty_____	A\$175.00
SET MENU 3 (Bread & 3 Courses)	A\$85.00	<input type="checkbox"/>	ADD ON CHEESE & FRUIT PLATTERS TO SHARE	Qty_____	A\$60.00
SET MENU 4 (Bread & 3 Courses)	A\$90.00	<input type="checkbox"/>	ADD ON CHEF'S SELECTION OF PETIT FOURS	Qty_____	A\$60.00
SET MENU 4 (Bread, 3 Course + Platter)	A\$110.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	Qty_____	A\$3.00
SET MENU 5 (Bread & Main)	A\$85.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)		A\$29.00
SET MENU 5 (Bread, Entree & Main)	A\$110.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)		A\$39.00
SET MENU 5 (Bread, Main & Dessert)	A\$110.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)		A\$34.00
SET MENU 5 (Bread & 3 Course)	A\$120.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)		A\$44.00
SET MENU 5 (Add Freshly Cooked Lobster)	A\$25.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)		A\$37.00
A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)		A\$49.00
			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](mailto:functions@nicksgroup.com.au)

[www.nicks-seafood.com.au](http://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.