



Nick's

Bar and Grill

Group Menu & Function Packages

T: 1300 989 989 | F: (02) 9279 0166 | E: functions@nicksbarandgrill.com.au | W: www.nicksbarandgrill.com.au



About

One of Sydney's favourite venues for relaxed, casual dining and panoramic views of Darling Harbour, Nick's is both a laidback grill restaurant and a brilliant venue for showcasing the best Australian produce from both land and sea. The open plan allows Nick's Bar & Grill to transform into a function venue capable of catering to virtually any desire or necessity, from grand harbourfront seafood platter and cocktail parties to elegant sit-down dinners. A dedicated, professional events team will manage every element of your function, from custom menus to live entertainment – the options are open and virtually endless.



Capacity

Seated: 550 people
Cocktail: up to 1,300 people



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

Weekday Lunch Menu

\$35pp (2 Courses)

\$45pp (3 Courses)

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

Available Monday to Friday 11.30am till 3pm up to 60 guests. Excludes December & any special event days

ENTREE

PANKO CRUMBED CALAMARI RINGS

Served with homemade garlic aioli

or SIZZLING GARLIC PRAWNS

Served with garlic, chilli & parsley

or MARINATED LAMB SOUVLAKI ^{GF AVAILABLE}

Marinated baby lamb skewers with pita bread, complimented with Greek salad & tzatziki

MAIN COURSE

GRILLED TASMANIAN FILLET OF SALMON ^{GF}

With sauteed chat potatoes, broccolini, finished with lemon butter sauce

or PRAWN LINGUINI

With a tomato, chilli & fresh herbs

or CHARGRILLED ANGUS

SIRLOIN STEAK ^{GF AVAILABLE}

With creamy mashed potato & a mushroom sauce

Mains are served with mixed leaf salads to share

DESSERT

CHOCOLATE MOUSSE

With chantilly cream

or PAVLOVA

Finished with seasonal fruits, passionfruit & raspberry coulis

or SELECTION OF FRESH SEASONAL FRUITS & BERRIES ^{GF}

Set Menu One

\$55pp (On Arrival + 2 Courses)

\$65pp (On Arrival + 3 Courses)

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

MARINATED FETA & OLIVES

Served with lavosh & grissini

ENTREE

MORETON BAY BUG SALAD ^{GF}

Poached Moreton Bay bug with citrus & a baby herb salad

or TEMPURA CALAMARI

Served with a passionfruit sauce, baby rocket & lemon

or MARINATED LAMB SOUVLAKI ^{GF AVAILABLE}

Served with warm pita bread, Greek salad & tzatziki

or GRILLED ASPARAGUS SPEARS ^{GF | V}

Served with rocket, semi dried tomatoes, fennel & finished with an aged balsamic glaze

MAIN COURSE

FISHERMAN'S BASKET

Fried catch of the day, fried king prawns, fried scallops, served with chips & homemade tartare sauce

or GRILLED MARINATED CHICKEN BREAST ^{GF}

Served with sautéed spinach, potato cake, finished with cherry tomato corn salsa

or TOP BRAZILIAN CUT SIRLOIN STEAK ^{GF AVAILABLE}

Served with creamy mashed potato, broccolini & a mushroom sauce

or MEDITERRANEAN VEGETABLE RISOTTO ^{GF | V}

Finished with fresh herbs

Mains are served with mixed leaf salads to share

DESSERT

VANILLA PANNA COTTA ^{GF AVAILABLE}

Served with berry compote & biscotti

or SALTED CARAMEL & CHOCOLATE TART

Finished with crème fraîche

or BAILEYS CRÈME BRULÉE ^{GF AVAILABLE}

Served with almond biscotti

Set Menu Two

\$62pp (On Arrival + 2 Courses)

\$72pp (On Arrival + 3 Courses)

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

SMOKED SALMON DIP, TZATZIKI & FETA WITH LAVOSH & GRISSINI

ENTRÉE

BLUE SWIMMER CRAB & AVOCADO TIAN ^{GF}

Served with remoulade sauce & a dill dressing

or TEMPURA KING PRAWNS

Served with a baby green salad, garlic aioli & citrus

or CHICKEN SOUVLAKI ^{GF AVAILABLE}

Marinated in lemon & rosemary, served with toasted pita bread & tzatziki

or ROASTED BABY BEETROOT SALAD ^V

Served with butternut pumpkin, chickpea & a lemon vinaigrette

MAIN COURSE

GRILLED BARRAMUNDI FILLET ^{GF}

Served with baby green beans, sautéed potatoes, tomato & black olive salsa

or SEAFOOD RISOTTO

Served with blue swimmer crab, local mussels, grilled king prawns in a tomato sauce

or SURF & TURF ^{GF}

Prime I'm Angus scotch fillet & grilled king prawns served on creamed mashed potato, sautéed asparagus & béarnaise sauce

or POTATO & SPINACH GNOCCHI ^{V | GF AVAILABLE}

Served with sautéed gnocchi, baby peas & semi dried tomatoes finished with sage beurre noisette

Mains are served with mixed leaf salads & chips to share

DESSERT

WARM CHOCOLATE FONDANT

Served with vanilla ice cream

or PAVLOVA

Topped with fresh seasonal fruits & finished with passionfruit & raspberry coulis

or MANGO & FRANGIPANE TART

Served with coconut sorbet

Set Menu Three

\$65pp (2 Courses)

\$75pp (3 Courses)

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

ENTRÉE

NICK'S MIXED ENTREE PLATTER TO SHARE

Salt & pepper calamari, chargrilled king prawn, mornay & kilpatrick oysters & scallops served in the shell

MAIN COURSE

GRILLED TASMANIAN SALMON FILLET ^{GF}

Served on a rocket, pumpkin & feta salad

or **WHOLE BABY LOBSTER MORNAY**

Served with a baby Greek salad

or **MARINATED CHICKEN BREAST ^{GF}**

Served with sautéed spinach, potato cake, cherry tomato & corn salsa

or **GRILLED I'M ANGUS RIB EYE ^{GF AVAILABLE}**

Served with garlic mash potato, sautéed greens & a red wine jus

or **HALF RACK GIANT PORK RIBS**

Served with chips

or **MEDITERRANEAN VEGETABLE RISOTTO ^{VEGAN}**

Roast vegetables, finished with tomato & fresh herbs

Mains are served with mixed leaf salads & chips to share

DESSERT

SELECTION OF HOMEMADE PETIT FOURS

Mini pavlovas, chocolate mousse cups, lemon meringue tarts & more

Platter Menu One

\$70pp (2 Courses)

ENTRÉE

NICK'S DELUXE MEZZE PLATES TO SHARE (1 BETWEEN 4)

Roma tomato bruschetta, feta, marinated black Tasmanian mussels, trio of dips (tzatziki, taramasalata & olive tapenade) & assorted breads

MAIN COURSE

NICK'S SURF & TURF PLATTER TO SHARE (1 BETWEEN 4)

I'm Angus Riverina sirloin steak, marinated lamb & chicken souvlaki, grilled chorizo sausage, fried catch of the day, fried king prawns, grilled Moreton Bay bugs, salt & pepper calamari

Mains are served with mixed leaf salads & chips to share

Platter Menu Two

\$85pp (1 Courses)

\$100pp (2 Courses)

\$110pp (3 Courses)

ENTRÉE

HOT & COLD ANTIPASTO PLATES TO SHARE (1 BETWEEN 4)

chicken souvlaki, sliced prosciutto, feta, roma tomato bruschetta, trio of dips - tzatziki, taramasalata, smoked salmon & dill dip and assorted breads

MAIN COURSE

NICK'S SEAFOOD PLATTER TO SHARE (1 BETWEEN 2)

Freshly cooked lobster, steamed local mussels, salt & pepper calamari, fried catch of the day, fresh local king prawns, blue swimmer crab, tempura prawns, freshly shucked rock oysters, smoked salmon, avocado with potato salad, chips, cocktail & tartare sauce

Served with Greek salads & chips to share

DESSERT

SELECTION OF HOMEMADE PETIT FOURS

Mini pavlovas, chocolate mousse cups, lemon meringue tarts & more

Canapé Menu

LIGHT OPTION | \$18PP | 4 STANDARD CANAPÉS (ONE PIECE PER PERSON)

2 HOURS | \$39PP | 3 COLD, 3 HOT + 1 SUBSTANTIAL CANAPE

3 HOURS | \$55PP | 5 COLD, 5 HOT + 1 SUBSTANTIAL CANAPE

+ \$4.00 | ADDITIONAL CHOICE

Cold Canapés

FRESH OCEAN PRAWNS

with cocktail sauce

SEARED PEPPERED TUNA

on cucumber relish

ALASKAN KING CRAB & AVOCADO MOUSSE

FRESH ROCK OYSTERS ^{GF}

SMOKED SALMON ON BLINI

with salmon roe & chives

PEKING DUCK PANCAKES

cucumber, shallot & hoisin sauce

ASPARAGUS WRAPPED IN PROSCIUTTO ^{GF}

BRUSCHETTA ^V

with tomato, garlic & basil

VIETNAMESE RICE PAPER ROLLS ^{V | GF}

with soya bean & lime sauce

SELECTION OF MINI QUICHES ^{VEGETARIAN AVAILABLE}

BEETROOT & GOATS CHEESE MOUSSE TARTLET

Hot Canapés

SEARED SCALLOP

with cauliflower puree, apple glaze

CRISPY SOFT SHELL CRAB

with lime aioli

TEMPURA PRAWNS

with sweet chilli & lime dipping sauce

SALT & PEPPER CALAMARI

CHICKEN SOUVLAKI

with homemade tzatziki

MARINATED LAMB SOUVLAKI

with homemade tzatziki

CRISPY PORK BELLY BITES ^{GF}

with chilli & soya dipping sauce

KUMARA & CARROT LATKES ^V

VEGETARIAN SPRING ROLLS ^V

MUSHROOM ARANCINI ^V

Substantial Canapés

FISH & CHIPS NOODLE BOX with tartare sauce

MINI PORK SLIDER

GRILLED LAMB CUTLETS ^{GF} with gremolata

PENNE PASTA ^V served in noodle boxes with fresh napolitana sauce & basil

Optional Extras

COCKTAIL ON ARRIVAL \$10^{PP}

Select one: Aperol Spritz, Peach Bellini
or Champagne Cosmo

ANTIPASTO TO SHARE \$5^{PP}

kalamata olives, feta, sliced prosciutto,
salmon dip, taramasalata & assorted breads

CHEESE & FRUIT PLATTER \$60^{EA}

NICK'S SEAFOOD PLATTER \$165^{EA}

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

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

Great Northern Super Crisp Lager (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Cascade Premium Light

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 (Rhône, France)

RED WINES

Opawa Pinot Noir (Marlborough, NZ)

Earthworks Shiraz (Barossa Valley, SA)

Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

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)

Great Northern Super Crisp Lager (On Tap)

Coopers Pale Ale (On Tap)

Stella Artois (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Why not add Aperol Spritz to the duration 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@nicksbarandgrill.com.au | Fax: (02) 9279 0166


☐

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 NICK'S BAR & GRILL 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@nicksbarandgrill.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

- ☐ WEEKDAY LUNCH MENU (Entree & Main) A\$35.00 (Excludes December)
- ☐ WEEKDAY LUNCH MENU (Main & Dessert) A\$35.00 (Excludes December)
- ☐ WEEKDAY LUNCH MENU (3 Course) A\$45.00 (Excludes December)
- ☐ SET MENU 1 (On Arrival, Entree & Main) A\$55.00
- ☐ SET MENU 1 (On Arrival, Main & Dessert) A\$55.00
- ☐ SET MENU 1 (On Arrival & 3 Courses) A\$65.00
- ☐ SET MENU 2 (On Arrival, Entree & Main) A\$62.00
- ☐ SET MENU 2 (On Arrival, Main & Dessert) A\$62.00
- ☐ SET MENU 2 (On Arrival & 3 Courses) A\$72.00
- ☐ SET MENU 3 (Entree & Main) A\$65.00
- ☐ SET MENU 3 (Main & Dessert) A\$65.00
- ☐ SET MENU 3 (3 Courses) A\$75.00
- ☐ A LA CARTE ONLY (Available for Groups up to 11 adults only)

PLATTER SELECTION

- ☐ PLATTER MENU 1 (Entree & Main) A\$70.00
- ☐ PLATTER MENU 2 (Main) A\$85.00
- ☐ PLATTER MENU 2 (Entree & Main) A\$100.00
- ☐ PLATTER MENU 2 (Main & Dessert) A\$100.00
- ☐ PLATTER MENU 2 (3 Course) A\$110.00

CANAPE PACKAGES

- ☐ CANAPE LIGHT OPTION A\$18.00
- ☐ CANAPE 2 HOURS A\$39.00
- ☐ CANAPE 3 HOURS A\$55.00

ADD ONS

- ☐ ADD ON ADDITIONAL CHOICE | Qty_____ A\$4.00
- ☐ ADD ON PREMIUM BON BONS | Qty_____ A\$3.00
- ☐ ADD ON COCKTAIL ON ARRIVAL | Qty_____ A\$10.00pp
Circle: Aperol Spritz, Peach Bellini or Champagne Cosmo

- ☐ ADD ON ANTIPASTO | Qty_____ A\$5.00pp
- ☐ ADD ON CHEESE & FRUIT PLATTER | Qty_____ A\$60.00ea
- ☐ ADD ON NICK'S SEAFOOD PLATTER | Qty_____ A\$165.00ea

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\$15 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\$15.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE NICK'S BAR & GRILL 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: _____

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.

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9279 0133

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@nicksbarandgrill.com.au

www.nicksbarandgrill.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 \$15 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: (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 Bar & grill 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.