



Nick's

Seafood Restaurant

Group Menu & Function Packages

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



About

A landmark of the Cockle Bay promenade, Nick's 'sea to plate' philosophy showcases the superb flavours of Australian seafood. Renowned for the quality of its locally sourced produce. Set over a grand, elegant dining room and spectacular harbourfront alfresco deck, Nick's commanding views of the harbour are the perfect complement to its stunning meals. With a dedicated events team able to tailor a private function to suit any size or special requirements, the restaurant seats close to 480 people. Nick's can accommodate a cocktail event of up to 1,200, offering the possibility of a gala celebration in one of the largest and most decadent harbourside locales in Sydney. Nick's elegantly contemporary semi-private dining area holds 40 people sit down and 80 in a cocktail setting.



Capacity

Seated: 480 people
Cocktail: up to 1,200 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

Set Menu One

\$65pp (Bread + 2 Course)

\$72pp (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 PANKO CRUMBED CALAMARI

Served with tomato, capsicum & cucumber salad with garlic aioli

or SEARED YELLOW FIN TUNA ^{GF}

Served with a snow pea sprout, baby corn & cherry tomato salad, citrus dressing

or SWEET POTATO & PROVOLONE RAVIOLI ^V

Served with a wilted baby spinach & pernod cream

MAIN COURSE – choice of

FISHERMAN'S BASKET

Fried catch of the day, tempura soft shell crab, golden tempura king prawns, panko crumbed calamari rings, chips & homemade tartare sauce

or GRILLED TASMANIAN SALMON FILLET ^{GF}

Served with a caramelised witlof sundried tomato salad

or OVEN ROASTED BARRAMUNDI FILLET ^{GF}

Served with roasted pumpkin & wilted spinach

or I'M ANGUS CHARGRILLED SCOTCH FILLET ^{GF}

Served medium with polenta, artichoke & roasted capsicum

or VEGETABLE LINGUINE ^V

Served in a roast tomato & chilli sauce with assorted seasonal sauteed vegetables & parmesan

All mains are served with mixed leaf salads to share

DESSERT

CRÈME BRULEE ^{GF AVAILABLE}

Served with a chocolate & almond biscotti

or STRAWBERRY & VANILLA PANACOTTA ^{GF}

Served with chantilly cream, strawberries & berry gel

or SALTED CARAMEL & CHOCOLATE GANACHE TART

Served with vanilla ice-cream

Set Menu Two

\$85pp (Share Style Menu)

ON ARRIVAL

GARLIC BREAD

SELECTION TO ENTICE

served on platters to share

SYDNEY ROCK OYSTER ^{GF}

Served with ginger, shallot & sweet vinegar dressing

FRESH OCEAN KING PRAWN ^{GF}

Served with cocktail sauce

TEMPURA VEGETABLES ^V

Served 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

SEARED SCALLOP ^{GF} Gremolata

CALAMARI TENDERS

CHICKEN TENDERLOIN ^{GF} Soy & honey

KANGAROO SKEWERS Mango chutney

MUSHROOM ARANCINI ^V

MIXED LEAF 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 & 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}

Served with mango, avocado & a lime vinaigrette

or GRILLED SCAMPI ^{GF}

Served with garlic butter & pilaf

or SALT & PEPPER BABY CALAMARI

Baby calamari with a passionfruit sauce

or SWEET POTATO & PROVOLONE RAVIOLI ^V

Served with wilted baby spinach & pernod cream

MAIN COURSE – choice of

OVEN ROASTED BARRAMUNDI FILLET ^{GF}

Served with roasted pumpkin, wilted spinach & champagne cream

or WHOLE BABY LOBSTER

Served with a mornay sauce & a baby greek salad

or CHICKEN BREAST ^{GF}

Served with creamy mash, broccolini & a grain mustard sauce

or I'M ANGUS SCOTCH FILLET & SCAMPI

Served with shoestring fries & a red wine jus

or WILD MUSHROOM RISOTTO ^V

Served with swiss brown, shitake, button mushrooms,
parmesan & truffle oil

All mains are served with mixed leaf 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

or CRÈME BRULÉE ^{GF AVAILABLE}

Served with a chocolate & almond biscotti

Set Menu Four

\$90pp (Bread + 3 Course)

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

\$115pp (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

GARLIC BREAD TO SHARE

ENTREE ~ 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
- Panko Crumbed Calamari with garlic aioli

MAIN COURSE – choice of

GRILLED LOCAL SNAPPER FILLET ^{GF}

Served with lemon & homemade tartare sauce

or GRILLED SALMON FILLET ^{GF}

Served with a caramelised witlof sundried tomato salad

or CHICKEN BREAST ^{GF}

Creamy mash, broccolini & a grain mustard sauce

or I'M ANGUS SCOTCH FILLET & SCAMPI

Served with shoestring fries & a red wine jus

All mains are served with mixed leaf salads & chips to share

*HOT & COLD SEAFOOD PLATTER FOR TWO

(Additional \$50 per platter) King prawns, blue swimmer crab, freshly shucked Sydney rock oysters, Tasmanian smoked salmon, catch of the day, fried king prawns, fried baby calamari, potato salad, avocado & chips

DESSERT

CHEF'S CREATION OF THE DAY



Set Menu Five

\$100pp (Mezze + Main)
\$125pp (Mezze + 2 Course)
\$135pp (Mezze + 3 Course)

ON ARRIVAL

MEZZE PLATTER TO SHARE (1 BETWEEN 4)
 Marinated olives, Tasmanian smoked salmon, feta, taramasalata, salmon & dill dip, served with sliced sourdough

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
 Panko crumbed calamari ribbons with garlic aioli

MAIN COURSE ~ served on platters to share

NICK'S SEAFOOD PLATTER (1 BETWEEN 2)

Cooked lobster, freshly shucked sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, catch of the day, golden tempura king prawns, salt & pepper baby calamari, avocado, potato salad served with chips

Served with Greek salads to share

DESSERT ~ served on platters to share

CHEF'S SELECTION OF PETIT FOURS

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

Optional Extras

- \$24^{EA}** MEZZE PLATE TO SHARE (1 BETWEEN 4) olives, smoked salmon, feta, taramasalata, 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)

- \$46^{EA}** DOZEN SYDNEY ROCK OYSTERS Natural, Mornay or Kilpatrick

- \$180^{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)
 Salted caramel & chocolate ganache tart, lemon meringue tart, almond praline with dark chocolate, raspberry & vanilla tart, chocolate truffle & assorted macaron served with 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

SCALLOP CEVICHEs ^{GF | DF}

lime, coconut & chilli

SALMON & TUNA SASHIMI ^{DF}

with wasabi & soy sauce

FRESHLY SHUCKED OYSTERS ^{GF}

with ginger, shallot sweet vinegar dressing

PRAWN COCKTAIL CRISPS ^{GF}

avocado, yoghurt, tomato & crisp bread

SMOKED SALMON & CRÈME FRAICHE TOAST

ALASKAN CRAB & AVOCADO SALAD

PEPPER CRUSTED TUNA

OCEAN KING PRAWN with cocktail sauce ^{GF}

CAPRESE SALAD ^V

BRUSCHETTA BITES ^V

basil, balsamic, tomato, garlic & olive oil

Hot Canapés

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 & lemongrass sauce

GRILLED CHICKEN TENDERLOIN SKEWERS ^{GF}

with soy & honey

MARINATED LAMB CUTLET SALSA VERDE ^{GF}

KANGAROO SKEWERS

mango chutney

FRIED ZUCCHINI FLOWERS ^V

with ricotta, pinenuts & mint

WILD MUSHROOM ARANCINI ^V

Dessert Canapés

PASSIONFRUIT & FRUIT TART

WHITE CHOCOLATE TRUFFLE

DARK CHOCOLATE TRUFFLE

LEMON & BLUEBERRY TART

MINI FRUIT TART

ASSORTED MACAROON

SALTED CARAMEL & CHOCOLATE GANACHE TART

ALMOND PRALINE WITH DARK CHOCOLATE

RASPBERRY & VANILLA TART

LEMON MERINGUE TART



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)

Cascade Premium Light

Pure Blonde Crisp Apple Cider

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

Pure Blonde (On Tap)

Great Northern Super Crisp Lager (On Tap)

Corona

Cascade Premium Light

Pure Blonde Crisp Apple Cider

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)

Stella Artois (On Tap)

Corona

Cascade Premium Light

Pure Blonde Crisp Apple Cider

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Why not add Aperol Spritz to the duration of 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@nicksseafoodrestaurant.com.au | Fax: (02) 9264 8686



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 SEAFOOD RESTAURANT 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@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

SIT DOWN SELECTION

- SET MENU 1 (Bread, Entree & Main) A\$65.00
- SET MENU 1 (Bread, Main & Dessert) A\$65.00
- SET MENU 1 (Bread & 3 Courses) A\$72.00
- SET MENU 2 (Share Style) A\$85.00
- SET MENU 3 (Bread, Entree & Main) A\$75.00
- SET MENU 3 (Bread, Main & Dessert) A\$75.00
- SET MENU 3 (Bread & 3 Courses) A\$85.00
- SET MENU 4 (Bread & 3 Courses) A\$90.00
- SET MENU 4 (Bread, Entree, Platter + Dessert) A\$115.00
- SET MENU 5 (Mezze & Main) A\$100.00
- SET MENU 5 (Mezze, Entree & Main) A\$125.00
- SET MENU 5 (Mezze, Main & Dessert) A\$125.00
- SET MENU 5 (Mezze & 3 Course) A\$135.00

A LA CARTE ONLY (Available for Groups up to 11 adults only)

CANAPE PACKAGES

- CANAPE PACKAGE 1 A\$40.00
- CANAPE PACKAGE 2 A\$55.00
- CANAPE PACKAGE 3 A\$70.00

ADD ONS

- ADD ON MEZZE PLATE TO SHARE | Qty:_____ A\$24.00
- ADD ON ENTRÉE PLATTER | Qty:_____ \$85.00
- ADD ON NICKS SEAFOOD PLATTER TO SHARE | Qty:_____ A\$180.00
- ADD ON CHEESE & FRUIT PLATTERS TO SHARE | Qty:_____ A\$60.00
- ADD ON OYSTERS A\$46.00
(Circle: NATURAL, MORNAY or KILPATRICK) | Qty:_____

ADD ON CHEF'S SELECTION OF PETIT FOURS | Qty:_____ A\$60.00

ADD ON PREMIUM BON BONS | Qty:_____ A\$3.00

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\$25 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\$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 for 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 group's 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.