



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

\$28pp (2 Courses + Beverage)

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

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

ENTREE

MARINATED FETA & OLIVES
Served with sesame bark & grissini

MAIN COURSE – choice of*

GRILLED TASMANIAN SALMON FILLET ^{GF}
With oven baked chunky potato, green beans & lemon dill butter sauce

or KING PRAWN FETTUCCINI
With bacon, rocket cooked in tomato chilli sauce, finished with crumble feta & fresh herbs

or CHARGRILLED PRIME SIRLOIN
STEAK ^{GF AVAILABLE}

or MARINATED CHICKEN BREAST ^{GF}
Served with sautéed spinach, potato cake, cherry tomato & avocado salsa

or THREE CHEESE TORTELLINI ^V
With spinach, burst cherry tomato in garlic parmesan cream sauce

Mains are served with mixed leaf salads to share

BEVERAGE

GLASS OF HOUSE WINE, BEER
OR SOFT DRINK

Group 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

FRESHLY BAKED DINNER ROLL

ENTRÉE – choice of*

SEARED SCALLOPS ^{GF}
With pearl caviar, crisp parsnip, young sprout & basil vinaigrette

or SZECHUAN CALAMARI ^{GF}
Served with salad and sesame lime dressing

or MARINATED LAMB SOUVLAKI
Served with warm pita bread, greek salad & tzatziki

or TEMPURA VEGETABLES ^V

or With wasabi sauce
SIZZLING GARLIC PRAWNS
Served in olive oil, garlic & chilli

MAIN COURSE – choice of*

FISHERMAN'S BASKET
Fried catch of the day, tempura king prawns, fried scallops, salt & pepper calamari served with chips & homemade tartare sauce

or MARINATED CHICKEN BREAST ^{GF}
With labneh, sweet herbs, roast pumpkin, cherry tomato & chilli ghee

or GRAIN-FED ANGUS BEEF SIRLOIN ^{GF AVAILABLE}
Served with creamy mash, farmers market fresh vegetables & black truffle jus

or CRISPY SKIN SALMON FILLET ^{GF}
With chorizo, peas, potato, shoots & garlic dijon cream sauce

or MEDITERRANEAN VEGETABLE
RISOTTO ^{GF | V}
Finished with fresh herbs

Mains are served with mixed leaf salads to share

DESSERT – choice of*

VANILLA PANNA COTTA ^{GF AVAILABLE}
Served with berry compote & biscotti

or SALTED CARAMEL & CHOCOLATE TART
Finished with crème fraiche

or STICKY DATE PUDDING
Served with butterscotch sauce & vanilla bean ice cream

Group Menu Two

\$65pp (2 Courses)

\$75pp (3 Courses)

\$80pp (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

MEDITERRANEAN TASTING PLATE TO SHARE (1 between 4)
Australian prosciutto, smoked salmon, dolmades, feta, olives, marinated vegetables, with Sonoma sourdough & sesame bark

ENTRÉE – choice of*

ALASKAN CRAB SALAD ^{GF}
With avocado, pink grapes, apple, tomato & soft herbs

or TEMPURA KING PRAWNS

or With asian green salad, garlic aioli
CHARRED OCTOPUS ^{GF}
With white beans tomato salsa, feta, roast capsicum spread & sweet herb vinaigrette

or RIVERINA LAMB CUTLETS
With crispy onion rings, risotto verde with english peas

or CHUNKY ROAST PUMPKIN SALAD ^V
With lentils, onion relish, arugula, feta & balsamic dressing

MAIN COURSE – choice of*

CRISPY SKIN BARRAMUNDI FILLET
Served with leek and spelt risotto, crisp parsnip & cherry truss tomato

or SEAFOOD FETTUCCINI
Cooked in rich tomato chilli sauce with lobster, scallops, calamari, king prawns, crumble feta & fresh herbs

or PRIME SCOTCH FILLET
Served with creamy mash, farmers market fresh vegetables & chimichurri butter

or TOASTED GNOCCHI ^V
With mushroom, sweet basil, parmesan & crushed pistachios

or MARINATED CHICKEN BREAST ^{GF}
With labneh, sweet herbs, roast pumpkin, cherry tomato & chilli ghee

Mains are served with mixed leaf salads & chips to share

DESSERT – choice of*

WARM CHOCOLATE FONDANT
Served with strawberry & vanilla ice cream

or SWIRL BERRY PAVLOVA ^{GF}
With lemon curd & fresh mint

or BAILEYS CRÈME BRULÉE ^{GF AVAILABLE}
Served with almond biscotti

Group Menu Three

\$75pp (On Arrival + 2 Courses)

\$85pp (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 sesame bark & grissini

ENTRÉE

NICK'S MIXED ENTREE PLATTER TO SHARE

Salt & pepper calamari, chargrilled king prawn,
mornay & kilpatrick oysters & seared scallops

MAIN COURSE – choice of*

GRILLED TASMANIAN SALMON FILLET ^{GF}

With oven baked chunky potato, green beans
& lemon dill butter sauce

or

WHOLE BABY LOBSTER MORNAY

Served with a baby Greek salad

or

MARINATED CHICKEN BREAST ^{GF}

With labneh, sweet herbs, roast pumpkin, cherry tomato
& chilli ghee

or

GRAIN-FED PRIME BEEF RIB EYE ^{GF AVAILABLE}

Served with herb mash potato, farmers market fresh
vegetables, cherry truss tomato & red wine jus

or

SURF & TURF

Grilled sirloin & king prawns served with creamy mash,
farmer market vegetables, truss tomato spicy
chimichurri butter

or

MEDITERRANEAN VEGETABLE RISOTTO ^{VEGAN}

Roast vegetables, finished with tomato & fresh herbs

Mains are served with mixed leaf salads & chips to share

DESSERT

CHEF'S SWEET TEMPTATION PLATTER

Cointreau chocolate mousse, lemon meringue tart,
opera, assorted macaroons & seasonal fruits

Platter Menu One

\$80pp (2 Courses)

\$82pp (2 Courses with both mains platters
served alternately to share)

ENTRÉE

MEDITERRANEAN TASTING PLATE

TO SHARE (1 between 4)

Australian prosciutto, smoked salmon, dolmades,
feta, olives, marinated vegetables, with Sonoma
sourdough & sesame bark

MAIN COURSE

**please confirm your chosen platter to be served
to all guests**

NICK'S SURF & TURF PLATTER FOR TWO

Grilled moreton bay bugs, fried catch of the day,
lamb and chicken souvlaki, grilled prawns, prime
sirloin steak and salt & pepper calamari, garlic
butter and tzatziki

or

FISHERMAN'S NET PLATTER FOR TWO

Golden fried king prawns, blue swimmer crab,
freshly shucked oyster, smoke salmon, fried catch
of the day, panko crumbed calamari rings, mussels,
melons and potato salad, chips,
cocktail & tartare sauce

Mains are served with mixed leaf salads & chips to share

Platter Menu Two

\$88pp (1 Courses)

\$100pp (2 Courses)

\$115pp (3 Courses)

ENTRÉE

CHEFS TASTING PLATE TO SHARE

Marinated feta, kalamata olives, tzatziki, australian
prosciutto, tempura soft shell crab, lamb souvlaki,
seared scallops with basil vinaigrette

MAIN COURSE

NICK'S SEAFOOD PLATTER TO SHARE

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

Served with Greek salads & chips to share

DESSERT

CHEFS SWEET TEMPTATION PLATTER

Cointreau chocolate mousse, lemon meringue tart,
opera, assorted macaroons and seasonal fruits

Canapé Menu

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

2 HOURS | \$39PP | 4 COLD, 4 HOT + 1 SUBSTANTIAL CANAPE

3 HOURS | \$55PP | 6 COLD, 6 HOT + 1 SUBSTANTIAL CANAPE

+ **\$4.00** | ADDITIONAL CHOICE

Cold Canapés

FRESH OCEAN PRAWNS ^{GF}

with cocktail sauce

SEARED PEPPERED TUNA ^{GF}

on cucumber relish

ALASKAN KING CRAB & AVOCADO MOUSSE ^{GF}

FRESH ROCK OYSTERS ^{GF}

DILL CREPES

with smoked salmon & salmon roe

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 ^V

MINI WILD MUSHROOM BRUSCHETTA ^V

with basil pesto & feta

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 napoletana sauce & basil

Hot Canapés

SEARED SCALLOP ^{GF}

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

FRIED POLENTA WITH SEARED KANGAROO ^{GF}

Onion jam and native dukka

GRILLED PROSCIUTTO WRAPPED HALOUMI ^{GF}

CHORIZO & PRAWN SKEWERS ^{GF}

with spiced aioli

TEMPURA ROCK OYSTER

with wasabi sauce and nori flakes

Optional Extras

COCKTAIL ON ARRIVAL \$10^{PP}

Select one: Aperol Spritz, Peach Bellini
or Champagne Cosmo

NICK'S MEDITERRANEAN TASTING PLATE TO SHARE \$40^{EA}

Australian prosciutto, smoked salmon, dolmades,
feta, olives, marinated vegetables with Sonoma
sourdough and sesame bark

CHEFS TASTING PLATE TO SHARE \$60^{EA}

Marinated feta, kalamata olives, tzatziki, Australian
prosciutto, tempura soft shell crab, lamb souvlaki,
seared scallops with basil vinaigrette

CHEESE & FRUIT PLATTER \$60^{EA}

NICK'S SEAFOOD PLATTER \$170^{EA}

Freshly cooked lobster (1), freshly shucked Sydney
rock oysters (4), salt & pepper baby calamari
(4), catch of the day (grilled or fried) (3), fresh
king prawns (2), local steamed mussels (4), blue
swimmer crab (1), golden tempura king prawns
(4), potato salad & chips

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE - Choice of 1

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Bulmers Original Cider

Cascade Premium Light (Bottle)

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.

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

Yalumba 'Christobels' Moscato (Barossa Valley, SA)

WHITE WINES - Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Pewsey Vale Vineyard Riesling (Eden Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSE

La Vieille Ferme Rose (Rhone, France)

RED WINES - Choice of 2

Atzes GSM (Barossa Valley, SA)

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

De Bortoli 'Woodfired Heathcote' Shiraz (Heathcote, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

Great Northern Super Crisp Lager

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 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)

La Riva Dei Frati Prosecco DOC Treviso (Veneto, Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Vasse Felix 'Filius' Chardonnay (Margaret River, WA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills)

ROSE

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Mt Difficulty 'Roaring Meg' Pinot Noir (Central Otago, NZ)

Dandelion 'Lioness of McLaren Vale' Shiraz (McLaren Vale, SA)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Cape Mentelle 'Trinders' Cabernet Merlot (Margaret River, WA)

Selection of tap & bottled beers

Pure Blonde

Great Northern Super Crisp Lager

Coopers Pale Ale

Stella Artois

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

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

ONLINE (Visa & MasterCard only): <https://www.nicks-seafood.com.au/deposits>
The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

CASH: Must be received 7 days prior to booking

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C's may change from time to time and your booking will be bound by these terms

Cake Message/ Inscription: _____

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 (2 Course + Beverage) A\$28.00
Excludes December
- GROUP MENU 1 (On Arrival, Entree & Main) A\$55.00
- GROUP MENU 1 (On Arrival, Main & Dessert) A\$55.00
- GROUP MENU 1 (On Arrival & 3 Courses) A\$65.00
- GROUP MENU 2 (Entree & Main) A\$65.00
- GROUP MENU 2 (Main & Dessert) A\$65.00
- GROUP MENU 2 (3 Courses) A\$75.00
- GROUP MENU 2 (On Arrival & 3 Courses) A\$80.00
- GROUP MENU 3 (On Arrival, Entree & Main) A\$75.00
- GROUP MENU 3 (On Arrival, Main & Dessert) A\$75.00
- GROUP MENU 3 (On Arrival & 3 Courses) A\$85.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

PLATTER SELECTION

- PLATTER MENU 1 (2 Course) A\$80.00
Circle: Fisherman's Net or Surf and Turf
- PLATTER MENU 1 (2 Course + both platters served) A\$82.00
- PLATTER MENU 2 (Main) A\$88.00
- PLATTER MENU 2 (Entree & Main) A\$100.00
- PLATTER MENU 2 (Main & Dessert) A\$100.00
- PLATTER MENU 2 (3 Course) A\$115.00

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 TASTING PLATE | Qty_____ A\$60.00ea
- ADD ON CHEESE & FRUIT PLATTER | Qty_____ A\$60.00ea
- ADD ON NICK'S SEAFOOD PLATTER | Qty_____ A\$170.00ea
- ADD ON MEDITERRANEAN PLATE | Qty_____ A\$40.00ea

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- 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

- ONLINE (Visa & MasterCard only): <https://www.nicks-seafood.com.au/deposits>
The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

- CASH: Must be received 7 days prior to booking

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). 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) 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.

Surcharges:

A surcharge of 8% is applicable on weekends and public holidays excluding kids menu and set menus