

NICK'S

RESTAURANTS

EVENT ROOM
at
NICK'S South Lake Avenue

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NICK'S

RESTAURANTS

Thank you for your interest in our Event Room at South Lake Avenue

NICK'S EVENT ROOM

Classic American Nick's

OCCUPANCY

24 guests seated dining

MENU

Menu selections must be confirmed 30 days in advance of your event date

AUDIO/VIDEO

Private room features a TV basic input, please bring any chords you need, visit the location to test any equipment in advance. Please confirm specific AV requests 30 days in advance of your event. Any 3rd party AV contracts must be provided to Nick's 30 days in advance of event

SET UP | TIMING | DÉCOR

Event duration is 2.5 hours. Additional hours may be added for \$350 per hour.

MINIMUM PURCHASE LUNCH

Everyday | 11am - 3:30pm | \$750 minimum

DINNER

Sunday – Wednesday | 4pm-10pm | \$1,000 minimum

Thursday – Saturday | 4pm-11pm | \$1,500 minimum

*All food and beverage will be plus local sales tax (10.50%) and a service charge of 22%.

BEVERAGE | BAR PACKAGES

All non-alcoholic and alcoholic beverages must be purchased and consumed within the event room. We kindly request that your guests refrain from ordering drinks directly from our bar staff during the event. To ensure a smooth experience for your guests, we encourage a bar selection. This will prevent any inconvenience, such as guests being turned away from the restaurant bar. Thank you for your understanding and cooperation.

SELECTION ONE
\$75 PER GUEST

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds,
mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

PAN SEARED SCOTTISH SALMON

served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon,
whipped potatoes

ORIGINAL RIBEYE MELT

sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough

BUTTERMILK FRIED CHICKEN

served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted
sweet corn on the cob

CHA CHA'S SPICY RIGATONI

creamy vodka sauce, chili flakes, caramelized onion, calabrian chiles, parmesan cheese

DESSERTS

choice of one

WARM MINI BUTTER CAKE

our signature warm butter cake, crystallized sugar crust, vanilla ice cream, garnished with berry
compote

MINI OLD SCHOOL WALNUT BROWNIE

house made chocolate sauce, vanilla ice cream, candied pecans, powdered sugar

SELECTION TWO
\$85 PER GUEST

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds,
mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

PAN SEARED SCOTTISH SALMON

served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon,
whipped potatoes

CHA CHA'S SPICY RIGATONI

creamy vodka sauce, chili flakes, caramelized onion, calabrian chiles, parmesan cheese

CENTER CUT FILET

topped with steak butter and served with our fully loaded mashed potatoes

BUTTERMILK FRIED CHICKEN

served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted
sweet corn on the cob

DESSERTS

choice of one

WARM MINI BUTTER CAKE

our signature warm butter cake, crystallized sugar crust, vanilla ice cream, garnished with berry
compote

MINI OLD SCHOOL WALNUT BROWNIE

house made chocolate sauce, vanilla ice cream, candied pecans, powdered sugar

SELECTION THREE
\$95 PER GUEST

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

PAN SEARED CHILEAN SEA BASS

served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped potatoes

CENTER CUT FILET

topped with steak butter and served with our fully loaded mashed potatoes

BABY BACK PORK RIBS

beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad

BUTTERMILK FRIED CHICKEN

served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob

DESSERTS

choice of one

WARM MINI BUTTER CAKE

our signature warm butter cake, crystallized sugar crust, vanilla ice cream, garnished with berry compote

MINI OLD SCHOOL WALNUT BROWNIE

house made chocolate sauce, vanilla ice cream, candied pecans, powdered sugar

SELECTION FOUR
\$60 PER GUEST

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds,
mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

PAN SEARED SCOTTISH SALMON

served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon,
whipped pota

ORIGINAL RIBEYE MELT

sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough

CHA CHA'S SPICY RIGATONI

creamy vodka sauce, chili flakes, caramelized onion, calabrian chiles, parmesan cheese

MARGHERITA FLATBREAD

buffalo mozzarella, basil, house made dough, tomato sauce

-or-

PICANTE FLATBREAD

soppressata, spicy pepperoni, italian sausage, mozzarella, chili oil, house marinara

SELECTION FIVE
\$55 PER GUEST

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds,
mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

PAN SEARED SCOTTISH SALMON

served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon,
whipped potatoes

CHA CHA'S SPICY RIGATONI

creamy vodka sauce, chili flakes, caramelized onion, calabrian chiles, parmesan cheese

CRISPY CHICKEN SANDWICH

buttermilk fried chicken, havarti cheese, sweet slaw, almond, tomato, arugula, honey mustard, herb
mayonnaise, sesame bun

BISTRO PLATE

petite filet mignon, topped with steak butter, served on garlic toast, double petite bistro salad

**SELECTION SIX
\$105 PER GUEST**

STARTERS

choice of one

PETITE BISTRO SALAD

napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds,
mustard bacon vinaigrette

TODAY'S SOUP

changes daily, always made from scratch

ENTREES

choice of one

GUEST SELECTION OF ANY FOUR ENTREES

DESSERTS

choice of one

WARM MINI BUTTER CAKE

our signature warm butter cake, crystallized sugar crust, vanilla ice cream, garnished with berry
compote

MINI OLD SCHOOL WALNUT BROWNIE

house made chocolate sauce, vanilla ice cream, candied pecans, powdered sugar

APPETIZER SELECTIONS

Asparagus Fries \$4/ person
Spinach Artichoke Dip \$4/ person
Bacon Deviled Eggs \$3/ person
Shrimp Taquitos \$4/ person
Pizza \$3/ person

Appetizers will be served at 1 piece per person based on your guest count

BEVERAGE & BAR SELECTIONS
OFFERED FOR 3 HOURS

ALL selections are made prior to the event

All Beverages are charged on consumption, shots are NOT permitted.

Once a bottle of wine is open, the whole bottle is charged

King Cubes are an additional charge

Mixers included (Club soda, Tonic, Juices)

SELECTIONS

Mocktails: \$12 (choose 1)

Wild Berry Mule

Summer Spritz

Antipodes

Premium Liquor: \$17

*Tito's Vodka, Nick's Black Market Whiskey, Henrick's Gin, Flor de Cana Rum, Mijenta
Tequila

House Liquor: \$15

*Blue Ice Vodka, Jack Daniels Whiskey, Aviation Gin, Flor de Cana Rum, Milagro Blanco

Cocktails: \$17 (choose 3)

Skinny Margarita

Cucumber Margarita

Watermelon Margarita

Old Fashioned

Custom Cocktail (Guest favorite cocktail)

Beers: \$8 (choose 2)

Corona

Coors light

Bohemia

Negra Modelo

Bottle Wine: (choose 2-4)

Jules Taylor Sauvignon Blanc \$49

Martin Ray Chardonnay \$45

Far Niente Chardonnay \$63

Rombauer Chardonnay \$65

Inspiration Champagne \$ 63

Belle Glos Pinot Noir \$65

Austin Hope Cabernet (1 liter) \$75

Post & Beam Cabernet \$63

Inglenook Cabernet \$91

Non-Alcoholic Beverages: \$5

Lemonade, Coke, Diet Coke, Sprite, and Root Beer