



MAUI'S PREMIER SEAFOOD RESTAURANT

Private Events & Groups



COME CELEBRATE YOUR SPECIAL OCCASION WITH US

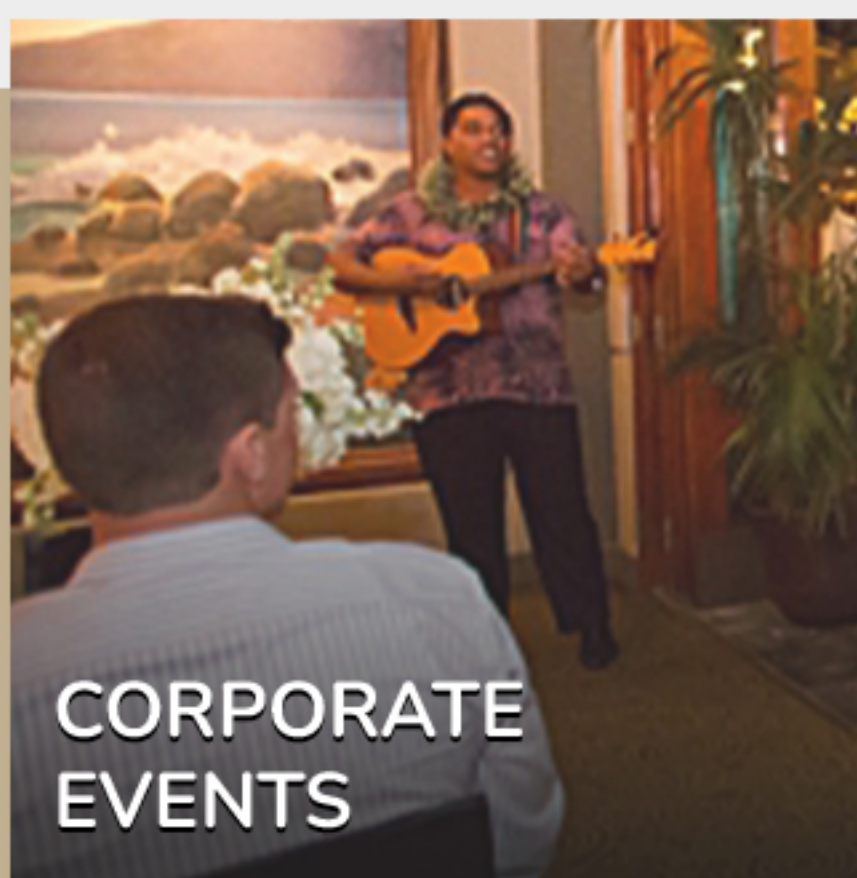
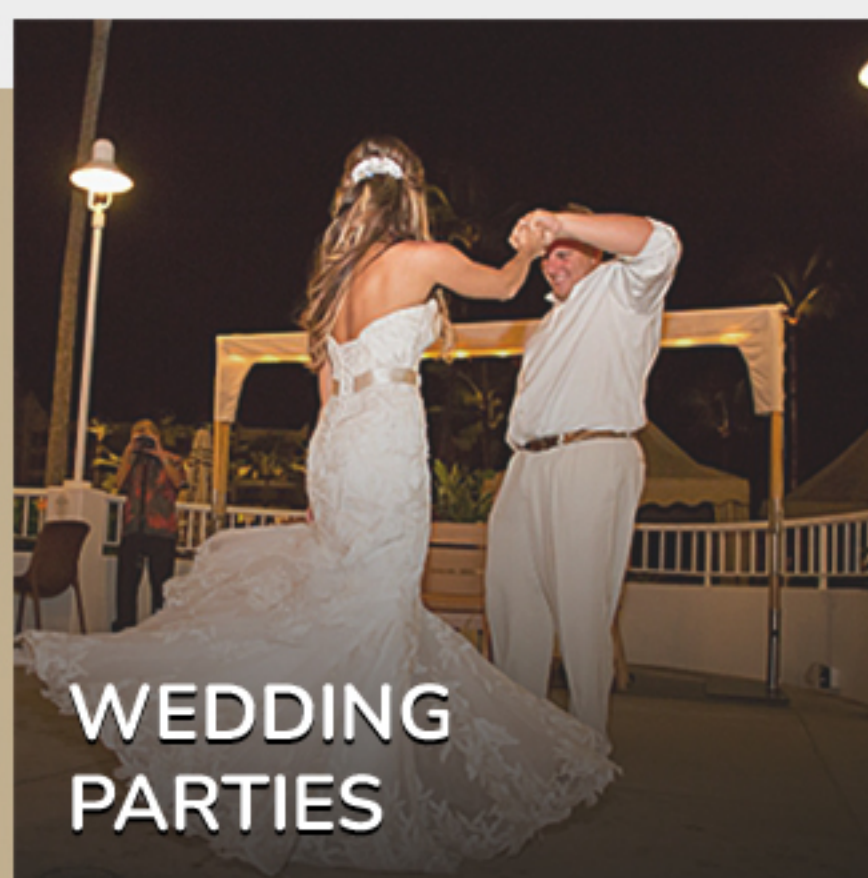
We take great pride in offering you a comprehensive resource that will transform your private event into a truly memorable occasion. We are committed to providing exceptional service and culinary excellence and creating once in a lifetime memories. Within these pages, you will find a variety of menus tailored to meet diverse preferences and budgets. Additionally, we offer an extensive wine list that showcases a handpicked collection of fine vintages, sourced from the most recognized wine regions around the world including Italy, France, Germany and California. At Nick's Fishmarket Maui, we are committed to exceeding your expectations. The menu options included here are suggestions; please feel free to use them as a guide or starting point when planning for your event.

Mahalo nui loa.



A handwritten signature in black ink, which appears to read "Aaron Placourakis".

Aaron M. Placourakis
Founder & CEO





RESTAURANT PROFILE

ADDRESS:

The Fairmont Kea Lani Maui
4100 Wailea Alanui Drive Wailea, Maui, HI 96753
808.879.7224
www.nicksfishmarketmaui.com

MENU: Innovative, classic cuisine is the primary focus of our restaurant. Specialties comprise Nick's classic Moroccan salmon, seared diver scallops, signature salads, filet mignon, our famous strawberries panzini, and much more.

WINE: One of the most spectacular and distinctive features of our restaurant is the glass enclosed, temperature controlled, 2,000 bottle wine display. Offering fine vintages from around the world that both the occasional drinker and the connoisseur will find to be the perfect complement to their meal. Our staff will be delighted to help guide you in selecting the perfect bottle for your event. Our full-service bar offers wine by the glass, as well as the finest spirits and tropical cocktails.

AMBIANCE: Step into Nick's Fishmarket, where the tropical Maui glow and Mediterranean flair are infused in every aspect of our surroundings. Our dining room is furnished with private booths that are perfectly situated, offering our guests an intimate and elegant atmosphere. Additionally, those who choose to dine outdoors will be mesmerized by the charm of overhead lights casting a warm glow over the lush grounds of the resort, creating an idyllic dining experience. For those seeking a more casual and lively experience, our beautiful granite bar with the views of the Maui sunset offers delectable pupu and indulgent, tempting cocktails that you can enjoy while basking in the shimmering light reflecting off of our incredible wine display.

At Nick's Fishmarket, every detail is carefully curated to elevate your dining experience. Allow the Mediterranean romance to sweep you away as the ambiance weaves its magic, making your visit truly unforgettable.

CONTACT:

Patricia Blackburn
Director of Sales & Marketing
patricia@nicksfishmarketmaui.com

AWARDS:





3-COURSE CLASSIC

SALAD

Nick's Caesar

Hearts of Romaine, Shaved Parmigiano-Reggiano, Garlic Bread

CHOICE OF ENTRÉE

Moroccan Spiced Pacific Salmon

"Forbidden" Rice, Sautéed Spinach, Local Mushrooms, Mango Chutney, Avocado Relish

Shrimp Scampi

Tiger Shrimp, Cherry Tomatoes, Linguini, Lemon Garlic, Basil

Roasted Chicken

Fontina & Prosciutto Stuffing, Yukon Gold Whipped Potatoes, Baby Greens, Au Jus

DESSERT

New York Style Cheesecake

Graham Cracker Crust, Strawberry Coulis, Fresh Local Strawberries

Fresh Kona Coffee & Tea Service



CAESAR SALAD



MOROCCAN SPICED PACIFIC SALMON

\$80 PER PERSON
NOT INCLUDING HAWAII STATE TAX
AND SERVICE CHARGE

NEW YORK STYLE CHEESECAKE





4-COURSE SIGNATURE

APPETIZER DUO

Lump Crab Cakes

House Made Tartar Sauce, Preserved Lemon Salad

Kalua Pig Pot Stickers

Caramelized Maui Pineapple Curry

SALAD

Nick's Caesar

Hearts of Romaine, Shaved Parmigiano-Reggiano, Garlic Bread

CHOICE OF ENTRÉE

Shrimp Scampi

Tiger Shrimp, Cherry Tomatoes, Linguini, Lemon, Garlic, Basil

Mahi Mahi

Macadamia Nut Crusted, Whipped Okinawan Purple Sweet Potatoes, Lilikoi Butter Sauce

Filet Mignon

Asparagus, Baby Carrots, Roasted Garlic Mashed Potatoes, Black Truffle Sauce

DESSERT

Chocolate-Macadamia Nut Brownie

Salted Caramel

Fresh Kona Coffee & Tea Service



LUMP CRAB CAKES



CAESAR SALAD



FILET MIGNON



CHOCOLATE MACADAMIA NUT

\$105 PER PERSON

**NOT INCLUDING HAWAII STATE TAX
AND SERVICE CHARGE**



4-COURSE PREMIUM

APPETIZER TRIO

Black & Blue Ahi

Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Avocado-Papaya Relish

Lump Crab Cakes

House Made Tartar Sauce, Preserved Lemon Salad

Kalua Pig Pot Stickers

Caramelized Maui Pineapple Curry

SALAD

Greek Maui Wowie

Chopped Maui Onions, Tiger Prawns, Tomatoes, Avocado Romaine, Feta, Caper Vinaigrette

CHOICE OF ENTRÉE

Fresh Island Catch

Sautéed in Lemon, Butter & Capers, Broccolini, Farrotto, 24-Hour Tomato Purée

Seared Diver Scallops & Shrimp

Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Garlic Butter

Filet Mignon

Asparagus, Baby Carrots, Loaded Mashed Potatoes, Black Truffle Sauce

DESSERT

Strawberries Panzini | Fresh Kona Coffee & Tea Service

Ulupalakua Ranch Strawberries Flambéed Tableside with Grand Marnier Served with Hawaiian Brown Sugar, Chocolate Sauce & Devonshire Cream



LUMP CRAB CAKES



GREEK MAUI WOWIE



SEARED DIVER SCALLOPS

\$120 PER PERSON
NOT INCLUDING HAWAII STATE TAX
AND SERVICE CHARGE



STRAWBERRIES PANZINI



TERMS & CONDITIONS

Service Charge & Sales Tax

All food, beverage, service, labor and miscellaneous charges are subject to a 22% service charge and Hawaii State Excise Tax, currently 4.166% (subject to change). The 22% service charge is allocated as follows: 4% will be retained by Nick's Fishmarket Maui as an administrative fee. (this portion is not a tip or gratuity and will not be distributed to the service staff) and 18% will be distributed to the service staff as a tip or gratuity. If you or your guests would like to leave a larger tip or gratuity for the service staff, please feel free to do so. A 50% down payment of estimated food and beverage is required to secure the reservation. If you have any questions regarding the administrative fee, please feel free to ask the Director of Sales & Marketing.

2% Surcharge

A 2% service charge will be added to all food sales and distributed to the kitchen staff.

Menu items and prices quoted are valid for 30 days only.

