



MAUI'S PREMIER SEAFOOD RESTAURANT

# Private Events & Groups





# COME CELEBRATE YOUR SPECIAL OCCASION WITH US

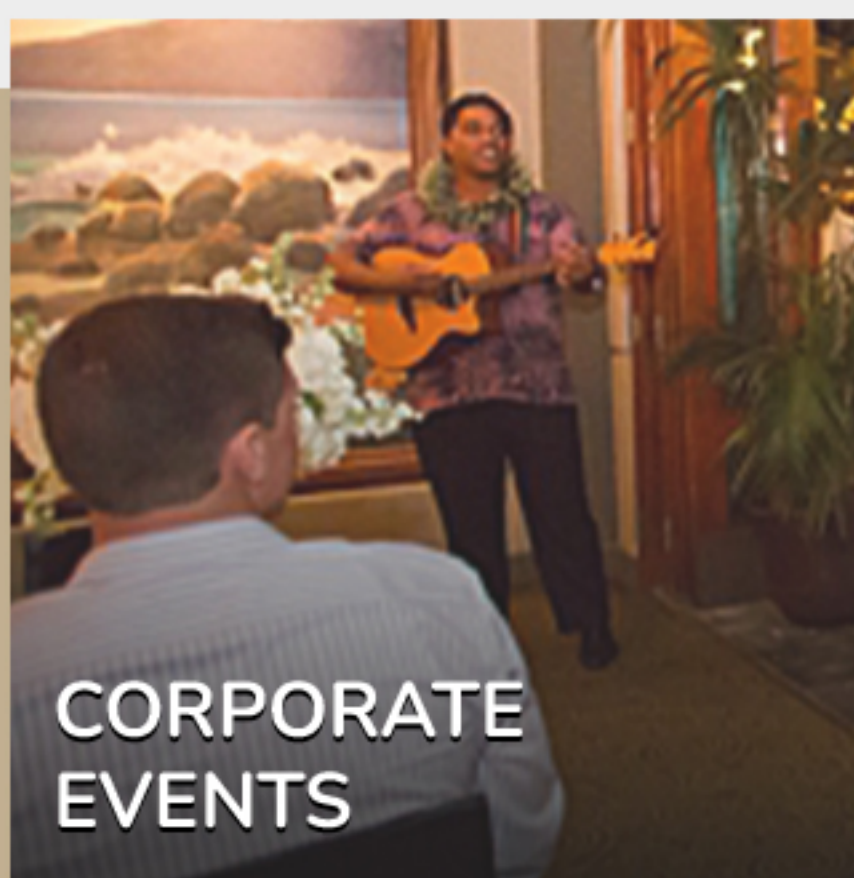
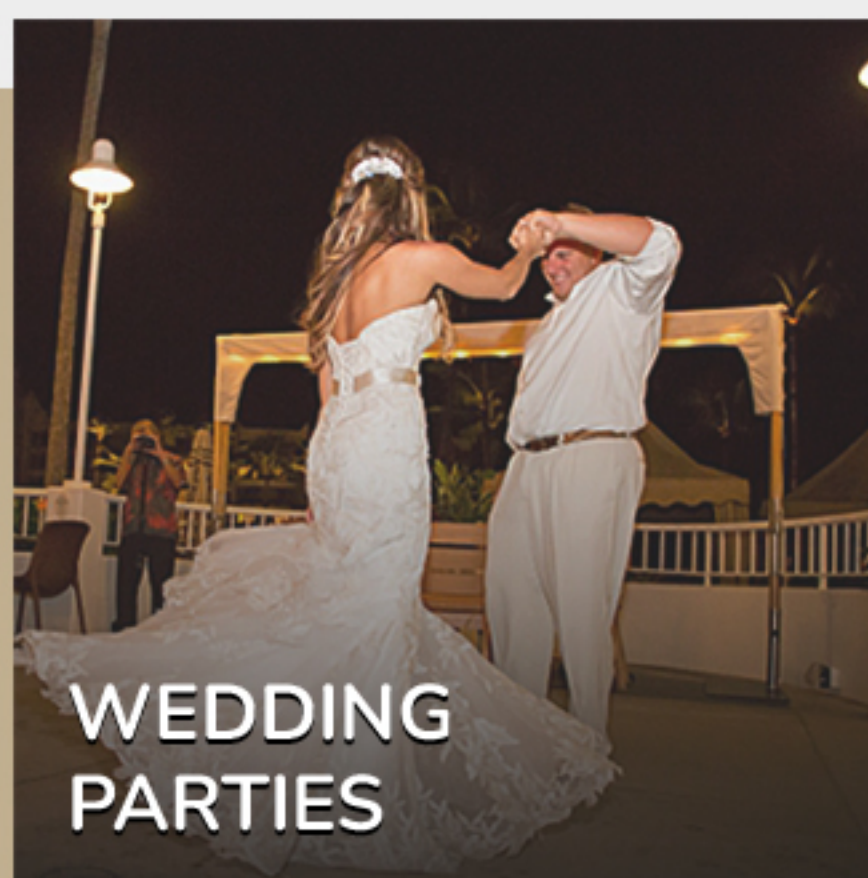
We take great pride in offering you a comprehensive resource that will transform your private event into a truly memorable occasion. We are committed to providing exceptional service and culinary excellence and creating once in a lifetime memories. Within these pages, you will find a variety of menus 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](http://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](mailto: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  
Shiitake Mushrooms, Mango Chutney  
Avocado Relish

### Shrimp Scampi

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

### Chicken Cotoletta

Breaded Chicken Breast, Orzo, Buffalo Mozzarella,  
Vine Ripened Tomato, Balsamic, Arugula

## 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 Okinawa Purple Sweet Potato, 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

**\$105 PER PERSON**  
**NOT INCLUDING HAWAII STATE TAX**  
**AND SERVICE CHARGE**



CHOCOLATE MACADAMIA NUT





# 4-COURSE PREMIUM

## APPETIZER TRIO

### **Black & Blue Ahi**

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

### **Lump Crab Cake**

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 with Broccolini  
Farrotto, 24-Hour Tomato Purée

### **Seared Diver Scallops**

Goat Cheese Tortellini, Spinach, Peas,  
Pomegranate, Pepitas, Citrus Brown Butter

### **Filet Mignon**

Asparagus, Baby Carrots, Roasted Garlic 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.

