

Our Guide To Planned Parties





Nick's Fishmarket ~ Maui is proud to put before you Our Guide to Planned Parties.

In our guide you will find a variety of menus differing in prices per person, our regular dinner menu, a copy of our extensive wine list offering fine vintages from Italy, France, and California, and a brief, but important fact sheet regarding our restaurant. Please do not feel limited to the menus discussed within, simply use them as a guideline in planning any or all of your important and special functions with us.

Our Director of Sales & Marketing, Patricia Blackburn who can be contacted at patricia@nicksfishmarketmaui.com, will be happy to help in answering any and all questions you may have, no matter how simple or complex they may seem.

Thank you,

Aaron Placourakis President & CEO



Let us help you in making reservations at any of our sister restaurants:

Manoli's Pizza Company Wailea, Maui 808.874.7499 & Son'z Steakhouse Ka'anapali, Maui 808.667.4506



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 focus of this premier seafood restaurant. Specialties include

fresh island snapper, mahi mahi, ahi, Hawaiian spiny lobster tail and timeless dishes such as filet

mignon, rack of lamb and chicken.

WINE: One of the most spectacular features of this fine-dining restaurant is the glass enclosed 2,000

bottle wine display. Offering fine vintages from Italy, France, Germany and California, both the occasional drinker and the connoisseur will find the perfect compliment to their meal. A full

service bar offers the finest in spirits, tropical cocktails as well as wines by the glass.

AMBIANCE: The romantic flair of the Mediterranean is seen in the restaurant's décor from the rich earth tones

of its color scheme to the crisp white curves of its enchanting architecture. The atmosphere continues with unique beautifully designed private booths. Guests dining outdoors will fall under the spell of overhead lights, while looking out over the lush grounds of the resort. For those just stopping by to sample the magic of Nick's Fishmarket Maui, a granite bar provides casual seating for tasty pupu and tempting cocktails. The shimmer of light reflecting from its

incredible wine display enhance the entire restaurant.

HOURS: Dinner Nightly 5:00 PM to 8:45 PM

Lounge Nightly 4:45 PM to 11:00 PM

CLIENTELE: As one of Maui's premier seafood restaurants, Nick's Fishmarket Maui is a favorite among visitors

and residents alike. Whether it is a romantic dinner, family celebration, business function or just a night out with friends, Nick's Fishmarket Maui is the Valley Isle's first choice in dining.

AWARDS: 2021 Best Neighbor Island Restaurant, Honolulu Star

Advertiser Ilima Award

2016, 2015, 2014 Certificate of Excellence, tripadvisor

2015 Best Fish & Seafood, Maui No Ka 'Oi Magazine

2015 Best Wine List, Maui No Ka 'Oi Magazine

2015 through 2010 Diners' Choice, Open Table.com

2016, 2014, 2013 Best Service, Maui No Ka 'Oi Magazine

2013

2019, 2011 Best Outdoor Dining, OpenTable.com

2010 Top 10 Restaurants on Maui, JustLuxe.com

2005, 2004 Best Special Occasion Restaurant, Maui No Ka 'Oi Magazine

2012, 2009, 2008 & 2007, Best Service, Maui News

2006, 2005, 2004, 2003, 2001, Restaurant of Distinction, Honolulu Magazine

2019 through 1999 Award of Excellence, Wine Spectator

2002 through 2000 Top Maui Restaurant, Honolulu Magazine

2002 through 1999, Favorite Hotel Restaurant, Neighbor Islands, Honolulu Advertiser

CONTACT: Patricia Blackburn, Director of Sales & Marketing at patricia@nicksfishmarketmaui.com

Nick's Fishmarket-Maui Prix Fixe Menus

Our set dinner menus <u>DO NOT</u> include 4.166% Hawaii state tax, 22% service charge or 2% Surcharge on food

Service Charge & Sales Tax

All food, beverage, service, labor & miscellaneous charges are subject to a 22% service charge & 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. 18% will be distributed to the service staff as a tip or gratuity. If you or your guests would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. 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 & distributed to the kitchen staff

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





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

\$80.00

Not including Hawaii state tax or service charge

Family Style Appetizers

Lump Crab Cakes

House Made Tartar Sauce, Preserved Lemon Salad

Kalua Pig Pot Stickers

Caramelized Maui Pineapple Curry

<u>Salad</u>

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

\$105.00

Not including Hawaii state tax or service charge

Family Style Appetizers

Black & Blue Ahi

Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc Mango-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, Gaper Vinaigrette

Choice of Entrée

Fresh Island Catch

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

Seared Diver Scallops

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

Filet Mignon

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

<u>Dessert</u>

Strawberries Panzini

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

Fresh Kona Coffee & Tea Service

\$120.00

Not including Hawaii state tax or service charge