



NICK'S FISHMARKET GRILL & BAR

222 Merchandise Mart Plaza
Suite 135
Chicago, IL 60654
(312) 621-0211

CAPACITY

THE CHANNEL

70 Sit Down
85 Cocktail

THE COVE

24 Sit Down
30 Cocktail

LOUNGE

40 Cocktail

ENTIRE RESTAURANT

150 Sit Down
250 Cocktail

Private Dining & Catering Sales Team

Direct: (312) 621-0211

Fax: (312) 564-4759

sales@nicks-fishmarket.com

www.facebook.com/nickschicago

www.twitter.com/nickschicago

PRIVATE DINING POLICIES

Room Charges

The room charge amount will be determined based upon minimum food and beverage requirements.

Service Charge & State Sales Tax

All food, beverage, A/V equipment, room rentals, floral, rental equipment and outside services are subject to a 6% house service charge and applicable state sales tax. An additional gratuity of 15-20% is encouraged for the service team.

Deposit

A deposit of 25% of the minimum food and beverage revenue is due upon signing the contract. Any additional payments will be noted on the contract. Company checks will not be accepted for payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable, unless pre-arranged with the Director of Private Dining.

Start & End Times

Private events must have designated start and end times.

Guest Counts

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater.

Nick's Fishmarket Grill & Bar is...

A Chicago area culinary landmark, we are famous for serving the freshest seafood, premium dry-aged steaks and finest award-winning wines. Nick's Fishmarket Grill offers expertise in seafood preparation in a casual yet chic dining experience. Located in the Chicago Merchandise Mart, the Grill is perfect for lunch, dinner or Happy Hour cocktails and features a menu of shareable starters, creative flat breads and daily fresh fish selections. Whether you're dining for business or pleasure, Nick's Fishmarket Grill extends a first class dining experience with outstanding atmosphere and service.

Private Dining at Really Nice Restaurants

When **Really Nice Restaurants** hosts your event you'll discover what sets us apart from the rest. We are a family of restaurants genuinely dedicated to exceeding your highest expectations. Large or small, every gathering you entrust to us gives us the opportunity to delight you and your guests. From our exceptional service to our exquisite cuisine, you'll feel the **Really Nice Restaurants** difference from the moment you contact us. Take a look at what we have to offer and you'll be one step closer to an unforgettable event.



HOT HORS D'OEUVRES

*May be passed or displayed
Prices are per piece unless noted
Minimum order of 10 pieces*

Lump Crab Cakes
Sriracha Mayo
\$3

Mini Steak Sandwiches
Sun Dried Tomato Aioli
\$4

Nick's Cheese Puffs
*Seasoned Parmesan,
Crostiti*
\$2

Beef Satay
*Sweet Chili Garlic Sauce,
Spicy Peanut Sauce*
\$4

Stuffed Mushroom Cap
*Mushroom, Spinach,
Artichoke*
\$3
Add Crabmeat \$0.50

Shrimp Artichoke Tart
*Shrimp, Artichoke, Buerre
Blanc, Tart*
\$3

Vegetable Spring Roll
*Crispy Spring Roll, Asian
Vegetables, Sweet Chili
Garlic Sauce*
\$3

Coconut Shrimp
Sweet Chili Garlic Sauce
\$4

Chicken Satay
*Sweet Chili Garlic Sauce
Spicy Peanut Sauce*
\$3

Chicken Quesadillas
*Grilled Tomato Salsa,
Avocado Lime Crema,
Sour Cream*
\$3

FLATBREAD

Priced per 10 piece flat bread

Margarita
*Four Cheese Blend, Plum
Tomatoes, Fresh Basil*
\$12

Poblano Lime Chicken
*Chihuahua Cheese, Red
Onion, Cilantro, Roasted
Red Pepper*
\$12

Buffalo Shrimp
*Shrimp, Four Cheese
Blend, Roasted Garlic,
Green Onions, Buffalo
Sauce*
\$12

Steak & Bleu Flatbread
*Grilled Steak,
Caramelized Onions,
Bleu Cheese*
\$12

Prices, availability and items are subject to change.

*All above prices are subject to a 6% house service charge and applicable sales tax.
Additional gratuity for the service team is encouraged.*

COLD HORS D'OEUVRES

*May be passed or displayed
Prices are per piece unless noted
Minimum order of 10 pieces*

Shrimp Cocktail

*Cocktail Sauce
\$4*

Lobster Rolls

*Lobster, Roasted Tomato,
Tomato Shallot Dressing
\$6*

Ahi Tuna Maki Roll

*Soy Sauce, Pickled Ginger,
Wasabi
\$2*

Southwest Chicken Roll-up

*Blackened Chicken,
Avocado, Cheddar Cheese
Pico de Gallo, Lettuce,
Chipotle Cream Cheese
\$2*

Smoked Salmon Lollipops

*Cucumber, Sesame Seed
\$3*

Tuna Nigiri

*Soy Sauce, Pickled Ginger,
Wasabi
\$4*

Salmon Nigiri

*Soy Sauce, Pickled Ginger,
Wasabi
\$3*

Tuna Tartare Wonton

*Wasabi Tobiko
\$2*

California Roll

*Soy Sauce, Pickled Ginger,
Wasabi
\$2*

Tomato & Mozzarella Bruschetta

*Aged Balsamic, Fresh
Basil, Olive Oil
\$2*

Oyster on the Half Shell

*Fresh Lemon, Tabasco
\$3*

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Additional gratuity for the service team is encouraged.*

HORS D'OEUVRES PLATTERS

*May be passed or displayed
No substitutions please*

Raw Bar

*Marinated Ahi Tuna Tartar, Shrimp
Cocktail, Assorted Maki Rolls,
Oysters on the half shell
\$22 per guest*

Sushi Platter

*Salmon Roll, Tuna Roll, Shrimp Roll,
California Roll, Philly Roll, Salmon & Tuna
Nigiri
\$30 per guest*

Hot Bar

*Lump Crab Cakes, Mini Steak Sandwiches,
Chicken Satay, Nick's Cheese Puffs
\$18 per guest*

Crispy Calamari

*Tender Fried Calamari, Cocktail Sauce,
Sweet Chili Garlic Sauce, Wasabi
Vinaigrette
\$85*

Cheese Board

*Imported and Domestic Cheeses, Seasonal
Fruit, and Crackers
\$150*

Baked Spinach & Roasted Artichoke Dip

*Parmesan Cheese, Tri Colored Tortilla
Chips
\$90*

Vegetable Platter

*Fresh Crudités, Assorted Dips and
Dressings
\$185*

Assorted Desserts

*Cheesecake, Chocolate Mousse Cup, Key
Lime Tart, Crème Brulee
\$155*

STATIONS

*Served with Assorted Mini Rolls
An Exhibition Chef will be added for \$75 per Chef*

Roasted Turkey Breast

*Sage Gravy, Cranberry
Relish
\$150*

Herb Roasted Pork Loin

*Apricot Demi Glace
\$150*

Whole Roast Beef Tenderloin

*Bordelaise Sauce,
Horseradish Cream
\$225*

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

SHORELINE LUNCH

\$26 per guest

Includes fresh bread, freshly brewed coffee, hot tea, iced tea and soft drinks. All entrees accompanied with chef's choice of starch and vegetable (excludes entrée salad).

STARTER

House Salad

*Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette
or..*

Soup du Jour

Chef's Daily Selection

ENTRÉE SELECTIONS

Carne Asada Cobb Salad

Grilled Steak, Mixed Lettuce, Four Cheese Blend, Crispy Tortilla Strips, Black Bean Corn Relish, Tomato, Egg, Avocado, BBQ Ranch Dressing, Chimichurri

Blackened Tilapia

Costa Rican Tilapia, Nick's Cajun Spice, Cajun Beurre Blanc

Chicken & Brie Sandwich

Grilled Chicken Breast, Oven Roasted Tomato, Brie, Arugula, Avocado, Caramelized Onion, Sun-Dried Tomato Aioli, Multi Grain Bun

Premium Gold Angus Burger

Cheddar Cheese, Grilled Onion, Lettuce, Tomato, Pickle, Multi Grain Bun

Black Bean & Salsa Vegetarian Burger

Grilled Onion, Lettuce, Tomato, Pickle, Multi Grain Bun

DESSERT

Please pre select one:

Key Lime Tart

Bittersweet Chocolate Mousse

White Chocolate Cheesecake

Ice Cream

Trio of Sorbets

UPGRADE YOUR PACKAGE

Lobster Bisque – add \$3 to package price

Sherry, Shrimp, Crab

Assortment of Mini Desserts- add \$5 to package price

Mini Bittersweet Chocolate Mousse, Mini Key Lime Tart, Mini

White Chocolate Cheesecake

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

LEEWARD TIDE LUNCH

\$32 per guest

Includes fresh bread, freshly brewed coffee, hot tea, iced tea and soft drinks. All entrees include chef's choice of starch and vegetable (excludes risottos).

STARTER

Please select two:

House Salad

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette

Caesar Salad

Creamy Parmesan Dressing, Herb Crouton, Parmesan Cheese

Soup du Jour

Chef's Daily Selection

ENTRÉE

London Broil

Mushroom, Red Wine Demi

Simply Grilled Fish

*Daily Fresh Fish Selection with your choice of preparation:
Blackened, Parmesan Crust, Asian BBQ, Lemon Butter Caper*

Chicken Picatta

Seasoned Breaded Chicken Breast, Lemon, Caper

Wild Mushroom Risotto

Asparagus, Tomato, Parmesan Cheese

DESSERT

Please pre select **one**:

Key Lime Tart

Bittersweet Chocolate Mousse

White Chocolate Cheesecake

Ice Cream

Trio of Sorbets

UPGRADE YOUR PACKAGE

Lobster Bisque - add \$3 to package price

Sherry, Shrimp, Crab

Assortment of Mini Desserts- add \$5 to package price

Mini Bittersweet Chocolate Mousse, Mini Key Lime Tart, Mini

White Chocolate Cheesecake

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

OCEAN COAST DINNER

\$36 per guest

Includes fresh bread, freshly brewed coffee, hot tea, iced tea and soft drinks. All entrees include chef's choice of starch and vegetable (excludes risottos).

SOUP

Soup du Jour

Chef's Daily Selection

SALAD

House Salad

*Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette
or..*

Caesar Salad

Creamy Parmesan Dressing, Herb Crouton, Parmesan Cheese

ENTRÉE

London Broil

Mushroom, Red Wine Demi

Simply Grilled Fish

*Daily Fresh Fish Selection with your choice of preparation:
Blackened, Parmesan Crust, Asian BBQ, Lemon Butter Caper*

Chicken Picatta

Seasoned Breaded Chicken Breast, Lemon, Caper

Wild Mushroom Risotto

Asparagus, Tomato, Parmesan Cheese

DESSERT

Please pre select one:

Key Lime Tart

Bittersweet Chocolate Mousse

White Chocolate Cheesecake

Ice Cream

Trio of Sorbets

UPGRADE YOUR PACKAGE

Lobster Bisque - add \$3 to package price

Sherry, Shrimp, Crab

Assortment of Mini Desserts- add \$5 to package price

Mini Bittersweet Chocolate Mousse, Mini Key Lime Tart, Mini

White Chocolate Cheesecake

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

BLUE WATER DINNER

\$45 per guest

Includes bread, freshly brewed coffee, hot tea, iced tea and soft drinks. All entrees include chef's choice of starch and vegetable (excludes risottos).

SOUP

Soup du Jour

Chef's Daily Selection

or..

Lobster Bisque

Sherry, Shrimp, Crab

SALAD:

House Salad

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette

or..

Caesar Salad

Creamy Parmesan Dressing, Herb Crouton, Parmesan Cheese

ENTRÉE

Lobster Shrimp Risotto

Lobster, Shrimp, Spinach, Roma Tomato, Asiago Cheese

Chicken Picatta

Seasoned Breaded Chicken Breast, Lemon, Caper

Filet Medallions

Red Wine Shallot Demi

Simply Grilled Fish

*Daily Fresh Fish Selection with your choice of preparation:
Blackened, Parmesan Crust, Asian BBQ, Lemon Butter Caper*

Wild Mushroom Risotto

Asparagus, Tomato, Parmesan Cheese

UPGRADE YOUR PACKAGE

Assortment of Mini Desserts- *add \$5 to package price*

*Mini Bittersweet Chocolate Mousse, Mini Key Lime Tart, Mini
White Chocolate Cheesecake*

DESSERT

Please pre select two:

Key Lime Tart

Bittersweet Chocolate Mousse

White Chocolate Cheese Cake

Ice Cream

Trio of Sorbet

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

GULF STREAM DINNER

\$65 per guest

Includes bread, freshly brewed coffee, hot tea, iced tea and soft drinks. All entrees include chef's choice of starch and vegetable (excludes risottos).

APPETIZER

Please pre select **three**:

Mini Crab Cakes
Vegetable Spring Rolls
Stuffed Mushroom Caps
Bruschetta
Cheese Puffs
Beef Satay

SOUP

Soup du Jour
Lobster Bisque

SALAD

House Salad
Caesar Salad

ENTRÉE

Lobster Shrimp Risotto
Lobster, Shrimp, Spinach, Roma Tomato, Asiago Cheese

Chicken Picatta
Seasoned Breaded Chicken Breast, Lemon, Caper

Filet Mignon
Tender 8oz Filet, Red Wine Shallot Demi

Simply Grilled Fish
*Daily Fresh Fish Selection with your choice of preparation:
Blackened, Parmesan Crust, Asian BBQ, Lemon Butter Caper*

Wild Mushroom Risotto
Asparagus, Tomato, Parmesan Cheese

DESSERT

Please pre select **two**:

Key Lime Tart
Bittersweet Chocolate Mousse
White Chocolate Cheese Cake
Ice Cream
Trio of Sorbets

UPGRADE YOUR PACKAGE

Assortment of Mini Desserts- add \$5 to package price
*Mini Bittersweet Chocolate Mousse, Mini Key Lime Tart, Mini
White Chocolate Cheesecake*

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

NICK'S DINNER

\$99 per guest

Includes bread, freshly brewed coffee, hot tea, iced tea and soft drinks. A passed appetizer course is included in this package. All entrees include chef's choice of starch and vegetable (excludes risottos).

APPETIZER

Please pre select **three:**

Mini Crab Cakes
Vegetable Spring Rolls
Stuffed Mushroom Caps
Bruschetta
Cheese Puffs
Beef Satay

SOUP

Soup du Jour
Lobster Bisque

SALAD

House Salad
Caesar Salad
Nick's Classic Salad

ENTRÉE

Filet Oscar

Tender 8oz Filet, Jumbo Lump Crab, Hollandaise Sauce, Asparagus

Australian Lobster Tails

Twin 5-6oz. Cold Water Lobster Tail, Drawn Butter, Lemon

Chilean Sea Bass

Sweet Mirin Sauce, Asian Slaw

Lobster Shrimp Risotto

Lobster, Shrimp, Spinach, Roma Tomato, Asiago Cheese

Wild Mushroom Risotto

Asparagus, Tomato, Parmesan Cheese

DESSERT

Assortment of Mini Desserts

*Mini Bittersweet Chocolate Mousse, Mini Key
Lime Tart, Mini White Chocolate Cheesecake*

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

BEVERAGE SERVICE

Host Bar

*One Tab is run and added to the final bill.
Host may customize beverage offerings.*

Cash Bar

*Your guests are individually charged per drink as it is served.
A \$100 bartender fee will be assessed for events with a cash bar.*

Premium Open Bar Package

\$29 per guest for first 2 hours

\$8 per guest every additional hour

Minimum of 2 hours

Includes premium mixed drinks, imported and domestic bottled beer, domestic draft beer, house wine and champagne by the glass, assorted juices and soft drinks

Top Shelf Open Bar Package

\$34 per guest for first 2 hours

\$10 per guest every additional hour

Minimum of 2 hours

Includes premium and top shelf mixed drinks, imported and domestic bottled beer, domestic draft beer, house wine and champagne by the glass, assorted juices and soft drinks

Beer & Wine Package

\$21 per guest for first 2 hours

\$6 per guest every additional hour

Minimum of 2 hours

Includes imported and domestic bottled beer, domestic draft beer, house wine and champagne by the glass, assorted juices and soft drinks

Prices, availability and items are subject to change.

All above prices are subject to a 6% house service charge and applicable sales tax.

Additional gratuity for the service team is encouraged.

VALUEDMEMBER® PROGRAM

We invite you to join our ValuedMember program.
Your \$20 enrollment fee entitles you to these exclusive benefits,
valid at any of our...



reallynicerestaurants

- Earn one point for every dollar spent in any of our Really Nice Restaurants when you present your membership card at the time of purchase. Points are redeemable for dining savings. You may earn points at one restaurant and redeem them for savings at another.
 - A \$25 Gift Card to use on your next visit.
 - A \$25 reward credit each time you reach 250 points.
 - A \$250 bonus credit when you reach 5000 points in 1 year
 - A \$50 food credit during the month of your birthday
 - A \$50 food credit during the month of your enrollment anniversary
 - Invitations to exclusive events and other bonus reward opportunities

For more information on Really Nice Restaurants visit reallynicerestaurants.com
Please contact a ValuedMember Representative at 888-265-4161 or via email at customercare@valuedmember.com with any questions.

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