



## PRIVATE DINING CAPACITIES



Experience an unwavering commitment to elegance at Nick's Fishmarket. Our Rosemont-O'Hare location (behind the Sheraton Gateway Hotel) provides unsurpassed service, cuisine and surroundings to our guests, great for pre- or post-theater dining. The elegant dining room boasts colorful aquariums and a stunning glass-enclosed wine cellar, the ideal setting for businesses and travelers alike. There are three private dining rooms to host various size parties and receptions.



OCEAN ROOM

### ROSEMONT

847.298.8202  
10275 W. Higgins Road  
Rosemont, IL 60018

Jennifer Jambrosek  
*Private Dining Sales Manager*  
[jjambrosek@nicks-fishmarket.com](mailto:jjambrosek@nicks-fishmarket.com)



GARDEN ROOM

### OCEAN ROOM

132 Sit Down

### GARDEN ROOM

62 Sit Down



ROSE ROOM

### ROSE ROOM

36 Sit Down

### ENTIRE RESTAURANT

350 Sit Down

Please ask for information on  
cocktail receptions.



## **PRIVATE DINING POLICIES**

### **ROOM CHARGES**

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

### **PARKING**

Valet Parking is available- \$10 per car at our Chicago location, \$5 per car at our Rosemont location.

### **SERVICE CHARGE & STATE SALES TAX**

All food, beverage, A/V equipment, room rentals, floral, rental equipment and outside services are subject to a 20% sales service charge and applicable state sales tax.

### **DEPOSIT**

A \$500 deposit or 25% of the minimum food and beverage revenue requirement (whichever is greater) 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 is...**

a Chicago culinary landmark famous for serving the freshest seafood, premium dry-aged steaks and finest award-winning wines for over 30 years. Servers donned in tuxedos are experts at providing the highest level of service to the most discerning diners. For business or pleasure, Nick's Fishmarket offers exquisite private dining events that can be customized for any occasion.

**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 10 pieces per order*

**Oysters Rockefeller**  
*Creamy Spinach, Pernod,  
Smoked Bacon*  
\$4

**Texas BBQ Shrimp**  
*Sweet Baby Ray's BBQ  
Sauce, Bacon, Jalapeño*  
\$3

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

**Lump Crab Cakes**  
*Sriracha Mayo*  
\$2

**Mini Steak Sandwiches**  
*Sun Dried Tomato Aioli*  
\$4

**Sea Scallops**  
*Wrapped in Bacon*  
\$3

**Beef Satay**  
*Sweet Chili Garlic Sauce,  
Spicy Peanut Sauce*  
\$3

**Grilled Lamb Lollipop**  
*Greek Marinated,  
Rosemary Demi*  
\$6

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

**Tempura Shrimp  
Skewers**  
*Sweet Chili Garlic Sauce,  
Wasabi Vinaigrette*  
\$4

**Turkey Apple Canapés**  
*Arugula, Brie Cheese,  
Apple Butter*  
\$3

**Chicken Quesadillas**  
*Guacamole, Chipotle  
Tomato Salsa,  
Sour Cream*  
\$3

**Margarita Flat Bread**  
*Buffalo Mozzarella,  
Plum Tomatoes,  
Fresh Basil*  
\$10  
*priced per flatbread*

**Buffalo Rock Shrimp  
Flat Bread**  
*Shrimp, Four Cheese Blend,  
Roasted Garlic, Green  
Onions, Buffalo Sauce*  
\$11  
*priced per flatbread*

**Steak & Bleu Flat Bread**  
*Skirt Steak,  
Caramelized Onions,  
Maytag Bleu Cheese*  
\$13  
*priced per flatbread*

**Snow Crab**  
*Garlic Butter*  
\$5

## COLD HORS D'OEUVRES

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

### **Shrimp Cocktail**

*Cocktail Sauce  
\$4*

### **Smoked Salmon**

#### **Lollipops**

*Cucumber, Sesame Seed  
\$3*

### **Oyster on the Half Shell**

*Fresh Lemon, Tabasco  
\$3*

### **Shrimp Canapés**

*Cucumber, Sun-dried  
Tomato Aioli, Fresh Dill  
\$3*

### **Snow Crab Claw**

*Whole Grain Mustard  
Sauce  
\$5*

### **Asian Tuna Tartar**

*Crispy Wonton Shell,  
Wasabi Tobiko  
\$2*

### **Ahi Tuna Maki Roll**

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

### **Tuna Nigiri**

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

### **California Roll**

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

### **Tomato & Mozzarella**

#### **Bruschetta**

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

## **HORS D'OEUVRES PLATTERS**

*May be butler passed or displayed  
No substitutions please*

### **Raw Bar**

*Marinated Ahi Tuna Tartar, Crispy Wonton Shell  
Shrimp Cocktail, Cocktail Sauce  
Chilled Alaskan King Crab Legs, Cocktail Sauce  
Blue Point Oysters, Mignonette, Spicy Cocktail Sauce*  
\$28 per guest

### **Hot Bar**

*Lump Crab Cakes, Spicy Sriracha Mayo  
Mini Steak Sandwiches, Sun-dried Tomato Aioli  
Sea Scallops, Wrapped in Bacon  
Turkey Apple Canapés*  
\$32 per guest

### **Sushi Platter**

*Salmon Roll  
Tuna Roll  
Shrimp Roll  
California Roll  
Philly Roll*  
\$12 per guest

### **Nigiri Platter**

*Salmon & Tuna*  
\$10 per guest

### **Cheese Board**

*Imported and Domestic Cheeses  
Dried Fruit  
Nuts  
Assorted Crackers*  
\$150  
Serves 30 guests

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

## **CARVING STATIONS**

*A \$75 carvers fee will be applied per carver  
Served with warm rolls*

### **Roasted Turkey Breast**

*Sage Gravy, Cranberry Relish*

\$150

Serves 15-20 guests

### **Whole Roast Beef Tenderloin**

*Bordelaise Sauce, Horseradish Cream*

\$250

Serves 10-15 guests

### **Whole Smoked Salmon**

*Onion, Capers, Lemon, Egg*

\$200

Serves 10-15 guests

### **Herb Roasted Pork Loin**

*Apricot Demi Glace*

\$150

Serves 10-15 guests

## BAY SIDE LUNCHEON

**\$35 per guest**

*Includes Nick's signature garlic rolls, freshly brewed coffee and hot tea. All Entrees accompanied by a choice of Nick's mashed potatoes or white rice and seasonal vegetables.*

### STARTER

House Salad

*Romaine, Cabbage, Grape Tomato, Carrot, Cucumber, Balsamic Vinaigrette*

*or*

Soup du Jour

### ENTRÉE SELECTIONS

Simply Grilled Fish

*Lemon Caper Butter or Tomato Basil Buerre Blanc*

Simply Grilled Salmon

*Citrus Ginger or with Lemon*

Stuffed Chicken Breast

*Breaded Chicken Breast, Spinach, Artichoke Hearts, Gruyere Cream Sauce*

Carne Asada Cobb Salad

*London Broil, Tomato, Egg, Tortilla Strips, White Cheddar Cheese, Avocado, Black Bean and Corn Relish, Mixed Greens, BBQ Ranch Dressing*

Wild Mushroom Risotto

*Asparagus, Tomato, Parmesan Cheese*

### DESSERT

*Please select one*

Signature Key Lime Pie

White Chocolate Cheese Cake

Bitter Sweet Chocolate Mousse

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

# OCEAN VIEW LUNCHEON

\$45 per guest

*Includes Nick's signature garlic rolls, freshly brewed coffee and hot tea. All Entrees accompanied by a choice of Nick's mashed potatoes or white rice and seasonal vegetables.*

## STARTER

### Maui Wowie Salad

*Sweet Maui Onion, Asparagus, Bay Shrimp, Hearts of Palm, Tomato, Feta Cheese, Avocado, Caper Pimento Vinaigrette*

*or*

### Lobster Bisque

*Sherry, Shrimp, Crab*

## ENTRÉE SELECTIONS

### Stuffed Chicken Breast

*Breaded Chicken Breast, Spinach, Artichoke Hearts, Gruyere Cream Sauce*

### Warm Grilled Chicken and Lobster Salad

*Chicken Breast, Lobster Meat, Mango, Tomato, Crispy Potato Threads, Mango Cognac Vinaigrette*

### Simply Grilled Fresh Fish

*Lemon Caper Butter or Tomato Basil Buerre Blanc*

### Filet Mignon

*Tender 8oz. Filet, Red Wine Demi*

### Wild Mushroom Risotto

*Asparagus, Tomato, Parmesan Cheese*

## DESSERT

*Please select one*

### Signature Key Lime Pie

### White Chocolate Cheese Cake

### Bitter Sweet Chocolate Mousse

### ENHANCE YOUR MENU

#### Assortment of Mini Desserts

*Mini Bitter Sweet Chocolate Mousse Cup*

*Mini Signature Key Lime Pie, Mini White Chocolate Cheese Cake*

*Additional \$5 per guest*

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

## SEAPORT DINNER

\$65 per guest

*Includes Nick's signature garlic rolls, freshly brewed coffee and hot tea. All Entrees accompanied by a choice of Nick's mashed potatoes or white rice and seasonal vegetables.*

### ASSORTED SEAFOOD PLATTER

*Smoked Salmon Lollipop, Asian Tuna Tartar  
King Crab Legs, Shrimp Cocktail, California Roll*

### STARTER

House Salad

*Romaine, Cabbage, Grape Tomatoes, Carrots, Cucumber, Balsamic Vinaigrette*

*or*

Soup du Jour

### ENTRÉE SELECTIONS

Simply Grilled Fresh Fish

*Lemon Caper Butter or Tomato Basil Buerre Blanc*

Stuffed Chicken Breast

*Breaded Chicken Breast, Spinach, Artichoke Hearts, Gruyere Cream Sauce*

Filet Mignon

*Tender 8oz. Filet, Red Wine Demi*

Simply Grilled Salmon

*Citrus Ginger or with Lemon*

Wild Mushroom Risotto

*Asparagus, Tomato, Parmesan Cheese*

### DESSERT

*Please select one*

Signature Key Lime Pie

White Chocolate Cheese Cake

Bitter Sweet Chocolate Mousse

#### ENHANCE YOUR MENU

Lobster Bisque

*Additional \$2 per guest*

Assortment of Mini Desserts

*Mini Bitter Sweet Chocolate Mousse Cup*

*Mini Signature Key Lime Pie, Mini White Chocolate Cheese Cake*

*Additional \$5 per guest*

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

# HARBOR DINNER

\$85 per guest

*Includes Nick's signature garlic rolls, freshly brewed coffee and hot tea. All Entrees accompanied by a choice of Nick's mashed potatoes or white rice and seasonal vegetables.*

## ASSORTED SEAFOOD PLATTER

*Smoked Salmon Lollipop, Asian Tuna Tartar  
King Crab Legs, Shrimp Cocktail, California Roll*

## SOUP

Soup du Jour

## SALAD

Caesar Salad

## ENTRÉE SELECTIONS

Chilean Sea Bass

*Sweet Soy Sake Sauce, Asian Slaw*

Dry-Aged Kansas City Strip

*16oz. Strip Steak, Red Wine Demi*

Simply Grilled Fresh Fish

*Lemon Caper Butter or Tomato Basil Buerre Blanc*

Filet Mignon

*Tender 8oz. Filet, Red Wine Demi*

Stuffed Chicken Breast

*Breaded Chicken Breast, Spinach, Artichoke Hearts, Gruyere Cream Sauce*

Wild Mushroom Risotto

*Asparagus, Tomato, Parmesan Cheese*

## DESSERT

*Please select two*

Signature Key Lime Pie

White Chocolate Cheese Cake

Bitter Sweet Chocolate Mousse

### ENHANCE YOUR MENU

Lobster Bisque

*Additional \$2 per guest*

Assortment of Mini Desserts

*Mini Bitter Sweet Chocolate Mousse Cup*

*Mini Signature Key Lime Pie, Mini White Chocolate Cheese Cake*

*Additional \$5 per guest*

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

## MARINA DINNER

**\$105 per guest**

*Includes Nick's signature garlic rolls, freshly brewed coffee and hot tea. All Entrees accompanied by a choice of Nick's mashed potatoes or white rice and seasonal vegetables.*

### ASSORTED SEAFOOD PLATTER

*Smoked Salmon Lollipop, Asian Tuna Tartar  
King Crab Legs, Shrimp Cocktail, California Roll*

### SOUP

Lobster Bisque

### SALAD

Nick's Classic Salad

### ENTRÉE SELECTIONS

Filet Oscar

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

Australian Lobster Tail

*10-12oz. Cold Water Lobster Tail, Drawn Butter, Lemon*

Stuffed Chicken Breast

*Breaded Chicken Breast, Spinach, Artichoke Hearts, Gruyere Cream Sauce*

Dry-Aged Kansas City Strip

*16oz. Strip Steak, Red Wine Demi*

Simply Grilled Fresh Fish

*Lemon Caper Butter or Tomato Basil Buerre Blanc*

Wild Mushroom Risotto

*Asparagus, Tomatoes, Parmesan Cheese*

### DESSERT

Signature Key Lime Pie

White Chocolate Cheese Cake

Bitter Sweet Chocolate Mousse

### ENHANCE YOUR MENU

Assortment of Mini Desserts

*Mini Bitter Sweet Chocolate Mousse Cup*

*Mini Signature Key Lime Pie, Mini White Chocolate Cheese Cake*

*Additional \$5 per guest*

## BEVERAGE SERVICE

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

### **HOSTED BAR**

One tab is run and added to the final bill. You may customize this option.

### **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.

### **WINE LIST**

Please refer to our wine list to complement your event. We offer a wide selection including a reserve list. We will gladly assist in suggesting wines for your event.



## DIRECTIONS TO OUR ROSEMONT LOCATION

10275 West Higgins Road  
Rosemont, IL 60018  
847.298.8200

### **From the Chicago**

Take 90 East to O'Hare Airport

Exit Mannheim North

Proceed about 1 mile

We are located before the Mannheim/Higgins (Rt. 72) Intersection, in the Phillips/ Advance Building on the Southeast corner of Mannheim & Higgins, sharing a lot with the Sheraton Gateway Suites

### **From the West Suburbs (Aurora)**

Take 88 East (Chicago)

Exit 294 North (Wisconsin)

Exit O'Hare/River Road

Head towards O'Hare Airport

Exit Mannheim Road North

Proceed about 1 mile

We are located before the Mannheim/Higgins (Rt. 72) Intersection, in the Phillips/ Advance Building on the Southeast corner of Mannheim & Higgins, sharing a lot with the Sheraton Gateway Suites

### **From the Northwest Suburbs (Schaumburg)**

Take 90 North (Chicago)

Exit O'Hare Airport

Exit Mannheim Road North

Proceed about 1 mile

We are located before the Mannheim/Higgins (Rt. 72) Intersection, in the Phillips/ Advance Building on the Southeast corner of Mannheim & Higgins, sharing a lot with the Sheraton Gateway Suites

### **From the South Suburbs (Orland Park)**

Take 294 North (Wisconsin)

Exit O'Hare/River Road

Head towards O'Hare Airport

Exit Mannheim Road North

Proceed about 1 mile

We are located before the Mannheim/Higgins (Rt. 72) Intersection, in the Phillips/ Advance Building on the Southeast corner of Mannheim & Higgins, sharing a lot with the Sheraton Gateway Suites

### **From the North Suburbs (Gurnee)**

Take 294 South (Indiana)

Exit O'Hare/River Road

Head towards O'Hare Airport

Exit Mannheim Road North

Proceed about 1 mile

We are located before the Mannheim/Higgins (Rt. 72) Intersection, in the Phillips/ Advance Building on the Southeast corner of Mannheim & Higgins, sharing a lot with the Sheraton Gateway Suites

## DIRECTIONS TO OUR CHICAGO LOCATION

Prices, availability and product are subject to change without notice  
All prices are subject to a 20% service charge and applicable state sales tax

51 South Clark  
Chicago, IL 60603  
312.621.0200

**From the Northwest Suburbs (Schaumburg)**

Take 90 East (Chicago)  
Exit on Ohio Street (East)  
Turn South (Right) on Clark  
Nick's Fishmarket is located on the Northeast corner of Clark and Monroe

**From the West Suburbs (Aurora)**

Take I-88 East (Chicago)  
Follow to 290 East (Chicago)  
Follow to Congress Parkway  
Turn North (Left) on Dearborn  
Turn West (Left) on Madison  
Turn South (Left) on Clark  
Nick's Fishmarket is located on the Northeast corner of Clark and Monroe

**From the South Suburbs (Orland Park)**

Take 294 North  
Follow to 290 East (Chicago)  
Follow to Congress Parkway  
Turn North (Left) on Dearborn  
Turn West (Left) on Madison  
Turn South (Left) on Clark  
Nick's Fishmarket is located on the Northeast corner of Clark and Monroe

**From the North Suburbs (Lincolnshire)**

Take 94 South  
Exit 90 East (Chicago)  
Exit Ohio (East)  
Turn South (Right) on Clark  
Nick's Fishmarket is located on the Northeast corner of Clark and Monroe

## VALUEDMEMBER® PROGRAM

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



- Earn one point per dollar, including tax and tip. Use your registered credit or debit card(s) when you dine with us to automatically earn points. Points are redeemable for dining savings and even airline miles. You may earn points at one restaurant and redeem them for savings at another.
- A \$25 Gift Card to use on your next visit.
- An e-certificate for \$50 towards food at any of our Really Nice Restaurants to celebrate your birthday. This certificate will arrive in your e-mail inbox during the first week of the month.
- An e-certificate for \$50 towards food at any of our restaurants every year to mark your membership anniversary in our ValuedMember Program. This certificate will arrive in your e-mail inbox during the first week of the anniversary month.
- An e-certificate for \$25 toward food at any of our restaurants to celebrate up to 6 registered family members' birthdays. This certificate will arrive in your e-mail inbox two weeks before their birthday.
- Advance notice of events, exclusive savings, and double point opportunities.

For more information on Really Nice Restaurants visit [reallynicerestaurants.com](http://reallynicerestaurants.com)

Please contact a ValuedMember Representative at 888-265-4161  
or via email at [customercare@valuedmember.com](mailto:customercare@valuedmember.com) with any questions.