



RESTAURANT | OYSTER BAR | COTTAGES

Private Dining Menus, Guidelines & General Information

For over 80 years Nick's Cove has been charming our guests with the casual elegance of our restaurant and cottages, and the pristine coastline of Tomales Bay and the Point Reyes National Seashore. Your guests will enjoy the finest seafood, vegetables, meats, cheeses, wines and beer that the West Marin area has to offer. Much of the produce is harvested directly from our two acre garden, The Croft at Nick's Cove!

The following menu selections are merely an illustration of the options available to you; however, we welcome the opportunity to create a customized menu to fit your private dining needs. It is our sincere pleasure to work with you to plan a memorable dining experience for you and your guests.

Dena Grunt, President | President & CEO

Wade Nakamine | General Manager

Kua Speer | Executive Chef

Angela Price | Assistant General Manager and Private Dining & Events

General Information

<i>Details</i>	<p>All private events with a guaranteed attendance of 16 or more guests are required to have a prix fixe menu.</p> <p>The following expenditures are for food and beverages only, and do not include 20% service charge, 12.195% occupancy tax, or 8.25% sales tax (where appropriate). Flowers, music and other miscellaneous charges are additional and do not apply to the minimums. The required minimum only applies to food and beverages consumed on the premises at the time of the event.</p> <p>The following conditions must be met in order to provide you with the best event experience.</p> <ul style="list-style-type: none"> ➤ All events are required to have a letter of intent and contract signed within 48 hours of the reservation. ➤ All events are required to provide a deposit for one-half of the estimated event costs upon submission of the signed contract. ➤ Due to our rotating and seasonal menus, all food and wine selections are due no later than two (2) weeks prior to the date of your event. ➤ Guaranteed entrée counts are due to the Private Dining Coordinator no later than ten (10) days prior to the event. ➤ Payment in full for guaranteed attendance is due no later than 24 hours prior to your scheduled event. <p>At Nick’s Cove you will enjoy a true farm-to-table dining experience with much of our produce being harvested from our on-site two-acre farm. All food is sourced and prepared to provide the highest quality product and adherence to scheduled meal times and agendas is imperative. Therefore, our Private Dining Coordinator and/or Private Dining Lead will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Delays in function start times may necessitate the re-preparation of food and/or cause delays in our kitchen that may negatively impact our other guests’ dining experience and will result in additional fees charged at approximately \$25-\$50 per person. Delays in start times more than one hour will result in additional, appropriately assessed labor fees.</p>
<i>Guarantee</i>	<p>Your final guaranteed attendance numbers are due to our Private Dining Coordinator no later than noon (12 p.m.) ten (10) business days prior to the date of your event. If you are not able to provide those final numbers, the expected attendance numbers indicated in your banquet event order will be considered the “guarantee”. Please note that we are not able to reduce guarantees inside the ten (10) days prior to the event and that increases will only be accommodated based on product availability and staffing levels. Please discuss these details with our Private Dining Coordinator. All charges are based on the guaranteed attendance number or the actual number of attendees, whichever is greater.</p>

<i>Corkage</i>	No outside beverage is permitted on Nick's Cove property without prior authorization. We are pleased to offer a wide selection of wines to compliment your chosen menu and are happy to offer pairings at your request. If you choose to offer your guests a wine not provided by Nick's Cove, a corkage fee of \$20 per bottle will be applied to your final bill.
<i>Event Dates</i>	Please note: We do not host private events on any holiday or holiday weekend. The only exception to this policy is a Buy-Out.
<i>Audio/Visual</i>	Arrangements for audio/visual equipment can be made in advance by requests through our Private Dining Coordinator.
<i>Décor</i>	All decorations must meet the Fire Department regulations. All décor must be pre-approved by our Private Dining Coordinator. There are no open flames allowed in the Boat Shack.
<i>Team Building Activities</i>	For your next event, try kayaking, wine tasting, hiking, a fishing excursion, oyster farm tour, paddleboard rentals, oyster shucking instructional, horseback riding or an array of other fun activities. Our Private Dining Coordinator will be happy to provide you with our full list of third party vendors to help you plan a fantastic excursion for your group!
<i>Valet Parking</i>	Complimentary valet parking is mandated by Caltrans Saturday and Sunday. Additional valet parking is available at a fee. Please make arrangements with the Private Dining Coordinator, in advance, if you wish to have valet parking on a day that they are not regularly scheduled on site.
<i>Shipping</i>	While we are happy to accept shipments for you event, due to our limited space we are only able to accept shipments up to two days prior to your event. A handling fee of \$5 per package per day will be assessed. Please address your packages: Nick's Cove "HOLD FOR [event date/event name], 23240 Highway One, Marshall, CA 94940. All packages will need to be picked up the morning of the event.
<i>Labor Fees</i>	Any event with a Private Chef in one of the cottages will be assessed a \$250 set-up fee and a \$350 chef fee. In the event you need an early morning event, a labor charge of \$8 per person will be assessed for any service beginning prior to 6:00 a.m.
<i>Event Coordination Fees</i>	Depending on the level of service you would like for your private event, Nick's Cove is happy to provide Event Planning Coordination Service for your added convenience and peace of mind. This would entail coordination of all third-party vendors including but not limited to, musicians, decorators, florists, bakery (if using outside bakery for wedding cake), and ultimately the timing/coordination with in-house staff on the day of the event. Please discuss details on additional fees with our Private Dining Coordinator.
<i>Linens and Special Rentals</i>	Nick's Cove is generally enjoyed in its rustic elegance and therefore, we do not have linens in-house. If you would like us to drape any of your tables, rented linen charges will apply. Additionally, if you would like to enhance your event décor with special rentals such as glassware, flatware, etc., please discuss pricing and options with our Private Dining Coordinator.

Accommodations & Event Space

<p><i>Tomales Bay Waterfront Lounge</i></p>	<p>Outdoor seating on our Tomales Bay Waterfront Patio, adjacent to the waterfront cottages. This private dining location is “weather permitting” and may necessitate a rented tent.</p> <p>Food & Beverage Minimum – includes event space rental fees, set up break down fees:</p> <p>Any day: 1-10 people – \$1500 11 and up – \$2000</p> <p>Capacity: Up to 60 standing; 30 seated</p>
<p><i>Tule Deck</i></p>	<p>Private room in our enclosed and heated room adjacent to our main dining room</p> <p>Food & Beverage Minimum – includes event space rental fees, set up break down fees:</p> <p>April, May, September, October: Monday-Thursday: \$5,000; Friday Saturday Sunday: \$8,000 November – March: Monday –Thursday \$3,800; Friday Saturday Sunday: \$6,000</p> <p style="text-align: center;">Please note: we do not hold private events on our Tule Deck during the months of June, July, August.</p> <p>Capacity: 50</p>

<p><i>Buy Out</i></p>	<p>Nick’s Cove Restaurant, Oyster Bar and Cottages is available for an all-property buy out. You and your guests will enjoy two magical nights in our luxuriously appointed cottages and all of our private dining rooms/spaces are available to you and your guests for the entire day of your event, including our world famous “Boat Shack”, our beautifully designed main dining room with historic bar and fireplace, enclosed Tule Deck and our al fresco bayside Waterfront Oyster Bar, as well as our two-acre, on-site farm, The Croft.</p> <p>Pricing for the All-Property Buy-Out includes two nights in all twelve (12) of our cottages, the use of all property private dining spaces (Main Dining Room and Historic Bar, Tule Deck, Waterfront Oyster Bar, Beachfront, Boat Shack and the Croft), access to the garden for you and your guests, continental breakfasts delivered to your cottage guests each morning; boxed lunch for you and your cottage guests the day of your event* and your main event meal (e.g., wedding or birthday party) for up to 120 guests.</p> <p>*boxed lunches will be ready at 10:00 a.m. and only if main event time is after 1pm. Note: this does not include alcoholic beverages.</p> <p>Please contact our Private Dining Coordinator for all Buy-Out inquiries.</p>
<p><i>Ceremony Site Fees</i></p>	<p>Garden Ceremony: Up to 100 guests*: Seated: 50 Standing: 100. Weather permitting. Located outdoors in our two-acre, on-site garden called “The Croft”</p> <p>May – October \$1500 November – April \$1000</p> <p>Waterfront Lounge Ceremony: Up to 60 guests*: Seated: 50 Standing: 80. Weather permitting. Located outdoors on our Tomales Bay Waterfront Patio, adjacent to the waterfront cottages</p> <p>May – October \$750 November – April \$500</p> <p>Nick’s Cove Boat Shack: Up to 12 guests’ seated or 50 standing. Weather permitting. Located at the end of our pier on Tomales Bay. Intimate ceremony site and cannot be closed to the public All Year \$500</p> <p>*please note that we do not hold private events in our Tule Deck during the months of June, July, August.</p>
<p><i>Waive Fees</i></p>	<p>Please note that if you host your private event on the same day and in the same place as your ceremony, the ceremony site fees will be waived. Please speak with Private Dining Coordinator for full details.</p>

Private Dining Menu Offerings

<p><i>Farm to Table</i></p>	<p>Our menus have been designed to provide you and your guests a variety of options to ensure a true farm-to-table dining experience in West Marin. Private dining with sixteen (16) or more guests requires a set menu for the coursed section of your meal.</p> <p>Our Private Dining Coordinator, in conjunction with our Executive Chef and Farmer, will work closely with you to plan a lovely dining experience and ensure your event is memorable.</p>
<p><i>Family Style & Pricing</i></p>	<p>All meals are served “Family Style” and our pricing is based on the individual tiers as outlined below. It includes freshly baked breads, local organic butter with Himalayan sea salt, freshly brewed Petaluma Coffee & Tea Company coffee and Mighty Leaf teas and iced tea.</p> <p style="text-align: center;">Please note: due to seasonality, our Chef may make substitutions to ensure you and your guests experience the freshest, local ingredients.</p>
<p><i>Family Style Brunch and Lunch Options</i></p>	<p style="text-align: center;">Your choice of two of the following, \$25 per person or Your choice of Three of the following, \$40 per person, includes mixed greens and house-cut Kennebec fries:</p> <p>LOCAL ROCK COD & CHIPS, coleslaw, tartar sauce HOUSE MADE CHORIZO HASH, red potatoes, salsa verde, scrambled eggs PETALUMA CURRIED CHICKEN SALAD, pinenuts, golden raisins, whole wheat bread REDWOOD HILL GOAT CHEESE FRITTATA, cherry tomatoes, wild arugula VEGETARIAN RISOTTO, seasonal vegetables HUEVOS RANCHEROS, pork shoulder, braised cranberry beans, salsa roja, cilantro crema PRAWN ENCHILADAS, tomatillo, salsa roja, cilantro crema PRAWN LOUIS, cucumber, radish, egg, tomato, louis dressing</p> <p style="text-align: center;">Your choice of two of the following (including any option from above), \$32 per person or Your choice of three of the following (including a bove options), \$48 per person, includes mixed greens and house-cut Kennebec fries:</p> <p>NICK’S COVE CRAB LOUIS, cucumber, radish, egg, avocado, louis dressing, tomato CRAB BENEDICT, brokaw avocado, hollandaise, smoked paprika PAELLA, saffron, house made chorizo, mussels, shrimp, clams NY STEAK, garlic soubise, smoked oyster mushrooms, reduction of pinot noir LOCH DUART SALMON, trumpet royal mushroom, toasted orzo, broccoli di ciccio, leek butter CRABCAKE SLIDERS, house pickles, harissa aioli, arugula</p>

*Family
Style
Dinner
Tiers*

Tier One

\$85 / per person

Please choose from each of the following categories:

Appetizer, single selection
Salad, single selection
Entrée, single selection
Sides, single selection

Tier Two

\$115 / per person

Please choose from each of the following categories:

Appetizer, two selections
Salad, single selection
Soup, single selection
Entrée, two selections
Sides | Vegetables, two selections

Tier Three

\$150 / per person

Please choose from the following categories:

Appetizer, three selections
Salad, single selection
Soup, single selection
Entrée, three selections (one may be vegetarian)
Sides | Vegetables, two selections

<p><i>Apps</i></p>	<p>TOMALES BBQ OYSTERS, BBQ sauce, garlic-parsley butter OYSTERS NICK-ERFELLER, pernod, spinach, tarragon, mornay SEARED DAYBOAT SCALLOPS, pearl pasta, orange gastrique DUNGENESS CRAB MAC & CHEESE, gruyere, spring hill cheddar, parmiggiano reggiano SALMON TARTARE, brioche toast STEAMED CLAMS, house made chorizo, tomato, sweet corn, sherry wine FRIED PEPPERS, seasonal Croft peppers, sea salt SWEET CORN RISOTTO, pine nuts, chives, red pepper coulis, parmesan CHAMPAGNE STEAMED MUSSELS, house made chorizo, jalapeno, cilantro FRITTO MISTO, calamari, seasonal vegetables LAMB MEATBALLS, tomato-fennel sauce, grana padano DUNGENESS CRAB CAKES, smoked paprika aioli, arugula fennel salad ARANCINI, pumpkin, maple cinnamon, sour cream FRIED OYSTERS, serrano aioli / jalapeno herb aioli DEVILED DUCK EGGS, house made mustard, duck confit CEVICHE BITES, shrimp, avocado, lime, tortilla chips</p>
<p><i>Salads</i></p>	<p>PANZANELLA, cucumber, tomato, bread, balsamic reduction WARM CAULIFLOWER SALAD, arugula, whole grain mustard vinaigrette MIXED FARM LETTUCES, seasonal set WARM GARDEN CHARD, cashews, leeks, strawberries ROASTED BEET, orange-goat cheese mousse, frisee, champagne vinaigrette, basil oil</p>
<p><i>Soups</i></p>	<p>TOMALES BAY CLAM CHOWDER , applewood smoked bacon PUMPKIN BISQUE, pepitas, allspice crème fraiche FRENCH GREEN LENTIL, pancetta, garlic, olive oil SPRING GARLIC, sourdough crisp, olive oil HEIRLOOM TOMATO GAZPACHO, lemon cucumber, pine nuts CANNELLINI BEAN, pancetta, kale</p>
<p><i>Sides & Veggies</i></p>	<p>HORSERADISH MASHED POTATOES SAUTEED KALE, sea salt, olive oil CREAMY POLENTA, grana padano SAUTEED, SEASONAL CROFT VEGETABLES, fresh herbs, olive oil FINGERLING POTATOES, rosemary</p>

<p><i>Dinner</i> <i>Entrée</i></p>	<p>CALIFORNIA KING SALMON, piquillo pepper puree ALASKAN CALIFORNIA HALIBUT, kale, leek butter GEORGES BANK SEA SCALLOPS, beets, preserved lemon vinaigrette BRAISED BEEF SHORT RIBS, meyer lemon gremolata PAELLA, saffron, house made chorizo, mussels, shrimp, clams SMOKED VEAL TAGLIATELLE, tomato preserves, cippolini onions WOOD FIRED FILET OF BEEF TENDERLOIN, fennel, balsamic reduction DUNGENESS CRAB RISOTTO, seasonal sets VEGETARIAN RISOTTO, seasonal vegetables WILD MUSHROOM FERGOLA SARDA GRILLED PORK CHOP, cherry jus ROASTED PETALUMA CHICKEN, sweet corn, grapes, madeira BRAISED LAMB SHANKS, pearl pasta, cippolini onions, marjoram BOLOGNESE, veal, pork, pancetta, spaghetti RABBIT PAPPARDELLE, capers, cioppolini onions, marjoram</p>
<p><i>Dessert</i></p>	<p>ALL DESSERTS: \$10 per person</p> <p>SALTED CARAMEL POT DE CRÈME, hazelnut-bacon brittle TOASTED HAZELNUT CARAMEL TART, vanilla bean ice cream MEYER LEMON TART, chantilly cream SEASONAL UPSIDE DOWN CAKE, vanilla bean ice cream CRANBERRY WALNUT TART, orange, ice cream WARM WASHINGTON APPLE CRISP, fennel pollen, mascarpone-honey sorbet</p> <p>NICK'S IT, oatmeal raisin cookies, vanilla bean ice cream, chocolate glaze, \$5 per person</p> <p>COOKIE PLATTER, chocolate chip, peanut butter, oatmeal raisin, \$5 per person</p>

Reception Platters & Boards

<i>Oysters</i>	<p>SEAFOOD PLATTER, local raw oysters, scallops, prawns & crab, petite \$100 grand \$150 PREMIUM OYSTER PLATTER, selection of raw oysters, mignonettes, petite \$50 grand \$100 BBQ OYSTERS, BBQ sauce, garlic-parsley butter, petite \$55 grand \$110 OYSTERS MORNAY, gruyere, parmesan, bread crumbs, petite \$55 grand \$110 NICK-ERFELLER, pernod, spinach, tarragon, mornay, petite \$55 grand \$110</p> <p>petite: 6-10 guests grand: 11-20 guests petite: 20 oysters grand: 40 oysters</p>
<i>Seafood</i>	<p>CAVIAR, traditional accompaniment: blini, crème fraiche, sieved egg, \$145 per ounce FRITTO MISTO, calamari, seasonal vegetables, petite \$30 grand \$58 CRISPY CALAMARI PLATTER, preserved lemon aioli, petite \$28 grand \$52 STEAMED MUSSELS, house made chorizo, jalapeno, cilantro, petite \$25 grand \$48 STEAMED CLAMS, chorizo, tomato, sweet corn, lagunitas IPA, petite \$25 grand \$48</p> <p>petite: 6-10 guests grand: 11-20 guests</p>
<i>Cheeses</i>	<p>LOCAL MEAT & CHEESE BOARD, selection of local, artisanal cheeses, crostini, seasonal accompaniments, petite \$45 grand \$65</p> <p>petite: 6-10 guests grand: 11-20 guests</p>
<i>Vegetables</i>	<p>SAUTEED SEASONAL GARDEN VEGETABLES, farm fresh seasonal vegetables, petite \$30 grand \$45</p> <p>JULIENNE VEGETABLE CRUDITE, assorted vegetables with house made dip, petite \$30 grand \$45</p> <p>TRUFFLED GARLIC FRIES, kennebec fries, garlic, grana padano, truffle oil, petite \$28 grand \$42</p> <p>petite: 6-10 guests grand: 11-20 guests</p>

Hors D'Oeuvres, Refreshments, Snacks

<i>Passed or stationed</i>	<p>SEARED DAYBOAT SCALLOPS, pearl pasta, blood orange gastrique, \$36 per dozen</p> <p>SALMON TARTARE, house-made brioche \$30 per dozen</p> <p>LAMB MEATBALLS, tomato-fennel sauce, grana padano, \$28 per dozen</p> <p>DUNGENESS CRAB CAKES, smoked paprika, aioli, arugula fennel salad, \$50 per dozen</p> <p>ARANCINI, pumpkin, maple cinnamon, sour cream, \$28 per dozen</p> <p>FRIED OYSTERS, serrano aioli / jalapeno-herb aioli, \$38 per dozen</p> <p>DEVEILED DUCK EGGS, duck confit, house-made mustard, \$28 per dozen</p> <p>PROSCIUTTO WRAPPED SHRIMP, pesto aioli, \$33 per dozen</p> <p>CEVICHE BITES, shrimp, avocado, lime, tortilla chips, \$33 per dozen</p>
<i>Treats</i>	<p>ASSORTED BREAKFAST PASTRIES, \$18 per dozen</p> <p>FRUIT SKEWERS, \$12 per dozen</p> <p>HOUSE MADE GRANOLA BARS, \$16 per dozen</p> <p>LEMON BARS, \$16 per dozen</p> <p>HOUSE MADE SEASONED SNACK MIX w/ASSORTED NUTS, \$15 per gallon</p> <p>CHOCOLATE WALNUT BROWNIES, \$15 per dozen</p> <p>FRESHLY BAKED CHOCOLATE CHIP COOKIES, \$16 per dozen</p>
<i>Chilled</i>	<p>ASSORTED SOFT DRINKS, \$3 per person to order</p> <p>NATURAL MINERAL WATERS, \$4 per bottle</p> <p>HOUSE-MADE GINGERALE, \$4 per person to order</p> <p>HOUSE-MADE LEMONADE, \$4 per person to order</p> <p>HERBAL ICED TEA, \$4 per person to order</p> <p>MILK, \$3 per person to order</p>
<i>Hot</i>	<p>HOT CHOCOLATE, \$4 per person to order</p> <p>HOT APPLE CIDER, \$4 per person to order</p> <p>SELECTION OF MIGHTY LEAF TEAS, \$4 per person to order</p> <p>FRESHLY BREWED PETALUMA COFFEE & TEA COMPANY COFFEE, \$4 per person to order</p>

Bar Packages

<i>Premium Local Bar</i>	<p>Charbay Vodka, Uncle Val's Gin, Charbay Vanilla Bean Rum or Bacardi Light Rum, Charbay Tequila, Germain Robin Craft Method Brandy, St. George Breaking & Entering Bourbon; select white, red and sparkling wines; local beers, soft drinks and mineral water.</p> <p>\$16 per person per hour</p>
<i>Select Bar</i>	<p>Nick's Cove Bar select liquors, white, red and sparkling wines; local beers, soft drinks and mineral water.</p> <p>\$14 per person per hour</p>
<i>Beer & Wine</i>	<p>Select white, red and sparkling wines; local beers, soft drinks and mineral water</p> <p>\$12 per person per hour</p>
<i>Minimums</i>	<p>Bar Packages are available to Private Dining events that are 21 people or more. There is a two-hour minimum and all prices are subject to 20% service charge and 8.25% sales tax.</p> <p>\$75 set up clean up fee for each bar</p>

Breakfasts

<i>Continental</i>	<p>Beautifully arranged Continental Breakfast, \$15 per person, Includes freshly brewed Petaluma Coffee & Tea Company coffee and an assortment of Mighty leaf teas:</p> <p>Fresh fruit, freshly baked breakfast pastries, house-made granola, yogurt, milk, orange juice</p>
<i>Hot Breakfast</i>	<p>Your Choice of two of the following, \$20 per person, includes freshly brewed Petaluma Coffee & Tea Company coffee and an assortment of Mighty leaf teas:</p> <p>REDWOOD HILL GOAT CHEESE FRITTATA, cherry tomatoes, wild arugula FRENCH TOAST, rustic farm bread, berries, maple syrup STEEL CUT OATS, brown sugar, milk, dried fruit BREAKFAST BURRITOS, house-made chorizo, eggs, cheese, potatoes HOUSE MADE CHORIZO HASH, red potatoes salsa verde, scrambled eggs</p>

Break-Out Sessions

<i>Arrival</i>	Fresh fruit, freshly baked breakfast pastries, house-made granola, yogurt, milk, orange juice, locally roasted, freshly brewed Petaluma Coffee & Tea Company coffee and Mighty Leaf loose leaf teas.
<i>Mid Morning</i>	Seasonal whole fruit, Nick's Cove sparkling water, bottled waters, locally roasted, freshly brewed Petaluma Coffee & Tea Company coffee and Mighty Leaf loose leaf teas and iced tea.
<i>Afternoon</i>	<p>Assortment of freshly baked cookies, seasonal whole fruit, Nick's Cove sparkling water, assortment of bottled sodas, locally roasted, freshly brewed Petaluma Coffee & Tea Company coffee and Mighty Leaf loose leaf teas and iced tea.</p> <p style="text-align: center;"><i>OR</i></p> <p>Assortment of individual yogurts, house made granola bars, seasonal whole fruit, Nick's Cove sparkling water, assortment of bottled sodas, locally roasted, freshly brewed Petaluma Coffee & Tea Company coffee and Mighty Leaf loose leaf teas and iced tea.</p> <p>\$42 per person</p>

Boxed Lunches

<i>Ready For Pick up for Your Team Outing</i>	<p>ALL BOXED LUNCHES \$18 per person, includes sandwich on assorted breads, whole fruit, house-made snack mix, chocolate chip cookie</p> <p>GRILLED CHICKEN, piquillo peppers, pt. reyes toma, arugula, pine nuts CURRIED PETALUMA CHICKEN SALAD, currants, scallions, curry spice, shallots, saffron aioli FRA'MANI HAM, whole grain mustard, nicasio square cheese ROASTED VEGETABLE, assorted seasonal veggies TUNA SALAD, albacore, mayonnaise, tomato jam DUCK EGG SALAD, capers, onions, aioli, brioche</p>
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