

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The walls are made of red brick, and the ceiling features exposed wooden beams and large, grey, curved ductwork. Large windows with black frames let in natural light. The room is set up for an event with several long tables covered in white tablecloths. Each table is decorated with a centerpiece of white and blue flowers and white candles. Black folding chairs are arranged around the tables. A central wooden pillar supports the ceiling. String lights and pendant lights provide warm illumination.

NICKY'S
COAL FIRED

THE
Maxwell
ROOM

*Celebrations &
Special Events*

Events in our spaces are all-inclusive, and our pricing is based on a food and beverage minimum, with no room rental fee.

All events include tables, chairs, staffing, glassware, flatware, full setup, cleanup, and planning services for no additional charge.

We can also offer a cash bar option for drinks, and apply those sales toward the minimum spend requirement.

Capacity + Pricing

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Events in our **Front Dining Room** can accommodate up to 40 guests cocktail party style.

*Pricing: \$1000- \$2500
minimum food & beverage spend*

Our **Restaurant Buyout** option can accommodate up to 130 seated, 150 cocktail.

*Pricing: \$5000- \$10,000
minimum food & beverage spend*

Special pricing will apply for December events. Please inquire for rates.

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The Maxwell Room is a completely private space connected to the restaurant. It has its own private entrance and restrooms, so there is no traffic from Nicky's.

The Maxwell Room can accommodate up to 70 seated, 90 cocktail.

*Pricing: \$1500- \$5000
minimum food & beverage spend*

Optional Beverage Packages

Packages are not required, but offer a great value if most guests are drinking. We serve premium spirits only, and do not carry 'well' brands. Wines are thoughtfully sourced Italian DOC and DOCG selections, from respected producers across Italy's most celebrated wine regions.

Beverage Package 1: Beer & Wine

\$15 per guest/hour

Open bar to include:

House red, white, & sparkling wines

Craft Beer

Non alcoholic beverages

Beverage Package 2: Beer, Wine & Cocktails

\$18 per guest/hour

Open bar to include:

House red, white, & sparkling wines

Mixed drinks

Craft Beer

Non alcoholic beverages

2 Signature cocktails (optional)

NA Beverage Package:

\$5 per guest/hour

Open bar to include:

Non alcoholic beverages

Sodas, juices + mocktails

Kombucha

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Sample Passed Appetizer Menu

Price per person: \$5 per, 3 item minimum.

-Focaccia bruschetta w/ ricotta, roasted cherry tomatoes & balsamic

-Mini Mama G's meatballs

-Caprese skewers

-Gulf shrimp skewers w/ lemon & calabrian chile butter

-Stuffed mushrooms w/ ricotta, goat cheese, herbs, parm & breadcrumbs

Sample Dinner Menus

Menus can be served as a seated dinner or as a buffet style dinner.

Vegan, gluten free, & children's items available by request for no additional charge.

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Dinner Menu 1: \$40 pp

Appetizers

Rosemary-sesame Focaccia, Sorghum Butter

Charcuterie, artisan cheese & marinated olives

Local greens salad w/ giardiniera vegetables, asiago, Italian vinaigrette

Entrees: Choose Two

Classic **Margherita Pizza** w/ mozzarella, basil & olive oil

More Paisano Pizza w/ white sauce, calabrese salami, red onion, smoked provolone & mozzarella, & spicy Calabrian honey

Supreme Pizza w/ peppers, black olives, mozzarella & house made italian sausage

Chicken Piccata Chicken breast cutlets sautéed with lemon, chicken stock, capers & butter. Served w/ roasted Yukon gold potatoes (w/ spaghetti + \$2/pp)

Chicken Marsala Chicken breast cutlets sautéed with marsala wine, chicken stock & butter. Served w/ sautéed crimini mushrooms (w/ spaghetti + \$2 pp)

Chicken Parmigiano Chicken breast cutlets, breaded and fried to golden brown. Layered with marinara, mozzarella cheese & parm and baked. (w/ spaghetti + \$2)

Italian Sausage Peperonata Mild Italian sausage seared in olive oil, simmered in a roasted pepper and tomato sauce. (w/ spaghetti + \$2 pp)

Coal Fired Gulf Shrimp Large shrimp roasted with olive oil. w/ herb & mascarpone polenta or spaghetti

Mama G's Meatballs Made with local pork & beef, simmered in tomato sauce (w/ spaghetti + \$2 pp)

Baked Ziti w/ tomato, basil, ricotta & grana padano

Pesto Baked Ziti w/ classic basil pesto, ricotta & grana padano

Four Cheese Ravioli + Pesto Ricotta, mascarpone, goat cheese & grana padano filling, spinach pasta dough & basil pesto

Cavatelli Bolognese House made pasta w/ classic pork and beef bolognese sauce & grana padano

Dessert: Choose one

Classic Tiramisu

Cannoli w/ ricotta & Chocolate chunks

Sample Dinner Menus

Menus can be served as a seated dinner or as a buffet style dinner.
Vegan, gluten free, & children's items available by request for no additional charge.

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Dinner Menu 2: \$48 pp

Appetizers: Choose Three

Rosemary-sesame Focaccia, Sorghum Butter
Charcuterie, artisan cheese & marinated olives
Local greens salad w/ giardiniera vegetables, asiago, Italian vinaigrette
Roasted cauliflower, lemon aioli, breadcrumbs, basil
Roasted asparagus, pancetta & balsamic

Entrees: Choose Three

Classic Margherita Pizza w/ mozzarella, basil & olive oil

More Paisano Pizza w/ white sauce, calabrese salami, red onion, smoked provolone & mozzarella, & spicy Calabrian honey

Supreme Pizza w/ peppers, black olives, mozzarella & house made italian sausage

Chicken Piccata Chicken breast cutlets sautéed with lemon, chicken stock, capers & butter. Served w/ roasted Yukon gold potatoes (w/ spaghetti + \$2/pp)

Chicken Marsala Chicken breast cutlets sautéed with marsala wine, chicken stock & butter. Served w/ sautéed crimini mushrooms (w/ spaghetti + \$2 pp)

Chicken Parmigiano Chicken breast cutlets, breaded and fried to golden brown. Layered with marinara, mozzarella cheese & parm and baked. (w/ spaghetti + \$2)

Italian Sausage Peperonata Mild Italian sausage seared in olive oil, simmered in a roasted pepper and tomato sauce. (w/ spaghetti + \$2 pp)

Coal Fired Gulf Shrimp Large shrimp roasted with olive oil.
w/ herb & mascarpone polenta or spaghetti

Mama G's Meatballs Made with local pork & beef, simmered in tomato sauce
(w/ spaghetti + \$2 pp)

Baked Ziti w/ tomato, basil, ricotta & grana padano

Pesto Baked Ziti w/ classic basil pesto, ricotta & grana padano

Four Cheese Ravioli + Pesto Ricotta, mascarpone, goat cheese & grana padano filling, spinach pasta dough & basil pesto

Cavatelli Bolognese House made pasta w/ classic pork and beef bolognese sauce & grana padano

Dessert:

Classic Tiramisu
Cannoli w/ ricotta & Chocolate chunks

Coffee Station

Fresh Brewed Coffee with cream, assorted milks & sweeteners.
\$250

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Mobile Cannoli Bar

Bring a little Italian street-food theater to your event with our Mobile Cannoli Bar! A dedicated cannoli attendant circulates throughout your cocktail hour or reception with a custom service box, preparing fresh cannoli to order for your guests.

Each shell is filled on the spot with house-made ricotta cream. Guests can customize their cannoli with a selection of toppings such as pistachios, chocolate chips, candied citrus, powdered sugar, and seasonal garnishes.

Part dessert, part interactive experience, the Mobile Cannoli Bar creates a memorable moment that encourages guests to mingle while enjoying a freshly made Italian classic!

\$5 per person food charge

+

\$500 flat fee

flat fee does not apply to F&B minimum

Custom Cake Options

Cutting cake (16 servings)

9 inch cake, 3 cake layers, 2 filling layers

Vanilla or lemon cake, vanilla, lemon or raspberry filling, vanilla buttercream \$150

Chocolate cake, dark chocolate pave filling, chocolate buttercream \$175

2 Tiered Cutting Cake (26 servings)

9 inch bottom cake, 4 inch top cake

Vanilla or lemon cake, vanilla, lemon or raspberry filling, vanilla buttercream \$250

Chocolate cake, dark chocolate pave filling, chocolate buttercream \$275

Sheet Cake for Serving

1/2 sheet size, 32 servings

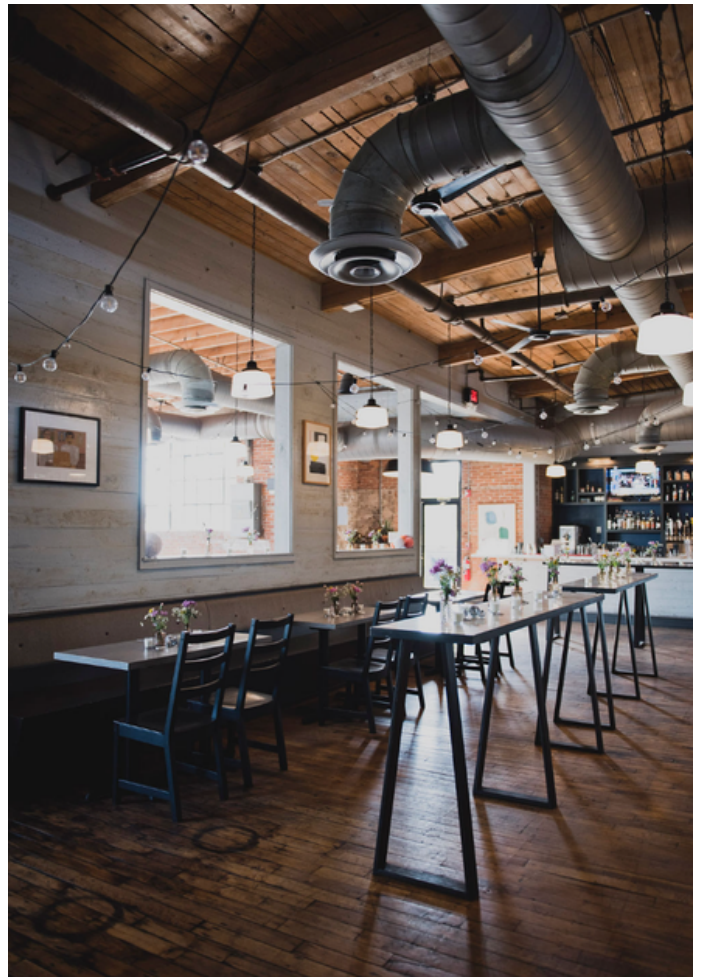
Vanilla or lemon cake, vanilla buttercream \$250

Chocolate cake chocolate buttercream \$275

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Front Dining Room

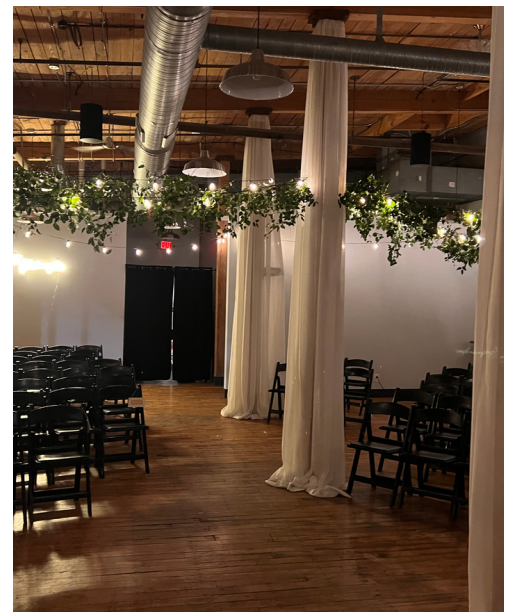


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Restaurant Buyout





FAQ

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What's Included?

For all events, we provide plates, flatware, glassware, furniture & full staffing. We provide in house AV equipment free of charge, including projector & screen for slideshows or presentations, televisions with casting devices, and speaker & microphone.

How long do we have the space?

Luncheon events can start as early as 10:00 am and go as late as 3:30pm. Dinnertime events can usually start as early as 3:00pm. Our liquor license requires us to stop service at midnight, so last call will be at 11:30.

Can we decorate?

Absolutely! For evening events, you can typically get in as early as 9:00am on the day of your event to decorate however you like. If you have simple decorations, such as tea lights, scattered vases, etc. that you would like to drop off, our team is happy to assist with putting things out.

Do we have to clean up?

No way! We offer a full service experience. We ask that you take anything with you that you want to keep- flowers, candles, etc., but we will take care of all clean up for you. We are usually happy to store items at the end of your event for you to pick up later, just ask!

Is there a charge for a longer event?

No. We require you to meet the food & beverage minimum for your space, but other than that the space is yours for the duration of service.

Do we have to use your vendors?

Nope! We have great references for florists, rental companies, planners, musicians & DJs, but you are welcome to us anyone you like.

What's on my bill?

We will only charge for food, beverage, sales tax & a service charge for our staff (23%). That's it! No room charge, booking fees, or any hidden expenses.