


NIKKI  BEACH

Celebrate
YOUR SPECIAL EVENT
WITH US

2024 SEASON

Prices are subject to change

Why Nikki Beach?

Nikki Beach is the perfect place to celebrate good vibes. If you're looking to host a corporate event, an intimate celebration or a wedding, we feature the perfect beachfront location accompanied by fantastic service in a fun atmosphere. The real question is, why not Celebrate Life with Nikki Beach?

Nikki Beach is known for its attention to detail and exquisite service. Whether you're visiting us for a special occasion or creating memories during one of our signature events, the Nikki Beach experience is always unforgettable. With globally-inspired cuisine that pleases even the most discerning of palettes, we feature live cooking stations, culinary experiences, a globally sought after world famous brunch, and more.

The events team at Nikki Beach is knowledgeable, efficient and hospitable. They are experts in creating, planning and executing one-of-a-kind events that are perfectly suited to a client's needs. The team is always on hand to support the customer every step of the way to ensure that each and every customized element feels unique and special. Notable brands such as Maserati, Mercedes-Benz, Land Rover, Hugo Boss, and Moët & Chandon have chosen Nikki Beach venues around the world as the location of choice for their respective events.



A Unique Global Experience

In 1998, entrepreneur Jack Penrod introduced the world to Nikki Beach, the first and original luxury beach club concept that combines the elements of music, dining, entertainment, fashion, film and art into one. Today, the Nikki Beach concept has transcended its international venues and grown into a global, multifaceted luxury lifestyle and hospitality brand comprised of a Beach Club Division; a Hotels & Resorts Division; a Lifestyle Division; a Special Events Division and Nikki Cares, a 501c3 Non-Profit Charity Division.

Nikki Beach can now be experienced in locations across the world including the United States, France, Spain, Dubai, Italy and more. For a full list of properties, please visit www.nikkibeach.com.



Nikki Beach *Marbella*

Since opening in 2003, Nikki Beach Marbella has become a sought after location by locals and global travelers alike. Nikki Beach Marbella is located on the southern coast of Spain on one of the finest beaches in the area that overlooks the Mediterranean Sea. Set on an impressive 4,000 square meter property, Nikki Beach Marbella is comprised of 5 different areas including a luxurious beach club, covered terrace and lounge area, exclusive restaurant and Nikki Beach lifestyle boutique.



CAPACITIES

RESTAURANT + POOL + BEACH

400 seated guests
800 standing guests

NIKKI PRIVE TERRACE

150 seated guests
250 buffet or cocktail

NIKKI PRIVÉ INDOOR AREA

150 seated
up to 250 standing guests

Nikki Beach Marbella closely neighbors 5* property Don Carlos, an emblematic resort that is currently undergoing a comprehensive renovation to enhance the guest experience. With 308 rooms, suites and villas the hotel is set to reopen its doors in early 2025, promising a seamless blend of luxury and nature.

Visit the website doncarlosresort.com and follow @doncarlosresort on Instagram to witness the transformation of the resort.

FLOOR PLAN

3D TOUR



Nikki Beach Mallorca

Nikki Beach Mallorca is a multilevel, 5,000 square meter picture-perfect beachfront venue with stunning panoramic views of the Mediterranean Sea. Surrounded by Mallorca's private, protected pine trees, the pool and beach areas are a focal point of the property, with the beach being a romantic choice for a wedding ceremony. The area surrounding the pool is a versatile space that can be easily transformed into a phenomenal backdrop for a multitude of events including a wedding celebration or even a gala. The space also features Nikki Privé, a sophisticated indoor restaurant on the 2nd floor with a fresco terrace that can accommodate up to 300 guests. The 3rd floor patio, can accommodate another 150 guests.



CAPACITIES

RESTAURANT + POOL + BEACH

450 seated guests

800 standing guests

NIKKI PRIVE INDOOR NIGHT CLUB

60 seated guests

150 standing guests

Nikki Beach Mallorca is located in proximity to ME South Beach and ME Calvià Beach, a lifestyle brand that seeks to fuse innovative style with local tastes to captivate clientele with a love for contemporary art and design, international cuisine and music. The brand was built on first-rate service and ME Mallorca is no exception.

For further information, follow ME South Beach and ME Calvià Beach on Instagram y Facebook @Meliacalviabeachresort

[FLOOR PLAN](#)

[3D TOUR](#)



Nikki Beach

Ibiza

Tucked away on a magnificent beachfront property on the island's east coast in the Santa Eulalia area, Nikki Beach Ibiza is a stylish, multifaceted venue. This restaurant and beach club location is adorned with plush, all-white sun beds with free flowing drapery. The different outdoor and indoor dining areas feature several prominent touches including wood decking, accordion-style doors that offer the indoor restaurant area an open-air dining option and the brand's trademark teepees throughout. The ambiance, cuisine, experienced events team and spectacular panoramic views of the Mediterranean Sea make Nikki Beach Ibiza the perfect setting for private parties, events and celebrations.



CAPACITIES

RESTAURANT + POOL
400 seated guests
500 flying buffet or cocktail

RESTAURANT
200 seated guests

Nikki Beach Ibiza is located in proximity to ME By Melia, a lifestyle brand that seeks to fuse innovative style with local tastes to captivate clientele with a love for contemporary art and design, international cuisine and music. The brand was built on first-rate service and ME Ibiza is no exception.

For further information, follow ME by Meliá on Twitter and Facebook @MEbyMelia.

[FLOOR PLAN](#)

[3D TOUR](#)





WELCOME RECEPTION

And Canapés

All prices are final and inclusive of a VAT and service charge.

HELLO COCKTAIL BAR

Enjoy a welcome cocktail reception.
Choose from our Nikki Beach Signature
Mojito or Sangria.

12€ PER PERSON

CHAMPAGNE RECEPTION

Start off your event with a glass of welcome
Champagne or treat your party to a Champagne
reception before the first dance.

15€ PER PERSON



ADD CANAPÉS FROM THE HORS D'OEUVRES LIST:

CHOICE OF 3 CANAPÉS PER PERSON: 20€

CHOICE OF 5 CANAPES PER PERSON: 30€

ADD 1 HOUR OF HOUSE WINES, BEERS AND SOFT DRINKS.

15€ PER PERSON

HORS D'OEUVRES



Hot

CHICKEN SATAY SKEWER

Organic vegetables | peanut sauce

TERIYAKI GRILLED BEEF SKEWER

Bergamot mayonnaise | sesame seeds | spring onion

LAMB KEBAB

Cucumber and herb salad | sesame pomegranate | mint raita

MINI MUSHROOM KALE QUICHE LORRAINE

Garden tomato salad

TANDOORI SALMON SKEWER

Yogurt | marinated red onion | cilantro

Cold

MEDITERRANEAN SKEWERED TUNA

Mango | spring onion | sesame cashew dressing

SMOKED SCOTTISH SALMON

Chive sour cream | sourdough rye bread

SOUS VIDE BEEF TENDERLOIN

Horseradish aioli | garden herbs | multigrain crostini

PULLED PEKING DUCK WRAP

Cucumber | spring onion | hoisin sauce

WATERMELON & FETA SKEWER

Watermelon | organic feta cheese | mint

Vegan

ORGANIC TOMATO GAZPACHO

Lemon basil sorbet | topped with local olive oil

VEGAN SUSHI ROLL

Tofu | avocado | garden vegetables | grated wasabi | marinated ginger

KOREAN TEMPEH LETTUCE WRAPS

Pickled onion | radish | vegan sriracha mayonnaise

SPICY AVOCADO HUMMUS

Garden herbs | multigrain crostini

PIZZETTA

Broccoli | kale | chili | hazelnut



SOCIAL *Dinner*

All prices are final and inclusive of a VAT and service charge.

ENJOY A LIVELY DINNER WITH PASSED SMALL BITES.

This experience is complemented by live cooking stations.
This menu is great for groups who are not looking for a full service sit-down dinner.

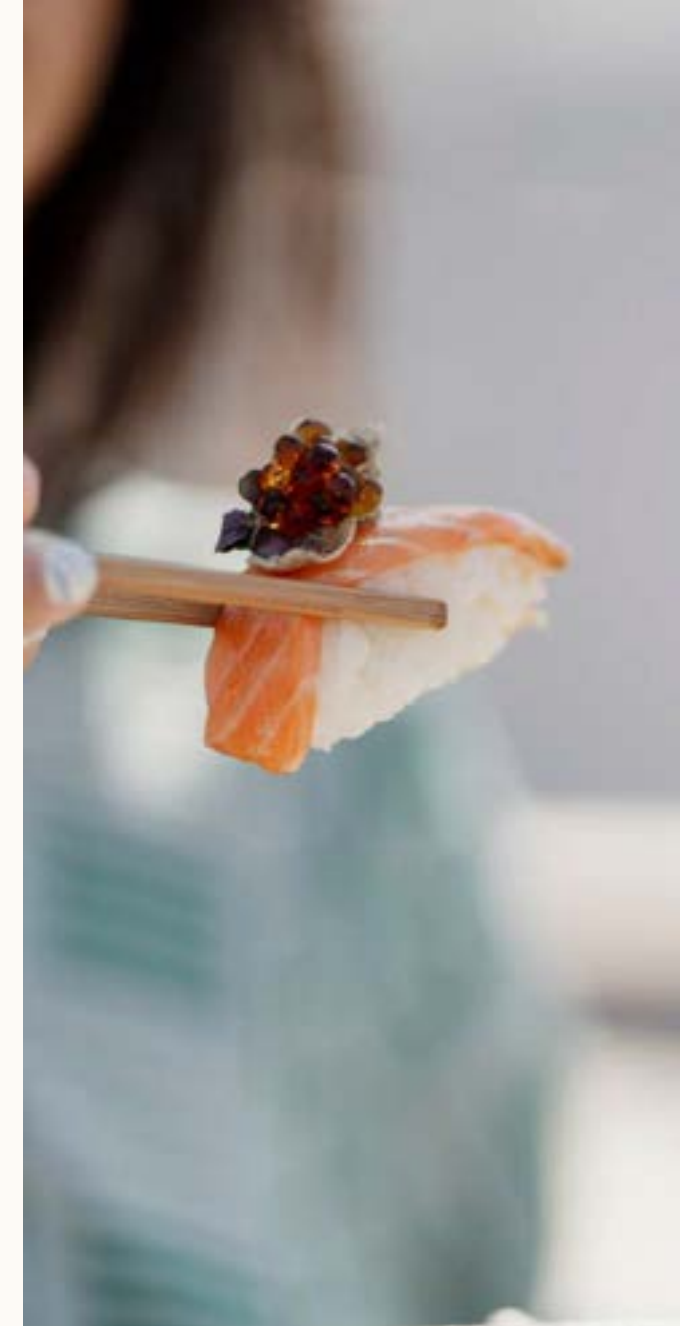
PRICE

CHOICE OF 8 SMALL BITES: 70€ PER PERSON
CHOICE OF 8 SMALL BITES AND 2 LIVE COOKING STATIONS: 95€ PER PERSON
CHOICE OF 8 SMALL BITES AND 3 LIVE COOKING STATIONS: 115€ PER PERSON

*Coffee and bread are not included in this menu.

ADD 2 HOURS OF HOUSE WINES, BEERS AND SOFT DRINKS
FOR 20€ PER PERSON.

SELECT 2 OR 3 LIVE COOKING STATIONS AND 8 SMALL BITES
OPTIONS FROM THE FOLLOWING LIST ON THE NEXT PAGE:



SMALL BITES

CHICKEN YAKITORI SKEWER
Bergamot mayonnaise | sesame seeds |
spring onion

BEEF QUESADILLA
Chipotle mayonnaise

CALAMARI CROQUETTE
Romesco sauce | garden herbs

MINI PULLED PORK TACOS
Garden vegetables | guacamole |
pico de gallo

DUCK SPRING ROLL
Plum sauce | Asian salad

LAMB KEBAB
Cucumber herb salad |
pomegranate | mint raita

**MUSHROOM KALE MINI QUICHE
LORRAINE**
Garden tomato salad

GREEN PEA SOUP
Salmon tartare | horseradish cream

TANDOORI SALMON SKEWER
Yogurt | marinated red onion | cilantro

BUCKWHEAT BLINI
Beetroot spread | sauteed garlic
mushrooms | dill

SOUS VIDE BEEF TENDERLOIN
Artichoke hummus | garden herbs |
multigrain crostini

TUNA SKEWER
Mango | spring onion | sesame cashew
dressing

SMOKED SCOTTISH SALMON
Chive sour cream | sourdough rye bread

FRENCH LAMB RACK
Mint and honey marinade

DUCK BREAST
Raspberry | dark chocolate sauce

CLASSIC BEEF TARTARE
Truffle mayonnaise | crostini

THAI FISH CAKE
Cilantro peanut sauce

**HAND ROLLED CHOCOLATE
TRUFFLES**

CHOCOLATE BROWNIE
Ganache | raspberry

MINI BANOFFEE PIE

LIVE STATIONS

MINI BURGER STATION
(SELECT 2)

BEEF SLIDER
Jalapeño relish | crispy onion | cheddar |
chipotle mayo

BEEF SLIDER
Bearnaise | roasted onion | lettuce |
tomato | cheddar

VEGAN BURGER
Veggielicious slider | chickpea patty |
tomato | lettuce | pickles | roasted onion
| sriracha vegan mayo

PAELLA STATION
(SELECT 1)

TRADITIONAL PAELLA MIXTA

BLACK RICE PAELLA

VEGETABLE PAELLA

**LOCAL CHARCUTERIE & CHEESE
STATION**

Hand cut Spanish ham | salchichón |
chorizo | morcón | assortment of pates |
seed bread | wholemeal bread |
breadsticks | local garden crushed
tomatoes | assorted olives | olive oil |
selection of local cheeses | fig jam |
mixed crackers | dried fruit | cornichons |
nuts | local hone

TACO STATION
(SELECT 2)

PULLED CHICKEN TACTO
Cabbage | peppers | sriracha
mayonnaise

FISH TACO
Red Cabbage | vegetables | mango salsa

**KOREAN TEMPEH
LETTUCE WRAPS**
Pickled onion | pickled radishes |
vegan sriracha mayonnaise

SUSHI STATION
(SELECT 3)

SALMON ROLL
Avocado | cucumber

CALIFORNIA ROLL
Avocado | cucumber | kanikama | tobiko

MIXED HOSOMAKIS
Salmon | tuna | cucumber | egg

VEGAN VEGETABLE SUSHI ROLL
Passion fruit | cucumber | avocado |
masato araré mix

DIM SUM STATION
Steamed Dim Sum
Assorted

DESSERT STATION

CHOCOLATE BROWNIE
Ganache | raspberry

BLUEBERRY CHEESECAKE

LOCAL FRESH FRUIT
Seasonal assortment



CREATE YOUR OWN

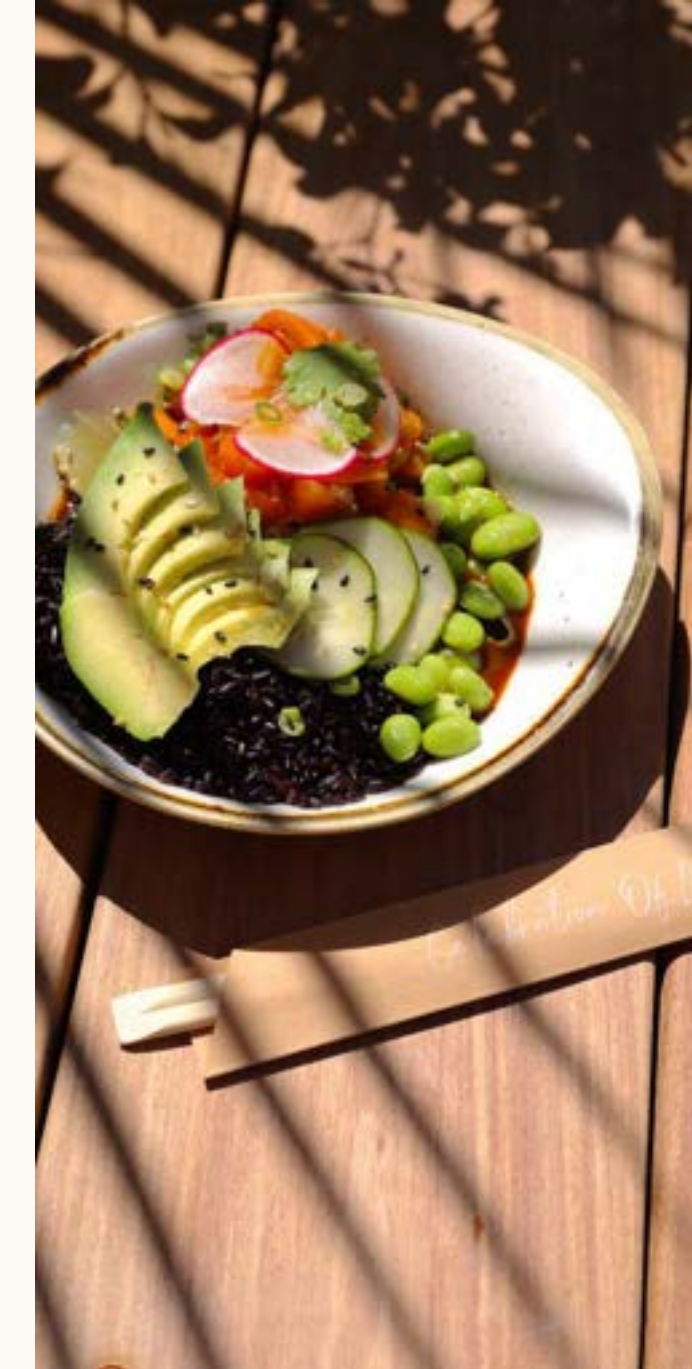
3 Course Menu

All prices are final and inclusive of a VAT and service charge.

SELECT ONE ITEM FROM EACH SECTION
TO COMPILE A THREE COURSE MENU.
THE SELECTION WILL APPLY TO ALL
GUESTS, EXCEPT THE ONES WITH
DIETARY RESTRICTIONS.

ADD 1 1/2 HOURS OF HOUSE WINES,
BEERS AND SODAS FOR 20€ PER PERSON.

*Bread, butter and olive oil are included in the 3 course menu.



APPETIZERS

ZUCCHINI CARPACCIO WITH RICOTTA 25€
Mixed cherry tomatoes | honeydew melon | basil | red pepper | lemon | local olive oil

LOW-CARB NO RICE ROLL 25€
Cucumber | avocado | mango | carrot | lettuce | asparagus | marinated daikon | enoki | mushrooms | mango sauce

GRILLED AVOCADO GARDEN 25€
Grilled avocado | mixed garden vegetables | miso-teriyaki sauce | micro herbs | vegan feta cheese

AVOCADO GAZPACHO 25€
Cold avocado soup | pico de gallo | corn bread

VEGAN POKE 25€
Rice | carrots | edamame | red cabbage | shiitake mushrooms | avocado | chia seeds | nori | poke dressing

CALIFORNIA ROLL 26€
Crab salad | cucumber | avocado | tobiko | wasabi mayonnaise

BURRATA CAPRESE 28€
Burrata | organic vine-ripened tomatoes | pesto | basil | black olive salt | aged balsamic

VERSILIA BEEF CARPACCIO 32€
Baby artichoke | sun dried cherries | tomatoes | arugula leaves | Parmesan flakes | grissini | grilled lemon

TUNA TATAKI 32€
Seared and marinated tuna | roasted sesame seeds | ajo blanco sauce | soy ginger sauce | organic olive oil

MIAMI SUSHI LOBSTER ROLL 36€
Champagne poached Maine lobster | mango | chives | arugula leaves | caviar

NICOISE NIKKI BEACH STYLE 32€
Tuna | kale | quail egg | organic baby potatoes | snow peas | cherry tomatoes | mizuna leaves | whole grain mustard dressing





MAINS

HONEY & HARISSA GLAZED AUBERGINE 28€

Roasted eggplant | local honey and harissa sauce | marinated organic feta cheese | lentils | sumac | coconut yogurt | marinated red onion | parsley | mint | pistachio | pomegranate seeds

POLENTA & WILD MUSHROOM RAGU 28€

Creamy polenta | feta cheese | herbs | porcini mushrooms | mixed wild mushrooms | red wine | shallots | olive oil

BUTTERNUT SQUASH CURRY 28€

Butternut squash | red onion | curry spices | coconut milk | kale | sunflower seeds | Jasmine rice

ROASTED CAULIFLOWER PASTA 28€

Roasted cauliflower | spaghetti | garlic | parsley | burrata cheese | roasted lemon | toasted almonds

IBERIAN PORK TOMAHAWK 38€

Roasted baby potatoes | cherry tomatoes | romesco sauce | roasted garlic | truffle salt | watercress

SALT CRUSTED SEA BASS 35€

Sea bass filet | grilled vegetables | confit potato | saffron aioli

NIKKI BEACH'S FAMOUS CHICKEN SATAY 29€

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice

ROASTED DUCK CONFIT 36€

Prune Oporto wine sauce | glazed shallots | sweet potato smash

RAINBOW TROUT 36€

Pan seared trout | chanterelles | crushed baby potato | sugar snap peas | roasted lemon | miso mayonnaise | keta caviar

DUBAI LAMB KEBAB 32€

Marinated and grilled lamb skewer | couscous | apricots | dates | sultana raisins | mint yogurt | side of tomato & herb salad

BEEF FILET 42€

New Zealand grass fed beef filet | lemon roasted potatoes | grilled asparagus | marinated cherry tomatoes | Béarnaise sauce

MONKFISH 42€

Lobster bisque foam | baby vegetables | wakame dust | garden herbs





DESSERTS



COCONUT MILK PANNA COTTA (VEGAN) 16€
Roasted pineapple | lime | mint

BELGIAN CHOCOLATE BROWNIE 16€
Vanilla ice cream | chocolate ganache | frozen dried raspberries

PINEAPPLE CARPACCIO 16€
Basil sorbet | meringue | lime zest | mint

LEMON PIE 16€
Butter biscuit | lemon cream | Italian meringue

TROPICAL PANNA COTTA 16€
Vanilla coffee panna cotta | grilled pineapple |
caramel Havana 7 rum | roasted coconut

NIKKI BEACH STYLE BANOFFEE 16€
Dulce de leche mousse | rum marinated banana |
vanilla crumble | chocolate flakes

CHOCOLATE NEMESIS 18€
Vanilla ice cream | strawberry and passion fruit tartare

*Coffee is not included in this menu.



BUFFET *Selection*



BUFFET OPTION IS VALID FOR GROUPS LARGER THAN 80 GUESTS.

All prices are final and inclusive of a VAT and service charge.

Bread and coffee aren't included in this menu.

MEDITERRANEAN
DISHES

100€ per person

CHILL OUT
BBQ

95€ per person

VEGAN EXPERIENCE
STATION ADD-ON

29€ per person

PREMIUM BUFFET
UPGRADE ADD-ON

49€ per person



MEDITERRANEAN *Dishes*

100€ PER PERSON.

Add 2 hours of unlimited house wines, local beers and soft drinks for 20€ per person.

All prices are final and inclusive of a VAT and service charge.



Starters

TORTILLA STATION

Classic Spanish tortillas served with different toppings.

PORTOBELLO MUSHROOM

Chives | grated summer truffle

BEETROOT

Crumbled feta cheese | mustard seed dressing

SAUTÉED SPICY CHORIZO

Goat cheese | local honey

SEAFOOD STATION

LOCALLY CAUGHT FRIED CALAMARI

CHIPIRONES SQUID CROQUETTES

MUSSELS MARINARA

Served with sauces and condiments

ORGANIC SALAD BAR

Ecological garden tomatoes | mixed lettuce and greens | local vegetables | Spanish potato salad | marinated green olives

CHARCUTERIE STATION

SPANISH & IBERICO CHARCUTERIE

Chorizo | salami | salchichón | Mallorcan sobrasada | Spanish Iberian ham





MEDITERRANEAN *Dishes*

100€ PER PERSON.

Add 2 hours of unlimited house wines, local beers and soft drinks for 20€ per person.

All prices are final and inclusive of a VAT and service charge.



Mains

FISH STATION

TRADITIONAL PAELLA MIXTA
SALT BAKED SALMON

CARVING STATION

GRASS FED RIB EYE
PROVENCE-STYLE ROTISSERIE CHICKEN

GARNISHES

LOCAL ECOLOGIC VEGETABLE PISTO
PADRON PEPPERS
LEMON ROASTED POTATOES

All served with sauces and condiments

Dessert

LOCAL & SPANISH CHEESE SELECTION

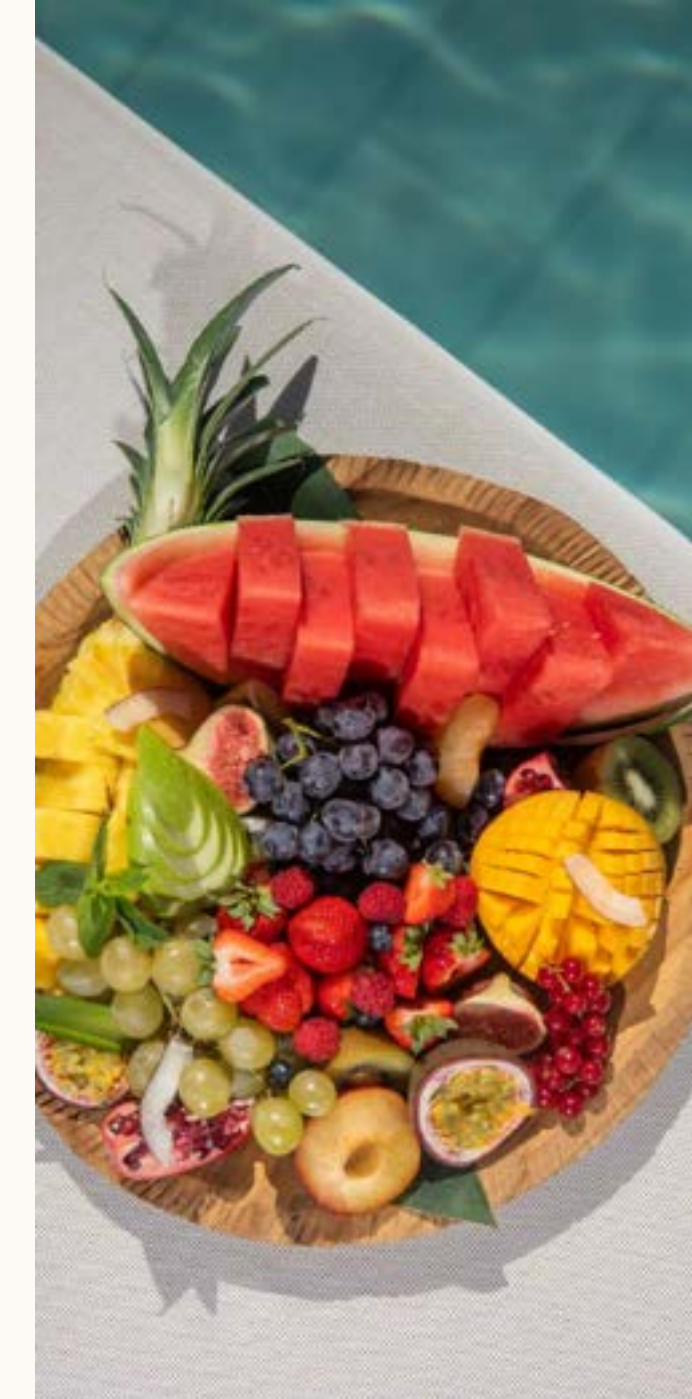
Membrillo | fig jam | dried fruit | crackers

CREMA CATALANA

Strawberry | blueberry | chantilly

FRESH FRUIT TART

THIN APPLE TART



Chill Out BBQ

95€ PER PERSON

Add 2 hours of unlimited house wines, local beers and soft drinks for 20€ per person.

All prices are final and inclusive of a VAT and service charge.

Starters

ORGANIC SALAD BAR

CAESAR SALAD STATION

Romaine lettuce | grilled free range
chicken breast | chili marinated prawns |
bacon | egg | dressing | crouton |
Parmesan cheese

COLESLAW

SUMMER GARDEN POTATO SALAD

WATERMELON & FETA SALAD

Mains

BBQ STATION

SALMON STEAK

Basted with smoked brown sugar |
pineapple glaze

ORGANIC CARIBBEAN JERK
MARINATED CHICKEN

GRILLED PRAWNS

ROSEMARY & GARLIC ROAST BEEF

All served with sauces and condiments

SIDE DISHES

CORN ON THE COB
ROASTED LOCAL ORGANIC BABY POTATO
GRILLED & MARINATED VEGETABLES

Dessert

KEY LIME TART STATION

CHOCOLATE BROWNIE STATION
Chantilly | forest berries

CHEESECAKE

LOCAL ORGANIC FRUIT STATION





PREMIUM BUFFET UPGRADE ADD-ON

49€ PER PERSON

This add-on is for the entire group to your buffet. These dishes cannot be swapped with other dishes.

All prices are final and inclusive of a VAT and service charge.

Starters

ORGANIC GARDEN TOMATO SALAD WITH TUNA BELLY
Mixed tomatoes | black olives | basil | peppers | red onion | cucumber

Mains

SEA BASS
LOBSTER (0,5EA PER PERSON)
IBERIAN PORK PLUMA

Side Dishes

SAUTÉED GREEN BEANS & WILD MUSHROOMS
Truffle ponzu

Dessert

MINI BANOFFEE PIE
Rum marinated banana | biscuit crumble | dulce de leche | cream



VEGAN EXPERIENCE STATION ADD-ON

29€ PER PERSON

Starters

FALAFEL
Raw slaw salad | tahini dressing

GARDEN CRUDITÉS
Vegan chipotle aioli

Mains

ROASTED CAULIFLOWER PASTA
Roasted Cauliflower | spaghetti | garlic | parsley | vegan feta cheese |
roasted lemon | toasted almonds

Side Dishes

ROASTED BROCCOLI
Ketjap Manis | peanuts

RATATOUILLE
Baked Mediterranean vegetables



SHARING "Fleet" MENU



MINIMUM PRE ORDER 72 HOURS

All prices are final and inclusive of a VAT and service charge.

SIGNATURE STARTERS 6-8 people 230€

Iberico Ham & Local Melon | Koh Samui Tuna Tartare | Sexy Salad |
Black Pepper Fried Calamari | Burrata Caprese

SAY SLIDERS 6-8 people 280€

20 Angus sliders | whole grain bread | cheddar cheese |
garden leaves | rustic fries | sweet potato fries

CULINARY CRAVINGS 6-8 people 310€

Angus sliders | quesadillas | prawn tacos |
black pepper fried calamari | Diavola Pizza

NIKKI BEACH'S FAMOUS SUSHI BOAT 6-8 people 350€

Selection of rolls | 4 Mixed Temaki | 12 Nigiri | 12 Sashimi | Tuna or
Salmon Tartare | Asian wakame salad | pickled ginger | wasabi | light soy
sauce

VEGGIE SUSHI BOAT 6-8 people 265€

6 vegetarian sushi rolls | 12 vegetarian Nigiri | 4 vegetarian Temaki |
edamame | Asian wakame salad | pickled ginger | wasabi | light soy sauce

LAND N`SEA BOAT 6-8 people 1.100€

Chateaubriand | 800 GR jumbo Tiger prawns | 2 lobsters | tuna steak |
Tomahawk | roasted baby potatoes | grilled vegetables | garden salad |
assorted sauces and dips

FEELING FRUITY 6-8 people 180€

Local and tropical fruit | mixed sorbets and ice creams | spiced yogurt

SWEET TOOTH 6-8 people 200€

Homemade dessert selection | mixed sorbets and ice creams |
macaroons | fruit skewers

Live Cooking STATIONS

ENHANCE YOUR CELEBRATION WITH AN INTERACTIVE LIVE COOKING STATION! OUR LIVE COOKING STATIONS ARE FOR GROUPS WITH A MINIMUM OF 40 GUESTS.

All prices are final and inclusive of a VAT and service charge.

BREAD STATION
15€ per person

LOCAL CHARCUTERIE & CHEESE
30€ per person

SUSHI STATION
25€ per person

SEAFOOD ICED BAR
Prices are available upon request.

THE WORLD IS YOUR OYSTER
Prices are available upon request.

SPANISH HAM CUTTER
Prices are available upon request.

MIDNIGHT CRAVINGS
30€ per person

DESSERT
Prices are available upon request.

CAVIAR DREAM
Prices per total grams and are available upon request.



Live Cooking STATIONS

BREAD STATION

VARIETY OF LOCAL BREADS
BUTTER AND OLIVE OILS
CRUSHED TOMATO
GARLIC AND HERB AIOLI
MARINATED OLIVES

LOCAL CHARCUTERIE & LOCAL CHEESE

Assorted Local Charcuterie & Local Cheese

Hand cut Spanish ham | salchichón | chorizo | morcón |
assortment of pates | seed bread | wholemeal bread | breadsticks |
local garden crushed tomatoes | assorted olives | olive oil |
selection of local cheeses | fig jam | mixed crackers | dried fruit |
cornichons | nuts | local honey

SUSHI STATION

Live Sushi Rolling Station
Select two:

TUNA ROLL
SALMON ROLL
NIGIRI
SASHIMI
TEMAKI

*Additional rolls are available upon request.

Live Cooking STATIONS

SEAFOOD ICED BAR

MARKET PRICE

Select from the following options based on market price.

CHAMPAGNE POACHED LOBSTER
OYSTERS
GREEN LIPPED NEW ZEALAND MUSSELS
CHILLED GULF SHRIMP
ALASKAN KING CRAB LEGS

CAVIAR DREAM

Prices reflective of total grams.

MARKET PRICE

100 Grams
200 Grams
500 Grams
1 Kilo

Perlita Caviar Grand Cru | Sour Cream |
Blinis | Onion | Grated Egg Yolk |
Grated Egg White | Chives

THE WORD IS YOUR OYSTER

MARKET PRICE

A selection of oyster varieties are available.

CHAMPAGNE MIGNONETTE
LEMON
TABASCO

ADD-ONS

Gin and Tonic Pearls
Bloody Mary Shots

Live Cooking STATIONS

TRADITIONAL PAELLA STATION

An assortment of paella stations can be arranged.
(Serves 60 - 80 people)

Choose from the below:

SEAFOOD & LOBSTER PAELLA 1.300€

PAELLA MIXTA 580€

ORGANIC VEGETABLE "GARDEN" PAELLA 480€

BLACK PAELLA 480€

SPANISH HAM CARVING STATION

Enjoy authentic Spanish flavors by adding
a live station featuring Spanish hams.

DESSERT

An assortment of dessert
stations can be arranged.

Choose from below:

Candy Bar

Chocolate Fountain

Marshmallow Toasting

Sweet Sushi Rolling

Macaroon

MIDNIGHT CRAVINGS

If the party is still in full swing and you need to keep
your energy levels high, it's time for a snack!

Select 3 of the below options:

GRILLED CHEESE & HAM CROISSANTS

MINI PIZZAS

CHICKEN WRAP

BEEF SLIDERS

CHICKEN QUESADILLAS

BEEF EMPANADAS

CANDY BAGS



DRINK Packages



All prices are final and inclusive of a VAT and service charge.

FEELING HAPPY DRINK PACKAGE

House wines, local beers and soft drinks.

ONE HOUR	20€/PERSON
TWO HOURS	30€/PERSON
THREE HOURS	40€/PERSON
FOUR HOURS	50€/PERSON

ULTIMATE CELEBRATION DRINK PACKAGE

Call brand spirits, house wines, local beers, and soft drinks.

ONE HOUR	30€/PERSON
TWO HOURS	40€/PERSON
THREE HOURS	50€/PERSON
FOUR HOURS	60€/PERSON

MORE THAN HAPPY DRINK PACKAGE

Premium brand spirits, house wines, imported beers, and soft drinks.

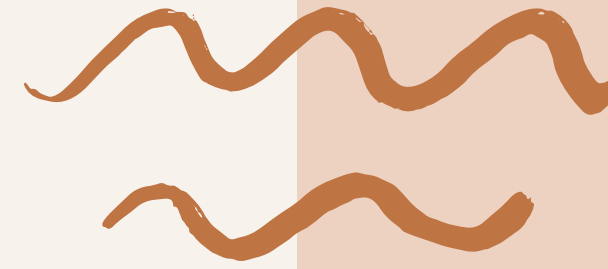
ONE HOUR	40€/PERSON
TWO HOURS	50€/PERSON
THREE HOURS	60€/PERSON
FOUR HOURS	70€/PERSON

*House wines include red, white and rose wine.
*Spirits include whiskey, rum, vodka, gin and tequila.



Personalized Items

NIKKI BEACH CAN MAKE YOUR EXPERIENCE MORE MEMORABLE BY PERSONALIZING YOUR EVENT WITH UNIQUE ELEMENTS. WE HAVE THE ABILITY TO CREATE DECOR ITEMS OR GIVEAWAYS SUCH AS CUSTOM PILLOWS, UNIQUE HAND FANS, BRANDED HATS, AND MORE.

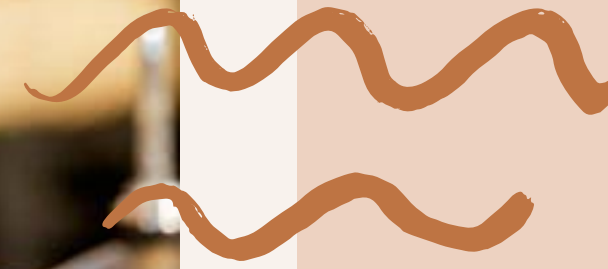


CUSTOMIZATION OPTIONS ON REQUEST

- Chair cover
- Cushions,
- Plates
- Flags
- T-shirts
- Caps
- Pool towels
- Hand Fans
- Trunks
- Glasses

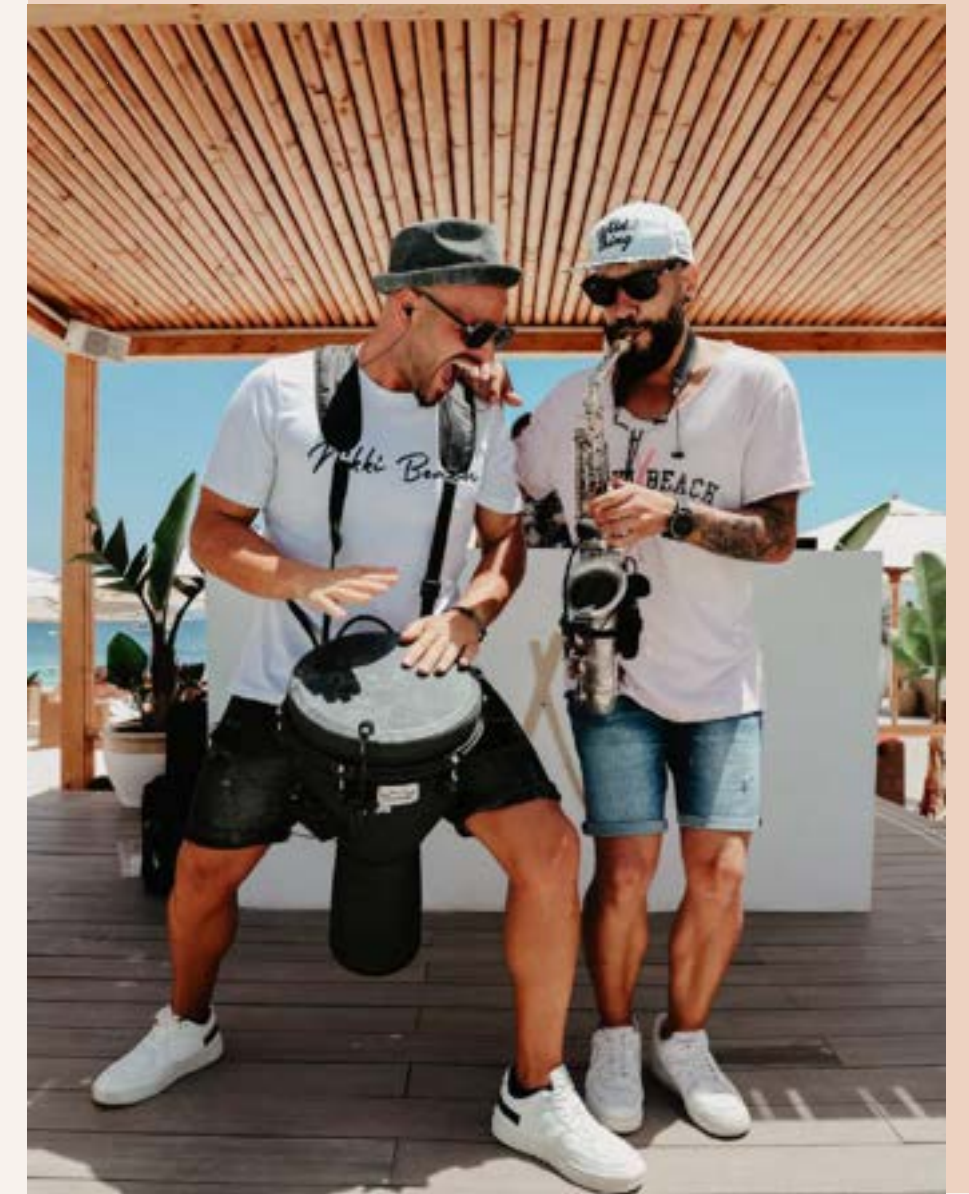


Entertainment



NIKKI BEACH IS KNOWN FOR ITS EXCITING AND DYNAMIC ENTERTAINMENT. THERE IS NO OTHER RESTAURANT AND BEACH CLUB CONCEPT IN THE WORLD THAT CAN ENHANCE AN EVENT WITH CUSTOMIZED ENTERTAINMENT ACTS QUITE LIKE NIKKI BEACH. WITH PERSONALIZED DECOR AND SIGNATURE ENTERTAINMENT, WE ARE A CANVAS THAT CAN BE TRANSFORMED INTO ANYTHING YOU CAN IMAGINE!

WHETHER IT'S A LIVE VIOLINIST OR SAXOPHONE PLAYER OR SIMPLY A DJ, YOU NAME IT AND WE CAN ARRANGE IT!



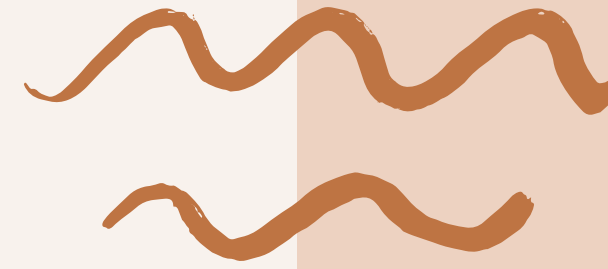
Your Wedding Festivities



IF YOU'RE GETTING MARRIED IN THE AREA, OUR EVENTS TEAM IS EXPERTLY QUALIFIED TO COORDINATE A ONCE-IN-A-LIFETIME ENGAGEMENT PARTY, REHEARSAL DINNER, AFTER WEDDING BRUNCH, OR ANY CELEBRATION SURROUNDING YOUR BIG DAY.



Payment Terms & Conditions



PAYMENTS CAN BE MADE VIA BANK TRANSFER OR CREDIT CARD.



A 10% down payment is required to reserve a date.

This amount will not be refunded in case of cancellation.

An additional 50% must be paid 21 days before the event date.

The final remaining amount must be received 5 business days before the event date.

Any extra charges that are incurred during the event and not included in your signed quotation must be paid for on the day of the event.



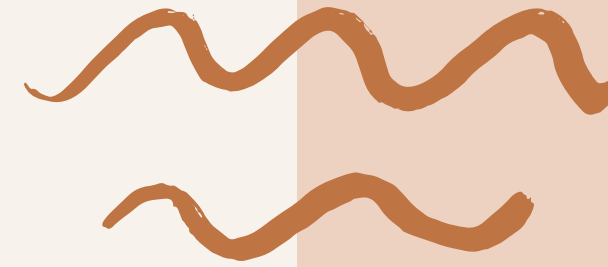
Cancellation Policy

IF A WRITTEN NOTIFICATION OF CANCELLATION IS RECEIVED:

In case of total cancellation of the event between the signing of the agreement and 21 days before the date of the event, the CLIENT will receive a refund of 90% of the payments made up to the date of cancellation.

In case of total cancellation of the event between 21 days and 5 days before the date of the event, the CLIENT will receive a refund of 50% of the payments made up to the date of cancellation.

In case of total cancellation of the event less than 7 days before the date of the event, the CLIENT will not have the right to receive any refund.



ADDITIONAL INFORMATION

MENU TASTING

- A menu tasting is complimentary for confirmed events with a reservation payment.
- If the event is not confirmed with a reservation payment, food and drinks will be charged according to the estimated price of the menu.
- The tasting will encompass the selected menu and chosen beverage package. Any additional dishes or wines desired for sampling beyond the selected package will be at the client's expense.
- Please note that the menu tasting must be conducted at least 10 days before the scheduled date of the event.
- In the event that a group is confirmed on the day of the tasting, the company reserves the right to modify the time, day and location of the tasting.
- The menu tasting will be conducted based on availability, specifically from Monday to Thursday during the season and within the opening hours of the location.
- The tasting opportunity is available for 2 guests for an event with a minimum of 40 attendees and for 4 guests for an event with a minimum of 80 attendees.
- If there are additional individuals, they will be charged according to the estimated price of the menu.
- Please note that a curated selection of dishes from the buffet options will be available for tasting; however, it won't encompass the entire menu.
- Please note that canapés and/or finger foods are not eligible for the menu tasting.

DIETARY RESTRICTIONS

- A list of dietary restrictions should be provided to Nikki Beach at least 15 days before the event. Following, Nikki Beach will offer suggestions to the client and the menu will be adjusted accordingly.
- Nikki Beach will accommodate the number of special diets that were communicated prior to the event. However, any special dietary requests made on the same day won't be guaranteed.

THIRD PARTY SERVICES

- To provide services in our establishment, any external supplier not contracted by Nikki Beach must be notified in advance and must comply with all our legal requirements. This includes, but is not limited to - photographers, videographers, artists, and florists, among others.
- External food and beverage, including birthday and wedding cakes, will not be allowed.