

NIKKI  BEACH

Celebrate
YOUR SPECIAL EVENT
WITH US

2024 SEASON

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.

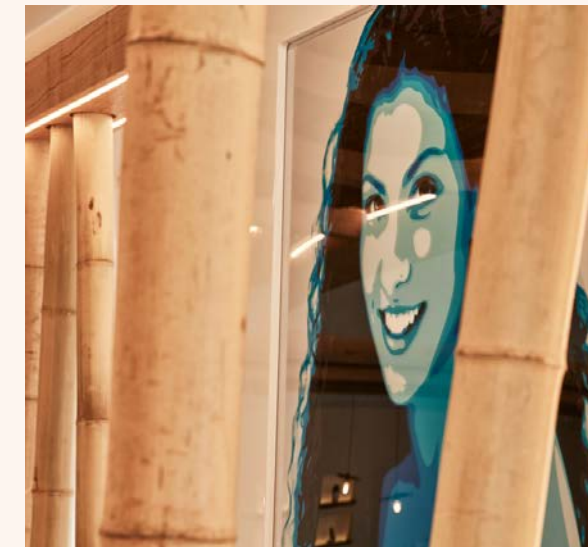
The events team at Nikki Beach is knowledgeable, efficient and hospitable. They are experts in creating, planning and executing one-of-a-kind events that are perfectly suited to a client's needs. The team is always on hand to support the customer every step of the way to ensure that each and every customized 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 Santorini

Nikki Beach Resort & Spa Santorini, located on the world famous stunning volcanic island, is a lifestyle destination designed for the most discerned travelers. A collection of 62 stunning rooms and suites, 9 of which offer a private Jacuzzi and 37 feature a private pool amongst additional top line facilities. This 5-star Santorini lifestyle beachfront resort features spectacular views over the Aegean Sea, stylishly outlined rooms and suites, bringing the global glamour of the internationally renowned Beach Club to the aesthetic island of Santorini, sophisticated cuisine in its restaurants.



Spectacular beachfront setting ideal for themed events, weddings, social and business gatherings. Perfectly placed for accessing many wonders of the island, Oia and Fira. Offering easy access to Santorini International Airport, Ancient Thera and the Museum of Prehistoric Thera.



CAPACITIES

HOTEL POOL AREA/ BEACH

300 seated guests
500 standing guests

MAIN RESTAURANT

120 seated guests
300 standing guests

ESCAPE DECK

30 seated guests
100 standing guests

BEACH CLUB

200 standing guests

Stylishly designed rooms and suites, with their relaxing colors complemented by varying sounds and lighting, provide a memorable experience. Each space offers a Zen-like retreat ambiance.





SET MENUS



ENJOY A LUNCH OR DINNER IN ONE OF OUR OUTLETS

Those menus are great for groups who are looking for a full service sit-down dinner.



Price



VEGETARIAN MENU: €80 Per person

VEGAN MENU: €80 Per person

MEAT MENU: €120 Per person

FISH MENU: €140 Per person

BUFFET MENU 1: Price upon request

BUFFET MENU 2: Price upon request

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

VEGETARIAN MENU



Beetroot and asparagus

Gruyere tart with zucchini and fresh herbs

Grilled celeriac “steak” with wild mushrooms

Refreshing fresh fruit tart

FISH MENU



Local fish carpaccio “like a gravlax” with orange and sea salad

Crab salad with herb cous cous, vegetables and curry hollandaise

Grilled Aegean Sea Bream with baby vegetables and mussels sauce

Orange pie with almond

MEAT MENU



Salad reference to Santorini

Dry aged beef tartare with gruyere cream
and crispy bread

Braised short rib in tomato and spices, eggplant and
vinsanto sauce

Our way of the chocolate pie

VEGAN MENU



Beetroot salad with crispy fennel, almonds and orange hints

Risotto with grilled mushrooms, local herbs asparagus
and Cretan olive oil

Baked cauliflower in spices, curry sauce and
Chimichurri-style herb oil

Fresh Fruits

Buffet Menu 1



Selection of bread & variety of Greek olives

SALADS

GREEK SALAD

Tomato | cucumber | onion rings | feta cheese

QUINOA & KALE SALAD

Shrimps | fresh herbs | almonds | lemon dressing

GREEN SEASONAL SALAD

Avocado | dry fig | pomegranate dressing

SALAD WITH BURRATA

Tomatoes | basil | roast garlic | balsamic vinaigrette

STARTERS

PLATEAU DE FROMAGE (CHEESE VARIETY)

HOMEMADE SPINACH PIE WITH FETA CHEESE

VARIETY OF GREEK SPREADS

TZATZIKI

Yoghurt dip | cucumber and olive oil

FAVA

Santorini yellow split peas | onion rings

EGGPLANT SALAD

Smoked eggplant flesh | onion | garlic | olive oil

BEETROOT SPREAD

Yogurt | walnuts

'TIROKAFTERI'

Spicy cheese spread

MAIN DISHES

(BBQ on-site preparation)

PITTA BREAD LAMB CHOPS

CHICKEN FILLET

SEA BASS FILLETS WITH LEMON SAUCE

RISOTTO STATION

(ON-SITE PREPARATION)

PARMESAN CHEESE & LIME RISOTTO

PASTA STATION

(ON-SITE PREPARATION)

RIGATONI

ITALIAN PINK SAUCE | PECORINO GRATED CHEESE

SIDE DISHES

GRILLED VEGETABLES

DESSERTS

MINI FRUIT TARTLETS

MINI BABA

Mastic | pistachio

MINI ÉCLAIR

Rose white chocolate Chantilly

CHOUX

Mango | banana cream

MINI CHOCOLATE TARTE

Hazelnut praline | bitter chocolate Cremeux | milk chocolate Chantilly

MINI RED VELVET CAKES

Cream cheese cream | red fruit marmalade

FRESHLY CUT SEASONAL FRUITS

Buffet Menu 2



Our homemade bread & variety of Greek olives

SALADS

CLASSIC GREEK SALAD

Local tomatoes | cucumber | feta cheese | extra virgin olive oil

CHARRED GRILLED BEETROOTS SALAD

Hazelnuts | chives | aged balsamic vinegar | crispy bread

COUSCOUS SALAD

Roasted red peppers | cucumber | celery and a lemon | basil vinaigrette

CRISPY FENNEL SALAD

Orange fillets | almonds | spearmint | parmesan cheese

STARTERS

QUESADILLA STYLE TORTILLA

Shredded cheese | grilled peppers | onions and yogurt with lemon | herbs

BEEF TARTARE

Local beef from Naxos | homemade pickled cucumber | chives | pecorino cheese

BRUSCHETTA

House cured gravlax salmon | with dill and lemon on our rye bread

THE FAMOUS "NTAKOS"

Chopped tomatoes with basil and oregano from Santorini | Cretan extra virgin olive oil | mizithra cheese

SMOKE EGGPLANT ARANCINI

Feta cheese cream | parsley | red bell peppers | onions

THE GREEK FLAVORS

SELECTION OF GREEK SPREADS

(fava/tzatziki/eggplant/spicy feta)

DIFFERENT VARIETIES OF OLIVES

Homemade pickled vegetables

PLATEAU WITH SELECTION OF DOP GREEK CHEESE

Classic feta cheese pie | "spanakopita"

"NTOLMADAKIA"

The famous stuffed wine leaves | rice | herbs

THE SIDE DISHES

CLASSIC RIGATONI PASTA

Tomato | basil sauce

A VERY LIGHT SPAGHETTI

Butter | herbs

GRILLED VEGETABLES

Local farms

WILD MUSHROOMS RISOTTO

Parmesan cheese | truffle butter

PLAIN STEAMED RICE

Lemon | cardamom

MAIN DISHES

PULLED BEEF BAO BUNS

Spicy mayonnaise | cilantro | cucumber

GREEK PORK SKEWERS WITH

Oregano | lemon

BLACK ANGUS MINI BEEF BURGERS

English mustard | pickled onions

GRILLED CHICKEN "CHOPS"

Thyme | rosemary | hinds of garlic

MARINATED SHRIMPS ON SKEWER

Grilled on the open fire

LOCAL CAUGHT SEABASS

Cooked in wine leaves | the traditional way on-site preparation

RIGATONI

Italian pink sauce | Pecorino grated cheese

DESSERTS

MINI FRUIT TARTLETS

MINI BABA

Mastic | pistachio

MINI ÉCLAIR

Rose white chocolate Chantilly

CHOUX

Mango | banana cream

MINI CHOCOLATE TARTE

Hazelnut praline | bitter chocolate Cremeux | milk chocolate Chantilly

MINI RED VELVET CAKES

Cream cheese cream | red fruit marmalade

FRESHLY CUT SEASONAL FRUITS

DRINK OPTIONS

ENHANCE YOUR EVENT WITH ONE OF THE FOLLOWING

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

Drink Package

1/2 BOTTLE OF HOUSE WINE
SOFT DRINKS
1 COFFEE OR TEA

€40 per person

Open Bar

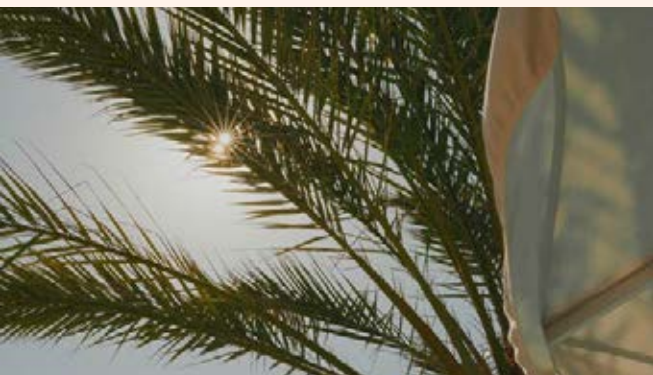
WINE
BEER
ALCOHOLIC SPIRITS
(excluding premium brands)
SOFT DRINKS
JUICES

€45 per person (for 1hr)
€30 per person (for every extra hour)

Standing Cocktail

CANAPE SELECTIONS
WINE
BEER
ALCOHOLIC SPIRITS
(excluding premium brands)
SOFT DRINKS
JUICES

€85 per person (for 1hr)



Entertainers

NIKKI BEACH IS KNOWN FOR ITS EXCITING AND DYNAMIC ENTERTAINMENT, FROM LIVE MUSIC TO FIRE SHOWS.



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 décor and our signature entertainment, we are a canvas that can be transformed into anything you can imagine! Whether it's a live percussionist such as a violinist, saxophone player or simply a DJ, you name it and we can arrange it!



QUESTIONS AND ANSWERS

1. What is the minimum amount of guests required to host a private event at Nikki Beach?

A minimum of 10 people are required for a private event at Nikki Beach.

2. What time can my event start? What time can my event finish?

If you are planning a day event then you may host it from 11am until midnight. For an evening event, it may begin after 18:00pm until midnight.

3. Can I book the entire venue for my event?

Our venue can be privatized based on availability on the requested date. A rental and security fee apply. Depending on budget, we also offer partial venue privatization options which allow both day-to-day clients and an event booking to occupy the location simultaneously.

4. What is the deposit amount to reserve a date?

A 30% deposit is required to reserve your date.

5. Can kids come to Nikki Beach for a private event? If so, do you provide childcare?

We welcome families with children of all ages on a daily basis. Childcare service is available upon request. We can provide a quotation once we check availability on your preferred dates.

6. Can I bring my own wedding/birthday cake?

Yes, you can bring your own cake without incurring an additional fee.

7. Do you provide services for floral arrangements, photographers or videographers?

We provide floral arrangements, photographers or videographers. That said, we can recommend trusted suppliers that we have worked with in the past and do an excellent job. We provide a quotation once we check availability during your preferred dates

8. Are external event planners allowed?

Yes, you can bring in your own event planner.

9. Can we have external catering?

No, external caterers are not permitted as we offer our own catering services.

10. Are there any sound restrictions?

The sound level must not surpass <90dBA and must cease by 11 pm.

11. Are fireworks allowed?

Fireworks are allowed in Nikki Beach Santorini from a local trusted provider. We can provide a quotation once we check availability during your preferred dates.

12. What happens in the case of rain/bad weather?

Nikki Beach Santorini has indoor space where we can host the event in case of bad weather.

13. Is the audiovisual equipment in the venue available for use?

Nikki Beach Santorini is equipped with sound and light equipment for its daily operation. For extra equipment we can provide a quotation from trusted local providers based on your needs.

14. Do you offer shuttle services and/or are taxis easily available?

We don't offer shuttle services but we can recommend/help you arrange a private transfer service which are provided by our own fleet or local trusted transfer companies. No taxi station close to the property but can be arranged upon request.

