



NIKKI  BEACH

Celebrate
YOUR SPECIAL DAY
— WITH US —
2023 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.

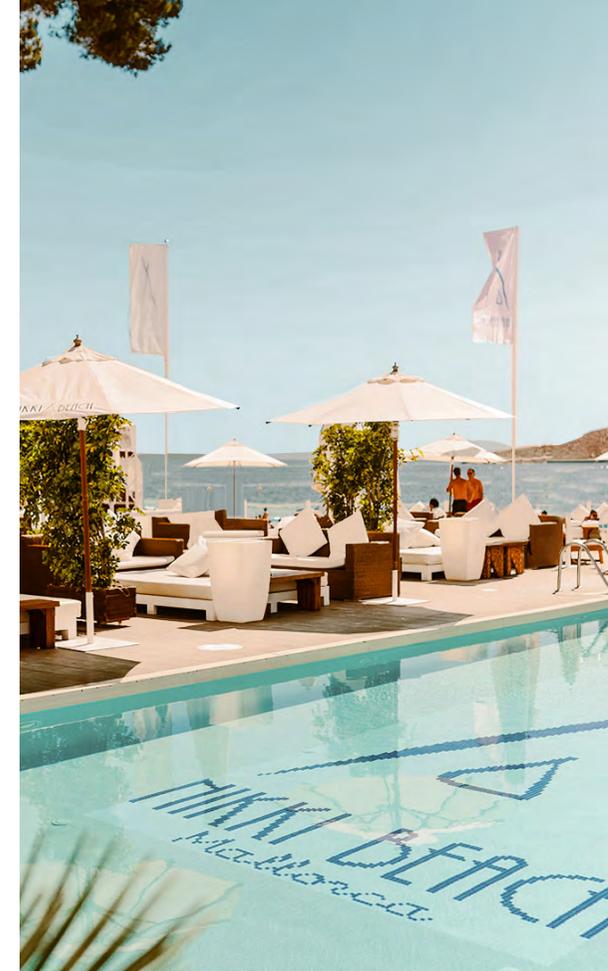




NIKKI BEACH

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.



[CLICK HERE](#)

CAPACITIES

RESTAURANT/POOL/ BEACH

450 seated guests
800 standing guests

[3D TOUR](#)

NIKKI PRIVE INDOOR NIGHT CLUB

60 seated guests
150 standing guests

Nikki Beach Mallorca is located in proximity to Meliá South 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 Meliá South Beach is no exception.

For further information: Meliá South Beach, www.melia.com



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

BEACH RESTAURANT

450 seated guests
700 flying buffet or cocktail

[3D TOUR](#)

COVERED RESTAURANT

180 seated guests

[CLICK HERE](#)



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: *ME by Meliá*, www.mebymelia.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

BEACH / POOL AREA
400 seated guests
800 standing guests

NIKKI PRIVÉ VIP TERRACE
150 seated guests
250 buffet or cocktail

NIKKI PRIVÉ INDOOR AREA
150 seated guests
250 standing guests

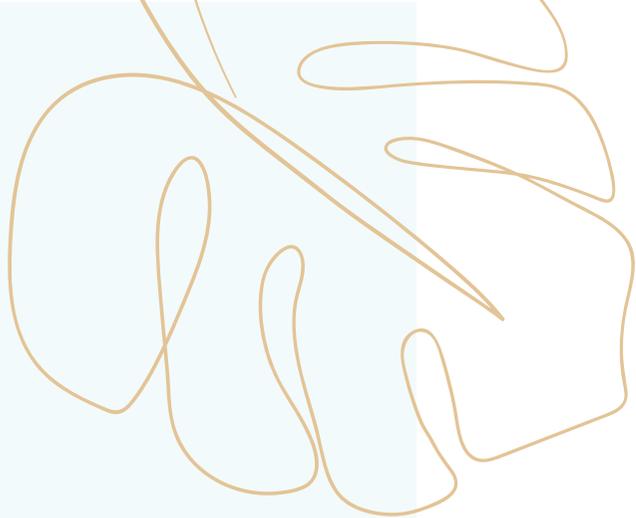
[3D TOUR](#)

Nikki Beach Marbella closely neighbors 5* property Don Carlos, a contemporary resort and urban hotel that features 264 rooms. The property is open year-round.

For further information: Hotel Don Carlos, www.doncarlosresort.com



[CLICK HERE](#)



WELCOME RECEPTION

And Canapés

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

HELLO COCKTAIL BAR

Enjoy a welcome pop-up cocktail reception with a live mixologist show and be in awe as our bar staff prepares the most delicious cocktails to compliment your event. Choose from our Nikki Beach Signature Mojito or a white or red wine sangria.

12€ PER PERSON

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

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

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

ADD CANAPES FROM THE HORS D'OEUVRES LIST:

PRICE:

CHOICE OF 3 CANAPÉS PER PERSON: 20€ | CHOICE OF 5 CANAPÉS PER PERSON: 30€

ADD 1 HOUR OF HOUSE WINES, BEERS AND SODAS:

PRICE:

15€ PER PERSON

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





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 |
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*

Enjoy a lively dinner with passed small bites.

This experience is complemented by live cooking stations and an open bar. 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 STATIONS: 95€ PER PERSON

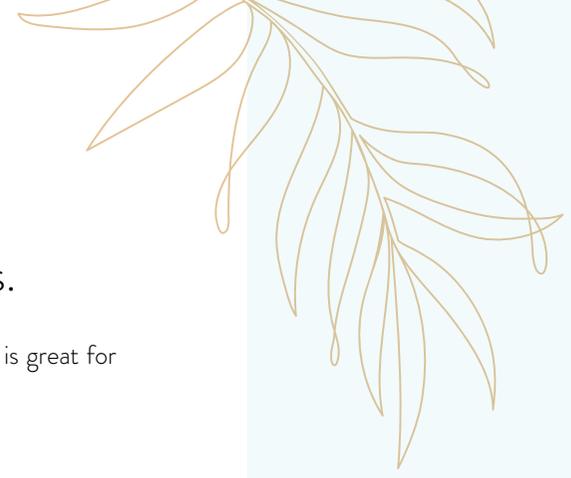
CHOICE OF 8 SMALL BITES AND 3 LIVE STATIONS: 115€ PER PERSON

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

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

**Coffee and bread are not included in this menu.*

SELECT 2 OR 3 LIVE STATIONS AND 8 SMALL BITE 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 |
sautéed 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 & LOCAL CHEESE STATION

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

TACO STATION (SELECT 2)

PULLED CHICKEN TACO
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*

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.

All prices are final and inclusive of a VAT and service charge.
**Bread, butter and olive oil are included in the 3 course menu.*





APPETIZERS

AVOCADO GAZPACHO ^V 20€

Cold avocado soup | pico de gallo | corn bread

VEGAN POKE ^V 21€

Rice | carrots | edamame | red cabbage | shiitake mushrooms | avocado | chia seeds | nori | poke dressing

CALIFORNIA ROLL 24€

Crab salad | cucumber | avocado | tobiko | wasabi mayonnaise

BURRATA CAPRESE 26€

Burrata | organic vine-ripened tomatoes | pesto | basil | black olive salt | aged balsamic

VERSILIA BEEF CARPACCIO 30€

Baby artichoke | sun dried cherries | tomatoes | arugula leaves | Parmesan flakes | grissini | grilled lemon

TUNA TATAKI 30€

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

MIAMI SUSHI LOBSTER ROLL 34€

Champagne poached Maine lobster | mango | chives | arugula leaves | caviar

NICOISE NIKKI BEACH STYLE 30€

Tuna | kale | quail egg | organic baby potatoes | snow peas | cherry tomatoes | mizuna leaves | whole grain mustard dressing





MAIN COURSE

MISO GLAZED AUBERGINE 🌿 24€

Roasted eggplant | caramelized miso sauce | tofu | tomato salsa | lotus root | crispy ginger | garden herbs

GRILLED CAULIFLOWER 🌿 24€

Green harissa | marinated olives | raisins | arugula

IBERIAN PORK TOMAHAWK 35€

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

SALT CRUSTED SEA BASS 32€

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

NIKKI BEACH'S FAMOUS CHICKEN SATAY 28€

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

ROASTED DUCK CONFIT 34€

Prune Oporto wine sauce | glazed shallots | sweet potato mash

RAINBOW TROUT 35€

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

DUBAI LAMB KEBAB 30€

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





DESSERT

COCONUT MILK PANNA COTTA V 15€

Roasted pineapple | lime | mint

BELGIAN CHOCOLATE BROWNIE 16€

Vanilla ice cream | chocolate ganache | frozen dried raspberries

PINEAPPLE CARPACCIO 15€

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

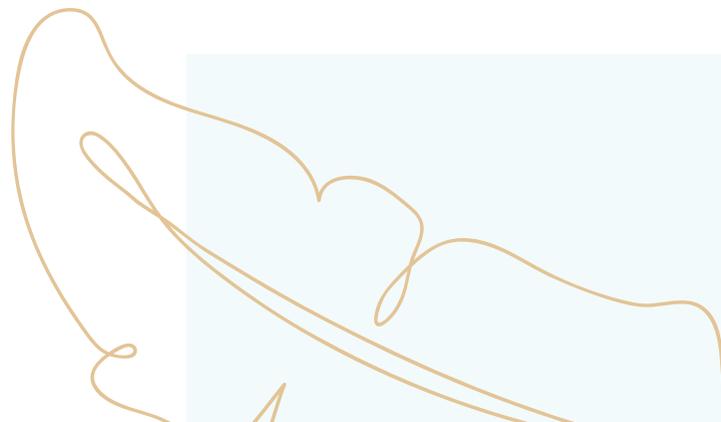
NIKKI BEACH STYLE BANOFFEE 16€

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 people.

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

MEDITERRANEAN DISHES

95€ PER PERSON

CHILL OUT BBQ

90€ PER PERSON





MEDITERRANEAN *Dishes*



95€ per person.
Add 2 hours of house wines, beers and sodas
for 20€ per person.

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

STARTERS

Charcuterie Station

SPANISH & IBERICO CHARCUTERIE

Chorizo | salami | salchichon | Mallorca sobrasada | Spanish Iberian ham

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

SQUID CROQUETTES OF "CHIPIRONES"

MUSSELS MARINARA

Organic Salad Bar

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

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

Served with sauces and condiments.



DESSERT STATION

LOCAL & SPANISH CHEESE SELECTION

Membrillo | fig jam | dried fruit | crackers

CREMA CATALANA

Strawberry | blueberry | chantilly

FRESH FRUIT TART

THIN APPLE TART





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

CHILL OUT BBQ

90€ per person.
Add 2 hours of house wines, beers and sodas
for 20€ per person.

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

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



DESSERTS

KEY LIME TART STATION

CHOCOLATE BROWNIE STATION

Chantilly | forest berries

LOCAL ORGANIC FRUIT STATION

CHEESECAKE





SHARING “FLEET” *Menu*

(minimum pre order 72 hours)

SIGNATURE STARTERS 6-8 PAX 230€

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

SAY SLIDERS 6-8 PAX 280€

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

CULINARY CRAVINGS 6-8 PAX 310€

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

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

Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | Ceviche Roll | Low-Carb “No Rice” Roll |
Saint Barth Salmon Roll | Beef “Al Fuego” Roll | 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 PAX 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 PAX 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 PAX 180€

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

SWEET TOOTH 6-8 PAX 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.



SUSHI STATION

25€ PER PERSON

CAVIAR DREAM STATION

PRICED PER TOTAL GRAMS

SEAFOOD ICED BAR

PRICE UPON REQUEST

THE WORLD IS YOUR OYSTER

PRICE UPON REQUEST

SPANISH HAM CUTTER

PRICE UPON REQUEST

MIDNIGHT CRAVINGS

30€ PER PERSON

DESSERT

PRICE UPON REQUEST

LOCAL CHARCUTERIE & CHEESE

30€ PER PERSON

BREAD STATION

15€ PER PERSON



SUSHI *Station*

Live Sushi Station
25€ per person

SELECT TWO:

Tuna Roll

Salmon Roll

Nigiri

Sashimi

Temaki

**Additional rolls are available upon request.*



CAVIAR DREAM *Station*

Prices reflective
of total grams.
Market Price.

Perlita Caviar Grand Cru

Sour Cream

Blinis

Onion

Grated Egg Yolk

Grated Egg White

Chives



SEAFOOD *Iced Bar*

Select from the following options
based off of market price.

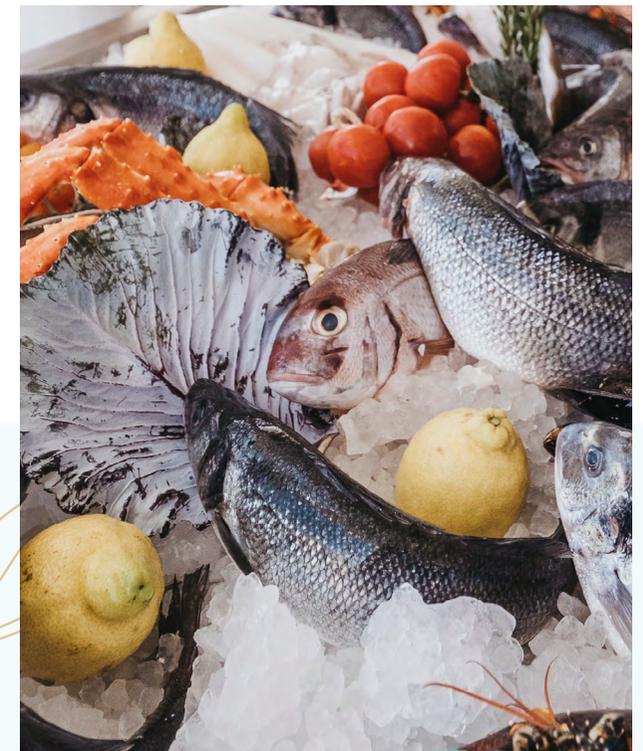
Champagne Poached Lobster

Oysters

Green Lipped New Zealand Mussels

Chilled Gulf Shrimp

Alaskan King Crab Legs



THE WORLD IS YOUR OYSTER

Station

Market price

A selection of oyster varieties are available.

Champagne Mignonette

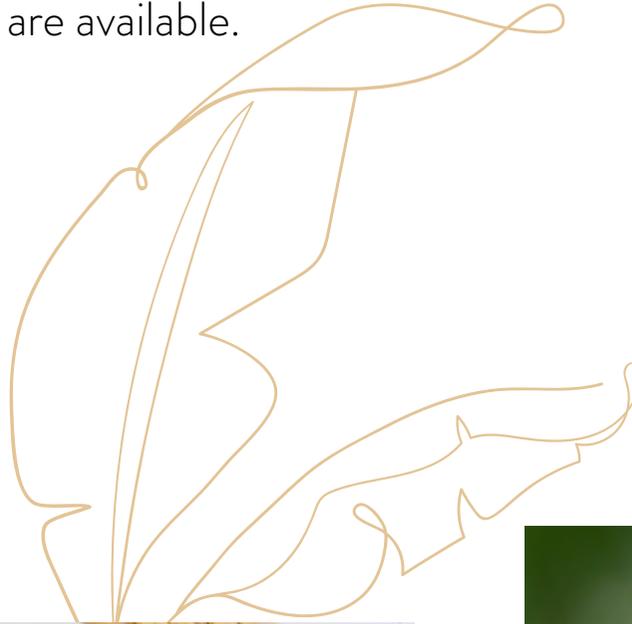
Lemon

Tabasco

ADD-ONS:

Gin and Tonic Pearls

Bloody Mary Shots



SPANISH HAM CUTTING

Station

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

Prices are available upon request.



MIDNIGHT *Cravings*

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

30€ per person

SELECT 3 OF THE BELOW OPTIONS:

Grilled Cheese & Ham Croissants

Mini Pizzas

Chicken Wrap

Beef Sliders

Chicken Quesadillas

Beef Empanadas

Candy Bags

* With the purchase of a minimum of 4 hours of the "More Than Happy" open bar package, we will include a selection of Midnight Cravings at your event.

TRADITIONAL *Paella Station*

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

CHOOSE FROM THE BELOW:

Seafood & Lobster Paella 1300€

Paella Mixta 580€

Organic Vegetable "Garden" Paella 480€

Black Paella 480€



DESSERT *Station*

Prices are available upon request.

CHOOSE FROM THE BELOW:

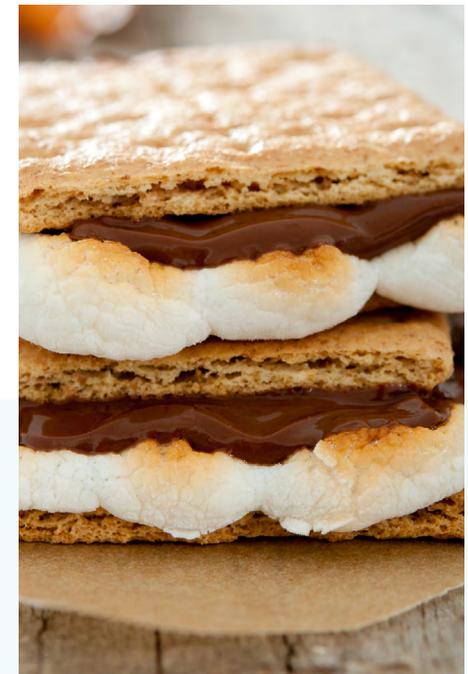
Candy Bar

Chocolate Fountain

Marshmallow Toasting Station

Sweet Sushi Rolling Station

Macaroon Station



BREAD *Station*

15€ per person

VARIETY OF LOCAL BREADS

Butter and olive oils

Crushed tomato

Garlic and herb aioli

Marinated olives



LOCAL CHARCUTERIE & Cheese Station

30€ per person

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



DRINK *Packages*

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

FEELING HAPPY *Drink Package*

House wines,
beers and sodas.

ONE HOUR:
20€ PER PERSON

TWO HOURS:
30€ PER PERSON

THREE HOURS:
40€ PER PERSON

FOUR HOURS:
50€ PER PERSON

MORE THAN HAPPY *Drink Package*

Premium brand spirits,
house wines, beers, and sodas

ONE HOUR:
40€ PER PERSON

TWO HOURS:
50€ PER PERSON

THREE HOURS:
60€ PER PERSON

FOUR HOURS:
70€ PER PERSON

THE CELEBRATION *Drink Package*

Call brand spirits, red or white
house wines, beers, and sodas

ONE HOUR:
30€ PER PERSON

TWO HOURS:
40€ PER PERSON

THREE HOURS:
50€ PER PERSON

FOUR HOURS:
60€ PER PERSON





Entertainers

Nikki Beach is known for its exciting and dynamic entertainment, from live music to fire shows.

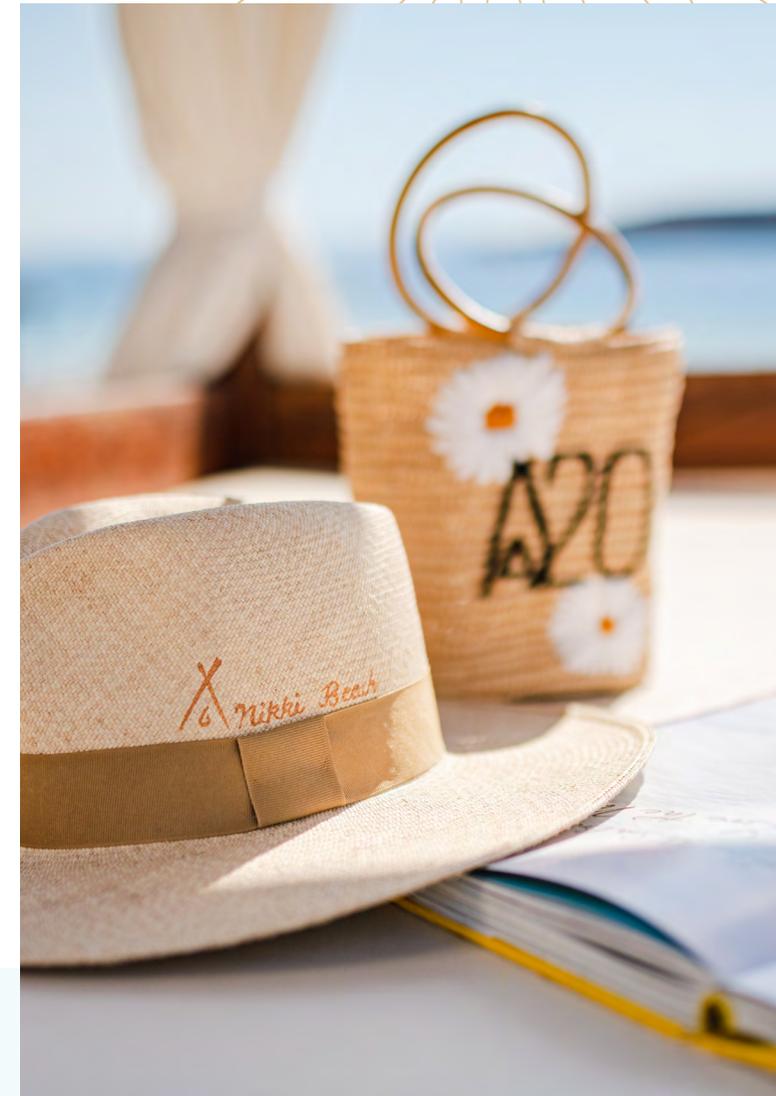
There is no other restaurant and beach club concept in the world that can enhance an event with customized entertainment acts quite like Nikki Beach. With personalized decor and our signature entertainment, we are a canvas that can be transformed into anything you can imagine! Whether it's a live percussionist such as a violinist, saxophone player or simply a DJ, you name it and we can arrange it!



Personalized ITEMS

Nikki Beach is also able to make your experience more memorable by personalizing your event with unique elements.

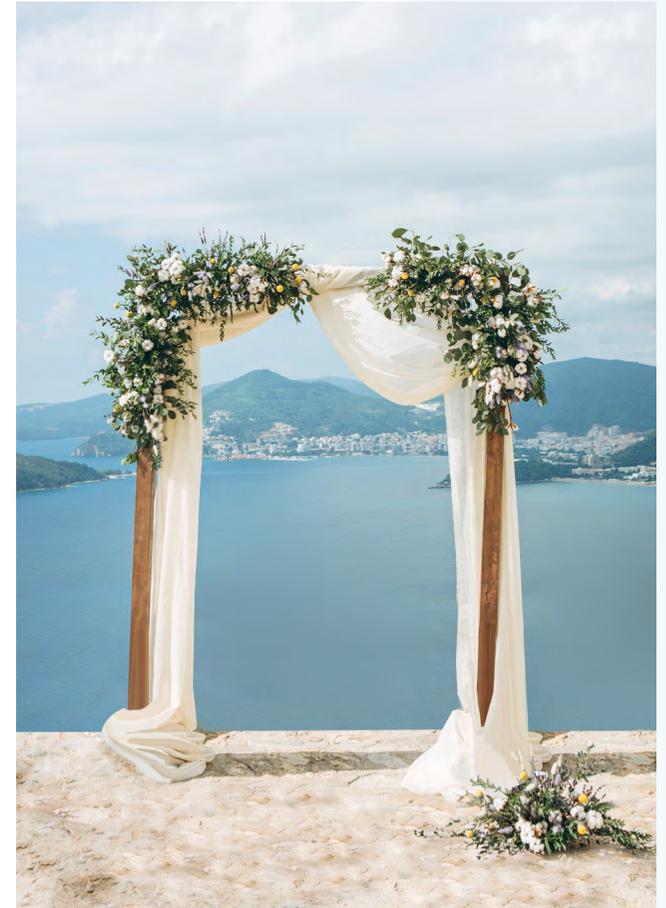
We have the ability to create decor items or giveaways such as custom pillows, unique hand fans, branded hats, and more.



Weddings

If you're planning your wedding, host your special day at one of our idyllic Spanish Nikki Beach locations and say "I do" in paradise!

We are known for planning dreamy, beachfront weddings, as well as all of the events leading up to the big day, including engagement parties, rehearsal dinners and bridal showers.





PAYMENT *Terms*

Payments can be made via bank transfer, check 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 3 WEEKS BEFORE THE EVENT DATE.

THE FINAL REMAINING AMOUNT MUST BE RECEIVED 5 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. As a guarantee, we will ask for a credit card authorization form, a copy of your ID and an image of your credit card ahead of the event to keep on file.





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 5 days before the date of the event, the CLIENT will not have the right to receive any refund.

NIKKI BEACH will have the right to retain all payments made by the CLIENT up to the date of cancellation, as well as to collect any pending invoice based on the guaranteed attendance of the guests.