

BAR HIRE



SIX

# HIRE SIX

## MINIMUM SPEND | DEPOSIT



### Viewing Box Bar

Tuesday - Sunday  
Hire During Opening Hours  
(See website for opening hours)

Minimum 2 Hour Hire  
Minimum Food & Beverage Spend:  
£300 per hour  
Deposit £100

30 Guests Maximum

## BAR PACKAGE | MENU

EXAMPLE MENU

### BAR FOOD & DRINK PACKAGE

Arrival Drink: Prosecco, Beer or Sparkling  
Elderflower  
Snack  
1/2 Grazing Plate  
Sweet  
£25 per guest

Depending on group size our team will select a range of dishes from our current bar menu for your guests to enjoy.

Individual ordering from the bar menu is also welcome.

### SNACKS

Mixed Olives with Lemon & Oregano (vg)  
Spiced Warm Nuts (vg)  
Pork Crackling, Bramley Apple  
House Focaccia, Marmite & Pickle Butter  
Triple Cooked Chips (vg)  
Skin-on Fries (vg)

### GRAZING

Selection of Charcuterie, House Focaccia, Tomato & Basil Jam

Seafood Plate - Squid, Smoked Cod's Roe, Cured Trout, Prawn Cocktail

Baked Truffled Tunworth Cheese, Crudites and Croutons (v)

Wild Mushroom, Sage & Walnut Sausage Rolls (vg)

### SWEETS

Triple Chocolate & Miso Cookies

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## TERMS & CONDITIONS

### Cost

Prices inc VAT

Please note that there is a 5% discretionary service charge added to the final bill.  
Prices exclude December bookings.

### Layout

No change to current layout. Guests will be sat at individual bar tables.

### Food

Your event planner shall provide final menu 4 weeks before the event.  
A pre-order shall be required 14 days before the event.

### Wine

If you need help selecting wines to compliment your chosen menu we would be happy to make recommendations.

### Booking

Please contact our reservations team on [eat@sixbaltic.com](mailto:eat@sixbaltic.com)  
To secure your booking, we would require the deposit within this 7 day period.

### Allergies

We want every diner to be able to enjoy the dishes that our chefs work so hard to create. If any of your party has an allergy or specific dietary requirement, please let us know as soon as possible. The longer notice we have, the better we will be able to accommodate your request.

The alterations we can make will depend on the dish. We can usually remove elements or suggest dishes from other sections of the menu. We unfortunately are not able to add or substitute ingredients.

Whilst we cannot guarantee to accommodate every dietary request, our team will certainly do their best. Thank you so much for your understanding and we hope you and your guests enjoy your meal. A list of allergies is required 14 days prior to your event date.

### Alternative Option

We also offer a more formal dining experience of SIX Rooftop Restaurant. Head to [www.sixbaltic.com/hires](http://www.sixbaltic.com/hires) to see available package.