

PRIVATE DINING  
HIRE



# HIRE SIX

ROOM HIRE | MINIMUM SPEND | DEPOSIT

## SIX Rooftop

Viewing Box Hire  
Room Hire Prices

Tuesday:

1900 - 2300

Wednesday - Thursday:

1200-1600 | 1900-2300

Room Hire £150

Minimum Food & Beverage Spend:

Lunch: £1000

Dinner: £1500

20 Guests Maximum



## FOOD | DRINK

### Taste of SIX: 6 Course Menu

£54

See following pages

### Taste of SIX: 9 Course Menu

£84

Speak to your planner for menu

### Standard Drinks Package

£22.50 per guest

Glass of Prosecco on Arrival

Half Bottle of House Wine

Mineral Water

### Upgrade to Premium Drinks

#### Package

£32.50 per guest

Glass of Champagne on Arrival

Half Bottle of Any Wine (Under £40)

Mineral Water

### Tea & Coffee

Triple Certified Coffee & Fairtrade Teas

£2.50 per guest

# HIRE SIX

## EXAMPLE MENU TASTE OF SIX - LAND & SEA

### SNACKS

Selection of Snacks

### BREAD

Milk Bread, Truffle, Chainbridge Honey & Thyme Butter

### PORTLAND CRAB

White Crab, Shellfish Custard, Pickled Turnips, Horseradish, Almond

### DEXTER BEEF

Ribeye, Glazed Cheek, Alliums, Potato, Red Wine Sauce

### CARROT CAKE

Mango, Pineapple, Coconut, Latte Gelato

### CHEESE

Doddington Dairy Cheese, Artisan Crackers, Chainbridge Honeycomb  
(supplement £15)

### PETIT FOURS

Selection of Handmade Petit Fours



# HIRE SIX

## EXAMPLE MENU TASTE OF SIX - PLANT

### SNACKS

Selection of Snacks

### BREAD

Milk Bread, Truffle, Chainbridge Honey & Thyme Butter

### BEETROOT

Salt Baked Beetroot, Smoked Walnut Emulsion, Morello

### MUSHROOM

BBQ King Oyster, Crispy Portobello, Yeasted Parsnip, Malt Jus

### STICKY GINGER CAKE

Sticky Cake, Warm Spices, Mango, Coconut, Coffee

### CHOCOLATE

Dark Chocolate Cremeux, Sour Cherry Gelato, Puffed Buckwheat  
(supplement £8)

### PETIT FOURS

Selection of Handmade Petit Fours





## 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

Upto 20 guests across one large board room style table

### Food

Our menu changes daily, your planner will offer you details on the menu 14 days before the event.

This is subject to change up to the day of your 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)

Once we have confirmed availability for your chosen date a provisional booking can be made for up to 7 days.

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 relaxed dining experience in our Viewing Box Bar.

Full restaurant hire of the entire restaurant.

Head to [www.sixbaltic.com/hires](http://www.sixbaltic.com/hires) to see available package.