

RESTAURANT HIRE



HIRE SIX

ROOM HIRE | MINIMUM SPEND | DEPOSIT



SIX Rooftop

Full Restaurant Hire
Room Hire Prices

Monday - Sunday
1200-1600
1900-2300
£300

Minimum Food & Beverage Spend:

Mon-Fri Lunch: £3000
Sat & Sun Lunch: £4500

Sun-Thu Dinner: £6000
Fri & Sat Dinner: £7500
Deposit £1000

80 Guests Maximum

FOOD | DRINK

Taste of SIX: 6 Course Menu

£54

See following pages

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

Up to 80 guests across 3 long tables.

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

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 more relaxed dining experience in our Viewing Box Bar.

Head to www.sixbaltic.com/hires to see available package.