

PRIVATE DINING &  
RESTAURANT HIRE



# HIRE SIX

## ROOM HIRE | MINIMUM SPEND | DEPOSIT



### Level 5 Viewing Box

Private Dining  
Room Hire Prices

Friday & Saturday  
1900-2300  
£100

Minimum F&B Spend:

£1200

Deposit £250

20 Guests Maximum

### SIX Rooftop

Full Restaurant  
Room Hire Prices

Monday - Sunday  
1200-1600  
1900-2300  
£300

Minimum F&B 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 next page for menu

### Standard Drinks Package

£22.50 per head

Glass of Prosecco on Arrival  
Half Bottle of House Wine  
Mineral Water

### Upgrade to Premium Drinks Package

£32.50 per head

Glass of Champagne on Arrival  
Half Bottle of Any Wine (Under £40)  
Mineral Water

### Tea & Coffee

Triple Certified Coffee & Fairtrade Teas  
£2.50 per head

# HIRE SIX

## SAMPLE 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

## SAMPLE 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

Level 5 Viewing Box: Rectangle Table up to 20 guests.

SIX Rooftop: Long Tables 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 complement your chosen menu we would be happy to make recommendations.

### Booking

Please contact our reservations team on [eat@sixbaltic.com](mailto:eat@sixbaltic.com)

For Level 5 Bookings we offer booking the space 2 months prior to your event.

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 Level 6 Lounge. Head to [www.sixbaltic.com/hires](http://www.sixbaltic.com/hires) to see available package.