

SIX

Space

Viewing Box: 14 - 30 Guests

Semi Restaurant Hire 31 - 60 Guests

PRIVATE DINING



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ROOM HIRE | DRINKS | EXTRAS



Room Hire Prices

Lunch: Monday - Sunday £120

Dinner Monday-Sunday £150

Deposit £500

Times

Lunch 11am - 4pm

Dinner 6.30pm - 11pm

DRINKS

Standard Drinks Package

£15 per head

Glass of Prosecco on Arrival

Half Bottle of House Wine

Mineral Water

Upgrade to Premium Drinks Package

£10 per head

Glass of Champagne on Arrival

Half Bottle of Wine (up to value of £40)

Mineral Water

Extra for After Dinner

Triple Certified Coffee & Fairtrade Teas

£2.50 per head

EXTRAS

Snacks

(served with drinks reception)

Rose Harissa Spiced Mixed Nuts (VG) (GF) £4

Herbs De Provencal Olives (VG) £4

Warm Focaccia, Aged Balsamic, Extra Virgin Olive
Oil £6

A Selection of Canapes

£10 per head

North Shields Crab, Chilli & Saffron Tartlet

36 month Parmesan, Rare Beef Salad, Baby
Watercress (GF)

Crispy Polenta, Basil Aioli & Sundried Tomato (VG)
(GF)

Sharing Cheeseboard

(Served after dessert)

£7 per head

Wine

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

Layout

Viewing Box: Up to 24 guests on 1 rectangular table. 25-30 guests over 3 long tables

Semi Restaurant Hire: 31-40 Guests over 2 tables. 41-60 guests over 3 tables

Booking

To find out more about SIX Baltic dining packages, 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 a deposit of £500 within this 7 day period.



FOOD MENU

(SAMPLE MENU)

THREE COURSE MENU

£63

Bread

Focaccia Bread served with Olive Oil & Balsamic Vinegar (VG)

Starters

North Shields Crab Salad, Avocado & Noodle Salad, Granny Smith Apple & Thai Basil (GF)

Ham Hock Terrine, Smoky Bacon Jam, Sweetcorn Salsa, Pickled Quail Eggs (GF)

Sprouting Broccoli Salad, Pickled Black Rice, Squashes, Tahini Yoghurt (VG) (GF)

Mains

Fillet of Beef (served pink), Roast Shallot Puree, Confit Tomatoes & Onion Rings

Saffron & Salmon Fishcake, Tenderstem Broccoli, Moules Mariniere Sauce, French Fries

Wild Mushroom Pithivier, Gratin Dauphinoise, Tuscan Kale, Sauce Perigueux (VG)

Sides

Hand Cut Chips (VG) (GF) (£5 Supplement)

Buttered Mash (VG) (GF) (£5 Supplement)

Broccoli & Aioli (VG) (GF) (£5 Supplement)

Puddings

Sticky Toffee Pudding, Hot Fudge Sauce, Clotted Cream

Macerated Berries, Mango, Coconut Yogurt, Red Berry Granita (VG) (GF)

Passion Fruit Pavlova, Tonka Bean Cream, Pineapple & Basil

V: Vegetarian | VG: Vegan | GF: Gluten Free

Your event planner shall provide final menu 3 months before the event.

A pre-order is required at least 14 days prior to your event date.

We cater for specific dietary requirements separately, please inform your event planner for further details.

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

Prices are inclusive of VAT