

SIX

RESTAURANT HIRE



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# SIX

## PACKAGE

### SIX Restaurant

Monday - Sunday

60-120 Guests

### Standard Drinks Package

### Three Course Menu

Lunch £80 pp

1100-1600

Dinner £85 pp

1900-2300

Deposit £1000



## DRINKS

### Standard Drinks Package

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

Layout

Long Tables Offered

Booking

To find out more about SIX Baltic dining packages, 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 a deposit of £1000 within 14 days from date of invoice.





## FOOD MENU

(Sample Menu)

### THREE COURSE MENU

#### 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