

SIX

Corporate Hires at
SIX Rooftop

www.sixbaltic.com



Rooftop

SIX Rooftop is a sleek, modern restaurant, located high up on BALTIC's rooftop in Gateshead's vibrant quayside.

Listed in the Michelin Guide and awarded 2 AA Rosettes, SIX Rooftop offers jaw-dropping panoramic views across the city and a modern British menu that reflects our passion for seasonal, local produce.

SIX Rooftop's elegant spaces are available for events and private hire bookings, seven days a week, with the ability to adapt to all budget requirements.

Host your next event or celebration at SIX, with floor-to-ceiling windows and city-wide views, it has the perfect space for everything from informal gatherings and private celebrations to breakfast meetings and networking events.

We do not charge room hire, instead we operate a minimum spend policy. This varies depending on the day of the week chosen for your event.



SIX Rooftop's stunning spaces offer flexible options for hire, depending on the number of guests and the type of event.



Viewing Box

The sophisticated Viewing Box boasts spectacular riverside views of Newcastle's iconic skyline, set in a private space, designed to create a tranquil and intimate atmosphere for guests to enjoy.

MAXIMUM SEATED:
36

MAXIMUM STANDING:
50



Restaurant

Our spacious dining room features floor-to-ceiling windows with panoramic views of Newcastle's famous quayside. A beautiful rooftop space filled with natural light, it offers flexibility and exclusivity for your party or business event at one of Gateshead's most prestigious restaurants.

MAXIMUM SEATED:
120

MAXIMUM STANDING:
200



Reward employees or entertain valued clients with Michelin-accredited dining.

SIX Rooftop offers an exceptional dining experience for corporate functions that is recognised for its culinary excellence, holding prestigious accolades including Michelin Guide listing and double AA Rosettes.

Our modern British cuisine is crafted with seasonal, locally sourced ingredients, combining innovative techniques with a commitment to quality and flavour.

This Michelin-accredited and double AA Rosette-awarded status highlights SIX' dedication to delivering sophisticated, accessible fine dining, making it an ideal choice for impressing clients and celebrating business milestones in an elegant, inspiring setting overlooking the Newcastle and Gateshead Quayside.

Fine

Dining





Networking

Elevate your next networking event in Gateshead's most iconic rooftop setting.

At SIX, panoramic city views and contemporary design provide a dynamic, inspiring backdrop for building new connections. Whether you're planning an intimate industry breakfast, an after-work social, or a large-scale business mixer, SIX offers both private and semi-private areas designed to cater to gatherings of all sizes.

From the exclusive Viewing Box accommodating up to 36 guests to the expansive rooftop space that can host over 100 attendees, each area combines contemporary design with a dynamic atmosphere that fosters meaningful connections.

While SIX Rooftop does not provide its own AV equipment, the venue is fully capable of accommodating external audio-visual setups to enhance your event. Organisers are welcome to bring in specialist AV providers or rent equipment to meet the specific needs of presentations, video conferencing, or entertainment requirements.





Meetings

Hold your next private meeting above the city, where creativity meets luxury.

SIX Rooftop's iconic Viewing Box is designed for privacy, prestige, and productivity, making it the ideal setting for executive board meetings or private gatherings. With seating for up to 36 attendees, this stylish space is framed by a full glass wall that delivers awe-inspiring, panoramic views of Newcastle and the Quayside, ensuring every meeting is elevated in both atmosphere and exclusivity.

Your team will enjoy menus that feature locally sourced, seasonal ingredients and a curated wine list to suit every occasion. The versatility of the Viewing Box allows for a range of setups, including formal dining, brainstorming sessions, workshops, or private breakfasts, all managed by our attentive events staff.

For those seeking discretion and a distinct sense of occasion, SIX Rooftop's Viewing Box blends contemporary comfort with unbeatable city views, promising a truly memorable meeting experience for discerning professionals.

Exceptional catering suitable for all corporate hire requirements.

At SIX Rooftop, our catering options set the standard for corporate hospitality. Event menus are crafted from the finest local and seasonal ingredients, tailored to suit every requirement and occasion. Whether you're hosting a morning meeting, business networking event, or a high-profile celebration, our culinary team delivers flexibility, creativity, and sophistication at every level.

Alongside bespoke dietary and allergy accommodations, our experienced events team ensures every detail is managed with professionalism and care. From concept to execution, SIX delivers memorable flavour and flawless service for gatherings of all sizes, making your corporate event truly remarkable.



Catering

Three course menu

£45+VAT per person

Please select a maximum of three choices from each course

Starters

Heritage Beetroot Carpaccio, Candied Walnuts, Plant Feta Mousse (vg) (gf)

Wild Mushroom Soup, Truffle Foam, Cheddar Crouton (v) (nf)

Cured Chalk Stream Trout, Olive & Chilli Salsa, Orange (nf) (gf)

Pork & Apricot Terrine, Fine Herb Salad, Toast (nf)

Smoked Duck Breast, Blackberry Vinaigrette, Chicory (gf)

Roast Squash, Lincolnshire Poacher & Sage Risotto (v) (gf)

Chicken Liver Parfait, Truffle Brioche, Apple & Damson Chutney (nf)

Smoked Haddock Brandade, Soft Egg, Chive Hollandaise, Crispy Onions (nf) (gf)

Main Courses

Roasted Cod, Artichoke Barigoule, Preserved Lemon, Saffron Beurre Blanc (gf) (nf)

Caramelised Onion & Thyme Gnocchi, Seasonal Greens, Mushroom Cream (v) (nf)

Confit Lamb Shoulder, Pomme Fondant, Griddled Veg, Anchovy Butter Jus (nf) (gf)



Three course menu

Main Courses

Slow Cooked Beef Short Rib, Soft Polenta, Roast Squash, Braising Juices (nf) (gf)

Celeriac & Spinach Wellington, Heritage Carrots, Roast Vegetable Gravy (vg) (nf)

Pan Roast Chicken Breast, Potato Rosti, Braised Leeks, Tarragon Cream (nf) (gf)

Crispy Fishcakes, Buttered Spinach, Warm Tartare Sauce, French Fries (nf)

Roast Sirloin of Beef, Hand Cut Chips, Peppercorn Sauce (supp) (nf) (gf)

Dessert

Dark Chocolate Cremeux, Banana Ice Cream, Caramelised Popcorn (vg) (gf) (nf)

Caramelised Apple Sundae, Oat Cookie Crumb, Stem Ginger Ice Cream (v) (nf)

Basque Cheesecake, Sour Cherry Compote, Ripple Ice Cream (v) (nf)

Sicilian Lemon Posset, Blueberry Compote, Yoghurt Crisp (v) (gf) (nf)

Passionfruit & Mango Pavlova, Whipped White Chocolate (v) (nf) (gf)

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce (v)

Madagascan Vanilla Creme Brulee, All Butter Shortbread (v) (nf)

Hot Apple & Pear Crumble, Malted Brown Sugar Custard (v) (nf)

Grazing buffet

Selection of Sandwiches

Gluten free available upon request

Roast Beef, Caramelised Onions, Truffle Mayo (nf)

Plant Feta, Roast Beetroot, Parsley Pesto (vg) (nf)

Honey Glazed Ham, Cheddar and Pickle (nf)

Mozzarella, Beef Tomato, Basil Pesto (nf)

Curried Chicken & Golden Raisin (nf)

Coronation Chickpea & Spinach (nf)

Tuna, Sweetcorn & Tarragon (nf)

Savouries

Fine Bean & Tenderstem Broccoli, Sesame Dressing (vg) (nf) (gf)

Sun Dried Tomato, Cheddar & Onion Quiche (v) (nf)

Roasted Chicken Thighs, Green Chilli Salsa (nf) (gf)

Garlic Roasted Potatoes (gf) (vg) (nf)

Sage & Rosemary Sausage Roll (nf)

Mini Fishcakes, Tartare Sauce (nf)



Grazing buffet

Cold Salads

Cous Cous, Chickpeas, Cucumber, Mint, Preserved Lemon (vg) (nf)

Curly Kale, Balsamic & Pomegranate Salad (vg) (gf) (nf)

Saffron Potato Salad, Red Onion (vg) (nf) (gf)

Caesar Salad, Garlic Croutons (nf) (vg)

Chunky Tabouleh (vg) (gf) (nf)

Sweets

Raspberry Blondie (nf)

Spiced Apple Crumble Cake (nf)

Fresh Fruit Salad (vg) (gf) (nf)

Choose eight items | £16+VAT

Choose ten items | £19+VAT

Choose twelve items | £22+VAT

Choose fourteen items | £25+VAT

Hot buffet

Gluten free available upon request

Beef, Mutti Tomato & Parmesan Lasagne, Buttered Garlic Focaccia Bread, Basil Pistou (nf)

Chickpea & Sweet Potato Balti, Golden Pilau Rice, Onion Seed Naan (vg) (nf)

North Sea Fisherman's Pie, Buttered Greens, Parsley Liquor (gf) (nf)

Shepherd's Pie, Crispy Potato Crust, Honey Glazed Carrots, Lamb Gravy, Mint Sauce (gf) (nf)

Chicken & Apricot Tagine, Persian Cous Cous, Shaved Fennel & Rocket Salad (nf)

Choose three main items | £20+VAT

Choose four main items | £25+VAT

Choose five main items | £30+VAT

Optional Extras

French Fries (vg) (gf) (nf) | £3 per person

Triple Cooked Chips (vg) (gf) (nf) | £4 per person

Mixed Salad (vg) (gf) (nf) | £3 per person

Seasonal Green Vegetables (vg) (gf) (nf) | £4 per person

Fresh Fruit Salad (nf) (gf) (vg) | £4 per person

Hot Apple & Pear Crumble, Malted Brown Sugar Custard (v) (nf) | £8 per person

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce (v) | £8 per person



Hot roast sandwiches

Roasted Topside of Beef, Fried Onions (gf) (nf)

Roasted & Pulled Chicken, Stuffing (gf) (nf)

Crispy Belly Pork, Apple Sauce (gf) (nf)

Nut Roast & Sage Stuffing (vg)

All served with fluffy roast potatoes, gravy & soft bread rolls

Smoked Bacon & Cumberland Sausage (nf)

Roast Portobello (vg) (nf) (gf)

Crispy Fish Finger (nf)

All served with French fries, condiments & soft bread rolls

Choose two sandwiches | £16+VAT

Choose three sandwiches | £23+VAT

Choose four sandwiches | £30+VAT

Canapés

Potato Rosti, BBQ Maitake Mushroom, Tarragon Mayo (vg) (gf) (nf)

Smoked Salmon Mousse Croustade, Pickled Beetroot (nf)

Carrot Kimchi, Parsnip Puree, Spinach Croustade (vg) (nf)

Haddock Welsh Rarebit, Brioche, Onion Chutney (nf)

White Crab Tart, Brown Crab Mayo, Lemon Gel (nf)

Beef & Pork Skewer, Crackling, Confit Egg Yolk (nf)

Roast Garlic & Sun-Dried Tomato Arancini (v) (nf)

Confit Duck Leg Croquette, Parsnip Puree (nf)

Chicken Liver & Foie Royale Cherry (gf) (nf)

Choose three canapes | £13+VAT per person

Choose five canapes | £20+VAT per person

Choose seven canapes | £28+VAT per person



Petit fours

Blackberry Pate de Fruit (vg) (nf) (gf)

Chocolate Orange Truffle (gf) (nf)

Vanilla Marshmallow (gf) (nf)

After SIX (nf) (gf) (vg)

A full selection of handmade sweet | £10+VAT per person

Allergens

(gf) denotes gluten free

(nf) denotes nut free

(vg) denotes plant based

(v) denotes vegetarian



Enjoy direct access whether you're travelling by train, car, on foot, or with our premium chauffeur service partners.

Located within the iconic BALTIC Centre for Contemporary Art on Gateshead's Quayside, corporate guests can reach us with ease.

SIX Rooftop is located just a 15-minute walk from Newcastle Central train station and a short stroll from Gateshead and Newcastle centres. Enjoy pedestrian-friendly access via the picturesque Millennium Bridge, or sustainable travel options including Metro, bus, and cycle routes. Paid parking is available close by, accommodating both cars and coaches.

To ensure a truly elevated arrival, SIX partners with Parkers Chauffeurs, North England's leading luxury transport provider.

From discreet executive transfers to group transport in high end vehicles, Parkers Chauffeurs' multi award winning team delivers stress-free and memorable journeys for your corporate event. Travel stylishly and arrive refreshed, with personal service every step of the way.

here

Speak with us
about your next
corporate event.

ENQUIRIES:

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Contact us



SIX

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