

EST



1910

SIX PARK PLACE

ST JAMES'S LONDON

FOOD & DRINK



I COOK FROM THE HEART
I FOCUS ON FLAVOUR AND QUALITY INGREDIENTS,
I ENJOY WORLD CUISINE. IT IS A PRIVILEGE TO CRAFT DISHES
AND EVENT MENUS THAT BRING PEOPLE TOGETHER
AND CREATE LASTING MEMORIES.

DEBS GOJKOVIC
HEAD CHEF

S U S T A I N A B I L I T Y M A T T E R S

Six Park Place is committed to hosting sustainable events that minimise environmental impact while supporting local businesses and communities. Our sustainability practices are designed to ensure that our operations prioritise eco-friendly practices, ethical sourcing, and responsible waste management.

Executive Chef, Stephen Carter and his team have handpicked a group of local suppliers whose commitment to quality in their field is enviable. We prioritise the use of seasonal ingredients in our menus, reducing food miles, reliance on imported goods, whilst supporting London-based/British farmers and suppliers wherever possible. We actively seek partnerships with social enterprises and small businesses to foster a circular economy.

We have six core areas of focus in 2026:

LOCAL SOURCING

PLANT-BASED COMMITMENT

‘ZERO USE’ APPROACH TO SINGLE-USE PLASTICS

WASTE REDUCTION AND RECYCLING

ENERGY EFFICIENCY

WATER CONSERVATION

PLEASE ASK OUR EVENT TEAM FOR OUR FULL SUSTAINABILITY COMMITMENT POLICY

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HOME OF ROYAL OVER-SEAS LEAGUE

SUPPLIERS

MEAT

Finclass is a family-run butcher, trusted by many of London's leading restaurants, with a long-standing reputation for supplying high-quality British meat sourced from carefully selected farms. Alongside their commitment to craftsmanship — such as expertly aged beef and precision butchery — they place strong emphasis on sustainability and responsible sourcing. Their environmental approach is guided by a formal policy focused on reducing impact at every stage of operations, including minimising energy use and greenhouse gas emissions, cutting waste through comprehensive recycling programmes, and applying the principles of reduction, reuse and recycling across products and packaging. Finclass also works with licensed contractors to ensure waste is handled responsibly and complies with environmental regulations, while continuously monitoring and improving their practices to support a more sustainable food supply chain.

FISH

Chamberlain's, founded in 1947 at Billingsgate Market, has over 70 years of experience supplying the freshest fish and seafood to some of London's most prestigious hotels and restaurants, including The Savoy, Claridge's and The Ritz. Specialising in prime fish sourced from trusted UK fishermen, they combine heritage with strong supplier relationships and exceptional product quality, supported by facilities such as live shellfish tanks to ensure peak freshness. Sustainability is central to their sourcing approach, with a clear focus on working with responsible fishermen and suppliers who use environmentally conscious methods. By prioritising sustainable fishing practices and carefully selected sources, Chamberlain's helps protect marine ecosystems while continuing to deliver outstanding seafood.

BREAD

Frankonia, The Bread House, is an award-winning artisan bakery with over 25 years of experience supplying high-quality baked goods to leading hospitality venues across London and the UK. Alongside its commitment to craftsmanship and premium ingredients, the bakery takes a considered approach to sustainability by sourcing ingredients locally where possible, supporting regional suppliers and reducing environmental impact. This focus on responsible sourcing, combined with traditional baking methods and skilled production, reflects a thoughtful approach to delivering quality products with sustainability in mind.

CHEESE & DAIRY

Harvey & Brockless, part of The Compleat Food Group, is a producer and distributor of speciality foods, working with artisan producers worldwide and supplying customers from independent farm shops to restaurants and manufacturers across the UK. From our passion for exceptional cheese to a diverse range including charcuterie, deli products and bespoke ingredients, we pride ourselves on strong relationships with traditional and innovative producers. As part of The Compleat Food Group, sustainability is central to our approach. Guided by a robust ESG strategy, the group is working towards net zero by 2035, reducing food waste, improving logistics to cut carbon emissions, and using product life cycle analysis to minimise environmental impact while maintaining quality. Together, we are committed to delivering exceptional food in a more responsible and sustainable way.

FRUIT & VEGETABLES

As a specialist in fresh fruit and vegetables, Smith & Brock recognises the importance of protecting the natural environment and reviews its sustainability policies annually to ensure best practice. The business is committed to responsible sourcing that limits environmental impact, working closely with suppliers to improve efficiency, promote British and local produce, and take a long-term, sustainable approach to purchasing. This commitment is supported by practical initiatives such as reducing food waste by utilising Class 2 produce, redistributing surplus to communities, and converting waste into renewable energy. The company is also focused on lowering its carbon footprint through efficient logistics, including backhauling and plans for electric deliveries, while increasing the use of biodegradable packaging and reducing paper usage through digital systems.

CHOCOLATE

Felchlin Switzerland integrates sustainability into every stage of its chocolate production through a strategy built on quality of life, environmental harmony and strong partnerships. By sourcing cocoa directly from farmers through long-term, transparent relationships, the company ensures fair pricing, traceability and responsible farming practices. This is complemented by initiatives supporting farmer wellbeing, community development and environmental protection in origin regions, alongside ongoing efforts to improve energy efficiency and reduce impact at its Swiss operations, delivering high-quality chocolate with a strong commitment to people and planet.

TEA

Birchall Tea are on a mission to share with the world the best tasting, sustainable tea. The family has been in the tea industry for over 150 years. Birchall Tea's new state of the art tea factory in Wiltshire generates twice the electricity it needs, putting power back into the National Grid. Birchall Tea products are 100% carbon neutral. The majority of their tea bags including their plant-based prism tea bags, and string and tagged tea bags are plastic-free and fully biodegradable. Birchall is the UK's most awarded tea for taste.

COFFEE

The history of Musetti Coffee began in Piacenza 90 years ago. The selection of raw materials and suppliers is crucial to ensure an excellent product, which has always been the company's top priority. Musetti are Bioagricert certified for the commercialisation of organic agriculture coffee; a choice that speaks of their commitment to the environment. Equity and sustainability are the key principles not only of the ethical certification program but also of their philosophy. Musetti is also Fairtrade certified, this means that they ensure better living conditions for coffee growers and coffee producers working with Musetti receive fair and dignified treatment, ensuring them suitable working conditions and a fair price for their harvest.

**WE INVITE ALL EVENT ORGANISERS AND GUESTS TO JOIN US IN OUR JOURNEY IN MAKING
A POSITIVE IMPACT ON THE ENVIRONMENT AND OUR COMMUNITY**

M E N U S

A team of first-class chefs, sommeliers and mixologists have been assembled to craft
a delectable collection of menus, wine lists and cocktails.

We have created a true harmony of flavours; dishes are refined, abundant in flavour, aroma, texture,
and colour. Expertly sourced seasonal ingredients, paired with flair and delightfully talented chefs create
truly exquisite dining and drinking experiences at Six Park Place.

As all our food is fresh, please understand if occasionally a product is not available, a suitable alternative
will be offered. We use a variety of ingredients in our menus, some of which may contain allergens. If you
have a specific allergy or dietary requirement, please advise so we can guide you with your choice.

WE ARE DELIGHTED TO SHARE OUR MENUS WITH YOU

Please click on the titles below to see the full menu.

BREAKFAST & REFRESHMENTS	7-9
CANAPÉS	10-11
BOWLS	12-13
WORKING LUNCH	14-15
FORK BUFFET	16-17
LUNCH & DINNER	18-23
AFTERNOON TEA	24-25
GARDEN	26-28
WINES	29-35
BEERS AND SPIRITS	35-36
COCKTAILS	37-38
DRINKS PACKAGES	39-40

BREAKFAST & REFRESHMENTS



BREAKFAST

CONTINENTAL 19.5 | WELLNESS 21 | SEATED 45

ALL BREAKFAST OPTIONS INCLUDE FRESHLY SQUEEZED ORANGE JUICE,
RICH ROAST MUSETTI COFFEE, AWARD-WINNING BIRCHALL TEA, FRUIT AND HERBAL INFUSIONS
PLEASE NOTE A MINIMUM NUMBER OF TEN APPLIES

CONTINENTAL BREAKFAST

Handcrafted viennoiserie (v) (vg upon request)

Coconut yoghurt pistachio granola (vg)

English cured meats with pickles

Heritage tomato, basil and whipped ricotta (v)

Market fresh fruit selection (vg)

HOT

Smoked bacon brioche | 1.5 supplement

Truffled egg muffin | 1.5 supplement

Grilled heritage tomatoes with HP
in a sourdough bap (v) (vg) | 1.5 supplement

WELLNESS BREAKFAST

Cold-pressed juice shots
(ginger, green, turmeric, apple and orange)

Matcha chia pudding with mango (vg)

Avocado and chilli flakes on rye sourdough (vg)

Egg white, herb and smoked salmon omelette

Almond and skyr energy bar (v)

SEATED BREAKFAST

Cold-pressed juice shots (vg)

Yoghurt pot with fruit compote (v) (vg upon request)

Chia pudding with apricot OR soya porridge with raspberries (vg)

Mini pastries (v) OR toasted peanut butter muffins (vg)

CHOICE OF ONE HOT PLATED OPTION FOR ALL GUESTS (WITH THE EXCEPTION OF DIETARY REQUIREMENTS):

Smoked haddock rosti, poached egg, and smoked paprika Hollandaise

Pulled duck hash with poached duck egg

Full English breakfast (v upon request)

Smoked salmon with scrambled eggs

(V) VEGETARIAN | (VG) VEGAN

GLUTEN FREE AND FURTHER VEGAN DISH OPTIONS AVAILABLE, PLEASE SPEAK WITH THE EVENT TEAM

WE ARE MORE THAN HAPPY TO CREATE A BESPOKE MENU SHOULD YOU REQUIRE SOMETHING SPECIFIC TO YOUR EVENT

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REFRESHMENTS

**PROUD TO SERVE RICH ROAST MUSETTI COFFEE AND AWARD-WINNING BIRCHALL TEA
THESE PARTNERS HAVE BEEN HANDPICKED AND TRUSTED TO DELIVER QUALITY TASTE IN ALL THEY OFFER**

Tea and coffee **3.8**

Tea, coffee, fruit and herbal infusions and biscuits (three biscuits per person) **4.5**

Tea, coffee and mini pastries **5.85**

Tea, coffee and breakfast roll (one and a half rounds per person) **6.95**

Tea, coffee and cakes (one and a half slices per person) **6.95**

Tea, coffee and fruit platter (selection of seven) **6.4**

Nuts, crisps and olives **5.5**

Petit Lucques olives, smoked seasoned almonds, rice chilli crackers and organic parmesan thins **6.5**

Soft drinks | coke, diet coke, lemonade, tonic, soda **3.5**

Cold-pressed juices | orange, cranberry, apple, tomato, pineapple (one litre jug) **8** (organic juice supplement **2**)

Kingsdown still and sparkling bottled water (750ml) **4.6**

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CANAPÉS

CANAPÉS

THREE ITEMS 14 (30 MINS) | SIX ITEMS 28 (45 MINS) | EIGHT ITEMS 36 (1 HR) | TEN ITEMS 40 (2 HRS) | ADDITIONAL CANAPÉS 4
PLEASE NOTE FOR EVENTS OF 30 GUESTS OR LESS WE REQUEST THAT A MAXIMUM OF FIVE CANAPÉS ARE CHOSEN

M E A T

Beef short rib croquette drizzled with smoked paprika aioli (h)
Cocktail chipolatas with honey and mustard (h)
Lamb kofta patties with pomegranate yoghurt and molasses (c)
Sesame chicken tartalette with teriyaki glaze (c)

P L A N T - B A S E D

Wild mushroom arancini (h) (vg)
Beetroot tartare spoon (c) (vg)
Whipped feta, Calabrian chilli, hot honey crostini (c) (v)
Aubergine skewer with tzatziki dip (c) (v)

F I S H

Panko prawns with red Thai curry dip (h)
Seared tuna, wasabi crème fraîche (h)
Mini lobster rice paper roll, lemon mayo (c)
Smoked salmon, cream cheese and keta croutes (c)

D E S S E R T

Dark chocolate tart with vanilla crème fraîche (c) (v)
Passionfruit cheesecake shot (c) (v)
Mini fruit macaroons (c) (v)
Lemon meringue tart (c) (v)

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

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BOWLS

BOWLS

INCLUDES FIVE BOWLS 41 | ADDITIONAL BOWLS 7.5
PLEASE NOTE A MINIMUM NUMBER OF FIFTEEN APPLIES

PLANT-BASED

Thai green vegetable curry with crispy chickpeas
and coriander (h) (vg)
Roast cauliflower, pomegranate seeds and rainbow quinoa (h) (vg)
Butternut squash tagine with lemon coconut
yoghurt and sumac crumb (h) (vg)

FISH

Miso grilled salmon, sticky rice and charred spring onions (h)
Mini fish and chips with mushy peas and tartare sauce (h)
Prawn and mango poke bowl, edamame beans,
avocado soy and chilli (c)

DESSERT

Chocolate and candied hazelnut mousse (c) (v)
Eton mess with matcha cream (c) (vg)
Lemon curd shortbread (c) (vg)

MEAT

Korean BBQ beef, kimchi slaw and bao bun (h)
Grilled rose harissa chicken, roast sweet potato
and date molasses (h)
Lamb boulangère with mint (h)

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

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WORKING LUNCH

WORKING LUNCH

INCLUDES THREE SANDWICHES / WRAPS, THREE SALADS, ONE DESSERT, TEA AND COFFEE 32
PLEASE NOTE A MINIMUM NUMBER OF TEN APPLIES

MONDAY

SANDWICHES

Free-range chicken, lemon mayonnaise
and watercress on multigrain
Smoked salmon, cucumber and dill cream cheese wrap
Grilled Mediterranean vegetable and hummus wrap (vg)

SALADS

Spring greens, asparagus, pea and mint (vg)
Heritage tomato, bocconcini and basil (v)
Lemon couscous, chickpea and pomegranate (vg)

DESSERTS

Lemon and elderflower drizzle cake (v)
Cut fresh fruit (vg)

TUESDAY

SANDWICHES

Roast beef, horseradish and rocket on granary
Goat's cheese, roasted pepper and pesto focaccia (v)
Coronation butter bean and spinach wrap (vg)

SALADS

Watermelon, feta and mint (v)
Roast sweet potato, quinoa and tahini (vg)
Classic Caesar salad

DESSERTS

Strawberry shortcake (v)
Cut fresh fruit (vg)

WEDNESDAY

SANDWICHES

Tandoori chicken, cucumber raita and baby gem wrap
Avocado, tomato and mozzarella ciabatta (v)
Hot smoked salmon, rocket and caper mayonnaise

SALADS

Nicoise salad with green beans and olives
Rainbow quinoa, grilled courgette and oregano (vg)
Kale, pomegranate and toasted seeds
with pickled straw mushrooms (vg)

DESSERTS

Raspberry and white chocolate blondies (v)
Cut fresh fruit (vg)

THURSDAY

SANDWICHES

BBQ pulled chicken and slaw brioche roll
Halloumi, avocado and chilli jam flat bread (v)
Falafel, pickled red cabbage and tahini wrap (vg)

SALADS

Greek salad and squid with olives and oregano
Orzo pasta, sun-blushed tomatoes and pesto (v)
Carrot, orange and toasted almond (vg)

DESSERTS

Mango, passion fruit and coconut cake (v)
Cut fresh fruit (vg)

FRIDAY

SANDWICHES

Caprese ciabatta (v)
Prawn, lemon and chive mayonnaise on soft brown
Baba ghanoush wrap (vg)

SALADS

Spinach, egg and lemon (v)
Grilled chicken Caesar with shaved parmesan
Moroccan couscous, apricots, Italian parsley
and roast cherry tomatoes (vg)

DESSERTS

Chocolate brownie with vanilla cream (v)
Cut fresh fruit (vg)

(V) VEGETARIAN | (VG) VEGAN

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FORK BUFFET

FORK BUFFET

INCLUDES THREE MAINS, ONE SALAD, ONE DESSERT AND COFFEE 44 (PLEASE INCLUDE ONE VEGAN MAIN) | SUPPLEMENT OF 4 FOR SEATED OPTION
PLEASE NOTE A MINIMUM NUMBER OF TWELVE APPLIES

MAINS

HOT

Slow roast shoulder of lamb, carrots in a mint and red wine jus with boulangère potatoes

Hall of India and Pakistan curry with either beef, lamb, chicken or vegetable; served with rice and condiments (mini poppadoms, chutney and coconut shavings)

Ragout of free-range chicken with fire-roasted peppers and white wine velouté sauce with pilaf rice

Baked cod with spinach, parsley mashed potatoes, caper and lemon butter sauce

Baked salmon with egg, lemon and anchovy sauce, tenderstem and new potatoes

Spinach and ricotta cannelloni with five cheese sauce (v)

Aubergine, miso and oyster mushroom lasagna with crunchy pine nut crust (vg)

Slow-cooked lentil and vegetable shepherd's pie (vg)

SALADS

COLD

Tri-colour quinoa with lemon, thyme, golden raisins (vg)

Pasta salad with blue cheese and truffle honey (v)

Caesar salad with sourdough croutons

Mixed leaves salad with French dressing (vg)

Mixed five bean salad with herb mayonnaise (v) (vg upon request)

DESSERTS

COLD

Salted caramel brownie with vanilla cream (v)

Espresso panna cotta (v)

Lemon tart with raspberry coulis (v)

Baked yoghurt with apricot compote (vg)

Strawberries and cream or clotted cream (v)

(V) VEGETARIAN | (VG) VEGAN

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LUNCH & DINNER

LUNCH & DINNER

TWO COURSES WITH TEA, COFFEE AND PETIT FOURS 49 | THREE COURSES WITH TEA, COFFEE AND PETIT FOURS 59

PLEASE NOTE ALL GUESTS ARE SERVED THE SAME MENU WITH THE EXCEPTION OF DIETARY REQUIREMENTS

PLEASE NOTE A MINIMUM NUMBERS OF TEN APPLIES

SEASONAL STARTERS

(Available during the asparagus season 23 April - June 21)

English asparagus, Hollandaise or melted butter (h) (v)

PAIRS WITH

MACON VILLAGE, DOMAINE CHÊNE, FRANCE 2023 **42**

A great Burgundian chardonnay showing maturity, almonds, yeast and toast

Feuilleté asparagus, blood orange butter (h) (v)

PAIRS WITH

PINOT GRIS, VILLA WOLF, PFALZ, GERMANY 2023 **41.5**

The modern Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture

Classic asparagus, vinaigrette (c) (vg)

PAIRS WITH

CHARDONNAY LA BALADE DE COLINE, RHONE, FRANCE 2024 **32**

Elegant on the nose with citrus, hints of toast, slightly creamy on the palate

Asparagus wrapped in smoked trout (c)

PAIRS WITH

GROOTE POST SEASALTER, SAUVIGNON BLANC, DARLING HILLS, S.A. 2024 **45.5**

Crisp and refreshing, succulent tropical hints, crisp acidity and a lasting finish

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

GLUTEN FREE AND FURTHER VEGAN DISH OPTIONS AVAILABLE, PLEASE SPEAK WITH THE EVENT TEAM

OUR STANDARD SET-UP FOR SEATED DINING IS ROUND TABLES OF TEN. THERE ARE ADDITIONAL STAFF AND LINEN CHARGES FOR ROUND TABLES OF EIGHT OR LESS, OR E SHAPE/SPRIG SET UP

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LUNCH & DINNER CONTINUED

STARTERS

Hot scallop mousse, sea herbs butter sauce and samphire

PAIRS WITH

ADAM WHO? RIESLING, EDEN VALLEY,
SOUTH AUSTRALIA 2023 **37.5**

Aromatic nose of white peach and citrus blossom.
Ripe pear and honeydew melon give way to a lingering,
refreshing orchard fruit finish, with underlying slatey minerality

Beetroot carpaccio with goat's cheese cream (v)

PAIRS WITH

GROOTE POST SEASALTER, SAUVIGNON BLANC,
DARLING HILLS, S.A. 2024 **45.5**

Crisp and refreshing, succulent tropical hints,
crisp acidity and a lasting finish

Pâté de campagne with cornichons

PAIRS WITH

SIX PARK PLACE CLARET, CHÂTEAU
ARGADENS, FRANCE 2020 **45.5**

Classic full-bodied Bordeaux, soft tannings
and a smooth vanilla finish

Fennel cured salmon with avocado cream and keta

PAIRS WITH

GROOTE POST SEASALTER, SAUVIGNON BLANC,
DARLING HILLS, S.A. 2024 **45.5**

Crisp and refreshing, succulent tropical hints,
crisp acidity and a lasting finish

Smoked haddock chowder with paprika

PAIRS WITH

PINOT GRIS, VILLA WOLF, PFALZ, GERMANY 2023 **41.5**

The modern Pinot Gris is made in a full-bodied, dry style
with fresh, unoaked fruit and a crisp texture

Ratatouille tartlette with rocket (vg)

PAIRS WITH

RECAS CRAMELE, ROMANIA 2021 **32**

A blend of Romania's flagship white grape –
the perfumed, silky Feteasca Regala, with the rich
stone fruit and yellow grapefruit of Chardonnay

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

GLUTEN FREE AND FURTHER VEGAN DISH OPTIONS AVAILABLE, PLEASE SPEAK WITH THE EVENT TEAM

OUR STANDARD SET-UP FOR SEATED DINING IS ROUND TABLES OF TEN. THERE ARE ADDITIONAL STAFF AND LINEN CHARGES FOR ROUND TABLES OF EIGHT OR LESS, OR E SHAPE/SPRIG SET UP

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LUNCH & DINNER CONTINUED

MAINS

Creedy carver duck breast, duck leg bonbon
and cabbage purée, cherry brandy jus

PAIRS WITH

GOUGUENHEIM MALBEC, MENDOZA, ARGENTINA 2022 **39**

Vibrant dark red colour with violet hints, rich and full aromas
of ripe plum, black cherry, blackcurrant, chocolate and violets.

Well balanced acidity and a long finish with good
structure and soft tannins

Seared fillet of halibut with crushed new potatoes
and spinach, sauce Choron

PAIRS WITH

MACON VILLAGE, DOMAINE CHÊNE, FRANCE 2023 **42**

A great Burgundian chardonnay showing maturity,
almonds, yeast and toast

Parma ham wrapped pork fillet with truffle mash,
charred leeks, cep and Madeira sauce

PAIRS WITH

SANZIANA PINOT NOIR RECAS CRAMELE,

ROMANIA 2024 **32**

A fresh, fruit-forward Pinot Noir showing vibrant
notes of cherry, raspberry, and cranberry with a subtle hint
of spice. Light-bodied and smooth, it has soft tannins,
balanced acidity, and an easy, refreshing finish

Baked cod thermidor with samphire
and tarragon mash and tender stem

PAIRS WITH

SANCERRE, MILLET ROGER, FRANCE 2023 **54.5**

Great complexity with the classic minerality so traditional
of Sancerre and all exhilaratingly fresh gooseberry flavours
that you could ask for. Classic Sauvignon Blanc!

Stuffed guinea fowl supreme with apple and
calvados sauce, fondant potato French bean bundle

PAIRS WITH

SIX PARK PLACE CLARET, CHÂTEAU ARGADENS, FRANCE 2020 **45.5**

Classic full-bodied Bordeaux, soft tannings and a smooth vanilla finish

Roast cauliflower steak with Calabrian hot honey sauce (vg)

PAIRS WITH

PINOT GRIS, VILLA WOLF, PFALZ, GERMANY 2023 **41.5**

The modern Pinot Gris is made in a full-bodied, dry
style with fresh, unoaked fruit and a crisp texture

Pea and mint risotto with tofu and pea shoots (vg)

PAIRS WITH

GROOTE POST SEASALTER, SAUVIGNON BLANC,

DARLING HILLS, S.A. 2024 **45.5**

Crisp and refreshing, succulent tropical hints,
crisp acidity and a lasting finish

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LUNCH & DINNER CONTINUED

DESSERTS

Praline Royale (v)

Welsh rarebit (v)

Lemon tart with raspberry sorbet (v)

Should you opt for a cheese course
instead of a dessert a 6 supplement applies

Mango and passion fruit pavlova (v) (vg upon request)

As a fourth course: Individual 16 | five guests sharing 50

White chocolate cheesecake with blueberry compote (v)

English cheese platter with seasonal cheeses,
chutney, quince jelly, crackers (v)

Pear and almond tart with vanilla ice cream (v) (vg upon request)

PAIRS WITH

KOPKE LBV 61

PAIRS WITH

DV BY DOISY VEDRINES, SAUTERNES, FRANCE 46

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

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LUNCH & DINNER CONTINUED

BESPOKE MENUS ARE AVAILABLE ON REQUEST PLEASE SEE THE SUGGESTIONS BELOW

MAINS

Beef Wellington | 15 supplement

Stuffed saddle of lamb | 10 supplement

Sea bass en croute | 10 supplement

Salmon en croute with caviar butter | 5 supplement

Trio of fillets with truffle | 10 supplement

Fillet of lamb with herb and haggis crust | 10 supplement

Paupiette of lobster and sole with caviar butter | 15 supplement

Mediterranean vegetable Wellington with mushroom and truffle essence | 5 supplement

(V) VEGETARIAN | (VG) VEGAN | (H) HOT | (C) COLD

GLUTEN FREE AND FURTHER VEGAN DISH OPTIONS AVAILABLE, PLEASE SPEAK WITH THE EVENT TEAM

OUR STANDARD SET-UP FOR SEATED DINING IS ROUND TABLES OF TEN. THERE ARE ADDITIONAL STAFF AND LINEN CHARGES FOR ROUND TABLES OF EIGHT OR LESS, OR E SHAPE/SPRIG SET UP

ALL PRICES (£) ARE PER HEAD AND EXCLUSIVE OF VAT

020 7408 0214 HELLO@SIXPARKPLACE.CO.UK SIXPARKPLACE.CO.UK

HOME OF ROYAL OVER-SEAS LEAGUE



AFTERNOON TEA



AFTERNOON TEA

AFTERNOON TEA MENU 45 | CHAMPAGNE OR ENGLISH SPARKLING WINE UPGRADE 55

**MAXIMUM OF 120 APPLY FOR BUFFET STYLE SERVICE, ALL GUESTS WILL BE SERVED THE SAME MENU SELECTION, WITH THE EXCEPTION OF DIETARY REQUIREMENTS
THE MENU CHANGES SEASONALLY, PLEASE SPEAK WITH THE EVENT TEAM FOR THE MOST CURRENT OPTIONS
SAMPLE MENU BELOW**

SAVOURY

Coronation chicken, mayonnaise, celery and raisins on granary bread

Smoked salmon, cream cheese, lemon and dill on wholemeal bread

Egg mayonnaise and mustard cress on white bread (v)

SCONES

Plain and fruit scones served with clotted cream and Bonne Maman strawberry jam (v)

PATISseries

Carrot cake, walnuts and cream cheese (v)

Victoria sponge, strawberries and buttercream (v)

Mango mousse, vanilla sponge and mango compôte (v)

A selection of six award-winning Birchall Teas will be served

(V) VEGETARIAN | (VG) VEGAN

GLUTEN FREE AND FURTHER VEGAN DISH OPTIONS AVAILABLE FOR ALL SELECTIONS, PLEASE SPEAK WITH THE EVENT TEAM

WE ARE MORE THAN HAPPY TO CREATE A BESPOKE MENU SHOULD YOU REQUIRE SOMETHING SPECIFIC TO YOUR EVENT

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G A R D E N

The pièce de résistance; an invitation to devour the finest alfresco dishes served in our most idyllic, picturesque Garden, with views beyond into Green Park.

The installation of a Synergy Grill and traditional stone-baked pizza oven creates a multi-sensory and immersive food theatre dining experience. Chefs take centre stage, these menus will tempt and tantalise the taste buds.

The Garden Bar compliments the live kitchen area beautifully, our team of mixologists serve original Six Park Place cocktails, alongside refined classics, to heighten and enhance your alfresco dining experience with us.

WE ARE DELIGHTED TO SHARE OUR GARDEN MENUS WITH YOU

GARDEN BBQ & STONE-BAKED PIZZAS

TWO MAINS, TWO PIZZAS, TWO SIDES/SALADS, TWO DESSERTS 48 | THREE MAINS, THREE SIDES/SALADS, TWO DESSERTS 45 | TWO PIZZAS, TWO SIDES/SALADS, TWO DESSERTS 39
PLEASE NOTE MINIMUM NUMBERS OF TWENTY APPLIES | SUPPLEMENT OF 4 PER PERSON FOR SEATED OPTION | PIZZA MENUS AVAILABLE WITH EXCLUSIVE GARDEN HIRE ONLY

MAINS

Grilled dry-aged picanha (top rump), chimichurri
Grilled herb-marinated chicken
Grilled squid and fire-roasted peppers
Mediterranean teriyaki kebabs with tofu (vg)
Grilled halloumi skewers (v)

PIZZA

Margherita (v)
Spicy nduja
Chestnut mushroom truffle and pecorino (v)
Mediterranean vegetable (vg)

DESSERTS

BBQ pineapple, rum syrup (vg)
Lemon tart (v)
Profiteroles with chocolate sauce (v)
Strawberries and cream (v)
Ice cream cart on application (v)

SALADS

Moroccan couscous, apricots, Italian parsley and roast cherry tomatoes (vg)
Greek salad and squid with olives and oregano
Orzo pasta, sun-blushed tomatoes and pesto (v)
Carrot, orange and toasted almond milk dressing (vg)
Tri-colour quinoa with lemon, thyme, golden raisins (vg)
Pasta salad with blue cheese and truffle honey (v)
Caesar salad with sourdough croutons
Mixed five bean salad with herb mayonnaise (v)
Mixed leave salad with French dressing (vg)
Warm German potato salad with herb vinaigrette (vg)

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WINES

W I N E S

750ML

B U B B L E S

SALVETO PROSECCO, EXTRA DRY NV

32.5

Light and fragrant nose of white peach and acacia flowers, with a delicate, fruity and off-dry palate with fine bubbles

PROSECCO TIEPOLO ROSÉ EXTRA DRY

33.5

Fragrant nose of red fruits and minerals, with a floral and fruity palate with persistent bubbles

CRÉMANT DE BOURGOGNE BRUT, CAVE DE LUGNY,
BURGUNDY, FRANCE, NV

46

A rich and slightly creamy sparkling wine made by the highly acclaimed co-operative Cave de Lugny, it shows notes of citrus and apple with a fresh and crisp finish

NYETIMBER CLASSIC CUVÉE MV

62.5

A refined English sparkling wine with elegant notes of baked apple, citrus, and brioche on the nose, followed by a creamy, finely textured palate

NYETIMBER ROSÉ MV

79

A textured and generous rosé with a core of bright red fruit, evoking English summer

C H A M P A G N E

SIX PARK PLACE CHAMPAGNE GARDET BRUT ROSÉ NV

83.5

Made with the same grape blend as their Brut Tradition, this wine offers fresh aromas of strawberries and raspberries, with rich notes of grapefruit and spice

SIX PARK PLACE CHAMPAGNE, GARDET BRUT TRADITION NV

63.5

Set in the heart of the Montagne de Reims, Gardet owns several hectares of Premier Cru vineyards, fresh citrus fruit aromas with notes of honeysuckle compliment a creamy texture on the palate with a refreshing acidity

GARDET BLANC DE BLANCS PRESTIGE NV

125

Composed of 100% Chardonnay from 1er and Grand Cru vineyards this wine has delicate aromas of lemon, peach and elderberry with vibrant notes of toast, almonds, hazelnuts and brioche

BOLLINGER, SPECIAL CUVÉE NV

100

Pinot Noir is cleverly teamed with Chardonnay and Pinot Meunier for the famously opulent Champagne style. Full-bodied with wonderful balance, fresh fruit and toasted brioche notes

BOLLINGER SPECIAL ROSÉ CUVÉE NV

125

Luxurious notes of red berries, strawberries, red currants, lily and toasted wheat. A subtle yet remarkable combination of structure, length and vivacity with a tannic finish

OUR EXTENDED WINE LIST IS AVAILABLE UPON REQUEST

OUR WINES CONTAIN SULPHITES. WHEN POSSIBLE WE ENDEAVOUR TO SOURCE A NO-ADDED SULPHUR WINE

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W I N E S

750ML

W H I T E

LES GENÊTS COLOMBARD,
IGP CÔTES DE GASCOGNE, FRANCE

28

Pale lemon with green tints, with a grassy nose and a hint of tropical fruit. Quite broad in texture, with notes of apple, guava and capsicum, finishing fresh and dry

CHARDONNAY LA BALADE DE COLINE,
RHÔNE, FRANCE 2024

32

Elegant on the nose with citrus, exotic fruits and hints of toast, slightly creamy on the palate

ADAM WHO? RIESLING, EDEN VALLEY,
SOUTH AUSTRALIA 2023

37.5

Aromatic nose of white peach and citrus blossom. Ripe pear and honeydew melon give way to a lingering, refreshing orchard fruit finish, with underlying slatey minerality. An expert balance between sweet fruit flavours and lemon/lime acidity

W H I T E

FLORALBA PINOT GRIGIO, VENEZIE, ITALY 2024

30

A crisp and refreshing white wine from Sicily, showcasing a pale straw colour, offering delicate aromas of melon, green apple and citrus

BODEGAS MARQUÉS DE REINOSA,
RIOJA BLANCO 2024

33.5

Pale coloured with a nose of pears and citrus, backed by a hint of herbs and toast. The palate is medium bodied and crisp, with lively fresh fruits and a broad texture

PINOT GRIS, VILLA WOLF, 2023
PFALZ, GERMANY 2023

41.5

The modern Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture. An excellent partner for salmon, chicken or pork

MÂCON VILLAGE, DOMAINE CHÊNE,
FRANCE 2023

42

A wine that is mature, showing almonds and secondary flavours of green herbs, yeast and toast

W H I T E

HUTTON RIDGE CHENIN BLANC,
SWARTLAND, SA 2024

30

Wine packed with tropical and stone fruit flavours, with aromas of gooseberry and guava and a balanced acidity which delivers a fresh and fruity finish

PASARI CHARDONNAY, FETEASCA REGALA,
RECAS CRAMELE, ROMANIA 2021

32

A blend of Romania's flagship white grape – the perfumed, silky Feteasca Regala, with the rich stone fruit and yellow grapefruit of Chardonnay

GROOTE POST, SEASALTER SAUVIGNON BLANC,
DARLING HILLS, SA 2024

45.5

Crisp and refreshing, succulent tropical hints, crisp acidity and a lasting finish

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W I N E S

750ML

R O S É

BRAVIO CABERNET ROSÉ, CHILE 2023

28

Soft vanilla and strawberry notes

ESPRIT SUD PROVENCE ROSÉ, LES QUATRE TOURS 2025

38.5

Red fruits, nectarine and touches of lime zest on the nose,
with a lively palate showing more fruit and a crisp finish

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W I N E S

750ML

R E D

LES GENÊTS GRENACHE/SYRAH,
PAYS D'OC, FRANCE 2024

28

Medium-deep in colour with a lovely nose of black fruits and spices. The palate is medium-bodied, fruity and smooth, framed by ripe, gentle tannins

DE CHANSAC, CARIGNAN VIEILLES
VIGNES, FRANCE 2024

29

Deep coloured with rich brambly fruit, the palate is generous, spicy and soft, with flavours of black cherry and raspberry

CHÂTEAU DE MONFRIN, CÔTES DU RHÔNE,
FRANCE 2024

39

Bright nose of black cherry, peony and cacao bean, with a fleshy and plump palate with lots of fruit and a touch of pink pepper

R E D

SIX PARK PLACE CLARET,
CHÂTEAU ARGADENS, FRANCE 2020

45.5

Classic full bodied Bordeaux, soft tannings and a smooth vanilla finish

ARMIGERO SANGIOVESE DI ROMAGNA RISERVA,
EMILIA DI ROMAGNA, ITALY 2019

31.50

Red berry aromas with notes of vanilla, liquorice and anise, a red and black cherry palate with some dried fruits

VINA AMATE, RIOJA RESERVA, SPAIN 2020

37.5

Aged for 24 months in American oak. Classic Rioja, displaying a nose of blackberry, plum and red cherry with notes of toast and liquorice. Vibrant, Juicy with bright red fruit notes opening on the palate

R E D

GOUGUENHEIM MALBEC, MENDOZA,
ARGENTINA 2022

39

Vibrant dark red colour with violet hints, rich and full aromas of ripe plum, black cherry, blackcurrant, chocolate and violets. Well balanced acidity and a long finish with good structure and soft tannins

HUTTON RIDGE SHIRAZ, SWARTLAND, SA 2024

30

An array of juicy, ripe red berries with a touch of white pepper spice. Unoaked, light and easy-drinking with a smooth finish

SANZIANA PINOT NOIR, RECAS CRAMELE,
ROMANIA 2024

33.5

A fresh, fruit-forward Pinot Noir showing vibrant notes of cherry, raspberry, and cranberry with a subtle hint of spice. Light-bodied and smooth, it has soft tannins, balanced acidity, and an easy, refreshing finish

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NON-ALCOHOLIC WINES

SPARKLING TEA SAICHO

A new expression, steeped in tradition and crafted in excellence. Award-winning sparkling teas crafted for discerning palates, using the finest single origin teas from around the world, perfect for food pairing or as a reception welcome.

750ML | 19

SAICHO 'DARJEELING' SPARKLING TEA

Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannin

SAICHO 'HOJICHA' SPARKLING TEA

Hojicha is a roasted green tea from Japan. The tea has a deep umami character and notes of nori seaweed, roasted hazelnut and delicate smoke, with dry and woody tannins

SAICHO 'JASMINE' SPARKLING TEA

Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla, making it a refreshing aperitif

WILD IDOL SPARKLING WINE

A vibrant and naturally alcohol-free sparkling alternative to wine, hand-crafted from a superior blend of grapes by expert winemakers. Vegan, gluten-free and rich with delicate bubbles, it is the perfect alternative, without compromising on taste.

750ML | 30

WILD IDOL SPARKLING WINE WHITE

Extremely bright, fresh, and naturally alcohol-free wine, Wild Idol Sparkling White has a beautiful pale straw hue and is bursting with zesty green apples and aromas of white peach and honeyed melon, finished with soft, fine bubbles

WILD IDOL SPARKLING WINE ROSÉ

Vibrant, handcrafted, and naturally alcohol-free wine, Wild Idol Sparkling Rosé is a beautiful twilight pink in the glass, with delicate bubbles and abundant in fresh, aromatic fruit notes

PLEASE NOTE ALL NON-ALCOHOLIC WINES REQUIRE A PRE-ORDER

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BEERS & SPIRITS



BEERS & SPIRITS

NIBBLES

Nuts, crisps and olives **5.5**

Petit Lucques olives, smoked seasoned almonds, rice chilli crackers and organic Parmesan thins **6.5**

BEERS

5.5

Asahi

Becks Blue 0%

Meantime Pale Ale

Aspall Cyder

Guinness

Guinness Zero

SPIRITS

GIN

Bombay Sapphire 35ml **5** | 50ml **6**

Hendriks 35ml **7** | 50ml **8.5**

No.3 London Dry Gin 35ml **8** | 50ml **9.5**

VODKA

Absolut Vodka 35ml **5.5** | 50ml **6.5**

Zubrowka Bison Vodka 35ml **6.5** | 50ml **7.5**

Grey Goose 35ml **7.5** | 50ml **8.5**

WHISKEY

The Famous Grouse 35ml **4.6** | 50ml **5.5**

Jameson 35ml **5.5** | 50ml **6.5**

Highland Park 12yo 35ml **8.5** | 50ml **10.5**

RUM

Bacardi White 35ml **5.5** | 50ml **6.5**

Myers's Dark 35ml **5.5** | 50ml **6.5**

Diplomático Mantuano 35ml **6.5** | 50ml **8.5**

TEQUILA

Jose Cuervo Gold 35ml **4.6** | 50ml **6.5**

Jose Cuervo Silver 35ml **6** | 50ml **7.5**

CAN'T FIND WHAT YOU ARE LOOKING FOR, PLEASE SPEAK WITH THE EVENT TEAM FOR FURTHER OPTIONS

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COCKTAILS

COCKTAILS

OUR TEAM OF MIXOLOGISTS ARE DELIGHTED TO ADD FLAIR AND ENERGY TO YOUR EVENT,
WE ARE EXCITED TO CREATE BESPOKE COCKTAILS ON REQUEST
(SERVED BY THE GLASS)

CLASSIC

PIMM'S

9

ELDERFLOWER COLLINS

11

Tanqueray, lemon juice, elderflower cordial, soda water

APEROL SPRITZ

12

Aperol, soda water, Prosecco, orange slice

MOJITO

12

White rum, mint, lime, soda, sugar

DARK AND STORMY

12.5

Dark rum, ginger beer, lime

BRAMBLE

12

Gin, Crème de Mûre, lemon juice

NON - ALCOHOLIC

VIRGIN MOJITO

7.5

Apple juice, mint, lime, soda, sugar

SHIRLEY TEMPLE

7.5

Ginger ale, lime, grenadine, fresh mint leaves

BLOODY SHAME

7.5

Spiced tomato juice, celery

VIRGIN SUNRISE

7

Orange juice, sparkling water, grenadine

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A close-up photograph of a bunch of dark purple grapes. The grapes are clustered together, with some in sharp focus and others blurred in the background. A single white condensation droplet is visible on the surface of one grape in the center-left. The lighting is soft, highlighting the texture of the grape skins.

DRINKS PACKAGES

DRINKS PACKAGES

TO MAKE PLANNING AND BUDGETING A LITTLE EASIER, WE WOULD BE DELIGHTED TO DESIGN BESPOKE PACKAGES UPON REQUEST

RECEPTIONS

CHAMPAGNE

70

One hour champagne reception
followed by three hours unlimited wines,
beers and soft drinks

SPARKLING WINE

57.5

One hour sparkling wine reception
followed by three hours unlimited wines,
beers and soft drinks

PACKAGES

WINE

55.5

Four hours unlimited wines, beers and soft drinks

LUNCH OR DINNER

39.5

Two glasses of sparkling wine or soft drinks on arrival
followed by a half bottle of house wine and jugs
of bottled mineral water during the meal

POST CONFERENCE

25.5

One hour drinks reception with sparkling wine,
house wine, beers and soft drinks,
includes crisps, nuts, cheese straws

ALL PACKAGES ARE BASED ON OUR SELECTED HOUSE WINES, HAPPY TO DISCUSS UPGRADE OPTIONS

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You can't just eat good food. You need to talk about it too.

KURT VONNEGUT