

BALTIC

baltic.art/hires
hires@balticmill.com

**Corporate Events
Weddings
Meetings
Social Events
Co-working**

Hires



Guest Numbers	Daytime Guests
	50 – 150
Event Spaces	Evening Guests
	75 – 250
Event Spaces	Ceremony
	Level 1 – Gallery
	Post-Ceremony Reception
	Level 1 – Atrium
Event Spaces	Wedding Breakfast
	Level 1 – Gallery
	or
	SIX Rooftop (up to 80 guests)
Food & Drink	Party
	Baltic Riverside
Food & Drink	This package includes the following for each guest:
	Post-Ceremony Reception
Food & Drink	Glass of prosecco
	Wedding Breakfast
Food & Drink	by SIX, Cook House or Ury
	Two Glasses of house wine
Food & Drink	Prosecco toast
	Mineral water
Food & Drink	Party
	Street food buffet
Food & Drink	Upgrade to BBQ menu for +£5pp
	Upgrade to feasting buffet menu for £10pp

Pricing	The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic and the number of additional evening-only guests.			
	Jan – Mar	Apr – Sept	Oct – Nov	Dec
Pricing	Low	Mid	Low	Mid
	Mon – Thu	Mid	Low	Mid
Pricing	Mid	High	Mid	High
	Fri – Sun & Bank Holidays	High	Mid	High
Pricing	Low Season	Mid Season	High Season	
	£130pp	£140pp	£150pp	
Pricing	With Ceremony	£125pp	£135pp	£145pp
	Without Ceremony	£25pp	£25pp	£25pp
Pricing	Additional Evening Guests			

Enquiries & Bookings	To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@balticmill.com.
	Once we have confirmed availability of your chosen date, a provisional booking can be made for up to 14 days. To confirm your booking, simply pay the relevant deposit within this 14 day period.
Deposit	A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.
	A full list of recommended suppliers is available on confirmation of your booking.



Guest Numbers	Daytime Guests
	10-39
Event Spaces	Evening Guests
	75-250
Event Spaces	Ceremony
	Level 5 – Viewing Box
	Post-Ceremony Reception
	Level 5 – Balcony
Event Spaces	Wedding Breakfast
	Level 5 – Viewing Box
Event Spaces	Party
	Baltic Riverside

Food & Drink

This package includes the following for each guest:

- Post-Ceremony Reception**
Glass of prosecco
- Wedding Breakfast**
by SIX, Cook House or Ury
- Two Glasses of house wine
- Prosecco toast
- Mineral water
- Party**
Street food buffet
- Upgrade to BBQ menu for +£5pp*
- Upgrade to feasting buffet menu for +£10pp*



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A sleek, modern restaurant located on our rooftop, SIX offers jaw-dropping panoramic views across the city and beyond. A modern British menu that reflects their passion for seasonal, local produce has earned them a Michelin Guide listing and two AA rosettes.

Snacks

Selection of snacks

Bread

Milk bread, truffle, Chain Bridge 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

Petit Fours

Selection of handmade petit fours

Plant based menu also available.

Menus change frequently, reflecting the seasonality and availability of local produce.



A Cook House wedding breakfast is contemporary and convivial, with dishes served for the whole table to share. Listed in the Michelin Guide as “vibrant and fiercely seasonal”, Cook House chefs work with local suppliers for the majority of their produce, championing the amazing food industry within our region.

Starters

Curried pea & ricotta fritters with mint yoghurt

Asparagus with soft eggs & spring herb mayonnaise

Pea, broad bean, feta & mint salad

Mackerel & horseradish pate with pickled rhubarb & seeded crackers

Spiced crab with chilli, lime & coriander on little gem

Chicken & wild garlic terrine with cucumber pickle

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Mains

Chicken, asparagus, wild garlic & tarragon pie

Slow roast goat shoulder with creme fraiche, dijon, peas & mint

Whole roast celeriac with crème fraiche, dukkah, dill oil & capers

Served with a selection of seasonal side dishes and condiments.

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Dessert

Lemon curd, elderflower cream & candied fennel seed
& almond pavlova

Dark chocolate & hazelnut torte with sweet fennel cream
& pickled raspberries

Sweet custard & nutmeg tart with poached rhubarb & cream



URY draws on India's diverse cuisine to offer a decadent and authentic wedding banquet. Specialising in Sri Lankan and Indian dishes, URY's menu combines the freshest ingredients with spices and techniques tried and tested over centuries earning them an AA rosette.

Salad Bar

Sprouted chana salad
Tikka beetroot & garlic salad

Soup Kettle

Hot & sour soup

Starters

Vegetable samosa
Rice & lentil doughnut

Sauces & dressings

Tamarind sauce
Tomato chutney
Coconut & mint chutney
Yoghurt mint sauce
Sambar

Mains

Paneer butter masala
Dal makhani
Vegetable jalfrezi
Old Delhi butter chicken
Hot garlic kingfish curry

Rice & bread

Vegetable biryani
Malabar paratha
Thattu Dosa

Dessert

Pal payasam
Gulab jamun
Carrot halwa

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Thank you for your interest in hiring
space at Baltic Centre for Contemporary
Art. All revenue generated through Baltic
Hires goes to our charitable trust and
helps safeguard incredible free access
to our constantly changing exhibitions.
#KeepBalticFree

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