
WEDDING PACKAGE Intimate

GUEST NUMBERS

Daytime Guests
10-24

Evening Guests
75-250 guests

EVENT SPACES

Ceremony
Level 5 - Viewing Box

Post-Ceremony Reception
Rooftop - Bar

Wedding Breakfast
Rooftop - Viewing Box

Party
Baltic Riverside

FOOD & DRINK

This package includes the following for each guest:

Post-Ceremony Reception
Glass of Prosecco

Wedding Breakfast
Three Course Meal
2 Glasses of House Wine
Glass of Prosecco for Toast
Mineral Water

Pre-Party Reception
Tea & Coffee
Pay Bar Available

Party
Street Food Boxes

INCLUDED IN THE PACKAGE

Full Day Catering Package
Dedicated Event Planner
Cake Knife
Microphone for Speeches
Cutlery, Crockery, Glassware
White Tablecloths & Napkins
Tables & Chairs

Additional food and drink upgrade packages are also available, contact your event planner for details.

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-Sep	Oct-Nov	Dec
Mon-Thu	Low Season	Mid Season	Low Season	Mid Season
Fri-Sun & Bank Holidays	Mid Season	High Season	Mid Season	High Season
	Low Season	Mid Season	High Season	
With Ceremony	£125/guest	£135/guest	£145/guest	
Without Ceremony	£120/guest	£130/guest	£140/guest	
Additional Evening Guests	£25/guest	£25/guest	£25/guest	

SPACE CHANGES

It is possible to switch event spaces for some elements of your day. Please ask your event planner for further details.

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THREE COURSE MEAL MENU

Please choose up to two dishes per course. A pre-order from your party is required at least 14 days prior to your event date. Please note this is a sample menu and will change due to seasonality.

Bread

Fresh Bread, Organic Butter **V**

Starters

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

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

Sprouting Broccoli Salad, Pickled Black Rice, Squashes, Tahini Yoghurt **Vg**

Mains

Saffron & Salmon Fishcake, Tender stem Broccoli, Moules Marinière Sauce, French Fries

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

Wild Mushroom Pithivier, Gratin Dauphinoise, Tuscan Kale, Sauce Périgueux **Vg**

Puddings

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream **V**

Macerated Berries, Compressed Mango, Coconut Yogurt, Red Berry Granita **Vg**

Passion Fruit Pavlova, Tonka Bean Cream, Coconut Roasted Pineapple, Basil **V**

BOX FOOD MENU

The package includes two servings per guest. A minimum order of 25 portions of each dish is required. A pre-order from your party is required at least 14 days prior to your event date. Please note this is a sample menu and will change due to seasonality.

Savoury

Beef & Red Wine Cottage Pie, Parmesan & Herb Crumb

Philly Cheesesteak Slider, Pickle, French Fries

Beer Battered Fish, Chunky Chips, Tartare Sauce

Korean Style Popcorn Chicken, Sticky Rice, Shredded Onions

Grilled Butternut Squash, Roast Tomato Sauce, Basil Orzo **Vg**

Sweet Potato & Coconut Curry, Sticky Rice, Asian Style Slaw **Vg**

Sweet

Soft Cheesecake in a Glass, Strawberry Compote, White Chocolate Crumble **V**

Sticky Toffee Pudding, Hot Butterscotch, Crispy Cocoa **V**

Dark Chocolate Mousse, Raspberries, Hokey Pokey **Vg**

V: Vegetarian **Vg:** Vegan

Additional food and drink upgrade packages are also available, contact your event planner for details.

ENQUIRIES & BOOKINGS

To find out more about Baltic's wedding packages and organise a virtual or in-person show-round, please contact our events 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 go ahead with your booking, simply pay the relevant deposit within this 14 day period.

DEPOSIT

A payment of £1,000 is required to secure your booking.