

BALTIC

baltic.art/hires
hires@balticmill.com

Corporate Events
Weddings
Meetings
Social Events
Co-working

Hires



Our six-floor art gallery, formerly a flour mill, is a stylish and unique location for a range of events boasting stunning riverside vistas and home to international contemporary art. Our spaces are perfect for creating unforgettable events from large conferences and parties to VIP meetings and weddings.

- 5 Corporate Events
- 17 Weddings
- 29 Meetings
- 35 Social Events
- 41 Co-working

Go Bold. Go Baltic.

Corporate Events



Corporate Events



Level 1

Conference / Day Delegate Package

Rooms and Capacity

Level 1 Main Auditorium

Cabaret: 75-160
Theatre style: 75-300

Cinema

Theatre style: up to 54
Cabaret: up to 40

Cube

Theatre style: up to 55
Cabaret: up to 40

Meeting Room

U-shape: 20
Boardroom: 25
Theatre style: 30

Timings

9am arrival-5.30pm departure

Inclusions

- Dedicated event planner
- Space hire from 9am-5.30pm
- Orientation space
- 3 breakout spaces
- Standard audio visual set up:

*Dedicated AV technician
Projector
PA - handheld/rover/lapel mics
Stage (max. 10m x 2m)
Lectern
Lighting (spots & colourwash)
Events Wi-Fi*

- Full day catering
- Furniture
- Crockery, glassware, white tablecloths

Food & Drink

Arrival Breakfast

Tea, coffee & fresh juice
Sausage/bacon/mushroom muffins
Fresh fruit bowl
Danish pastry selection

Mid-Morning Break

Tea, coffee & fresh juice
Homemade chocolate chip cookies

Food & Drink (continued)

Lunch

Selection of freshly-made sandwiches
Seasonal salads
Tortilla chips

Mid-Afternoon Break

Tea, coffee & fresh juice
Homemade chocolate chip cookies

Pricing

| Jan - Mar | Apr - Jun | Jul - Aug | Sept - Dec |
|------------|-------------|---------------|-------------|
| Low Season | High Season | Low Season | High Season |
| Low Season | | High Season | |
| £46+VAT pp | | £48.50+VAT pp | |

Upgrade to Mediterranean Lunch Menu

Low Season: £47.50+VAT
High Season: £52+VAT

Upgrade to Feasting Buffet Lunch Menu

Low Season: £50.50+VAT
High Season: £57.50+VAT

Enquiries & Bookings

To find out more about Baltic's dining packages and organise a viewing, please contact our team on [hires@balticmill.com](mailto: 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.

Corporate Events



Riverside

Conference / Day Delegate Package

Rooms and Capacity
Riverside
 Cabaret: 50-100
 Theatre style: 50-120

Timings
 Only available on Mondays & Tuesdays
 9am arrival-5.30pm departure

- Inclusions**
- Dedicated event planner
 - Space hire from 9am-5.30pm
 - Exclusive use of furnished outdoor terrace
 - Standard audio visual set up:
 - Projector & screen*
 - PA - 2 handheld mics*
 - Lectern*
 - Events Wi-Fi*
 - Full day catering
 - Crockery, glassware, white tablecloths
 - Furniture

- Food & Drink**
- Arrival Breakfast**
 Tea, coffee & fresh juice
 Sausage/bacon/mushroom muffins
 Fresh fruit bowl
 Danish pastry selection
- Mid-Morning Break**
 Tea, coffee & fresh juice
 Homemade chocolate chip cookies
- Lunch**
 Selection of freshly-made sandwiches
 Seasonal salads
 Tortilla chips
- Mid-Afternoon Break**
 Tea, coffee & fresh juice
 Homemade chocolate chip cookies

Pricing

| Jan - Mar | Apr - Jun | Jul - Aug | Sept - Dec |
|------------|-------------|-------------|-------------|
| Low Season | High Season | Low Season | High Season |
| Low Season | | High Season | |
| £40+VAT pp | | £45+VAT pp | |

Upgrade to Mediterranean Lunch Menu
 Low Season: £42+VAT
 High Season: £48.50+VAT

Upgrade to Feasting Buffet Lunch Menu
 Low Season: £45+VAT
 High Season: £52+VAT

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Corporate Events



Riverside

Rooms and Capacity **Riverside**
 Cabaret: 75-100
 Cocktail: 75-250

Timings 7pm-10pm

Inclusions

- Dedicated event planner
- Space hire from 7pm-10pm
- Arrival drink (prosecco/bottled beer)
- 3 Canapés per guest
- Pay bar
- Exclusive use of furnished outdoor terrace
- AV available

*Projector & screen
 PA - 2 handheld mics
 Events Wi-Fi*

- Crockery, glassware, white tablecloths
- Furniture

Pricing

| | Jan - Mar | Apr - Aug | Sept - Nov | Dec |
|-----------|---------------|---------------|---------------|---------------|
| Mon - Fri | £30+VAT pp | £36+VAT pp | £48+VAT pp | £48+VAT pp |
| Sat - Sun | £30+VAT pp | £36+VAT pp | £36+VAT pp | £36+VAT pp |

Networking Package

Food & Drink

Arrival drink
 Glass of prosecco or bottled beer

Canapés
 Grilled courgette & red pepper hummus, pomegranate, coriander, on mini flatbread

Toasted melba bread, beetroot, baba ganoush, topped with crispy onion

Goat's cheese & onion mini tart with marmalade & fresh dill

Bite-size pork belly skewers with spicy ajvar sauce

Smoked sea trout & cream cheese on rye bread

Smoked mackerel, paté & pickled cucumber on melba toast

Valencian fire-spiced chicken with honey and tomato salsa

Mini chicken empanada with guacamole

**Food and drink upgrade packages are also available, contact your event planner for details.*

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Corporate Events



Baltic Kitchen

Networking Package

Rooms and Capacity

Baltic Kitchen
Cocktail: 50-100

Timings

7pm-10pm

Inclusions

- Dedicated event planner
- Space hire from 7pm-10pm
- Arrival drink (prosecco/bottled beer)
- 3 Canapés per guest
- Pay bar
- Exclusive use of furnished outdoor terrace
- AV available
- Projector & screen*
- PA - 2 handheld mics*
- Events Wi-Fi*
- Crockery, glassware, white tablecloths
- Furniture

Pricing

| | Jan - Mar | Apr - Aug | Sept - Nov | Dec |
|-----------|---------------|---------------|---------------|---------------|
| Mon - Fri | £30+VAT pp | £36+VAT pp | £48+VAT pp | £48+VAT pp |
| Sat - Sun | £30+VAT pp | £36+VAT pp | £36+VAT pp | £36+VAT pp |

Food & Drink

Arrival drink

Glass of prosecco or bottled beer

Canapés

Grilled courgette & red pepper hummus, pomegranate, coriander, on mini flatbread

Toasted melba bread, beetroot, baba ganoush, topped with crispy onion

Goat's cheese & onion mini tart with marmalade & fresh dill

Bite-size pork belly skewers with spicy ajvar sauce

Smoked sea trout & cream cheese on rye bread

Smoked mackerel, paté & pickled cucumber on melba toast

Valencian fire-spiced chicken with honey and tomato salsa

Mini chicken empanada with guacamole

**Food and drink upgrade packages are also available, contact your event planner for details.*

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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

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Corporate Events



Level 5

Networking Package

Rooms and Capacity **Level 5**
Cocktail: 50-100

Timings 7pm-10pm

- Inclusions**
- Dedicated event planner
 - Space hire from 7pm-10pm
 - Arrival drink (prosecco/bottled beer)
 - 3 Canapés per guest
 - Pop up bar
 - Exclusive use of furnished outdoor terrace
 - Crockery, glassware, white tablecloths
 - Furniture

Pricing £48+VAT pp

Food & Drink

Arrival drink
Glass of prosecco or bottled beer

Canapés
Grilled courgette & red pepper hummus, pomegranate, coriander, on mini flatbread

Toasted melba bread, beetroot, baba ganoush, topped with crispy onion

Goat's cheese & onion mini tart with marmalade & fresh dill

Bite-size pork belly skewers with spicy ajvar sauce

Smoked sea trout & cream cheese on rye bread

Smoked mackerel, paté & pickled cucumber on melba toast

Valencian fire-spiced chicken with honey and tomato salsa

Mini chicken empanada with guacamole

**Food and drink upgrade packages are also available, contact your event planner for details.*

Enquiries & Bookings

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Deposit

A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.

Weddings

Floral Director

Adam Wilson Holmes

Florists

Alison Armstrong

Kirsty Emery

Louise Ackroyd

Michelle Graham

Rebecca Greener

Event styling

AG Events

Coco Luminaire

Dress

Poppy Bridal

Suit

Affleck & Moffat

Weddings



Bottom: Photo by Becky Payne Photography

Gallery

Guest Numbers

Daytime Guests
50-150

Evening Guests
75-250

Event Spaces

Ceremony
Level 1 - Gallery

Post-Ceremony Reception
Level 1 - Atrium

Wedding Breakfast
Level 1 - Gallery
or
SIX Rooftop (up to 80 guests)

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

Wedding Package

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 |
|-------------------------|-----------|------------|-----------|------|
| Mon-Thu | Low | Mid | Low | Mid |
| Fri-Sun & Bank Holidays | Mid | High | Mid | High |

| | Low Season | Mid Season | High Season |
|---------------------------|------------|------------|-------------|
| With Ceremony | £130pp | £140pp | £150pp |
| Without Ceremony | £125pp | £135pp | £145pp |
| Additional Evening Guests | £25pp | £25pp | £25pp |

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.

Weddings



Balcony

Wedding Package

Guest Numbers

Daytime Guests
10-39

Evening Guests
75-250

Event Spaces

Ceremony
Level 5 - Viewing Box

Post-Ceremony Reception
Level 5 - Balcony

Wedding Breakfast
Level 5 - Viewing Box

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

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 |
|-------------------------|-----------|------------|-----------|------|
| Mon-Thu | Low | Mid | Low | Mid |
| Fri-Sun & Bank Holidays | Mid | High | Mid | High |

| | Low Season | Mid Season | High Season |
|---------------------------|------------|------------|-------------|
| With Ceremony | £130pp | £140pp | £150pp |
| Without Ceremony | £125pp | £135pp | £145pp |
| Additional Evening Guests | £25pp | £25pp | £25pp |

Enquiries & Bookings

To find out more about Baltic's dining packages and organise a viewing, please contact our team on [hires@balticmill.com](mailto: 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.



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.

Weddings



COOK HOUSE



Cook House Sample Menu

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

Mains

- Chicken, asparagus, wild garlic & tarragon pie
- Slow roast goat shoulder with creme fraiche, dijon, peas & mint
- Whole roast celeriac with crème fraîche, dukkah, dill oil & capers

Served with a selection of seasonal side dishes and condiments.

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

Weddings



URY Sample Menu

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

Meetings



Meetings



Level 5

Exclusive Meeting Room Package

Rooms and Capacity

Level 5 Viewing Box
U-Shape: 20
Boardroom: 25
Theatre Style: 30

Pricing

Half-day Room Hire
£850+VAT

Full-day Room Hire
£1450+VAT

Full-day Catering Package
£21+VAT pp

Minimum 15 guests

Timings

Only available on Mondays & Tuesdays

Full-day
9am arrival – 5.30pm departure

Half-day
9am–1pm / 1pm – 5pm

Enquiries & Bookings

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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.

Inclusions

- Dedicated event planner
- Space hire from 9am–5.30pm
- Audio visual:

*LED plasma screen
1 x flipchart & markers
Events Wi-Fi*

- Crockery, glassware
- Furniture

**Food and drink upgrade packages are also available, contact your event planner for details.*

Payment

A payment of £500 is required to secure your booking.

Meetings



Level 1

Meeting Room Package

Rooms and Capacity

Level 1 meeting room
U-shape: 20
Boardroom: 25
Theatre style: 30

Pricing

Half-day Room Hire
£300+VAT

Full-day Room Hire
£500+VAT

Timings

Full-day
9am arrival-5.30pm departure

Half-day
9am-1pm / 1pm-5pm

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Inclusions

- Dedicated event planner
 - Space hire from 9am-5.30pm
 - Self-serve tea & coffee station
 - Audio visual:
 - LED plasma screen*
 - 1 x flipchart & markers*
 - Events Wi-Fi*
 - Crockery, glassware, white tablecloths
 - Furniture
- *Food and drink upgrade packages are also available, contact your event planner for details.*

Payment

We require full upfront payment to secure your booking.

Social Events



Social Events



Riverside

Evening Party Package

Guest Numbers 75-250

Event Spaces **Baltic Riverside**
Available from 7.30pm daily

Food & Drink **Sample Street Food Menu**

Savoury dishes

Thai style vegetables & tofu green curry with rice

Classic fish & chips with lemon & tartar sauce

Lamb in Moroccan style tagine with hot couscous salad

Sicilian style meatballs in spiced tomato sauce with tagliatelle pasta

Sliders & french fries : cheeseburger / lamb burger / sweet potato burger

Sweet dishes

Soft cheesecake, strawberry compôte, white chocolate crumble

Sticky toffee pudding, hot butterscotch, crispy cocoa

Dark chocolate mousse, raspberries, hokey pokey

- Inclusions**
- Room hire (7.30pm-1am)
 - Street food buffet
 - Welcome drink (bottled beer)
 - Pay bar
 - Dedicated event planner
 - Cutlery, crockery, glassware
 - White linen, tables & chairs

Pricing The price is determined by the date of your party, which corresponds to a seasonal tariff.

| | Jan - Mar | Apr - Sept | Oct - Nov | Dec |
|-------------------------|-----------|------------|-----------|--------|
| Mon-Thu | £36 pp | £40 pp | £36 pp | £40 pp |
| Fri-Sun & Bank Holidays | £40 pp | £48 pp | £40 pp | £48 pp |

Upgrade to BBQ Menu for £5pp
Upgrade to Feasting Buffet Menu for £10pp
Upgrade to Ury Asian Banquet for £12pp

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Deposit A payment of £1000 is required to secure your booking.

Social Events



Baltic Kitchen

Evening Party Package

Guest Numbers 75-250

Event Spaces **Baltic Riverside**
Available from 7.30pm daily

Food & Drink **Sample Street Food Menu**

Savoury dishes

Thai style vegetables & tofu green curry with rice

Classic fish & chips with lemon & tartar sauce

Lamb in Moroccan style tagine with hot couscous salad

Sicilian style meatballs in spiced tomato sauce with tagliatelle pasta

Sliders & french fries : cheeseburger / lamb burger / sweet potato burger

Sweet dishes

Soft cheesecake, strawberry compôte, white chocolate crumble

Sticky toffee pudding, hot butterscotch, crispy cocoa

Dark chocolate mousse, raspberries, hokey pokey

- Inclusions**
- Room hire (7.30pm-1am)
 - Street food buffet
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Co-Working



Co-Working



Flexible, modern workspaces designed for creatives.

Pick a plan that suits you...

| Plan | Flexible Office Space | Plan | Fixed Desk |
|-------------------|---|---------------------------------|--|
| Inclusions | <ul style="list-style-type: none"> - Secure Wi-Fi, printer, scanner, and photocopier - Bike storage, locker space, shower and shared kitchen facilities - Invitations to Baltic exhibition previews, talks and tours - Mail collection and forwarding - Discounted venue and project space bookings for events - Discounted cafe and shop rates - Access to shared Co-Baltic lounge for networking, relaxing and taking in the views | Inclusions | <ul style="list-style-type: none"> - Fixed desk with scalable storage solution - Access to video call pod - Secure Wi-Fi, printer, scanner, and photocopier - Bike storage, locker space, shower and shared kitchen facilities - Invitations to Baltic exhibition previews, talks and tours - Mail collection and forwarding - Discounted venue and project space bookings for events - Discounted cafe and shop rates - Access to shared Co-Baltic lounge for networking, relaxing and taking in the views |
| Pricing | £120/month +VAT Monday-Friday 7am-7pm | Pricing | £220/month +VAT Monday-Friday 7am-7pm |
| | | Enquiries & Bookings | To find out more about Co-Baltic and organise a viewing, please contact our team on hires@balticmill.com stating which package you are interested in. |

Besides working, recharge your batteries and free your mind browsing our free entry exhibitions or the panoramic cityscape views.

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

baltic.art/hires
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