

BALTIC

baltic.art/hires
hires@balticmill.com

Corporate Events
Weddings
Meetings
Social Events
Co-working
Campaigns & Display

Hires

Go Bold. Go Baltic.

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

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
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- 37 Social Events
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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
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	
£52+VAT pp		£60+VAT pp	

Upgrade to Mediterranean Lunch Menu
£3+VAT pp

Upgrade to Feasting Buffet Lunch Menu
£10+VAT pp

Upgrade to Hot Breakfast Rolls
£3.50+VAT pp

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 per event day 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
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	
£45+VAT pp		£50+VAT pp	

Upgrade to Mediterranean Lunch Menu
£3+VAT pp

Upgrade to Feasting Buffet Lunch Menu
£10+VAT pp

Upgrade to Hot Breakfast Rolls
£3.50+VAT pp

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Corporate Events



Riverside

Networking Package

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

Mon-Fri	£40+VAT pp
Sat-Sun	£30+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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Deposit
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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 seating area
- AV available
 - Plasma screen*
 - PA & mic*
 - Events Wi-Fi*
- Crockery, glassware, white tablecloths
- Furniture

Pricing

Mon-Fri	£40+VAT pp
Sat-Sun	£30+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

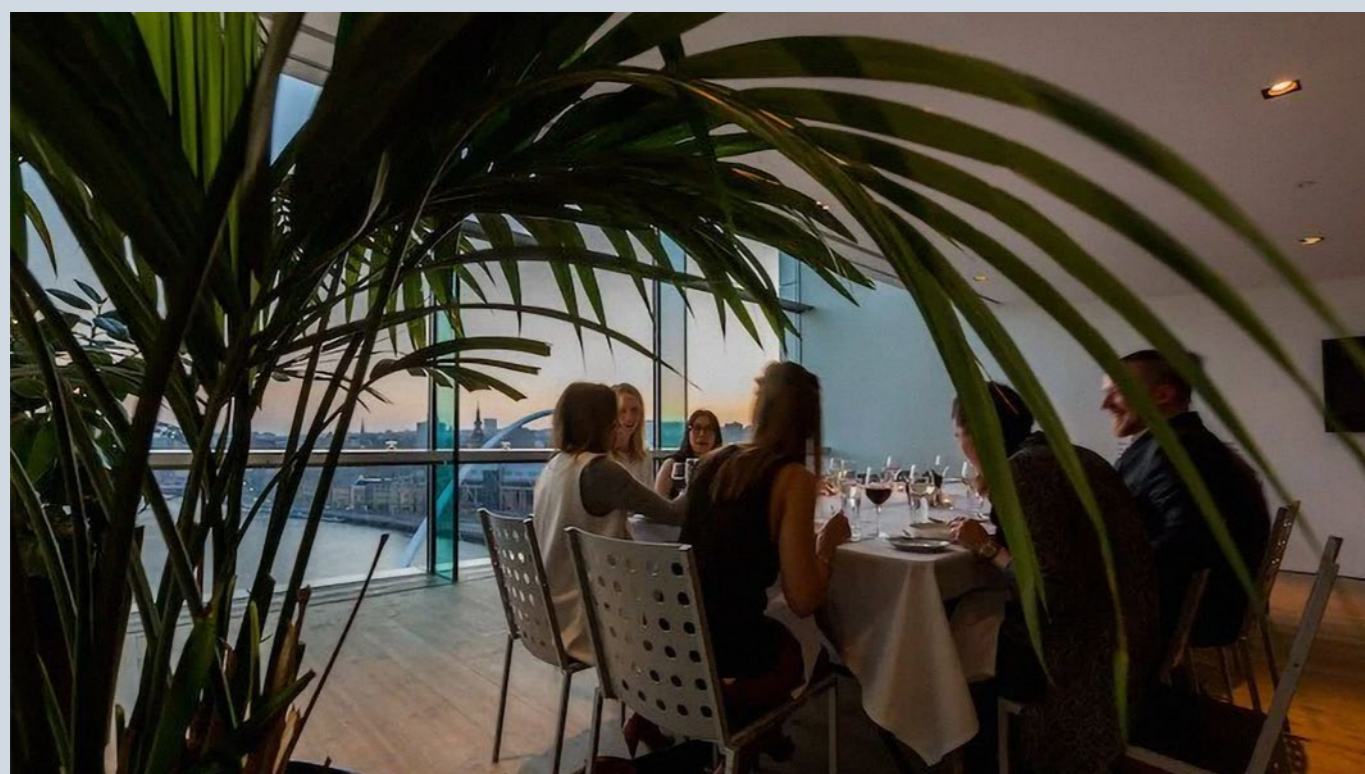
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Deposit

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Corporate Events



Level 5

Rooms and Capacity **Level 5**
Cocktail: 25-60

Timings 7pm-10pm

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

Pricing £40+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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Deposit A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.



Weddings



Top: DS Photography
Bottom: GASP 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 100 guests)
Party
Baltic Riverside

Food & Drink
This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
Wedding Breakfast
3-course menu by SIX
 Two Glasses of house wine
 Prosecco toast
 Mineral water

Upgrade to Cook House £10pp
Upgrade to SIX Tasting Menu £10pp
Upgrade to URY £10pp

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 & your choice of caterer.

	Mon-Thu	Fri-Sun & Bank Holidays
With Ceremony	£150pp	£160pp
Without Ceremony	£140pp	£150pp
Additional Evening Guests	£25pp	£25pp

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.
 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
3-course menu by SIX

Two Glasses of house wine

Prosecco toast

Mineral water

Upgrade to Cook House £10pp
Upgrade to SIX Tasting Menu £10pp
Upgrade to URY £10pp

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 & your choice of caterer.

	Mon-Thu	Fri-Sun & Bank Holidays
With Ceremony	£150pp	£160pp
Without Ceremony	£140pp	£150pp
Additional Evening Guests	£25pp	£25pp

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.

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



Twilight

Guest Numbers

Daytime Guests
15-175

Evening Guests
75-250

Event Spaces

Ceremony
Level 1 - Gallery
or
Level 5 - Viewing Box

Post-Ceremony Reception
Level 1 - Atrium

Party
Baltic Riverside

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
Add canapés for +£12pp

Party
Feasting buffet
Add welcome drink for +£7pp

Wedding Package

Pricing

The price is determined by the day of the week and the number of guests for each part of the day.

	Mon-Thu	Fri-Sun & Bank Holidays
Ceremony Guests	£75pp	£80pp
Additional Evening Guests	£45pp	£45pp

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).

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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.

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.

Three Course Wedding Breakfast

Chicken Liver & Port Parfait, Truffle Butter,
Thyme Brioche, Fig Chutney

Seafood Thermidor Tartelette, Soft Herb
Salad, Grain Mustard

Slow Roast Tomato & Tarragon Soup,
Roast Garlic Arancini (vg)

Slow Cooked Sirloin of Beef, Triple Cooked
Chips, Kampot Peppercorn Sauce

Steamed Cornish Plaice, Dashi Butter Sauce,
Fragrant Greens, Sweet Potato

Mushroom & Celeriac Pithivier, Truffle Puree,
Crispy Potato (vg)

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

Single Origin Chocolate Cremeux,
Black Cherry & Sea Salt (vg)

Tahitian Vanilla & Tahini Creme Brulee,
Sesame Snap (v)

Tasting Menu | Land & Sea

Snacks

Selection of Seasonal Snacks

Bread

Warm Milk Bread, Roast Chestnut Butter

Crab

Dorset Crab, Shellfish Custard,
Horseradish, Almond

Beef

Fillet of Dexter Beef, Foie Royale Nugget,
Roasted Onions

Banana

Banoffee Split, Hazelnut Crème Diplomate

Petit Fours

Selection of Handmade Petit Fours

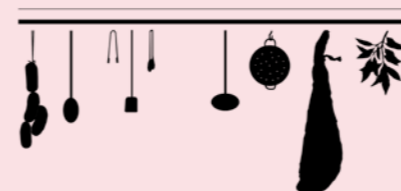
Plant based menu also available.

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

Weddings



COOK HOUSE



Cook House Sample Menu

Upgrade
Menu
Option

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

Upgrade
Menu
Option

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

Timings

Only available on Mondays & Tuesdays

Full-day
9am arrival – 5.30pm departure

Half-day
9am–1pm / 1pm – 5pm

Inclusions

- Dedicated event planner
- Space hire from 9am–5.30pm
- Audio visual:
 - LED plasma screen*
 - 1x flipchart & markers*
 - Events Wi-Fi*
- Crockery, glassware
- Furniture

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

Pricing

Half-day Room Hire
£850+VAT

Full-day Room Hire
£1450+VAT

Full-day Catering Package
£21+VAT pp

Minimum 15 guests

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.

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

Full-day Room Hire
£500+VAT

Timings

Full-day
9am arrival–5.30pm departure

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
- 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 orzo pasta

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

Drinks
Glass of house wine

Bottled beer

Inclusions

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

Pricing The price is determined by the day of the week.

Mon-Thu	£38+VAT pp
Fri-Sun	£45+VAT pp

Upgrade to BBQ Menu for £5pp
Upgrade to Feasting Buffet Menu for £10pp
Upgrade to Ury Asian Banquet for £12pp
Add desert for £7.50pp

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Social Events



Baltic Kitchen

Evening Party Package

Guest Numbers 50-100

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 orzo pasta

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

Drinks

Glass of house wine

Bottled beer

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

Pricing The price is determined by the day of the week.

Mon-Thu	£38+VAT pp
Fri-Sun	£45+VAT pp

Upgrade to BBQ Menu for £5pp
Upgrade to Feasting Buffet Menu for £10pp
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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.

Campaigns & Display



Campaigns & Display



North Face Wall

Banner Package

Elevate your company profile to new heights on Baltic's North face exterior wall. Baltic is an iconic landmark building, centrally located and visible to all on the Newcastle Gateshead Quayside. The perfect canvas for your creative visuals, with all eyes on your brand.

Dimensions 14.6m (w) x 18.25m (h)

Inclusions - Install
- Deinstall

Seasons Mid Sep–End of Feb

Pricing Prices vary, please contact [hires@baltic.art](mailto: hires@baltic.art) to enquire.

Enquiries & Bookings To find out more about Baltic's banner packages, pricing and availability, please contact our team on [hires@baltic.art](mailto: hires@baltic.art).

Once we have confirmed availability of your chosen dates, 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.

Campaigns & Display



North Face Wall

Projection Package

Bring your story to life on Baltic building on our North face. Baltic is an iconic landmark building, centrally located and visible to all on the NewcastleGateshead Quayside.

The North face of the building can be projected onto to shine a high impact spotlight onto your brand in a striking and immersive way. Whether it's part of a regional or national campaign, combined with an event hire or launching a new initiative, we have a top tier prime location for it.

Dimensions 14.6m (w) x 18.25m (h)

Inclusions

- Set up
- Tech Equipment
- Take down

Seasons Year-round

Pricing Prices vary, please contact hires@baltic.art to enquire.

Enquiries & Bookings To find out more about Baltic's projection packages, pricing and availability, please contact our team on hires@baltic.art.

Once we have confirmed availability of your chosen dates, 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.

Campaigns & Display



North Face Wall

Lightshow Package

Bring your story to life on Baltic building on our North face. Baltic is an iconic landmark building, centrally located and visible to all on the Newcastle Gateshead Quayside.

We can offer the North face of the building for laser light shows and full projection mapping to suit an interactive and immersive experience on the Quayside.

Dimensions 14.6m (w) x 18.25m (h)

Inclusions

- Set up
- Take down

Seasons Mid Sep-End of Feb

Pricing Prices vary, please contact hires@baltic.art to enquire.

Enquiries & Bookings To find out more about Baltic's projection packages, pricing and availability, please contact our team on hires@baltic.art.

Once we have confirmed availability of your chosen dates, 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.

Can't see what you're looking for?
Email [hires@baltic.art](mailto: hires@baltic.art) and the team can
create a bespoke package just for you.

Please note, prices are for the period
1 April 2025 – 31 March 2026 and quotes
are valid for 2 weeks. Baltic reserves the
right to increase prices at anytime in the
year in line with inflation.

baltic.art/hires
hires@balticmill.com

BALTIC