BALTIC

Corporate Events
Weddings
Meetings
Social Events
Co-working









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

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

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

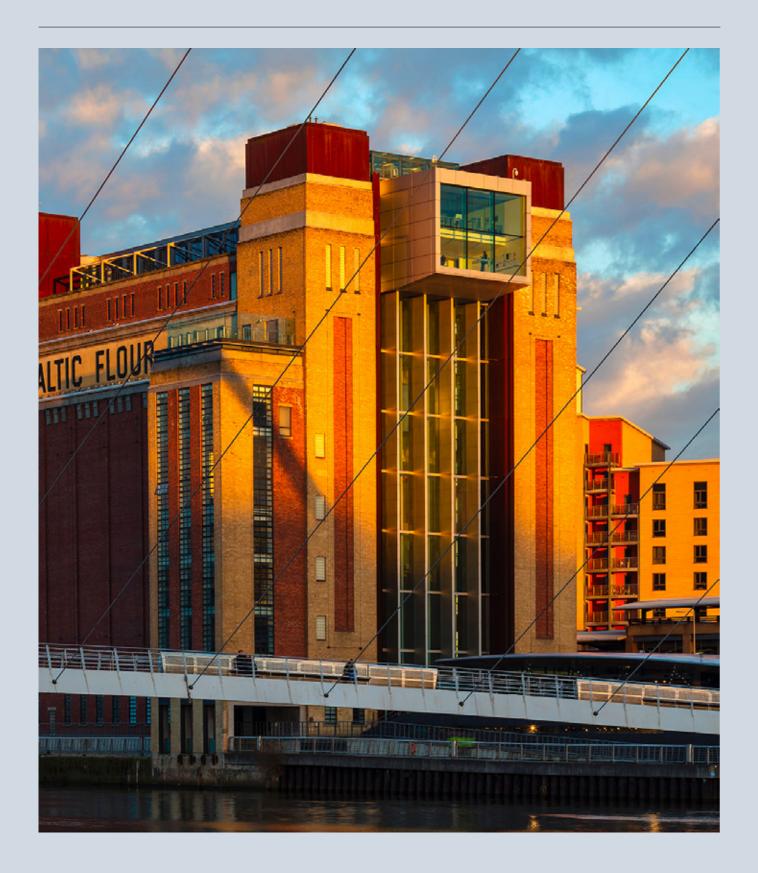
To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@balticmill.com.

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.

7 Homemade chocolate chip cookies 8



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	Apr	Jul	Sept
-Mar	-Jun	-Aug	-Dec
Low	High	Low	High
Season	Season	Season	Seasor

Low	High
Season	Season
£40+VAT pp	£45+VAT pp
£40+VAT pp	£ +υ⊤vAipp

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

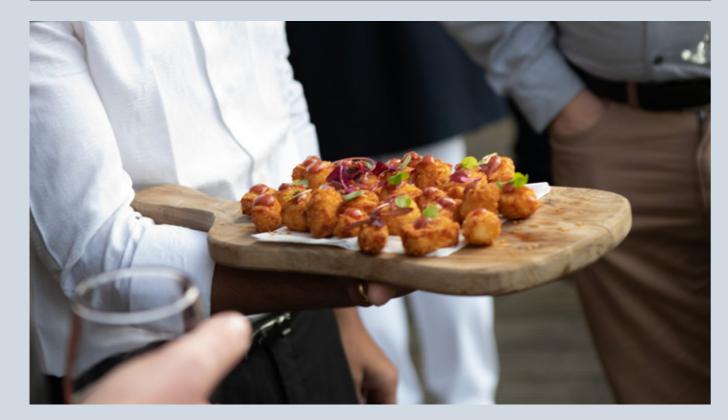
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Riverside

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

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.

Pricing

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

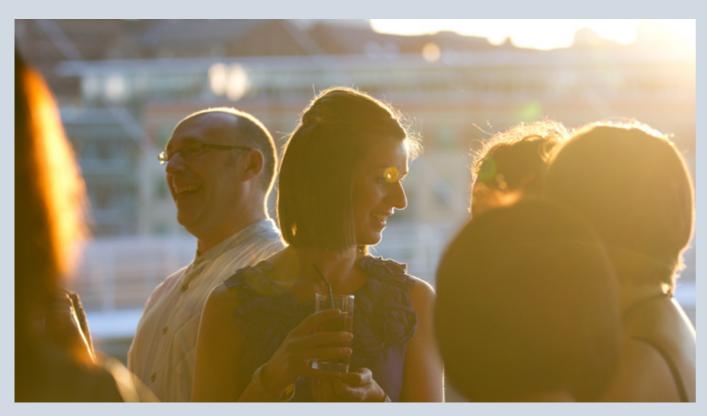
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Baltic Kitchen

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

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.

Pricing

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

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Deposit

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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

Food & Drink

Arrival drink

Glass of prosecco or bottled beer

Canapés

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

flatbread

ajvar sauce

on rye bread

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

Smoked sea trout & cream cheese

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.

Pricing

£48+VAT pp

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.







Gallery

Wedding Package

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

Level I - Gallel

SIX Rooftop (up to 80 guests)

Party

Baltic Riverside

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

Post-Ceremony Reception

 ${\it Glass\,of\,prosecco}$

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

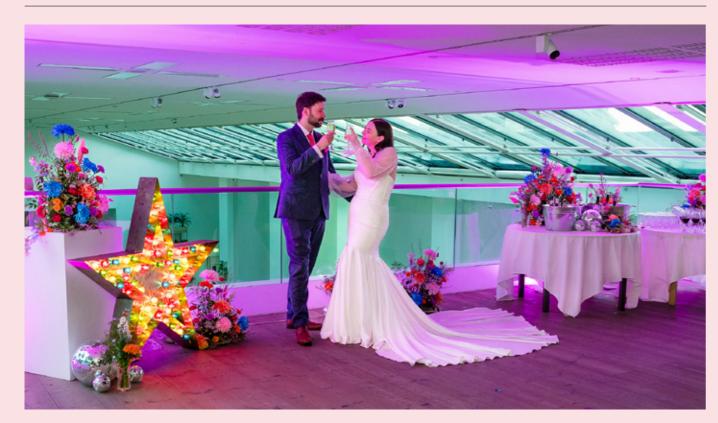
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Deposit

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.





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

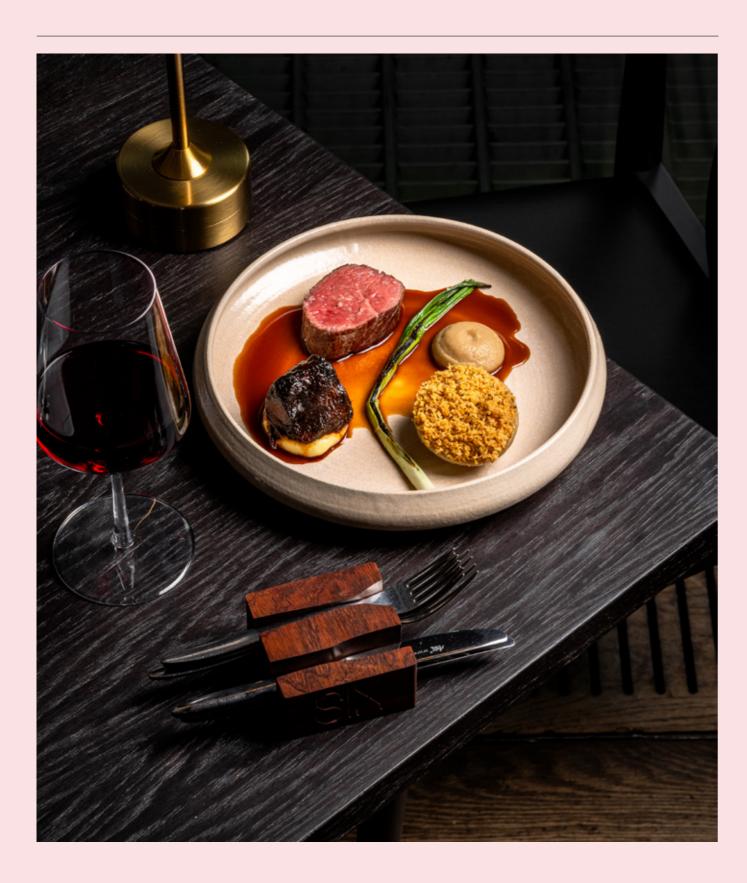
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Deposit

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.





SIX Sample Menu

24

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

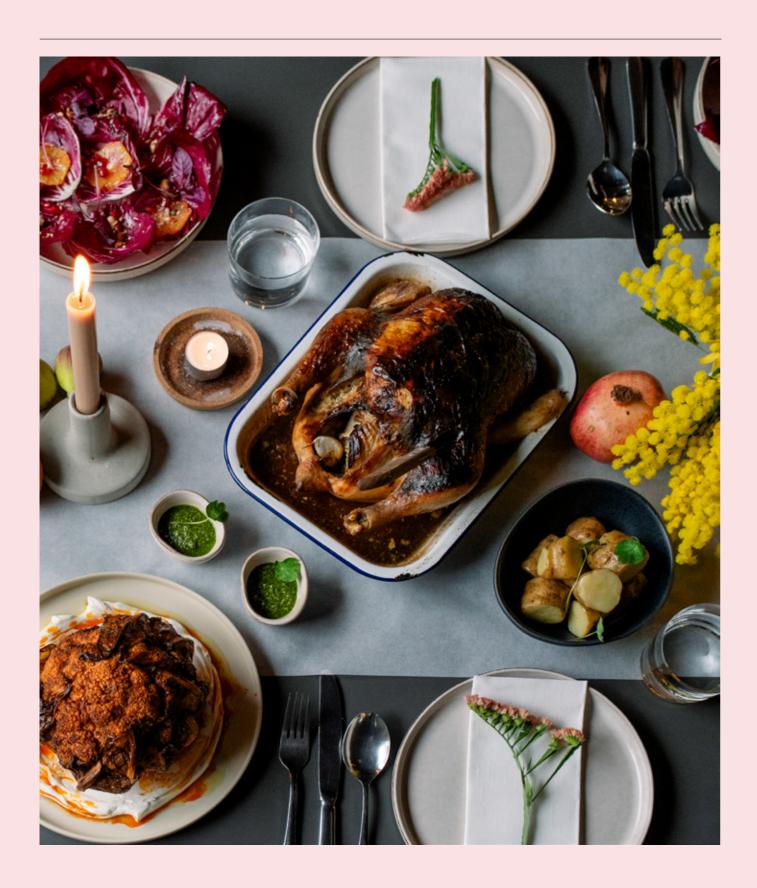
Carrot Cake

Mango, pineapple, coconut, latte gelato

Petit Fours

Selection of handmade petit fours

25





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

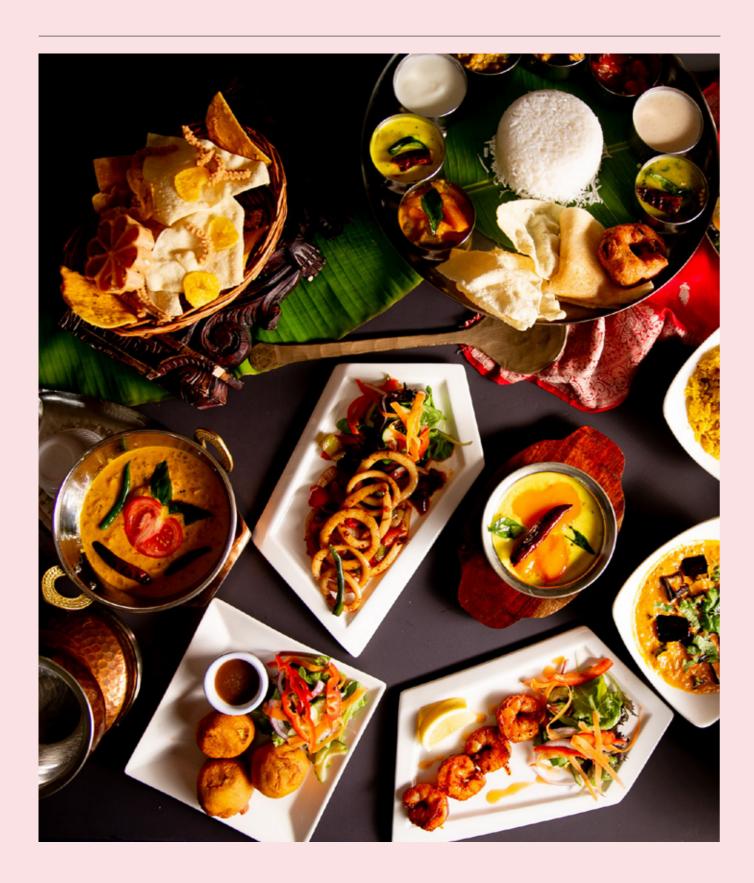
Served with a selection of seasonal side dishes and condiments.

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





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

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

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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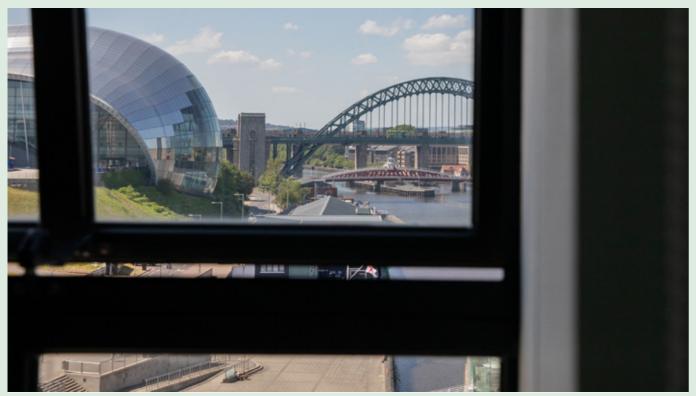
14 day period.

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

Timings

Full-day

9am arrival-5.30pm departure

Half-day

9am-1pm/1pm-5pm

Inclusions

- Dedicated event planner
- Space hire from 9am-5.30pm
- Self-serve tea & coffee station
- Audio visual:

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

- Crockery, glassware, white tablecloths
- Furniture

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

Pricing

Half-day Room Hire

£300+VAT

Full-day Room Hire £500+VAT

Enquiries & Bookings

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Payment

We require full upfront payment to secure your booking.



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

Enquiries & Bookings

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Deposit

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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
- Welcome drink (bottled beer)
- Pay bar
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- Cutlery, crockery, glassware
- White linen, tables & chairs

Pricing

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Deposit

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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	- Secure Wi-Fi, printer, scanner, and photocopier	Inclusions	- Fixed desk with scalable storage solution
	 Bike storage, locker space, shower and shared kitchen facilities 		Access to video call podSecure Wi-Fi, printer, scanner,
	 Invitations to Baltic exhibition previews, talks and tours 		and photocopier - Bike storage, locker space, shower
	 Mail collection and forwarding Discounted venue and project space bookings for events 		and shared kitchen facilities - Invitations to Baltic exhibition previews, talks and tours
	- Discounted cafe and shop rates		- Mail collection and forwarding
	 Access to shared Co-Baltic lounge for networking, relaxing and taking 		 Discounted venue and project space bookings for events
	in the views		- 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 hires@balticmill.com

