

BALTIC

baltic.art/hires
hires@baltic.art

**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 and iconic building.

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.

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Campaigns & Display

Corporate Events



Corporate Events



Level 1

Conference / Day Delegate Package

Rooms and Capacity

Level 1 Main Auditorium
Cabaret: 75-160
Theatrestyle: 75-300

Cinema
Theatrestyle: 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@baltic.art.

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.*

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

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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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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

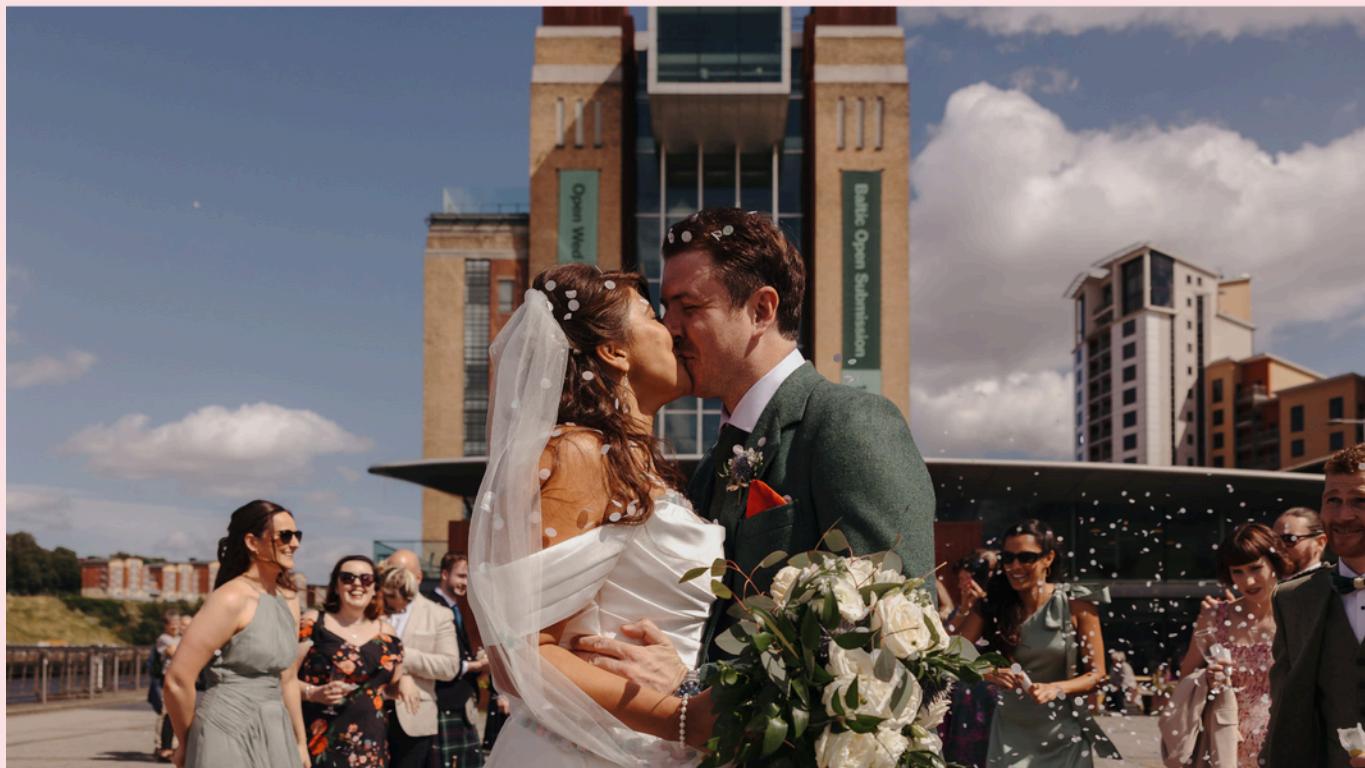
Networking Package

Rooms and Capacity	Level 5 Cocktail: 25-60	Food & Drink	Arrival drink Glass of prosecco or bottled beer
Timings	7pm-10pm	Canapés	Grilled courgette & red pepper hummus, pomegranate, coriander, on mini flatbread
Inclusions	<ul style="list-style-type: none">- 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	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	
Pricing	£40+VAT pp	Enquiries & Bookings	<p>* Food and drink upgrade packages are also available, contact your event planner for details.</p> <p>To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art.</p> <p>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.</p>
Deposit	A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.		

Weddings



Weddings



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 or SIX Rooftop (up to 100 guests)
	Party Baltic Riverside

Food & Drink	<p>This package includes the following for each guest:</p> <p>Post-Ceremony Reception Glass of prosecco</p> <p>Wedding Breakfast 3-course menu by SIX</p> <p>Two glasses of house wine</p> <p>Prosecco toast</p> <p>Mineral water</p> <p><i>Upgrade to Cook House £10pp</i> <i>Upgrade to SIX Tasting Menu £10pp</i> <i>Upgrade to URY £10pp</i></p> <p>Party Streetfood buffet <i>Upgrade to BBQ menu for +£5pp</i> <i>Upgrade to feasting buffet menu for £10pp</i></p>
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Pricing	The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, the number of additional evening-only guests and your choice of caterer.	
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	Mon-Thu	Fri-Sun & Bank Holidays
With Ceremony	£150pp	£160pp
Without Ceremony	£140pp	£150pp
Additional Evening Guests	£25pp	£25pp

Enquiries & Bookings	To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art .
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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.
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A full list of recommended suppliers is available on confirmation of your booking.
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Weddings



Balcony

Wedding Package

Guest Numbers	Daytime Guests 10 - 39 Evening Guests 75 - 250	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.
Event Spaces	Ceremony Level 5 - Viewing Box Post-Ceremony Reception Level 5 - Balcony Wedding Breakfast Level 5 - Viewing Box	Mon-Thu With Ceremony £150pp Without Ceremony £140pp Additional Evening Guests £25pp
	Party Baltic Riverside	Fri-Sun & Bank Holidays £160pp £150pp £25pp
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	Enquiries & Bookings To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art . 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.
	Party Streetfood buffet Upgrade to BBQ menu for +£5pp Upgrade to feasting buffet menu for £10pp	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



Rooftop

Wedding Package

Guest Numbers	Daytime Guests 50-100
	Evening Guests 75 - 250

Event Spaces	Ceremony SIX - Rooftop Post-Ceremony Reception Level 1 - Atrium Wedding Breakfast SIX - Rooftop
	Party Baltic Riverside

Food & Drink	This package includes the following for each guest:
	Post-Ceremony Reception Glass of prosecco
	Wedding Breakfast 3-coursemenu bySIX
	Two Glasses of house wine
	Prosecco toast
	Mineral water
	<i>Upgrade to SIX Tasting Menu £10pp</i>

Party	Streetfood buffet
	<i>Upgrade to BBQ menu for +£5pp</i>
	<i>Upgrade to feasting buffet menu for £10pp</i>

Pricing	The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, the number of additional evening-only guests and your choice of caterer.	
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	Mon-Thu	Fri-Sun & Bank Holidays
With Ceremony	£150pp	£160pp
Without Ceremony	£140pp	£150pp
Additional Evening Guests	£25pp	£25pp

Enquiries & Bookings	To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art .
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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.
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A full list of recommended suppliers is available on confirmation of your booking.

Weddings



Twilight

Wedding Package

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

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
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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



SIX

SIX
Sample Menu

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

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

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Single Origin Chocolate Cremeux, Black Cherry & Sea Salt

Tahitian Vanilla & Tahini Crème Brûlée, Sesame Snap

Tasting Menu
Land & Sea

Upgrade
Menu
Option

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 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 buttermasala
- Dal makhani
- Vegetable jalfrezi
- Old Delhi butter chicken
- Hot garlic kingfish curry

- Rice & bread
- Vegetable biryani
- Malabar paratha
- Thattu Dosa

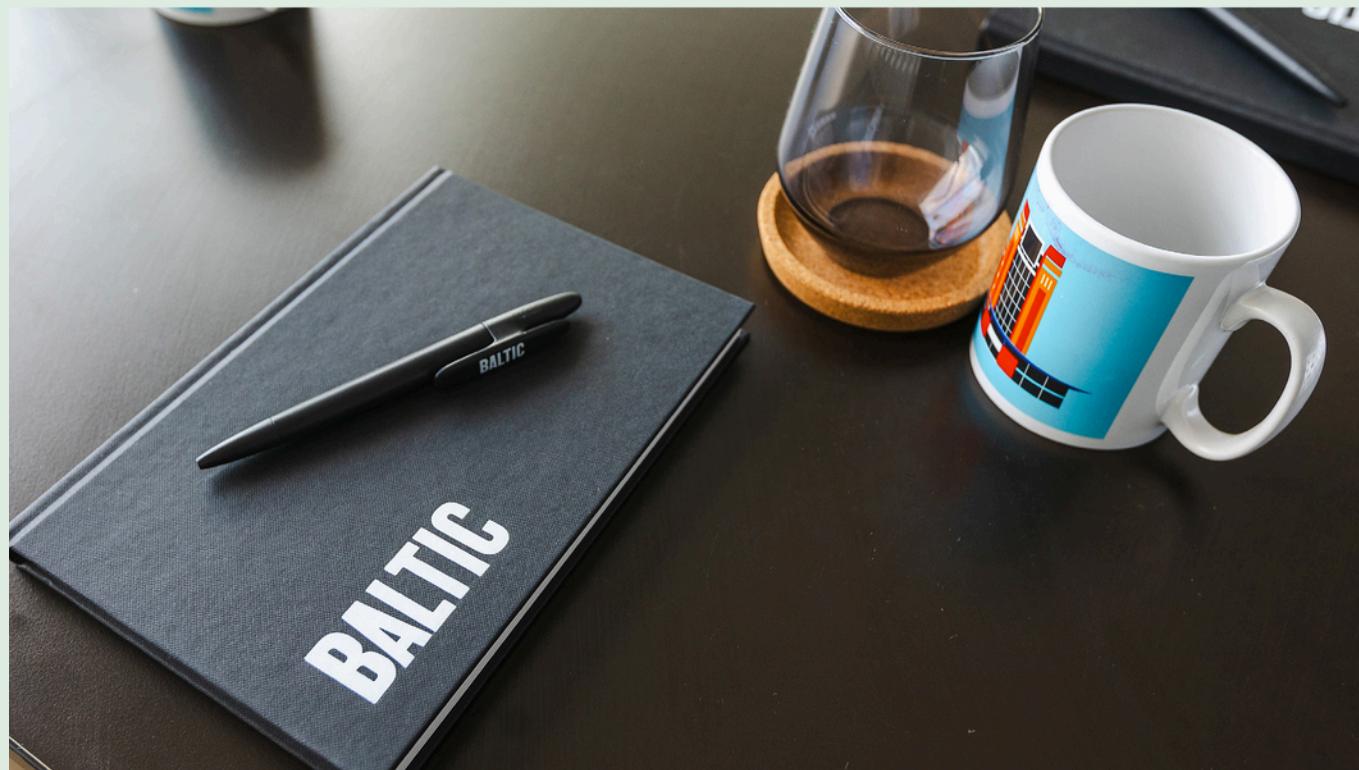
Dessert

- 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

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

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

Timings

Full-day
9am arrival–5.30pm departure

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

Full-day Room Hire
£500+VAT

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

We require full upfront payment to secure your booking.

Social Events



Social Events

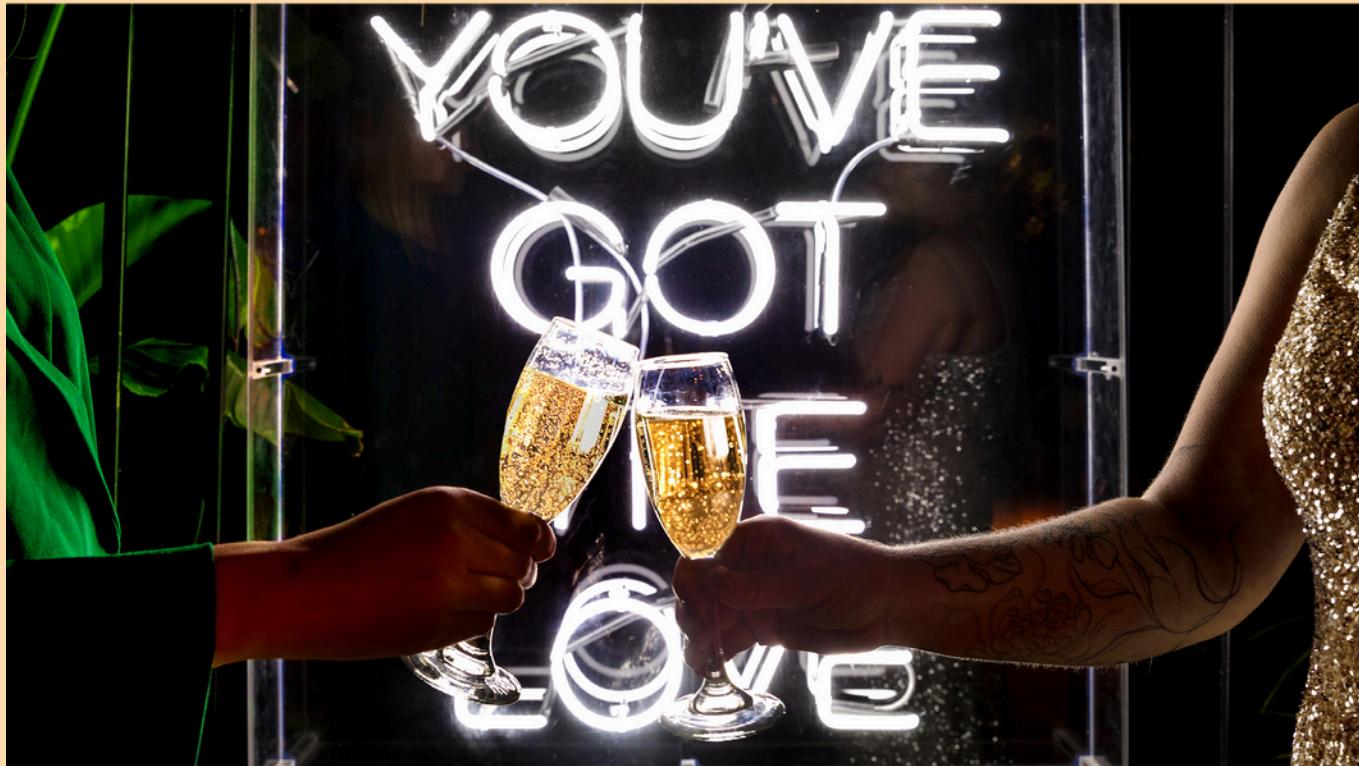


Riverside

Evening Party Package

Guest Numbers	75 – 250	Inclusions	<ul style="list-style-type: none">Room hire (7.30pm-1am)Street food buffetWelcome drinkPay barDedicated event plannerCutlery, crockery, glasswareWhite linen, tables & chairs
Event Spaces	BalticRiverside Available from 7.30pm daily	Pricing	The price is determined by the day of the week.
Food & Drink	Sample Street Food Menu Savoury Dishes Classic fish & chips, lemon and tartare sauce Sliders & French fries: Cheeseburger OR lamb burger OR sweet potato Creamy mac & cheese with Crispy boneless fried chicken pieces Bánh mì: Sticky jackfruit OR Vietnamese beef Drinks Glass of house wine Bottled beer	Mon-Thu	£38 pp
			Fri- Sun £45 pp
<i>Upgrade to BBQ Menu for £5pp Upgrade to Feasting Buffet Menu for £10pp Upgrade to Ury Asian Banquet for £12pp Add dessert for £7.50pp</i>			
Enquiries & Bookings	To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art . 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.		

Social Events



Baltic Kitchen

Evening Party Package

Guest Numbers	50-100	Inclusions	- Room hire (7.30pm-1am) - Street food buffet - Welcome drink - Pay bar - Dedicated event planner - Cutlery, crockery, glassware - White linen, tables & chairs
Event Spaces	BalticRiverside Available from 7.30pm daily	Pricing	The price is determined by the day of the week.
Food & Drink	Sample Street Food Menu Savoury Dishes Classic fish & chips, lemon and tartare sauce Sliders & French fries: Cheeseburger OR lamb burger OR sweet potato Creamy mac & cheese with Crispy boneless fried chicken pieces Bánh mì: Sticky jackfruit OR Vietnamese beef Drinks Glass of house wine Bottled beer	Mon- Thu	£38 pp
Upgrades Upgrade to BBQ Menu for £5pp Upgrade to Feasting Buffet Menu for £10pp Upgrade to Ury Asian Banquet for £12pp Add dessert for £7.50pp			Fri- Sun
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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 NewcastleGateshead Quayside. The perfect canvas for your creative visuals, with all eyes on your brand.

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

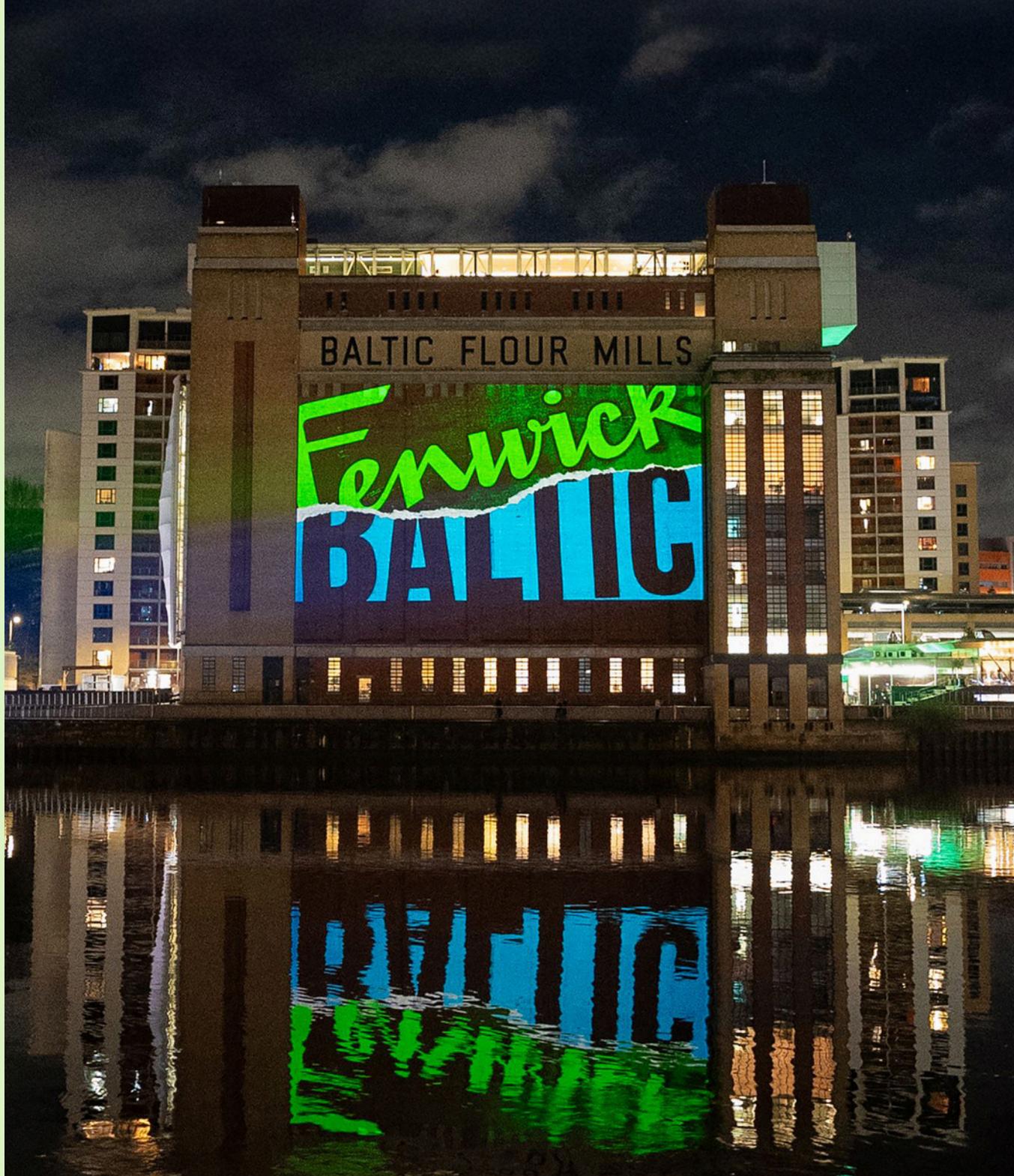
Inclusions
- Install
- Deinstall

Seasons Mid Sep–End of Feb

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

Enquiries & Bookings To find out more about Baltic's banner 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

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 NewcastleGateshead 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)

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 and the team can
create a bespoke package just for you.

**baltic.art/hires
hires@baltic.art**

**We look forward to creating a special event with you,
The team at Baltic**

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