

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.

- 5 Corporate Events
- 17 Weddings
- 33 Meetings
- 39 Social Events
- 45 Co-working
- 49 Campaigns & Display

Corporate Events



Corporate Events



Level 1

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
Timings	Meeting Room U-shape: 20 Boardroom: 25 Theatre style: 30
Inclusions	– Dedicated event planner
	– Space hire from 9am–5.30pm
	– Orientation space
Food & Drink	– 3 breakout spaces
	– Standard audio visual set up:
	<i>Dedicated AV technician Projector PA – handheld/rover/lapel mics Stage (max. 10m x 2m) Lectern Lighting (spots & colourwash) Events Wi-Fi</i>
Food & Drink	– 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

Conference / Day Delegate Package

Food & Drink

(continued)

Lunch

Selection of freshly-made sandwiches

Seasonal salads

Tortilla chips

Mid-Afternoon Break

Tea,coffee &freshjuice

Homemade chocolatechip cookies

Pricing

Jan -Mar	Apr -Jun	Jul -Aug	Sept -Dec
Low	High	Low	High
Season	Season	Season	Season
Low Season		High Season	
£52+VAT pp		£60+VAT pp	

Upgrade to Mediterranean Lunch Menu

£3+VATpp

Upgrade to Feasting Buffet Lunch Menu

£10+VATpp

Upgrade to Hot Breakfast Rolls

£3.50+VATpp

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

Rooms and Capacity	Riverside Cabaret: 50-100 Theatre style: 50-120
Timings	Only available on Mondays & Tuesdays 9am arrival-5.30pm departure
Inclusions	<ul style="list-style-type: none">- Dedicated event planner- Space hire from 9am-5.30pm- Exclusive use of furnished outdoor terrace- Standard audio visual set up:<ul style="list-style-type: none"><i>Projector & screen</i><i>PA - 2 handheld mics</i><i>Lectern</i><i>Events Wi-Fi</i>- Full day catering- Crockery, glassware, white tablecloths- Furniture
Food & Drink	Arrival Breakfast Tea,coffee & freshjuice Fresh fruit bowl Danish pastry selection Mid-Morning Break Tea,coffee &freshjuice Homemade chocolate chip cookies Lunch Selection of freshly-made sandwiches Seasonal salads Tortilla chips Mid-Afternoon Break Tea,coffee &freshjuice Homemade chocolatechip cookies

Conference / Day Delegate Package

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+VATpp

Upgrade to Feasting Buffet Lunch Menu

£10+VATpp

Upgrade to Hot Breakfast Rolls

£3.50+VATpp

Enquiries
& Bookings

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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.

A waiter in a white shirt is holding a round wooden platter. On the platter, there is a selection of appetizers, including several golden-brown fried croquettes or nuggets. Some are topped with a red sauce and garnished with finely chopped green herbs and red onions. The platter is resting on a white napkin. In the background, another person in a light-colored shirt and brown trousers is partially visible. The setting appears to be an outdoor or semi-outdoor dining area.



Rooms and Capacity

Timings

Inclusions

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

£40+VAT pp

Arrival drink

Canapés

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

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.

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

Corporate Events



Baltic Kitchen

Networking Package

Rooms and Capacity	Baltic Kitchen Cocktail:50-100	Food & Drink	Arrival drink Glass of prosecco or bottled beer				
Timings	7pm-10pm		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				
Inclusions	<ul style="list-style-type: none">- 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 <i>Plasma screen</i> <i>PA & mic</i> <i>Events Wi-Fi</i>- Crockery, glassware, white tablecloths- Furniture		<i>* Food and drink upgrade packages are also available, contact your event planner for details.</i>				
Pricing	<table><tr><td>Mon – Fri</td><td>£40+VAT pp</td></tr><tr><td>Sat – Sun</td><td>£30+VAT pp</td></tr></table>	Mon – Fri	£40+VAT pp	Sat – Sun	£30+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.
Mon – Fri	£40+VAT pp						
Sat – Sun	£30+VAT pp						
		Deposit	A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.				

Corporate Events



Level 5

Rooms and Capacity	Level 5 Cocktail: 25-60
Timings	7pm-10pm
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

Pricing	£40+VAT pp
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Networking Package

Food & Drink	<p>Arrival drink Glass of prosecco or bottled beer</p> <p>Canapés Grilled courgette & red pepper hummus, pomegranate, coriander, on mini flatbread</p> <p>Toasted melba bread, beetroot, baba ganoush, topped with crispy onion</p> <p>Goat's cheese & onion mini tart with marmalade & fresh dill</p> <p>Bite-size pork belly skewers with spicy ajvar sauce</p> <p>Smoked sea trout & cream cheese on rye bread</p> <p>Smoked mackerel, paté & pickled cucumber on melba toast</p> <p>Valencian fire-spiced chicken with honey and tomato salsa</p> <p>Mini chicken empanada with guacamole</p>
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** Food and drink upgrade packages are also available, contact your event planner for details.*

Enquiries & Bookings	<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>
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Deposit	<p>A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.</p>
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Weddings



Weddings



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 Level1–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 Streetfood 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, 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 .
	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.
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Weddings



Balcony

Guest Numbers	Daytime Guests 10 – 39
	Evening Guests 75 – 250

Event Spaces	Ceremony Level5–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
	<i>Upgrade to Cook House £10pp</i>
	<i>Upgrade to SIX Tasting Menu £10pp</i>
	<i>Upgrade to URY £10pp</i>
	Party Streetfood buffet
	<i>Upgrade to BBQ menu for +£5pp</i>
	<i>Upgrade to feasting buffet menu for £10pp</i>

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.
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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 .
	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.
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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-course menu by SIX

Two Glasses of house wine

Prosecco toast

Mineral water

Upgrade to SIX Tasting Menu £10pp

Party
Streetfood 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, the number of additional evening-only guests and 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

To find out more about Baltic's dining packages and organise a viewing, please contact our team on [hires@baltic.art](mailto: 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. 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 <i>Add canapés for +£12pp</i>
	Party Feasting buffet <i>Add welcomedrink for +£7pp</i>

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@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. 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 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 Creme Brulee,
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 Diplôme

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 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	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	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.
Inclusions	<ul style="list-style-type: none">– Dedicated event planner– Space hire from 9am–5.30pm– Audio visual: <i>LED plasma screen</i> <i>1 x flipchart & markers</i> <i>Events Wi-Fi</i>– Crockery, glassware– Furniture <i>*Food and drink upgrade packages are also available, contact your event planner for details.</i>	Payment	A payment of £500 is required to secure your booking.

Meetings



Level 1

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	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.
Inclusions	<ul style="list-style-type: none">– Dedicated event planner– Space hire from 9am–5.30pm– Self-serve tea & coffee station– Audio visual:<ul style="list-style-type: none"><i>LED plasma screen</i><i>1 x flipchart & markers</i><i>Events Wi-Fi</i>– Crockery, glassware, white tablecloths– Furniture <p><i>*Food and drink upgrade packages are also available, contact your event planner for details.</i></p>		
		Payment	We require full upfront payment to secure your booking.

Social Events



Social Events



Riverside

Guest Numbers	75 – 250
Event Spaces	BalticRiverside Available from 7.30pm daily
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

Evening Party Package

Inclusions	<ul style="list-style-type: none">– 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. <table><tr><td>Mon–Thu</td><td>£38 pp</td></tr><tr><td>Fri– Sun</td><td>£45 pp</td></tr></table> <p><i>Upgrade to BBQ Menu for £5pp</i> <i>Upgrade to Feasting Buffet Menu for £10pp</i> <i>Upgrade to Ury Asian Banquet for £12pp</i> <i>Add desert for £7.50pp</i></p>	Mon–Thu	£38 pp	Fri– Sun	£45 pp
Mon–Thu	£38 pp				
Fri– Sun	£45 pp				
Enquiries & Bookings	<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.				

Social Events



Baltic Kitchen

Evening Party Package

Guest Numbers	50– 100	Inclusions	<ul style="list-style-type: none">– 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. <table><tr><td>Mon– Thu</td><td>£38 pp</td></tr><tr><td>Fri– Sun</td><td>£45 pp</td></tr></table>	Mon– Thu	£38 pp	Fri– Sun	£45 pp
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Fri– Sun	£45 pp						
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	<i>Upgrade to BBQ Menu for £5pp</i> <i>Upgrade to Feasting Buffet Menu for £10pp</i> <i>Upgrade to Ury Asian Banquet for £12pp</i> <i>Add desert for £7.50pp</i>	Enquiries & Bookings <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.				

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	<div><div>- Set up</div><div>- Tech Equipment</div><div>- Take down</div></div>
Seasons	Year-round
Pricing	Prices vary, please contact hires@baltic.art to enquire.
Enquiries & Bookings	<div>To find out more about Baltic's projection packages, pricing and availability, please contact our team on hires@baltic.art.</div> <div>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.</div>

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](mailto: 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