BALTIC

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









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

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

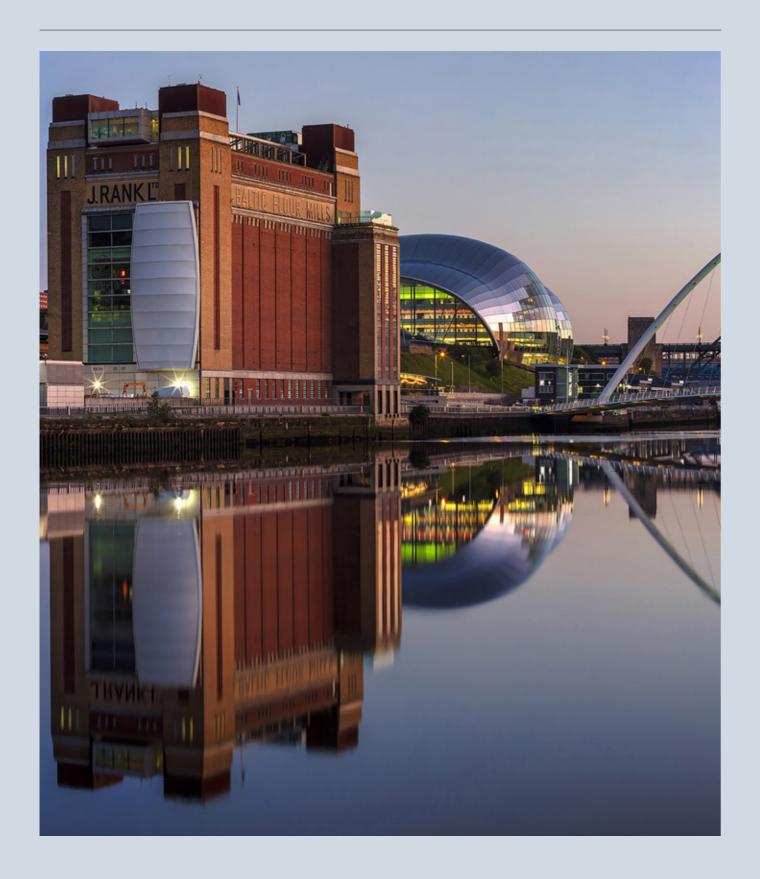
Enquiries & Bookings

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.



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

Low	High
Season	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

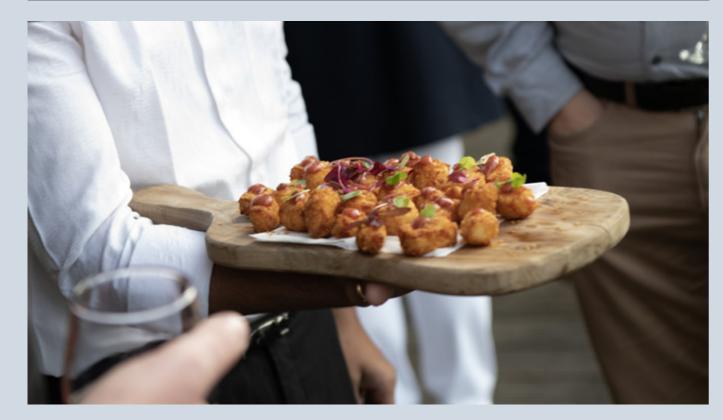
Enquiries & Bookings

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.





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+VATpp

Sat-Sun £30+VATpp

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.

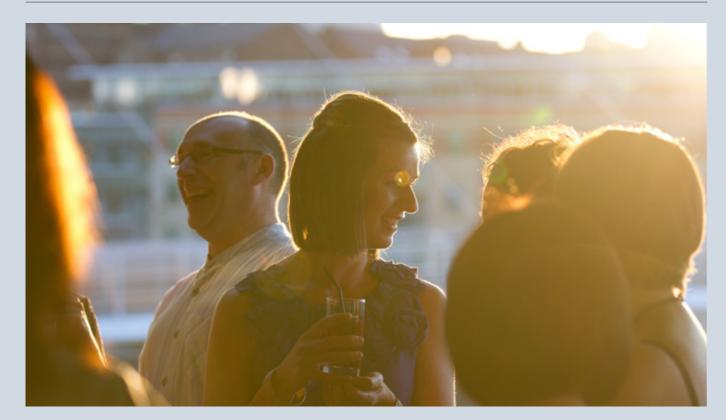
Enquiries & Bookings

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.





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

	I
Mon-Fri	£40+VAT pp
Sat-Sun	£30+VATpp

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

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.





Level 5

Networking Package

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

Food & Drink

Arrival drink

Glass of prosecco or bottled beer

Canapés

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

flatbread

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 ajvar sauce

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

£40+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 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

or

SIX Rooftop (up to 100 guests)

Party

Baltic Riverside

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception

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

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, the number of additional evening-only guests and your choice of caterer.

	Mon-Thu	Fri-Sun & Bank Holidays
Vith Ceremony	£150pp	£160pp
Vithout Ceremony	£140pp	£150pp
Additional Evening Guests	£25pp	£25pp

Enquiries & Bookings

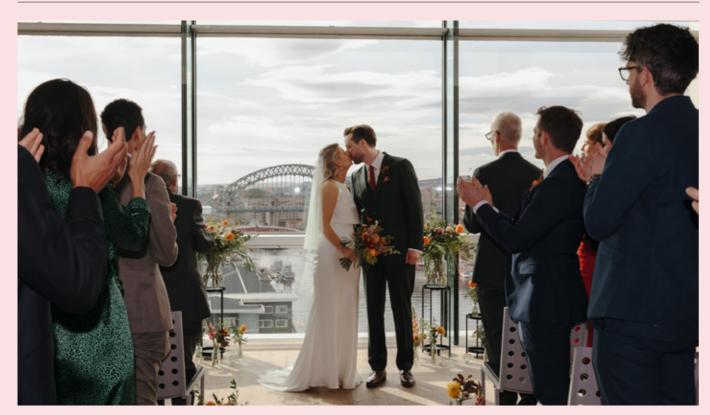
To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art.

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.





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
Vith 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.





Rooftop

Wedding Package

Guest Numbers **Daytime Guests**

50-150

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

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

Wedding Breakfast

3-course menu by SIX

Two Glasses of house wine

Prosecco toast

Mineral water

Upgrade to SIX Tasting Menu £10pp

Party

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, the number of additional evening-only guests and your choice of caterer.

	Mon-Thu	Fri-Sun & Bank Holidays
Vith Ceremony	£150pp	£160pp
Vithout 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.

Top: GASP Photography





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

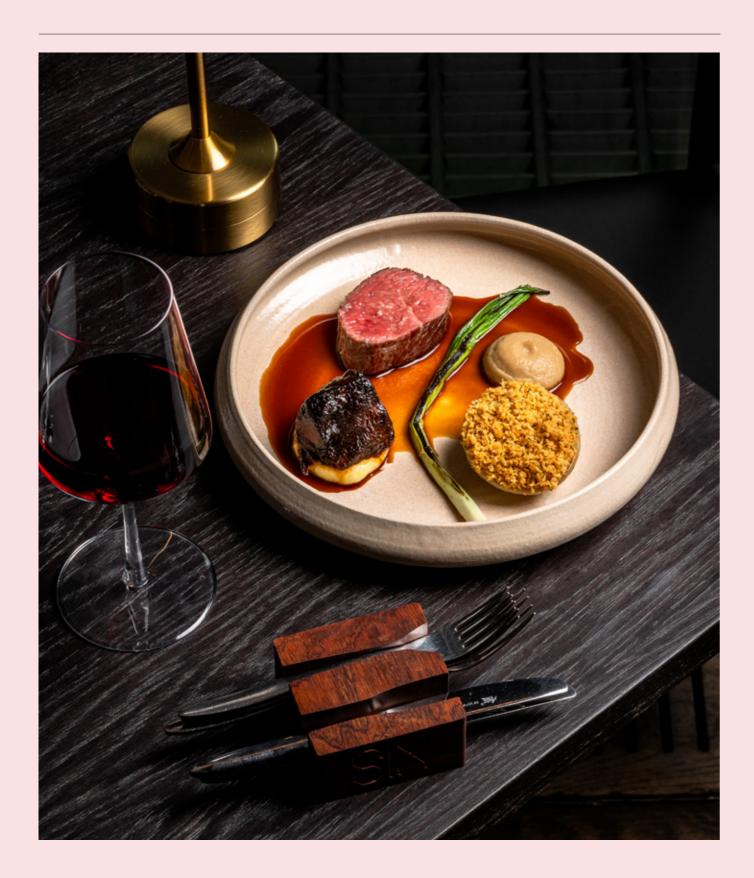
To find out more about Baltic's dining packages and organise a viewing, please contact our team on hires@baltic.art.

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.





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

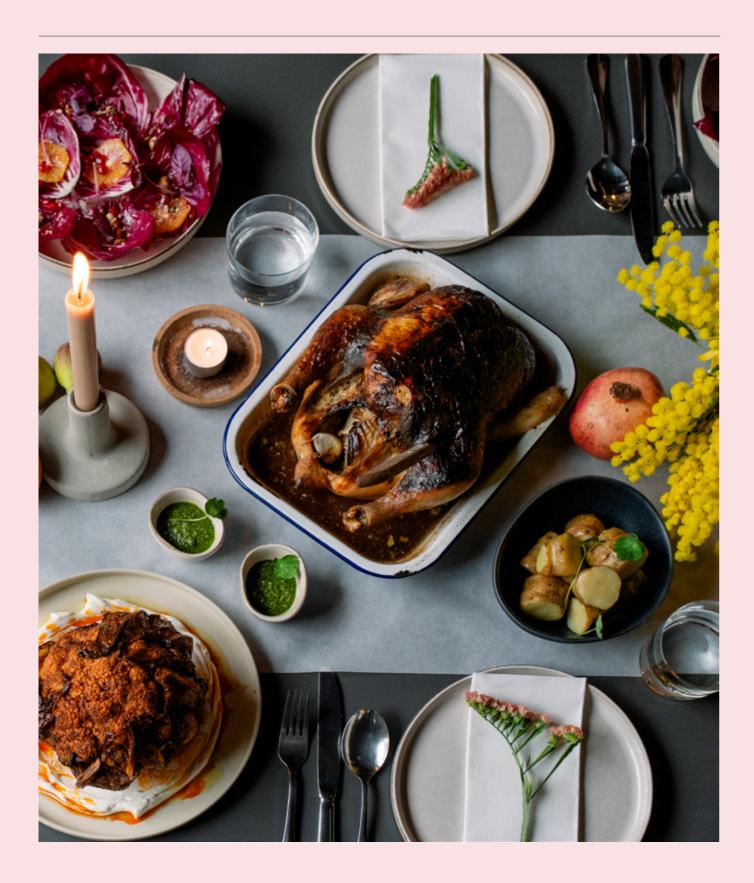
Banoffee Split, Hazelnut Crème Diplomate

Petit Fours

Selection of Handmade Petit Fours

Plant based menu also available.

Bottom: Shutter Go Click





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

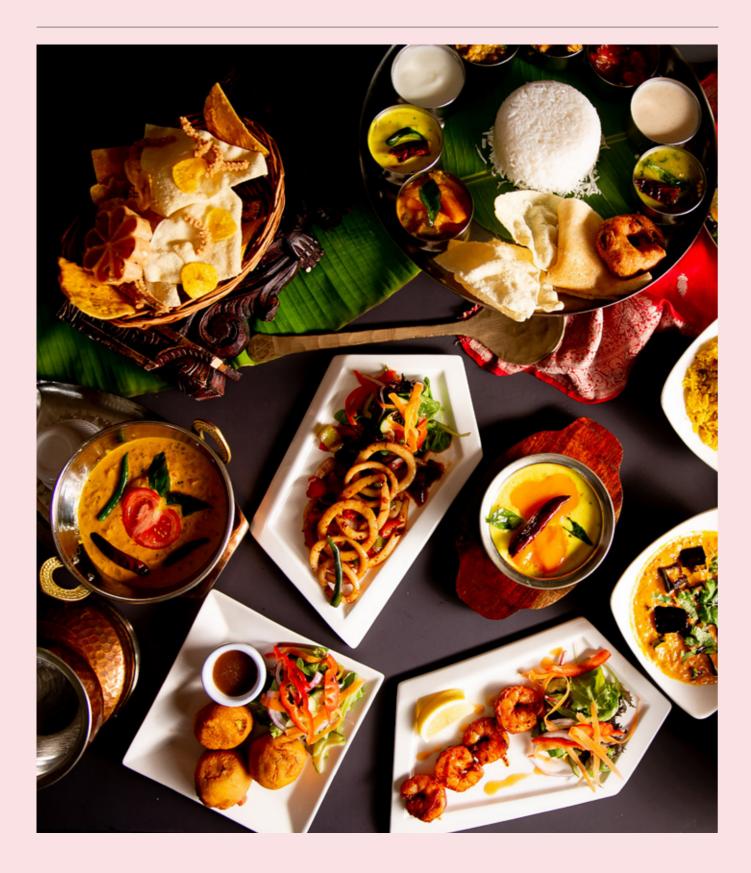
Served with a selection of seasonal side dishes and condiments.

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





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

Mains

Paneer butter masala
Dal makhani
Vegetable jalfrezi
Old Delhi butter chicken
Hot garlic kingfish curry

Sauces & dressings

Tamarind sauce
Tomato chutney
Coconut & mint chutney
Yoghurt mint sauce
Sambar

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

FRE



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

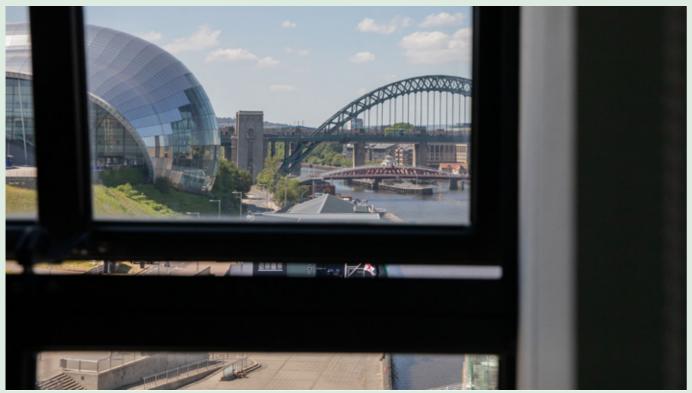
14 day period.

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

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

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
	Classic fish & chips, lemon and tartare sauce
	Sliders & French fries: Cheeseburger OF 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

Inclusions	 Room hire (7.30pm-1am) Street food buffet Welcome drink Pay bar Dedicated event planner Cutlery, crockery, glassware White linen, tables & chairs The price is determined by the day of the week.
Mon-Thu 	£38pp £45pp
	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

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.

41 Bottom: GASP Photography 42

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 Classic fish & chips, lemon and tartare sauce	
	Sliders & French fries: Cheeseburger Of 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	

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 pp
Fri-Sun	£45 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

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.



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 Invitations to Baltic exhibition 		- 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
	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 		
			- Discounted cafe and shop rates
		Pricing	£120/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@baltic.art 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



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.

14.6m (w) x18.25m (h)	
- Install	
- Deinstall	
Mid Sep-End of Feb	
Prices vary, please contact hires@baltic.art to enquire.	
	- Install - Deinstall Mid Sep-End of Feb Prices vary, please contact

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.

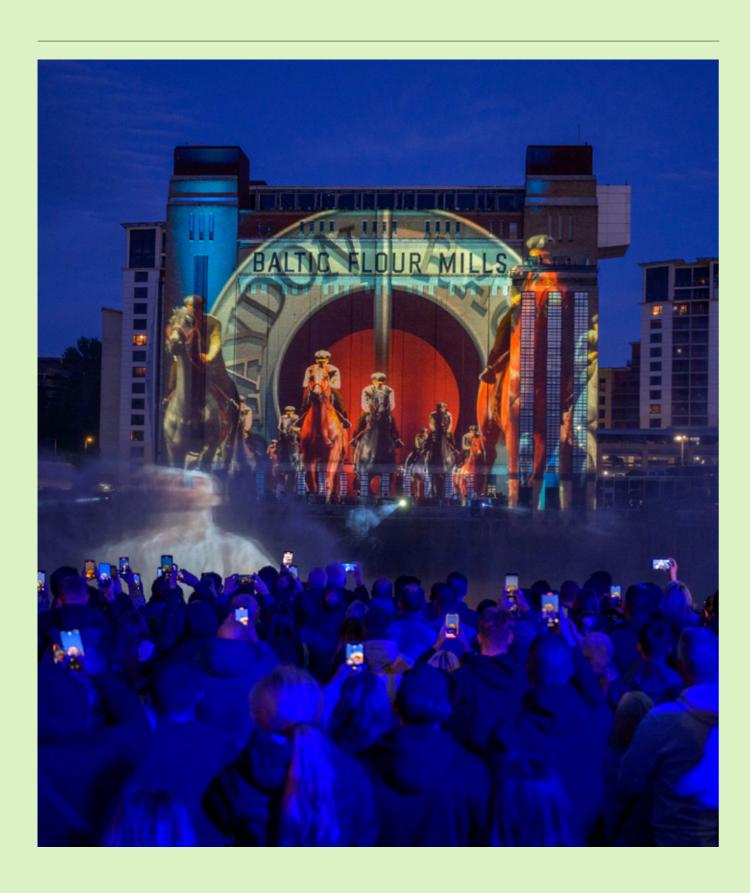
Dimensions	14.6m (w) x 18.25m (h)
Inclusions	- Set up
	- Tech Equipment
	- Take down
Seasons	Year-round
Ocasons	real round
Pricing	Prices vary, please contact hires@baltic.art to enquire.

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	To find out more about Baltic's projection

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

