

Dining Experiences



Dining Experiences



Riverside

Guest Numbers Riverside 50–120

Event Spaces Riverside
Available from 7.30pm

- Inclusions**
- Dedicated event planner
 - White linen, tables & chairs
 - Cutlery, crockery & glassware
 - Glass hurricane vases with LED candles for table decor
 - Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
 - Easel for welcome sign
 - Exclusive use of furnished outdoor terrace for Riverside bookings
 - Pay bar service

Pricing

2026 & 2027

£58.50 +VAT pp

Add canapés for £8+VAT pp

Dinner Packages

Food & Drink (sample menu)

Starters

Caramelised Onion & Baked Goat's Cheese Tart, Garden Rocket **V**

Buffalo Mozzarella, Heritage Tomatoes, Basil Oil **V**

Crisp Mushroom Arancini, Grilled Asparagus, Smoked Pepper Romesco **Vg Gf**

Mains

(pick 3 dishes, at least 1 vegan)

Roasted Cod, Crushed Heritage Potatoes & Greens, Citrus Beurre Blanc

Portuguese Grilled Sea Bream, Garlic Olive Oil Potatoes, Roasted Pepper Salad

Slow-Braised Beef, Red Wine Jus, Dauphinoise Potato, Parsnip Purée & Confit Carrot

Roast Chicken Supreme, Woodland Mushrooms, Aged Parmesan Mash

Pearl Barley Risotto, Wild Forest Mushrooms & Truffle Cream **Vg**

Roasted Celeriac, Aromatic Curry Sauce, Sweet Potato Purée & Roasted Brussels Sprouts **Vg Gf**

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream **V**

White Chocolate Cheesecake, Strawberry Confit **V**

Dark Chocolate Tart, Confit Raspberries & Mint **Vg Gf**

Drinks

Welcome Drink (Glass of Prosecco/ Bottled Beer/Sparkling Elderflower)

½ Bottle of House Wine and Mineral Water with the meal

Tea & Coffee after the meal

Dining Experiences



Level 6 Rooftop

Guest Numbers Riverside 50–120

Event Spaces Level 6 Rooftop
Available from 6pm

- Inclusions**
- Dedicated event planner
 - White linen, tables & chairs
 - Cutlery, crockery & glassware
 - Glass hurricane vases with LED candles for table decor
 - Easel for welcome sign
 - Pay bar service

Pricing

2026 & 2027

£66.50+VAT pp

Add canapés for £8+VAT pp

Dinner Packages

Food & Drink (sample menu)

Starters

Caramelised Onion & Baked Goat's Cheese Tart, Garden Rocket **V**

Buffalo Mozzarella, Heritage Tomatoes, Basil Oil **V**

Crisp Mushroom Arancini, Grilled Asparagus, Smoked Pepper Romesco **Vg Gf**

Mains

(pick 3 dishes, at least 1 vegan)

Roasted Cod, Crushed Heritage Potatoes & Greens, Citrus Beurre Blanc

Portuguese Grilled Sea Bream, Garlic Olive Oil Potatoes, Roasted Pepper Salad

Slow-Braised Beef, Red Wine Jus, Dauphinoise Potato, Parsnip Purée & Confit Carrot

Roast Chicken Supreme, Woodland Mushrooms, Aged Parmesan Mash

Pearl Barley Risotto, Wild Forest Mushrooms & Truffle Cream **Vg**

Roasted Celeriac, Aromatic Curry Sauce, Sweet Potato Purée & Roasted Brussels Sprouts **Vg Gf**

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream **V**

White Chocolate Cheesecake, Strawberry Confit **V**

Dark Chocolate Tart, Confit Raspberries & Mint **Vg Gf**

Drinks

Welcome Drink (Glass of Prosecco/ Bottled Beer/Sparkling Elderflower)

½ Bottle of House Wine and Mineral Water with the meal

Tea & Coffee after the meal

Dining Experiences



Level 1

Guest Numbers 120–180

Event Spaces Level 1 Main Space
Available from 6pm

- Inclusions**
- Dedicated event planner
 - White linen, tables & chairs
 - Cutlery, crockery & glassware
 - Glass hurricane vases with LED candles for table decor
 - Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
 - Easel for table plan
 - Pay bar service

Audio visual resources and staging available for an additional fee

Pricing

2026 & 2027

£71+VAT pp

Add canapés for £8+VAT pp

Dinner Packages

Food & Drink (sample menu)

Starters

Caramelised Onion & Baked Goat's Cheese Tart, Garden Rocket **V**

Buffalo Mozzarella, Heritage Tomatoes, Basil Oil **V**

Crisp Mushroom Arancini, Grilled Asparagus, Smoked Pepper Romesco **Vg Gf**

Mains

(pick 3 dishes, at least 1 vegan)

Roasted Cod, Crushed Heritage Potatoes & Greens, Citrus Beurre Blanc

Portuguese Grilled Sea Bream, Garlic Olive Oil Potatoes, Roasted Pepper Salad

Slow-Braised Beef, Red Wine Jus, Dauphinoise Potato, Parsnip Purée & Confit Carrot

Roast Chicken Supreme, Woodland Mushrooms, Aged Parmesan Mash

Pearl Barley Risotto, Wild Forest Mushrooms & Truffle Cream **Vg**

Roasted Celeriac, Aromatic Curry Sauce, Sweet Potato Purée & Roasted Brussels Sprouts **Vg Gf**

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream **V**

White Chocolate Cheesecake, Strawberry Confit **V**

Dark Chocolate Tart, Confit Raspberries & Mint **Vg Gf**

Drinks

Welcome Drink (Glass of Prosecco/ Bottled Beer/Sparkling Elderflower)

½ Bottle of House Wine and Mineral Water with the meal

Tea & Coffee after the meal

baltic.art/hires
hires@baltic.art

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

Enquiries & Bookings

To find out more about Baltic's dinner packages and organise a viewing, 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, we require a deposit payment of 25% of the original quote.

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

Prices are for the period 1 April 2026 – 31 March 2027 and quotes are valid for 2 weeks. Baltic reserves the right to increase prices at anytime in the year in line with inflation.

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