BALTIC

baltic.art/hires
hires@baltic.art

Corporate Events
Weddings & Parties
Dining Experiences
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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Corporate Events

Corporate Events





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

Coffee by:

Arrival Breakfast
Fairtrade Teas, Pink Lane Filter Coffee & Fresh Juice

Mini Waffles, Yoghurt, Maple Syrup and Mixed Berries Vg Gf *available on request*

Add streaky bacon +£1.50+VATpp

Mid-Morning Break
Fairtrade Teas & Coffees

Homemade Chocolate Chip Cookies

Whole Fruit Platter Vg Gf

Lunch – Sandwich Menu
Selection of Freshly Made Sandwiches

Selection of Side Dishes

Upgrade to Mediterranean Buffet for £2+VATpp

Mid-Afternoon Break
Fairtrade Teas & Coffees

Homemade Chocolate Chip Cookies

Whole Fruit Platter Vg Gf

Pricing 2026 & 2027

Jan –Mar	Apr –Jun	Jul –Aug	Sept –Dec
Low Season	High Season	Low Season	High Season

Low Season	High Season
£50+VAT pp	£60+VAT pp

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
- Standard audio visual set up:

  Dedicated AV technician
  Projector & screen
  PA – 1 handheld mic
  Lectern
  Events Wi-Fi

- Full Day Catering
- Furniture, crockery, glassware, white tablecloths
- Exclusive use of furnished outdoor terrace

Food & Drink

Coffee by:

Arrival Breakfast
Fairtrade Teas, Pink Lane Filter Coffee & Fresh Juice

Mini Waffles, Yoghurt, Maple Syrup and Mixed Berries Vg Gf *available on request*

Add streaky bacon +£1.50+VATpp

Mid-Morning Break
Fairtrade Teas & Coffees

Homemade Chocolate Chip Cookies

Whole Fruit Platter Vg Gf

Lunch – Sandwich Menu
Selection of Freshly Made Sandwiches

Selection of Side Dishes

Upgrade to Mediterranean Buffet for £2+VATpp

Mid-Afternoon Break
Fairtrade Teas & Coffees

Homemade Chocolate Chip Cookies

Whole Fruit Platter Vg Gf

Pricing 2026 & 2027

Jan –Mar	Apr –Jun	Jul –Aug	Sept –Dec
Low Season	High Season	Low Season	High Season

Low Season	High Season
£40+VAT pp	£45+VAT pp

Corporate Events





Riverside / Level 6 Rooftop

Rooms and Capacity

Riverside: 75–250
Level 6 Rooftop: 50-110
Level 6 Viewing Box: 25–50

Timings

Riverside: 7pm–10pm
Level 6 Rooftop / Viewing Box: 6pm–9pm

Inclusions

- Dedicated event planner
- Space hire for 3 hours
- Arrival drink
- 3 canapés per guest
- Pay bar service
- Exclusive use of furnished outdoor terrace for Riverside bookings
- AV available

  Projector & screen in Riverside / Plasma screen in Level 6 Rooftop
  PA – handheld mic
  Events Wi-Fi
- Furniture, crockery, glassware, white tablecloths

Networking Packages

Food & Drink

Arrival drink
Glass of Prosecco / Bottled Beer / Sparkling Elderflower

Canapés (sample menu)
Mini Chicken Empanada, Guacamole

Beetroot, Smoky Baba Ghanoush, Crispy Onion on Melba Toast Vg Gf

Goat's Cheese and Onion Marmalade Tartlet, Fresh Dill V Gf

Pork Belly, Spicy Ajvar Sauce Gf

Smoked Sea Trout and Cream Cheese on Rye

Smoked Mackerel Pâté, Pickled Cucumber on Melba Toast Gf

Valencian Fire-Spiced Chicken, Honey and Tomato Salsa

Pricing

2026	2027	2028
£36pp	£39pp	£40pp

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Corporate Events





Level 1 Meeting Room / Level 6 Viewing Box

Meeting Room Packages

Rooms and Capacity

Level 1 Meeting Room
U-shape: 20
Boardroom: 25
Theatre Style: 30

Level 6 Viewing Box
U-shape: 24
Boardroom: 28
Theatre Style: 35

Timings

9am arrival – 5.30pm departure

Inclusions

- Dedicated event planner
- Space hire from 9am-5.30pm
- Self-serve tea, coffee & water station
- AV available

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

- Furniture, crockery, glassware

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

Pricing 2026 & 2027

Level 1 Meeting Room	£500+VAT pp
Level 6 Meeting Room	£900+VAT pp

Corporate Events





Riverside / Level 6 Rooftop

Guest Numbers

Riverside: 75–250
Level 6 Rooftop: 50-110

Event Spaces

Riverside
Available from 7.30pm

Level 6 Rooftop
Available from 6pm

Food & Drink

Sample Street Food Buffet Menu
(Pick 3 mains & 3 sides)

Mains

Fishcakes with Lemon and Tartare Sauce

Cheeseburger Sliders

Sweet Potato Sliders Vg

Tennessee Popcorn Chicken Gf

Crispy Jackfruit Wings Vg

Sides

French Fries V

Herby Mac & Cheese V Gf

Fragrant Rice Vg Gf

Fresh Rainbow Slaw V Gf

Greek Salad Vg Gf

Drinks

Welcome Drink (Glass of House Wine/ Bottled Beer/Sparkling Elderflower)

Upgrade to 3-course Feasting Buffet for £10pp

Evening Party Packages

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

Pricing

The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, and the number of additional evening guests.

	2026	2027	2028
Mon-Thu	£33pp	£34pp	£36pp
Fri-Sun & BH	£36pp	£39pp	£40pp

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Enquiries & Bookings

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

Once we have confirmed the availability of your chosen date, a provisional booking can be made for up to 14 days. To confirm your booking, simply pay 25% of your quote as a deposit within this period.

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The team at Baltic

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BALTIC

Weddings & Parties



Weddings & Parties





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
Level 1 – Gallery
or
Level 6 Rooftop (up to 110 guests)

Party
Riverside

Pricing

The price is determined by the day of the week, and the number of guests for each part of the day.

	2027		2028	
	Mon-Thu	**Fri-Sun & BH**	**Mon-Thu**	**Fri-Sun & BH**
With Ceremony	£163pp	£172pp	£172pp	£182pp
Without Ceremony	£153pp	£162pp	£162pp	£172pp
Additional Evening Guests	£21pp	£21pp	£22pp	£22pp

Wedding Package

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
(Upgrade to Champagne for £5pp)

Wedding Breakfast
3-course menu

Two glasses of house wine

Prosecco toast
(Upgrade to Champagne for £5pp)

Mineral water

Party
Tea and Coffee for daytime guests

Street Food Buffet
(Upgrade to Feasting Buffet Menu for £10pp)

Inclusions

- Dedicated Event Planner
- White linen, Baltic tables & chairs
- Cutlery, crockery & glassware
- Cake table & knife
- Glass hurricane vases with LED candles for ceremony & evening reception
- Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
- Easels for welcome signs and seating plans
- Exclusive use of furnished outdoor terrace during the Riverside party

Weddings & Parties





Balcony

Guest Numbers

Daytime Guests
10–39

Evening Guests
75–250

Event Spaces

Ceremony
Level 5 – Viewing Box

Wedding Breakfast
Level 6 Viewing Box

Party
Riverside
or
Level 6 Viewing Box

Pricing

The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, and the number of additional evening guests.

	2027		2028	
	Mon-Thu	**Fri-Sun & BH**	**Mon-Thu**	**Fri-Sun & BH**
With Ceremony	£163pp	£172pp	£172pp	£182pp
Without Ceremony	£153pp	£162pp	£162pp	£172pp
Additional Evening Guests	£21pp	£21pp	£22pp	£22pp

Wedding Package

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
(Upgrade to Champagne for £5pp)

Wedding Breakfast
3-course menu

Two glasses of house wine

Prosecco toast
(Upgrade to Champagne for £5pp)

Mineral water

Party
Tea and Coffee for daytime guests

Street Food Buffet
(Upgrade to Feasting Buffet Menu for £10pp)

Inclusions

- Dedicated Event Planner
- White linen, Baltic tables & chairs
- Cutlery, crockery & glassware
- Cake table & knife
- Glass hurricane vases with LED candles for ceremony & evening reception
- Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
- Easels for welcome signs and seating plans
- Exclusive use of furnished outdoor terrace for Riverside parties

Weddings & Parties





Rooftop

Wedding Package

Guest Numbers

Daytime Guests
110

Evening Guests
75–250

Event Spaces

Ceremony
Level 6 – Rooftop

Post-Ceremony Reception
Level 1 – Atrium
or
Level 6 Viewing Box
(depending on numbers)

Wedding Breakfast
Level 6 Rooftop

Party
Riverside
or
Level 6 Rooftop

Pricing

The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, and the number of additional evening guests.

	2027		2028	
	Mon-Thu	**Fri-Sun & BH**	**Mon-Thu**	**Fri-Sun & BH**
With Ceremony	£163pp	£172pp	£172pp	£182pp
Without Ceremony	£153pp	£162pp	£162pp	£172pp
Additional Evening Guests	£21pp	£21pp	£22pp	£22pp

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
(Upgrade to Champagne for £5pp)

Wedding Breakfast
3-course menu

Two glasses of house wine

Prosecco toast
(Upgrade to Champagne for £5pp)

Mineral water

Party
Tea and Coffee for daytime guests

Street Food Buffet
(Upgrade to Feasting Buffet Menu for £10pp)

Inclusions

- Dedicated Event Planner
- White linen, Baltic tables & chairs
- Cutlery, crockery & glassware
- Cake table & knife
- Glass hurricane vases with LED candles for ceremony & evening reception
- Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
- Easels for welcome signs and seating plans
- Exclusive use of furnished outdoor terrace for Riverside parties

Weddings & Parties





Twilight

Guest Numbers

Daytime Guests
15–175

Evening Guests
75–250

Event Spaces

Ceremony
Level 1 – Gallery
or
Level 6 Viewing Box
or
Level 6 – Rooftop
(depending on guest numbers)

Post-Ceremony Reception
Level 1 – Atrium
or
Level 6 Viewing Box

Party
Riverside
or
Level 6 Rooftop

Pricing

The price is determined by the wedding date, whether you are holding the wedding ceremony at Baltic, and the number of additional evening guests.

	2027		2028	
	Mon-Thu	Fri-Sun & BH	Mon-Thu	Fri-Sun & BH
Ceremony Guests	£64pp	£70pp	£72pp	£78pp
Additional Evening Guests	£30pp	£30pp	£30pp	£30pp

Wedding Package

Food & Drink

Post-Ceremony Reception
Glass of prosecco
(Upgrade to Champagne for £5pp)
Add Canapés for £12pp

Party
3-course Feasting Buffet
Add welcome drink for £7pp

Inclusions

- Dedicated Event Planner
- White linen, Baltic tables & chairs
- Cutlery, crockery & glassware
- Cake table & knife
- Glass hurricane vases with LED candles for ceremony & evening reception
- Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
- Easels for welcome signs
- Exclusive use of furnished outdoor terrace for Riverside bookings

Weddings & Parties





Evening Party

Guest Numbers

Riverside: 75–250
Level 6 Rooftop: 50-110

Event Spaces

Riverside
Available from 7.30pm

Level 6 Rooftop
Available from 6pm

Pricing

The price is determined by the day of the week, and the number of guests for each part of the day.

	2026	2027	2028
Mon-Thu	£33pp	£34pp	£36pp
Fri-Sun & BH	£36pp	£39pp	£40pp

Wedding Package

Food & Drink

Sample Street Food Buffet Menu
(Pick 3 mains and 3 sides)

Mains
Fishcakes with Lemon and Tartare Sauce
Cheeseburger Sliders
Sweet Potato Sliders Vg
Tennessee Popcorn Chicken Gf
Crispy Jackfruit Wings Vg

Sides
French Fries V
Herby Mac & Cheese V Gf
Fragrant Rice Vg Gf
Fresh Rainbow Slaw V Gf
Greek Salad Vg Gf

Drinks
Welcome Drink (glass of house wine/ bottled beer/sparkling elderflower)

Upgrade to 3-course Feasting Buffet for £10pp

Inclusions

- Dedicated Event Planner
- White linen, Baltic tables & chairs
- Cutlery, crockery & glassware
- Cake table & knife
- Glass hurricane vases with LED candles for ceremony & evening reception
- Use of Baltic Photobooth pay as you go or upgrade to unlimited photos
- Easels for welcome signs
- Exclusive use of furnished outdoor terrace for Riverside bookings

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Weddings & Parties



COOK HOUSE

Cook House Sample Menu

All catering menus at Cook House are served for the table to share, banquet style. They have served long table dinners and supper clubs and have always loved the convivial nature of people sharing a meal at a long table all together. Cook House food is seasonal and vibrant, both in colour and flavour. They work with local suppliers for most of their produce, championing the amazing food industry within the North East.

To Start

Beetroot & Dill Cured Trout with Sour Cream & Capers

Poached Asparagus with Spring Herb Girbiche V

Pea, Broad Bean, Feta & Mint Pesto Salad V

Mackerel, Radicchio & Pickled Rhubarb Salad

Spiced Crab with Apple, Capers & Dill

Chicken & Wild Garlic Terrine with Cucumber Pickle

Fresh Peach on Ricotta with Sunflower Seed Dukkah & Mint V

Paprika Tomatoes on Lemon Yoghurt with Nasturtium Oil V

Rhubarb, Fennel, Mint & Almond Salad Vg

Melon with Brown Shrimp, Nam Jim & Cinnamon Basil

Burrata with Blood Orange, Pickled Fennel & Toasted Coriander Seed Oil

Main

Spatchcock Roast Chicken with Lovage Creme Fraiche on Rocket

Slow Roast Lamb Shoulder in Red Harissa

Chicken, Asparagus, Wild Garlic & Tarragon Pie

Roast Rolled Pork Shoulder Porchetta with Orange, Fennel & Chilli

Slow Roast Treacle Ham Hocks with Pease Pudding & English Mustard

Slow Cooked Beef Featherblade & Walnut Pie

Whole Roast Celeriac with Creme Fraiche, Dukkah, Dill Oil & Capers V

Spiced Grilled Aubergines with Burnt Onion Salsa & Tahini Sauce Vg

Roast Squash with Salsa Verde, Ricotta, Fried Sage & Citrus Pumpkin Seeds V

Whole Roast Moorish Spiced Cauliflower on Charred Confit Tomatoes Vg

Dessert

Lemon Curd, Elderflower Cream & Candied Fennel Seed & Almond Pavlova V

Poached Rhubarb, Rose Cream & Toasted Pistachio Choux Bun V

Roast Peach, Raspberry & Toasted Fennel Seed Sherry Trifle V

Dark Chocolate Mousse with Vermouth Roast Figs Vg

Tiramisu V

Torched Blood Orange Meringue Tart V

Pear & Hazelnut Frangipane Tart Vg

Vg – Vegan | V – Vegetarian

Menus change frequently, reflecting the seasonality and availability of local produce.
Dishes can be adjusted in advance to accommodate dietary requirements and food allergies.

Weddings & Parties



Dinithi
RESTAURANT
The Taste of Rice

Dinithi
Sample Menu

Dinithi draws on India's rich and diverse cuisine to create an indulgent and truly authentic wedding banquet. Specialising in Sri Lankan and Indian dishes, Dinithi's menu showcases the finest ingredients, expertly blended with time-honoured spices and traditional techniques perfected over centuries.

Soup

Chicken & Sweet Corn
Egg Drop Soup

Salad Corner

Pineapple & Cucumber Salad

Green Salad

Potato Salad

Sliced Tomato

Onion Rings

Mixed Fresh Lettuce

Sauces

Lemon Vinaigrette

Mayonnaise

Cocktail Sauce

Tomato Sauce

Starters
(Choose One)

Onion Bhaji with Date Chutney or Rice & Lentil Donuts with Coconut Chutney

Rice & Bread Selection (Select Any Two)

Kashmir Pulou

Creamy Chicken Cheese Pasta or Paratha

Meat & Seafood Curries
(Select Any Two)

Sri Lankan Lamb Curry

Coconut Chicken Curry or Mixed Seafood Chopsuey

Vegetarian Curries

Dhal Curry

Aubergine Curry

Dessert (Choose One)

Watalappan or Bread Pudding with Custard

Menus change frequently, reflecting the seasonality and availability of local produce.
Dishes can be adjusted in advance to accommodate dietary requirements and food allergies.

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

Enquiries & Bookings

To find out more about Baltic's wedding 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.

A full list of recommended suppliers is available on confirmation of your booking.

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

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BALTIC

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

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Dining Experiences





Level 6 Rooftop

Guest Numbers
Level 6 Rooftop 50-110

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

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Dining Experiences



Level 1

Guest Numbers 110-180

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

Vg – Vegan | V – Vegetarian | Gf – Gluten Free

Enquiries & Bookings

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BALTIC

Campaigns & Display



Campaigns & Display



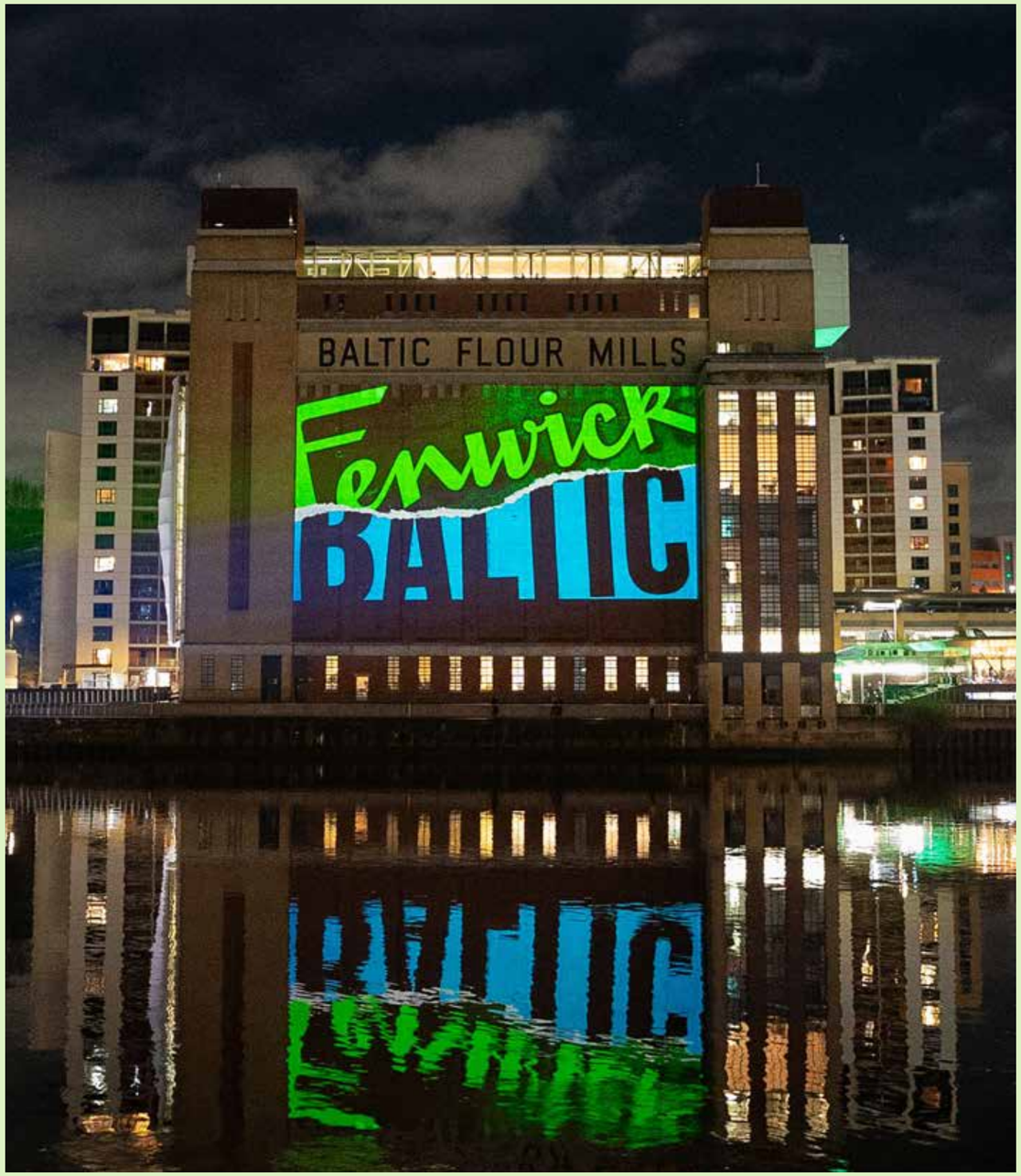
North Face Wall

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.
Booking	Once we have confirmed the 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 period.

Campaigns & Display



North Face Wall

Projection Package

Bring your story to life on Baltic's North face wall. 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 on 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.
Booking	Once we have confirmed the 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 period.

Campaigns & Display



North Face Wall

Lightshow 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.

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.
Booking	Once we have confirmed the 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 period.

Campaigns & Display





Brand Activations

With the scale of a gallery and the flexibility of a blank canvas, our versatile level 1 event space is perfect for brand activations, product launches, immersive shows, and everything in between.

Need more room? Further spaces throughout the building can be added to the package. A large goods lift means no installation is too ambitious, cars included.

Seasons	Year-round
Pricing	Prices vary, please contact hires@baltic.art to enquire.
Booking	Once we have confirmed the 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 period.

Enquiries & Bookings

To find out more about Baltic's campaign & display packages or organise a viewing, please contact our team on hires@baltic.art.

Once we have confirmed the availability of your chosen date, a provisional booking can be made for up to 14 days. To confirm your booking, simply pay 25% of your quote as a deposit within this 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 activation of your brand with 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.

BALTIC