

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 120 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

Post-Ceremony Reception
Level 5 - Balcony

Wedding Breakfast
Level 5 Viewing Box
or
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

Guest Numbers **Daytime Guests**
50-120

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

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



Twilight

Guest Numbers

Daytime Guests
15-175

Evening Guests
75-250

Event Spaces

Ceremony

Level 1 – Gallery
or
Level 5 – 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: 75-150

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

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 & Chili
- 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 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

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 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.

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