

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 Level 1 – Gallery <i>or</i> 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
	<i>Upgrade to Cook House £10pp</i>
	<i>Upgrade to SIX Tasting Menu £10pp</i>
	<i>Upgrade to URY £10pp</i>
	Party Street food 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@balticmill.com .
	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.



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 (vg)

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 (vg)

Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream (v)

Single Origin Chocolate Cremeux,
Black Cherry & Sea Salt (vg)

Tahitian Vanilla & Tahini Creme Brulee,
Sesame Snap (v)

Tasting Menu | Land & Sea

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 Diplome

Petit Fours

Selection of Handmade Petit Fours

Plant based menu also available.

Menus change frequently, reflecting the
seasonality and availability of local produce.

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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

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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 butter masala
- 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